

TAPAS

sea in the sky

LIFESTYLE BAR & SUPPER CLUB

COD FISH CROQUETES



*our signature cod fish croquets with
a refreshing Tom yam sauce
& house made " Queso Blanco "*

420.-

**All prices are inclusive of service charge and government tax*

We are happy to accommodate all dietary needs, should you have any other requirements, please discuss with our staff.



Chef recommendation

1

KOREAN CHICKEN WINGS

Double fried chicken wings served with a korean chili sauce

290.-



1



3



4

2 SHRIMP TORTILLA

Crispy tortilla shells filled with a zesty Mexican shrimp salsa, guacamole & jalapeno

290.-

3 TRACOS TRIO

A trio of crispy tacos consisting of slow cooked beef "chili con carne", grilled spicy marinated chicken & lemon lime shrimp complimented with a side of sour cream & Mexican salsa

350.-

4 TRUFFLE FRIES

Golden fried straw fries with black Italian truffle & parmesan cheese

190.-

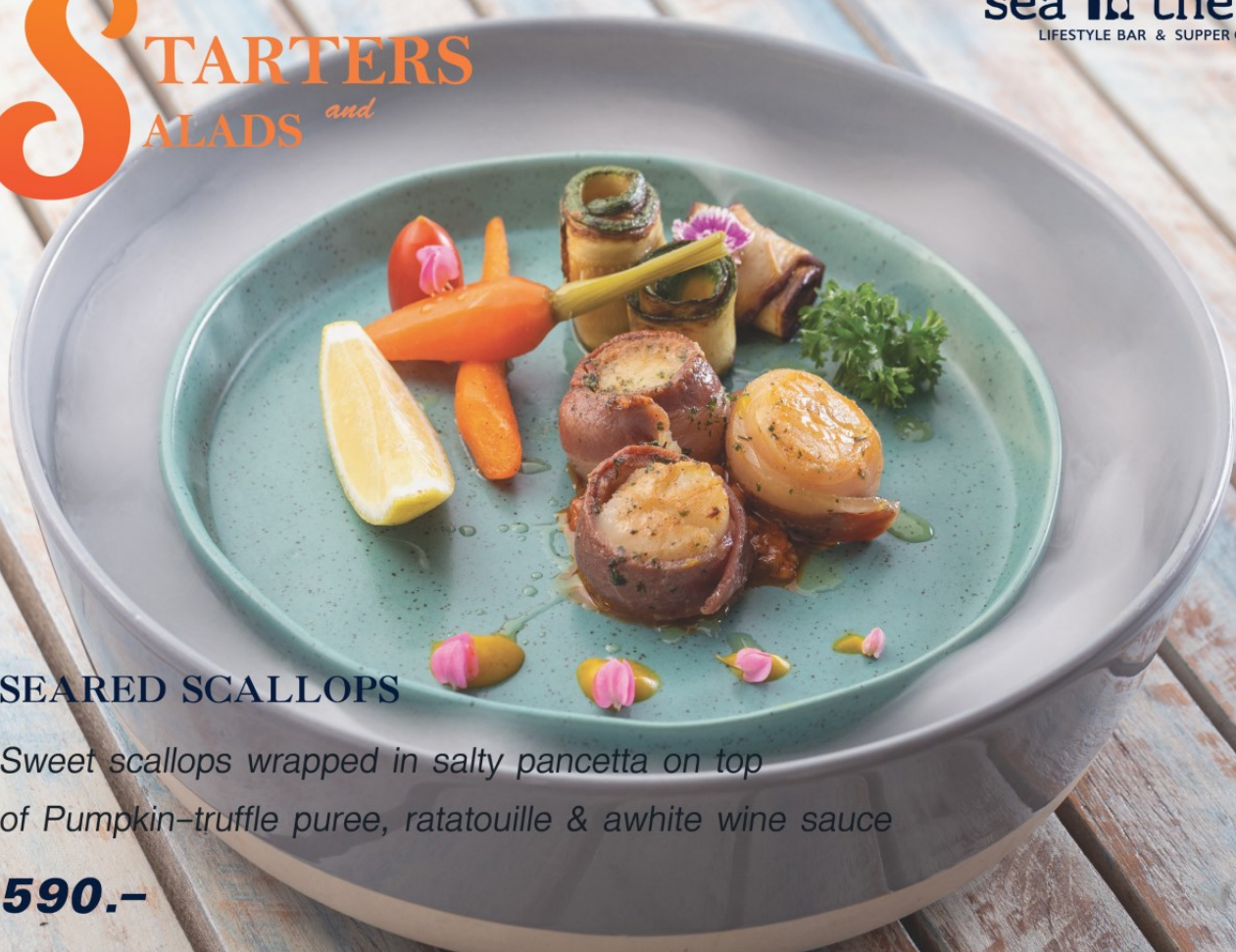


2

STARTERS

and
SALADS

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SEARED SCALLOPS

Sweet scallops wrapped in salty pancetta on top of Pumpkin-truffle puree, ratatouille & a white wine sauce

590.-



CHEF CRAB SALAD

