

FOOD SELECTION

DIPS.COLDCUTS

BABA GANOUSH Pomegranate, quinoa, dukkha naan	240
HOMEMADE HUMMUS Pickled chilli, tabbouleh, dukkha pita	240
MARINATED OLIVES Artichokes, chilli, anchovies	240
COLD CUTS & CHEESE Grilled ciabatta, dried fruits, honey	790

BREAD.GRILLED.BITES

CHIANG MAI BURRATA Chorizo, truffle, artichoke	160
CHICKEN LIVER PARFAIT Fig jam, orange, red peppercorn	160
HAND CHOPPED BEEF TARTARE Grated foie gras, cured egg yolk	190
MELTED TRUFFLE BRIE Chiang Mai brie, black truffle, fig jam, red peppercorn	180

SALADS.RAW.FRESH

CHIANG MAI BURRATA Grilled ciabatta, eggplant Caponata, artichokes	460
TUNA TATAKI Leche de tigre, avocado, salmon ikura	440
TORCHED SALMON SASHIMI Brown butter, ebiko sauce	480
CHILLED ANGEL HAIR PASTA Tuna tartare, truffle oil	320
KOREAN OYSTER Lemon wedge, spicy seafood sauce, shallot vinegar	6 pcs 499 12 pcs 799

HOT.FLAVOURFUL.BITES

SPICY OX CHEEK CROQUETTE Anchovy mayo, rocket	320
ROCK LOBSTER THERMIDOR Lobster, Mornay sauce, spinach, lemon	380
CRISPY SQUID Pickled chilli, confit garlic, spicy chilli mayo	320
PORK CHEEK TORTILLAS Cabbage slaw, chorizo aioli	260
GRILLED TIGER PRAWN Seaweed butter, fresh herbs	360
TRUFFLE FRIES Truffle cream, crispy shallots, parmesan	320
TRUFFLE ARANCINI Crispy risotto balls, mozzarella, truffle emulsion, Romesco sauce	320

PASTA.LOVERS

LOBSTER ANGEL HAIR “THERMIDOR” 750
Angel hair pasta, chorizo, dashi stock, ikura

BUCATINI WAGYU BEEF 520
Wagyu beef tomato ragout, parmesan

DINNER.TIME

GRILLED PORK CHOP 580
Yellow lentil ragout, salsa verde

WAGYU FLANK STEAK 750
Romesco sauce, confit vegetables, thyme jus

ROASTED SALMON 580
Chilli risotto, tom yum oil

GRILLED LAMB CHOP 750
Smoked eggplant, spicy chilli cream, garlic confit

PORK RIB RISOTTO 580
Pesto risotto, braised pork rib

ADD FOIE GRAS 320

SHARE.THE.LOVE.

CHORIZO STEAMED MUSSELS (2-3 people) 890
Chorizo, cream, parsley, grilled sourdough

AUSTRALIAN RIB EYE 600g (2-3 people) 2,200
Garlic confit, tomato confit, roasted leek and carrots

ADD FOIE GRAS 320

WHOLE ROASTED CATCH OF THE DAY (1-2 people) 890
Salsa verde, roasted leek and carrots

ON.THE.SIDE

FRENCH FRIES
Plain 240
Truffle 320

MASHED POTATOES
Plain 240
Truffle 320

STEAMED JASMINE RICE 80

CREAMY SPINACH 220

MIXED GREEN SALAD 180

SWEET.FAREWELL

BASQUE CHEESECAKE 280
Butterscotch macadamia

TIRAMISU 320
Kahlúa scented tiramisu, red fruit relish

APPLE & PEACH COBBLER 280
Vanilla ice cream

HOMEMADE ICE CREAM & SORBET (PER SCOOP) 120
Chocolate, vanilla, strawberry, coconut, passion fruit