

## WELLNESS FOR THE SOUL

### Gourmet tasting menu

#### Fine de claire oyster

Sesame seaweed salad • caviar



#### Fricassée of wild mushrooms

Chanterelles • porcini • soy milk • parmesan • polenta • lardo



#### Sorbet

Yuzu ecume • popping crystalline



#### Wagyu beef sirloin

Foie gras • mushroom • black truffle

OR

#### Lobster & crab risotto

Saffron • lobster • blue crab • black truffle



#### Cacao & beans

Cacao crumble • hazelnut ice cream • chocolate mousse • dulce de leche • coffee sponge

2000 Baht per person

## WELLNESS FOR THE BODY

### Fit & lean tasting menu

#### Rock lobster

Gazpacho consommé | spring greens



#### Beetroot rawivioli

Almond cheeze • dill • salad greens • beetroot reduction



#### Sorbet

Yuzu ecume • popping crystalline



#### Sous vide free range chicken breast

Spelt • Barley & Pumpkin Risotto • roasting jus

OR

#### Sunchokes & mushroom

Almond crumble • egg yolk • mushroom • truffle



#### Apple

Apple compote • rosemary • vanilla bean ice cream • smoke

1800 Baht per person

## WELLNESS FOR THE SOUL

### To start

<b>Grass fed beef tartar</b> Dijon • shallot • egg yolk • grilled crostini	490
<b>Porcini cappuccino</b> truffle • portobello • bacon • thyme	400
<b>Scallop &amp; sea urchin carpaccio</b> miso • yoghurt • radish • amaranth	480
<b>Muscovy duck confit &amp; seared foie gras</b> dark chocolate • black cherry gel • basil • crumble	550
<b>Soft cured Scottish salmon</b> smoked lemon yoghurt • compressed apple • fennel	450
<b>Fricassée of wild mushrooms</b> chanterelles • porcini • soy milk • parmesan polenta • lardo	450

## WELLNESS FOR THE BODY

### To start

<b>Poached Phuket prawn salad</b> avocado • tomato • pickled onion • avruga • tendrils	450
<b>Beetroot rawivoli</b> Almond cheeze • dill • salad greens • beetroot reduction	450
<b>Apulian burrata</b> mozzarella • tomato • black olive • basil • char grilled ciabatta	480
<b>Rock lobster salad</b> gazpacho consommé • spring greens	450
<b>Niçoise salad</b> Seared tuna • greens • quail eggs • caper berries • potatoes • salad greens • tomato dressing	400
<b>Caesar salad</b> Cos lettuce • croutons • shaved parmesan • dressing	380

### a taste of seafood for two

750 baht

**Fine de claire oyster**

sesame seaweed salad • caviar

**Char grilled octopus**

cauliflower • chorizo • smoked paprika vinaigrette

**Hokkiado scallop**

oyster cream • salmon roe • celery

**Rock lobster salad**

gazpacho consommé • spring greens

### Chef's tasting for two

980 baht

**Porcini cappuccino**

truffle • portobello • bacon • thyme

**Muscovy duck confit**

Wild rocket • citrus

**Seared foie gras**

dark chocolate • black cherry • basil • crumble

**Soft cured Tasmanian salmon**

smoked lemon yoghurt • compressed apple • fennel

**Scallop & sea urchin carpaccio**

miso • yoghurt • radish • amaranth

Ⓢ Denotes pork item

Prices are subject to service charge and prevailing taxes

## WELLNESS FOR THE SOUL

### From the grill

Lightly seasoned and cooked over our lava grill.

Served with your choice of two side dishes & sauce

Béarnaise • hollandaise • wild mushroom • green pepper corn •  
roasted garlic jus • café de Paris or natural jus

#### Pasture

Grass fed Tomahawk “for sharing between two”	3,500
Certified Wagyu striploin	1,650
Black Angus Ribeye	1,550
Grass fed tenderloin	1,450
Organic Australian private selection sirloin	1,450
Bultarra rack of lamb	1,600
Free range pork loin <sup>Ⓟ</sup>	900
Farm raised duck breast	900
Free range chicken breast	750

#### Sea

Lobster	2,900
Phuket king prawns	1,650
Scottish Salmon fillet	950
White Snapper fillet	850

#### Sea & Pasture

Grass fed tenderloin & Tiger prawns	1,800
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#### On the side