Locally caught blue swimming crab complimented with an avocado & mango salad dressed with our Dijon mustard dressing.

390.-



MARINATED SALMON SALAD

French marinated salmon, serve with a light micro greens salad & Mediterranean sauces

450.-



SMOKED DUCK RADICCHIO SALAD

A light salad consisting of crispy bacon, poached egg, smoked duck breast & shards of pecorino cheese

375.-



SEARED TUNA

Our house made cured tuna lightly seared, served with a wasabi-herb sauce topped with fresh herbs & parmesan cheese

450.-



BURRATINA COMFIT TOMATOES

Imported Italian Burrantina served alongside slow cooked succulent confit tomatoes with a tomato-oregano emulsion & Taggiasca olives.

460.-

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ON THE GRILL



ANGUS 120 DAYS
GRAIN FED RIB EYE STEAK

780.-

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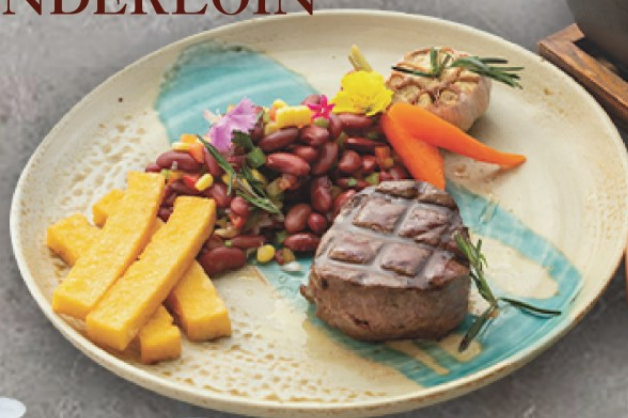
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Chef recommendation

ARGENTINEAN FREE RANGE BEEF TENDERLOIN

790.-



MEDLY SLIDERS

A trio of mini sliders with flame grilled angus beef, golden crispy cod fish & middle eastern spiced grilled chicken. Served with our signature sauces and straw fries

