

Dessert



Tiramisu Creamy mascarpone, Kahlua, blueberries, coffee and mango sorbet	380
Broken Bucket   Sticky rice, mango, coconut cream, macadamia in chocolate bowl	480
Apple Crumble  Baked apple with cinnamon powder, caramel, served vanilla ice cream	380
Mille Feuille  Vanilla and chocolate with mixed berry	380
Lemon Tartlet With yoghurt rice milk ice cream	380
Tropical Mixed Fruits Fresh seasonal Thai fruits	280



Small plates

Tuna Tartare 	480
Marinate fresh tuna, avocado salsa with lime dressing	
Prawn Chorizo 	450
Spicy chorizo, prawns, fresh herbs served with butternut puree and artichoke	
Smoke Salmon Ceviche	480
Smoked Tasmanian salmon, pea puree and green Tabasco	
Mr. Octopus 	420
Slow cooked octopus with beetroot, shallot, coriander and balsamic dressing	






Soup

Wild Mushroom Soup 	480
Roasted mushrooms with herb garlic and truffle puree	
Organic tomato cream soup 	420
Yellow tomatoes, garlic, leek, celery with garlic crouton	

Salad

Yon Salad	480
Romaine cos, scallops , crispy bacon, garlic croutons, shaved Parmesan, poached egg, Caesar dressing	
Romanian Burrata	480
Sautéed portobello mushroom, arugula, Parma ham and truffle oil	
Quinoa Salad  	480
Quinoa, sweet corn, tomato, avocado with blueberries, feta and fresh truffle	
Tuna Salad	460
Seared tuna, avocado, tomato, mixed greens and citrus orange dressing	

Thai Traditional

Tom Yum Goong 	450
Traditional hot and sour soup with Andaman prawns and mushrooms	
Goong Pad Char 	580
Wok-fried tiger prawns with hot basil, fresh herbs and green peppercorn	
Pla Ob Sa-mun-pri 	780
Baked whole sea bass with Thai herbs and vegetable	
Pad Thai  	580
Thai traditional wok-fried rice noodles with tamarind sauce and tiger prawns	
Mee Hoon Gang Poo  	540
Traditional Diamond of Phuket crab meat in yellow curry with vermicelli noodles	

Main

Seafood Bouillabaisse 	480
Classic Mediterranean fisherman’s stew with sweet clams, prawns, cod and garlic crouton	
Grilled Wagyu Beef Sirloin 	1,790
(Marble score 4) With baked potatoes and green peppercorn sauce 300g	
Angus Beef Ribeye	1,590
(Marble score 3) Mashed potatoes with broccoli and black pepper sauce 300g.	
Roasted Rack of Lamb	1,490
With red wine berries sauce, baked potatoes and cream cheese	
Seared Snow Fish 	990
With sautéed mushrooms, mixed vegetables, ponzu sauce and sambal chili	
Seared Tuna Steak 	750
Seared Ahi with black pepper, herbs, onion jam and grilled vegetables	
Grilled Salmon Steak	680
Norwegian salmon, grilled vegetables, salmon caviar and mushroom sauce	

Pasta Corner

Choice of pasta: Spaghetti, penne, rigatoni, black ink Tagliatelle or spinach linguini	
Tagliolini Scoglio 	560
Mixed seafood, fresh marinara, basil, garlic, and chili	
Lamb Ragout  	480
Traditional Italian-style minced lamb with fresh herbs, green chili and basil	
Vongole 	540
Clams, garlic confit, chili, basil and white wine garlic sauce	
Spaghetti Kee Moa  	560
Thai style wok-fried spaghetti Hokkaido scallops, vegetables, chili basil	
Mushroom Ravioli 	540
Portobello mushroom ravioli with white wine gorgonzola cream sauce	
Risotto Black Ink  	640
Black ink risotto, tiger prawns, shitake mushrooms, Comte cheese	



Signature



Vegetarian



Spricy



Nut

All prices are subject to 10% service charge and 7% government tax



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Spricy



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