Vine tomatoes • balsamic & basil	180
Rocket & parmesan salad	
Mixed leaf salad • lime dressing	
French fries • parmesan & white truffle oil	
Mashed potato • bacon & crispy garlic <sup>Ⓟ</sup>	
Green beans • garlic & preserved lemon	
Steamed asparagus • hollandaise & black truffle	
Boiled baby potatoes • rosemary & soft garlic	
Wok fried Asian greens • garlic & oyster sauce	
Sautéed portobello mushrooms	
Steamed brown rice	

<sup>Ⓟ</sup> Denotes pork item

## WELLNESS FOR THE BODY

### From the wok

Sliced & wok fried, with your choice of sauce

#### HOT & SPICY

Thai chilli paste • chilli • garlic • shallots •

OR

#### FRESH & FRAGRANT

Thai basil • kaffir lime • lemon grass • garlic & tamarind

#### Pasture

Grass fed tenderloin	1,450
Free range pork loin <sup>Ⓟ</sup>	900
Farm raised duck breast	900
Free range chicken breast	750

#### Sea

Lobster	2,900
Phuket king prawns	1,650
Scottish Salmon fillet	950
White snapper fillet	850

“All Wok fried dishes are served with steam brown rice”

#### Fresh from the market seafood

Whole fish catch of the day specialties  
Served with your choice of two side dishes

#### Steamed

Steamed Thai herbs & spices • lemongrass

#### Grilled

Lemon • garlic • parsley butter

#### Salt crust

Cooked in a rock salt crust Infused with herbs, garlic & lemon

Prices are subject to service charge and prevailing taxes

## INTENSE WELLNESS FOR THE SOUL

### Lobster & crab risotto 950

Saffron • lobster • blue crab • black truffle

### 100% Wagyu beef burger 650

House made wagyu pattie • lettuce • tomato • caramelized onions • pickles • crispy bacon <sup>Ⓟ</sup> • Brie cheese • duck fat fries • truffle mayo

### Tournedos Rossini 1750

Beef tenderloin • toasted brioche • foie gras • truffle jus

### The Grill Club 550

Grilled whole wheat bread • sous vide chicken breast • crispy bacon <sup>Ⓟ</sup> • brie cheese • tomato salsa • poached egg • duck fat fries

## INTENSE WELLNESS FOR THE BODY

### Sous vide Scottish salmon 950

Cauliflower • apple & radish salad • cumin foam

### Sous vide free range chicken breast 950

Spelt • Barley & Pumpkin risotto • sautéed greens • natural jus

### Sunchokes & mushroom 850

Almond crumble • confit egg yolk • wild mushrooms truffle oil

The above is accompanied with a glass of nature's dew drop

## A SWEET FINISH...

### Cacao & beans 300

Cacao crumble • hazelnut Ice cream • chocolate mousse • dulce de leche • coffee sponge

*A tasting of local & seasonal fruits ..*

### Strawberries & cream 230

Cheese cake • strawberries • honey comb • strawberry ice cream

### Apple 230

Apple compote • rosemary • vanilla bean ice cream • smoke

### Tropical fruits 180

Fresh seasonal Thai fruits • pistachio dhukka • honey comb

### Homemade ice creams & fruit sorbets 120

#### Ice creams

vanilla • Belgium chocolate • strawberry • salted caramel • espresso • coconut

#### Sorbets

Lemon • raspberry • passion fruit • mango

### No added sugar yoghurt sorbet

vanilla • passion fruit • honey comb

<sup>Ⓟ</sup> Denotes pork item

Prices are subject to service charge and prevailing taxes

## 3 COURSE TASTING @ 1,800

### WELLNESS FOR THE SOUL

#### To start

##### Grass fed beef tartar

Dijon • shallot • egg yolk • grilled crostini

##### Porcini cappuccino

truffle • portobello • bacon • thyme

##### Muscovy duck confit & seared foie gras

dark chocolate • black cherry gel • basil • crumble

##### Soft cured Scottish salmon

smoked lemon yoghurt • compressed apple • fennel

#### From the grill

Lightly seasoned and cooked over our lava grill.