590.-



KUROBUTA PORK RIB CHOP

550.-

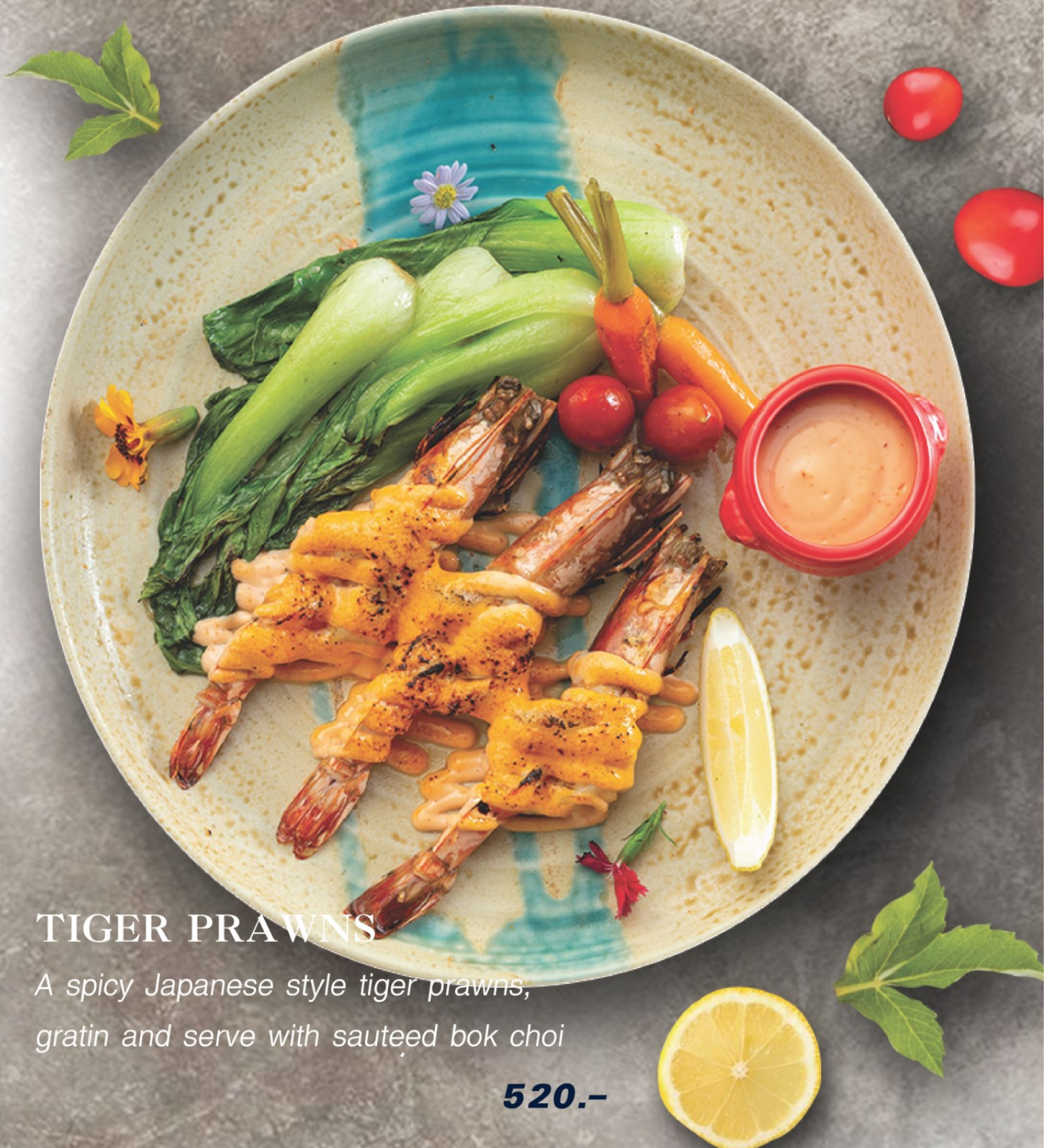


Choose your protein for the grill, served with a combination of Piri Piri sauce, Thai spicy tamarind, tomato comfit, roasted garlic, deep fried masa, been salad)

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TASTE of ASIA



TIGER PRAWNS

*A spicy Japanese style tiger prawns,
gratin and serve with sauteed bok choi*

520.-

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Chef recommendation



TOM YAM LOBSTER



Our signature tom yum soup enhanced with the sweet Phuket Lobster topped with shrimp croquets

390.-

DUCK COMFIT CURRY

Slow cooked duck comfit served in balanced red curry with lychee and pineapple served with fragrant Jasmin rice

450.-



PLA TUNA

Seared Andaman tuna loin marinated with Thai herbs and served with Pla salad

450.-



SEA BASS GREEN CURRY

Locally caught sea bass deep-fried & served with our special green curry served with fragrant Jasmin rice

450.-



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FROM THE SEA




SALMON PAPILOTE

With Mediterranean herbs, cappers, tomatoes and olives

550.-

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 **Chef recommendation**

TANDOORI COBIA



Freshly grilled filet of Cobia marinated in tandoori spices, on a bed of bell pepper mousseline. Complimented with smashed potatoes & refreshing cucumber – fennel salad

