

FOOD MENU



SALAD

OH! MY GOAT!    250

Baked sesame-crusted goat cheese, sun dried cherry tomato, basil pesto, Beetroot jam and balsamic reduction

CAPRESE   250

Fresh honeydew mango, plum tomatoes, dragon fruit and buffalo mozzarella with our signature pesto and Balsamic reduction

SOUP

BLUE CRAB BISQUE  250

Slow-cooked & simmered crab bisque with Lobster roe & organic sweet corn

PHUKET MEE HOKKIEN  250

Authentic yellow egg noodle soup with prawn, shallot & poached egg

TO SHARE

ITALIAN SUNSET    650

Prosciutto, calabrese salami, smoked salmon, grissini, buffalo mozzarella, plum tomatoes, artichoke, Sicilian green olives, roasted red peppers

SPANISH     750

STARRY NIGHT

Iberico ham croquettes, calamares fritos (calamari rings), patatas bravas (baked potato with spicy sauce), gambas al ajillo (shrimp in olive oil), Spanish aioli, warm olives and cherry tomatoes

INTERNATIONAL TAPAS

PATATAS BRAVAS  180

Country-style Spanish baked potatoes with homemade garlic aioli confit

GAMBAS AL AJILLO  250

Marinated shrimp confit in Spanish olive oil, garlic & white wine

BEEF TARTARE 250

Angus beef tartare, tossed in shallots, capers, quail egg yolk,

IBERICO HAM CROQUETTES   250

Iberico ham in deep-fried bechamel sauce fritters

LAMB LOIN 590

100g Australian lamb loin, rotatouille, maxim potatoes, lamb gravy, Provencal breadcrumbs

ANGUS BEEF TENDERLOIN  650

100 g Soft and tender beef tenderloin, soft polenta, glazed baby vegetables, red wine gravy sauce

SWEET TOOTH

CLASSIC ITALIAN TIRAMISU  200

LEMON CREAM TART  200

TROPICAL MIXED FRUIT  180

*Prices are in Thai Baht and include 7% VAT and 10% service charge.
Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

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THAI TAPAS

PHUKET FRESH 	180	BEEF POMEGRANATE 	220
SPRING ROLL Rolled shrimp, potato yam, carrot with tamarind sweet chili sauce		Salad with beef tenderloin, creamy lemongrass chili-lime dressing, cucumber, tomatoes & summer herb	
GOLDEN TARTLET	180	BAKED SHRIMP 	220
Crispy tartlet, stuffed with duck confit, on tropical herbs salad		Baked shrimp with coconut crumble & Thai seafood aioli sauce	
LOCALLY 	220	CRAB CURRY  	300
CAUGHT SQUID Steamed calamari with lime & coriander		LOLLIPOP Fresh blue crab cake with red curry	
MEE SAPAM	220	GREEN CURRY 	350
Wok-fried, homemade yellow noodle with duck breast, red pepper, shiitake & Phuket chili sauce		SCALLOP Grilled scallop in green curry & coconut broth	

THE GRILL

Choose your grilled item, your complimentary side dish and sauce

50 g grilled Scottish salmon 	200	SIDES DISH
50 g grilled yellowfin tuna loin 	200	Ratatouille
50 g grilled Australian beef striploin	300	Piccalilli (Italian-style pickled vegetables in horseradish, mustard & spices)
50 g grilled Taylor Preston lamb loin	300	Wok-friend green broccoli, green pea & asparagus with sesame
50 g grilled Angus beef tenderloin	300	Steakhouse chips or fries with sea salt & vinegar
MIXED GRILL 	1,750	Plain, garlic or lemon mashed potato
Angus beef tenderloin, lamb loin, pork loin, chicken breast, plum tomato, mushrooms, onion rings		Parmesan croquettes
SEAFOOD PLATTER 	1,500	Cherry tomato salad with red shallots
Oysters, tiger prawn, scallops, squid		

SAUCE

Rosemary gravy / béarnaise / white wine / garlic butter / Thai seafood sauce / chimichurri / mojo

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