

NIKKEI MAKI ROLLS

FLAME ROLL 🌿🐟🥚🌾🍷🍣🍷	590
Torched salmon, Osaki Kani, furikake, salmon roe, shiso mayo	
SUMO ROLL 🌿🐟🍣🍣	650
Tempura crab, creamy tuna, avocado, honey miso sauce	
VOLCANO ROLL 🍣🌿🍷🍣🌿🍣🍣🍷	550
Shrimp tempura, cream cheese, tuna, crab salad, tempura flakes, masago	
WAGYU SHRIMP ROLL 🍷🍣🍣🍣🍷	690
Prawns, avocado, cucumber, wagyu, cream cheese, togarashi, yuzu, truffle	

TATAKI & SASHIMI

NEW STYLE SASHIMI 🍣🌿🍷🍷🍷	690
Salmon, tuna, seabass, truffle ponzu	
SHOYU TAMARIND SALMON SASHIMI 🍣🍣🌿🍷	490
Torched salmon, green chilli, fried scallions, soy, sesame oil	
TUNA SAKU TATAKI 🍣🍣🍷🍷	590
Seared tuna saku, Korean chilli flakes, sumiso sauce, sliced pickled onion	

ARTISAN BITES & SHARING BOARDS

MEZZE PLATTER 🍷🍷🍷🌿🍷🍷	650
Muhammara, hummus, baba ghanoush, seasonal vegetables, olives, toasted pita bread	
SEEN CHARCUTERIE PLATTER 🍷🍷🌿🍷🍷	1,100
Prosciutto, Bresaola, Salami Picante & Smoked Duck, served with tomato jam, olives, nuts, pickles, sourdough bread	
SEEN CHEESE PLATTER 🍷🍷🍷🌿	1,000
Chef's selection of daily cheeses, served with grapes, nuts, dried fruits, pickles, honey, sourdough bread	
SIGNATURE GUACAMOLE 🍷🌿	690
Mashed avocado, chopped chilli, tomato, coriander, onion, served with tortilla chips	

FRESH & VIBRANT GREENS

BURRATA CAPRESE 🍷🍷🌿	750
Heirloom tomatoes, basil & pesto trapanese, sun-dried tomatoes, basil oil	
SIGNATURE CAESAR 🍣🍷🍷🍷🍷🍷	490
Anchovy dressing, romaine, pancetta, poached egg, Parmesan, rosemary croutons	
ADD YOUR PROTEIN	
Sous Vide Chicken Breast	200
Grilled Cajun Prawns 🍣	260

SMOKED SALMON 🍣🍷	450
Roquette, basil, avocado, pickled red onions, feta, balsamic reduction	

LATIN FLARE

GROUPER GREEN CEVICHE 🍣🍣🍷	550
Coriander tiger milk, red onion, green chilli, ikura	
PASSION SCALLOP TIRADITO 🍷🍷	690
Passion fruit emulsion, pickled red onion, green chilli	
SEAFOOD COCKTAIL 🍣🍷	490
Shrimp & octopus, tangy tomato sauce, capsicum, coriander	

THAI DELIGHTS

KRAPAO GAI 🍣🍷🍷	450
Minced chicken, basil, chilli, garlic, jasmine rice, fried egg	
PAD THAI 🍣🍷🍷🌿🍣🍣	590
Stir-fried rice noodles, prawns, tofu, bean sprouts, spring onion	
SAMUI SHORELINE GARDEN 🍷🍷	650
Pomelo, mint, basil, coconut vinaigrette, cashews	
SCALLOPS GREEN CURRY 🍣🍣🍷🍷	850
Flamed, green curry, local eggplant	
THAI BEEF SALAD 🍣🍣🌿	650
Angus beef striploin, cucumber, red onion, mint, crushed peanuts, fish sauce & palm sugar dressing	

ALL-TIME FAVOURITES

CHICKEN & ROASTED PEPPER FARFALLE 🍷🌿🍷🍣	500
Bow-tie pasta, tender roasted corn-fed chicken, roasted capsicum, smoked paprika cream	
PENNE ROQUETTE PESTO 🍷🌿🍷🍷🍷	590
Sun-dried tomatoes, peppery roquette pesto, pistachios	
TRUFFLE MAC & CHEESE 🍷🌿🍷🍷🍣	550
Gruyère, mozzarella & Cheddar Mornay sauce, herb crust & truffle oil	

FROM THE SEA AND LAND

CHICKEN 🍣	650
Jerk-spiced chicken, miso pineapple, pickled red onion	
DUCK	650
Seared duck breast, carrot-ginger purée, daikon confit, radishes	
LAMB 🍷	850
Braised shank, Moroccan spices, polenta	
SALMON 🍣🍷	950
Pan-roasted salmon, cauliflower purée, broccolini, pistachios	
TUNA 🍣🍣🍷	700
Blackened, mango salsa, avocado mousse, banana blossom, toasted coconut, spicy aioli, wakame	

PREMIUM BEEF

WAGYU TENDERLOIN MBS3 220 G 🍷	1,800
WAGYU STRIPLOIN MBS3+ 220 G 🍷	1,600
WAGYU PICANHA MBS4+ 220 G 🍷	1,700
ANGUS RIBEYE 180 DAYS MBS3+ 300 G 🍷	1,500
ANGUS TOMAHAWK 200 DAYS MBS3+ 🍷	4,500

All steaks are served with your choice of **one sauce** and **one side**

Sauces

Signature chimichurri
Smoked peppercorn 🌿🍷🍣🍣🍷🍷
Béarnaise 🍷🍷
Nam jim jeaw 🍣
Mushroom & truffle 🌿🍷🍣🍣🍣🍷

Sides

French fries 🍷🌿🍷
Sweet potato fries 🍣🌿🍷
Sautéed broccolini
Seasonal vegetables with olive oil
Mini salad
Mashed potato 🌿🍷

SWEET ESCAPE

CHOCOLATE LAVA CAKE 🌿🍷🍷🍷	490
Strawberries, vanilla ice cream, balsamic vinegar reduction	
COCONUT CHURRO DONUTS 🌿🍷🍷🍷	350
Coconut sugar, dark chocolate sauce, toasted coconut, dulce de leche	
ICE CREAM & SORBET 🌿🍷🍷🍷🍷🍷	230
Served with delicate toasted vanilla crumble and one scoop of ice cream	
Gelati: Coffee, Vanilla, Dark Chocolate	
Sorbets: Passion Fruit, Fresh Mango, Tropical Coconut	
MANGO STICKY RICE 🍷🍷🍷🍷🍷	420
Butterfly pea sticky rice, mango rose, salted coconut sauce, mango caviar	
PIÑA COLADA CRÊPES 🍷🌿🍷🍷🍷	400
Caramelised pineapple, coconut cream, Caribbean rum flambé	
TROPICAL FRUIT PLATTER	250
Watermelon, dragon fruit, papaya, grapes, passion fruit	