390.-



MOULES & FRITES

*black mussels cooked in white wine & cream
serve with crispy straw fries*

350.-

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D ESSERTS



COCONUT ICE CREAM

*Liquid nitrogen coconut ice cream
with local favorite Thai condiments.*

290.-

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Chef recommendation

MANGO STICKY RICE

A traditional Thai dessert mango & sticky rice with coconut ice cream

270.-



MOLTEN CHOCOLATE LAVA



250.-

Classic chocolate lava with orange infused Anglaise sauce & candied orange ice cream

SEMIFREDDO



190.-

Passion fruit semifreddo with strawberries, meringue & vanilla ice cream



ICE CREAM 90.-/scoop

Choice of ice cream (vanilla, strawberry, chocolate, chocolate chips)

Cocktail Signature 250.-

Seascape, Log Horizon, Op Art,
Captain Harlock, Push and Pull, Star Trek

Cocktail Classic 230.-

Mai Tai, Singapore Sling, Mojito,
Margarita, Blue Margarita, South side,
Midori Sour, Aperol spritz,
Cosmopolitan, Vesper, Phuket Island Tea,
Pina Colada, Tequila Sunrise

Mocktails 135.-

Virgin Island Colada:

Pineapple Juice, Coconut Cream,
Sugar Syrup

Tropical Island :

Guava Juice, Orange Juice, Sugar Syrup,
Sprite

Tropical Fruit Punch:

Orange Juice, Pineapple Juice,
Lemon Juice, Grenadine Syrup

Mocktails 135.-

Sherry Temple :

Sprite, Ginger Ale, Grenadine Syrup

Spirits 190.-

Gin: Godon's, Bombay

Vodka: Smirnoff, Absolut

Rum: Bacardi

Cognac

Remy Martin V.S.O.P **245.-**

Hennessy V.S.O.P

Whiskies

Scotch: Johnnie Walker (Red Label) **190.-**

Johnnie Walker (Black Label) **240.-**

Chivas Regal, **240.-**

Glenmorangie (Single Malt)

Glenfiddich (Single Malt)

Bourbon: Jim Beam **190.-**

Jack Daniel's **210.-**

Thai: Sangsom, Mekhong **160.-**

Aperitif 275.-

Martini Dry, Martini Rose
Campari Martini Bianco

Eau-De-Vie

Grappa **195.-**

Tequila **190.-**

Liqueurs 190.-

Malibu, Kahlua, Sambuca

Local & Imported Beers

Heineken (Small) **160.-**

Tiger (Small) **145.-**

Chang, Singha (Small) **135.-**

Mineral & Sparkling Waters

Purra Water 600 ml. **70.-**

San Pellegrino Sparkling Water 500 ml. **180.-**

Soft Drinks 75.-

Coke, Diet Coke, Sprite, Fanta Orange, Soda
Water, Tonic Water, Ginger Ale

Smoothies

Banana, Mango, Pineapple **140.-**

Mixed Fruit Smoothies **150.-**

Fruit Juices 110.-

Orange, Pineapple, Lemon, Apple, Mango,
Fresh Coconut

Blended Fruits

Orange, Pineapple, **125.-**

Watermelon, Lemon, Banana, Mango

Mixed Fruits **135.-**

Smoothie Frozen

Banana, Blue raspberry, **140.-**

Strawberry, Mango, Lemon

Mixed Fruits **150.-**

Hot Beverages

Tea Section: Earl Grey, **90.-**

Jasmine, Green Tea, English Breakfast,

Lipton Tea, Ice Tea & Ice Coffee

Coffee **90.-**

Espresso **90.-**

Cappuccino **110.-**

Café Latte **120.-**

Cocktail Signature

Log horizon

- Rum
- Lychee liq
- Lavender syrup
- Lime juice
- Orange bitter
- Ardbeg spray

250.-



Seascape

- White Rum
- Blue Curacao
- Coconut milk
- Lychee juice
- Banana liq

250.-



Captain harlock

- Bourbon
- Benedictine D.O.M
- Aperol
- Coffee liq
- Orange bitter

250.-



Op Art

- Gin infused Rose
- Bianco Vermouth
- Acid
- Ginger ale

250.-



Push and Pull

- Vodka
- Pandan syrup
- Blueberry fresh
- Mint laef
- Honey
- lime juice

250.-



Star trek

- Gin infused rose
- Banana liq
- Apple juice
- Elderflower syrup
- Lime juice

250.-