Served with your choice of two side dishes & sauce

Béarnaise • hollandaise • wild mushroom • green pepper  
corn • roasted garlic jus • café de Paris or natural jus

#### Pasture

Grass fed tenderloin | Free range pork loin ②

Farm raised duck breast | Free range chicken breast

#### Sea

Scottish Salmon fillet | White snapper fillet

#### On the side

Vine tomatoes • balsamic & basil

Rocket & parmesan salad

Mixed leaf salad • lime dressing

French fries • parmesan & white truffle oil

Mashed potato • bacon & crispy garlic ②

Green beans • garlic & preserved lemon

Steamed asparagus • hollandaise & black truffle

Boiled baby potatoes • rosemary & soft garlic

Wok fried Asian greens • garlic & oyster sauce

Sautéed portobello mushrooms

Steamed brown rice

### INTENSE WELLNESS FOR THE SOUL

#### 100% Wagyu beef burger ②

House made wagyu pattie • lettuce • tomato • caramelized  
onions • pickles • crispy bacon • Brie cheese • duck fat  
fries • truffle mayo

#### The Grill Club ②

Grilled whole wheat bread • sous vide chicken breast •  
crispy bacon • brie cheese • tomato salsa • poached egg •  
duck fat fries

### WELLNESS FOR THE BODY

#### To start

##### Poached Phuket prawn salad

avocado • tomato • pickled onion • avruga • tendrils

##### Beetroot rawivioli

Almond cheeze • dill • salad greens • beetroot reduction

##### Niçoise salad

Seared tuna • greens • quail eggs • caper berries •  
potatoes • salad greens • tomato dressing

##### Caesar salad

Cos lettuce • croutons • shaved parmesan • dressing

#### From the wok

Sliced & wok fried, with your choice of sauce

#### HOT & SPICY

Thai chilli paste • chilli • garlic • shallots

#### OR

#### FRESH & FRAGRANT

Thai basil • kaffir lime • lemon grass • garlic & tamarind

#### Pasture

Grass fed tenderloin

Free range pork loin ②

Farm raised duck breast

Free range chicken breast

#### Sea

Scottish Salmon fillet

White snapper fillet

"All Wok fried dishes are served with steam brown rice"

### INTENSE WELLNESS FOR THE BODY

#### Sous vide Scottish salmon

Cauliflower • apple & radish salad • cumin foam

#### Sous vide free range chicken breast

Spelt • barley & pumpkin risotto • sautéed greens •  
natural jus

#### Sunchokes & mushroom

Almond crumble • confit egg yolk • wild mushrooms  
truffle oil

### A SWEET FINISH TO FOLLOW....

## Tasting menu with wine 2900

Choose your favourite wine pair by the glass per course from the selection below

### WHITE WINE

Aberdeen Angus Chardonnay, Mendoza, Argentina

The flavour is fresh with hints of peach and coconut.

Miles From Nowhere, Sauvignon Blanc-Semillon, Margaret River, Australia

Fresh, light bodied with flavours of passionfruit and a crisp acidity.

Ferngrove Frankland River, Off Dry Riesling, Western Australia

Fresh citrus/lime with a zippy citrus twang and gentle fizz.

Monkey Bay, Sauvignon Blanc, Marlborough, New Zealand

Crisp and clean with lively notes of lime-citrus and white grapefruit.

### ROSÉ

Georges Dubeouf, Syrah Rose, Vin de Pays d'Oc, France

Brilliant cherry nose with prune, a nice fruit expression.

### RED WINE

Le Grand Caillou, Pinot Noir, Fournier Pere & Fils, France

Elegant & round, nice bright & clear colour. Notes of raspberries, blackcurrant & spices.

Pala Silenzi Rosso, Carignano-Monica-Sangiovese, Isola Dei Nuraghi IGT, Italy

Ruby red colour, intense persistent perfume with notes of red fruits & structured.

Church Lane Shiraz, Coonawarra, Australia

Robust & spicy with a slightly sweet finish, a velvety and slightly syrupy mouth feel.

Château de M, Grand Vin 'Gold Label', Cabernet Sauvignon-Merlot, Rapel Valley, Chile

Bold & structured, ripe fruit, firm tannins and massive popularity.

Aberdeen Angus, Malbec, Mendoza, Argentina

Intense red color, Fresh fruits & ripe tannins, nose of red fruits and vanilla,

a full bodied palate is followed by a long lasting finish.

### DESSERT WINE

Domaine des Bernardins, Muscat de Beaumes de Venise, France

It elegantly exudes captivating charm, yielding a sweet and harmonious mouth-feel.

A wide selection of different wine labels is available in our master wine list

Prices are subject to service charge and prevailing taxes