

SEA.FIRE.SALT.

Flavours of Elements

Our signature grill serves up fresh flavours in an inspired setting.

Indulge yourself with our signature Himalayan salt brick cooking technique.

The chefs heat the Himalayan salt block to 200 degrees centigrade then sizzle your choice of meat or seafood on the superheated block, your food will be infused with the +80 minerals found in the salt. Not only are these healthy, they will also impart a more complex flavour profile to your food.

Starters

CLASSIC WAGYU BEEF TARTARE Beef tenderloin, quail egg, crispy quinoa, brioche, condiments	750
HAMACHI CARPACCIO Marinated hamachi with tiger milk, mango salsa, lump fish caviar, avocado, capsicum, cucumber yuzu dressing	710
SEARED SCALLOPS Corn & chorizo fritters, fried caper crumbs, pumpkin cream, corn sauce	650
BURRATA  Roasted tomato, pine nut pesto, shimeji mushroom, basil	570
QUINOA SALAD  Beetroot, pumpkin, orange, balsamic, rocket salad, artichoke, lemon dressing	410

Prices are in Thai Baht and are subject to 10% service charge plus applicable government tax.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

Soups

LOBSTER BISQUE Potato, sour cream	550
TRUFFLE MUSHROOM  Sautéed mushroom, truffle oil	490

Mains

CANADIAN LOBSTER RISOTTO Lobster bisque, lobster, asparagus, parmesan	620
TRUFFLE MUSHROOM RISOTTO  Sautéed mushroom, truffle paste, sun dried tomato	520
BRAISED LAMB SHANK Mashed potatoes, charcoal eggplant, wilted spinach	910

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From the Grill

Served on Himalayan Salt Brick

Grilled Meat

GRAIN-FED 120 DAY TOMAHAWK	3,900
WAGYU STRIPLOIN	2,550
GRAIN-FED 120DAY RIB EYE	2,200
TENDERLOIN	1,600
LAMB RACK	1,500
BABY CHICKEN	760

Grilled Seafood

PHUKET LOBSTER	2,600
MIXED SEAFOOD	2,400
JUMBO PRAWNS	1,400
SEABASS FILLET	1,100
SALMON STEAK	950
TUNA FILLET	1,200

On The Side

TRUFFLE MASHED POTATO	200
MIXED SALAD	200
FRENCH FRIES	200
SAUTÉED BROCCOLI	250
CREAMED SPINACH	250

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Signature Platters

MEDITERRANEAN MIXED MEAT Beef tenderloin, lamb cutlets, baby chicken, pork	4,000
HOT MIXED SEAFOOD PLATTERS Phuket lobster, tiger prawns, white prawns, blue crab, scallop, mussel, seabass fillet, soft shell crab	4,700
MEDITERRANEAN MIXED MEATS & SEAFOOD Beef tenderloin, Lamb, chicken, pork, rock lobster, tiger prawns, white prawns, blue crab, scallop, mussel, seabass fillet.	5,500

Desserts

LAVA CAKE Chocolate crumble, fresh mixed berries, strawberry ice cream, crumble	350
LIME PIE Meringue, apricot gel, lemon sorbet, crumble	250
TARTE TATIN Apple tart, vanilla ice cream, roasted almond	350
ICE CREAM Belgian dark chocolate ■ Salted caramel ■ Vanilla ■ Thai milk tea ■ Strawberry ■ Rum raisin	per scoop 150
SORBET Mango ■ Lemon ■ Passion Fruit	per scoop 150

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