

DINNER MENU

STARTERS

Chestnuts Cream Soup   
Caramelized mushrooms, bocconcini cheese, truffle oil, roasted pine nuts, sundried tomato
300

Seared Scallops  
Cauliflower puree, "Pico de Gallo" sauce, black ebbiko
600

Hummus & Mushrooms  
Homemade hummus, shimeji mushrooms, parsley tabbouleh, sautéed chickpeas, feta cheese
350

Spicy Tuna Tartar   
Spring onion, ginger, avocado, fresh green peppercorn
550

Crying Tiger Beef  
Rare seared beef, "Nam Jim Jeaw" sauce, green papaya salad
550

Beef Carpaccio  
Imported Tenderloin, Grana Padano, chipotle chili mayo, avocado puree, olives
650

Simple Salad 
Passion fruit dressing, pickled daikon, shallot, tomato cherry, mixed lettuce
300

MAINS

Massaman Potato Gnocchi   
Mushrooms, chili flakes, tobacco onions, coconut reduction
350

Seared Cod Fish  
Pumpkin seed sauce, coriander, spinach puree, roasted tomato cherry
600

Prosciutto Wrapped Beef Filet 
Soft potato puree, Italian "Salsa Verde", roasted veggies, red wine jus
700

Seared Duck Breast  
Carrot puree, sautéed peas, jus, sweet potato chips
550

Braised Short Ribs 
parmesan potato puree, Romesco sauce, roasted baby carrots, fried shallot
600

Pla Lard Prik  
Sea bass, lemongrass, fresh chili, tamarind, spring onion
500

Gai Pat Met Mamuang   
Chicken tenderloin, bell peppers, chili paste, cashew nuts, dried spur chili
450

 Vegetarian Contains:  Gluten  Dairy  Nuts  Seafood  Soya  Egg

All prices are in THB subject to 7% VAT and 10% service charge.