



Kamala set menu



Patong set menu

KAMALA SET | THB 2800

- + Appetizer**
Seared scallop, Yuzu Zest, cucumber julienne, lemon sauce

- Catch of the day en Papillote**
Sea bass, edamame, mushroom, Wakame seaweed

- + Main Course**
MB4-5 AUS Striploin 100g
Morning glory, yellow baby corn, whipped garlic mash
Garlic onion soy, Yuzu Ponzu, spicy bean paste sauce
Assorted sautéed seasonal vegetables

- Black Tiger Prawn Fried Rice**
Golden garlic, egg, green onion, soy sauce

- Miso Soup**
Dashi stock, miso paste, tofu

- + Dessert**
Vanilla Ice Cream Flambé, seasonal tropical fruits

PATONG SET | THB 3500

- + Appetizer**
Phuket Octopus
Turnip, japchae, gochujang and rosella dressing

- Salmon en Papillote**
Sustainable Salmon, mushroom, edamame, Wakame seaweed

- Hokkaido Scallop or Phuket Black Tiger Prawn**
Asparagus, mushroom, organic cherry tomato, bonito

- + Main Course**
MB 4+ Angus Tenderloin 100g
Morning glory, yellow baby corn, whipped garlic mash
Garlic onion soy, Yuzu Ponzu, spicy bean paste sauce
Pan-grilled assorted sautéed seasonal vegetables

- Crab Meat Fried Rice**
Golden garlic, sesame seed, leek, egg, Tom Yam sauce

- Miso Soup**
Dashi stock, miso paste, tofu

- + Dessert**
Caramelized Pineapple, madeleine, coconut ice cream

VEGETARIAN SET | THB 2200

- + Appetizer**
Shared mushroom tataki, mixed seaweed, cherry tomato, sesame

- Vegetable en Papillote**
Asparagus, pumpkin, snow bean, mushroom, wakame seaweed

- + Main Course**
Marinated Japanese Tofu
Morning glory, yellow baby corn, whipped garlic mash
Garlic onion soy, Yuzu Ponzu, spicy bean paste sauce
Assorted sautéed seasonal vegetables

- Golden Garlic Fried Rice**
Vegetarian Miso Soup
Dashi stock, miso paste, tofu

- + Dessert**
Caramelized Pineapple, coconut ice cream

Prices are in Thai Baht and subject to 10% service charge and 7% tax.
Please inform our service team before placing your order if a person in your party has a food allergy or have any dietary requirements.