



TO START

CHOPPED SALAD (G) (D)	725
Butter Lettuce, Avocado, Apple, Blue Cheese, Croutons & Red Wine Vinaigrette	
FRENCH ONION SOUP (V) (G) (E) (D)	850
Puff Pastry, Butter Braised Onions, Cognac, Comte & Thyme Scented Veal Broth	
CHILLED YELLOW CURRY MUD CRAB (SF) (D) (E)	1,100
Poached Mud Crab, Crème, Fraiche, Cucumber, Long Bean & Rice Crackers	
PIGS HEAD TERRINE (N) (G) (SF)	850
Soy Braised Locally Reared Pigs Head with Spicy Green Mango Salad	
BLACK ANGUS STEAK TARTARE (F)	940
Hand Diced Raw Beef, Crispy Mirin Rice, Nam Jim Jaew Spring Onion & Caviar	
ROCK LOBSTER SALAD (N) (SF)	1,240
Betel Leaf, Roasted Macadamia Nuts, Tamarind, Lime & Toasted Coconut	
HOUSE SMOKED TASMANIAN SALMON (F) (D)	850
Horseradish Sour Cream, Salmon Skin Chip, Keta Caviar & Lime Dressing	
WHITE PRAWN & POMELO (N) (SF) (F)	875
Blow Torched White Prawn, Avocado, Radish, Fennel With Tamarind Glaze	
HALF SHELL HOKKAIDO SCALLOPS (SF) (E)	1,000
Pan Seared Scallops, Homemade Black Pudding, Charred Leek & Garlic Chive Jus Gras	
LINE CAUGHT SQUID (E) (SF)	725
Charcoal Grilled Squid, Salted Duck Egg Black Curry & Garlic Chive Oil	

THE CUTS

JACK'S CREEK GRAIN FED TENDERLOIN	3,200
280g	
JACK'S CREEK GRAIN FED SIRLOIN	2,800
300g	
OBE ORGANIC GRASS FED RIB EYE	3,150
300g	
AUSKOBE GOLD 9 SCORE PURE BREED WAGYU TENDERLOIN	5,100
250g	
AUSKOBE GOLD 9 SCORE PURE BREED WAGYU RIB EYE	5,150
280g	
HOKKAIDO A4 SIRLOIN	5,400
250g	
JACK'S CREEK GRAIN FED PRIME RIB	9,100
1.4kg (for two people)	
TOP PADDOCK GRASS FED LONG LAMB CHOPS	2,850
420g	
ROBERT COLLINSONS VEAL CUTLET	2,850
250g	
GRILLED ROCK LOBSTER (SF) (D)	4,250
800g	
MISO MARINATED WILD HALIBUT (F) (N) (D)	2,350
250g	
LEADER TIGER PRAWNS (SF) (D)	2,900
420g	
KLONG PHAI FARM FREE RANGE CHICKEN CHASSEUR (D)	5,300
1kg (for two people)	

Providence & Sustainability -Intensive industrial farming is cruel.

All of our animals are humanely treated and live a stress free and happy life.

(V) Vegetarian (N) Nuts (G) Gluten (SF) Shellfish (F) Fish (E) Egg (D) Dairy (S) Sesame
Prices are in Thai baht and subject to 10% service charge and applicable government taxes.

SAUCES

TRUFFLE HOLLANDAISE (E) (D)

MUSHROOM (D)

BÉARNAISE (E) (D)

PAPAYA BBQ (D)

PEPPERCORN (D)

CHARRED NAM JIM JAEW (F) (D)

ACCOMPANIMENTS

TOM YUM SPICED ONION RINGS (G) 275

CREAMED SILVER BEET SPINACH (G) (D) 275

TRUFFLE MAC & CHEESE (G) (D) 400

BLUE CHEESE SALAD (G) (D) 350

ASPARAGUS BROWN BUTTER (D) 375

EDAMAME "A LA FRANÇAISE" WITH HOUSE SMOKED GUANCIALE 275

RED CHEDDAR CHEESE RÖSTI & FRIED DUCK EGG (E) (D) 275

POTATO, COMTE & SMOKED BACON GRATIN (G) (D) 350

OYSTER MUSHROOMS & MACADAMIA (N) (D) 275

FRENCH FRIES 275

DESSERTS

NITRO PINEAPPLE SUNDAE (E) (D)	650
Roasted Pineapple, Coconut, Rum, Meringues & Coffee Honey	
THAI TEA DOUGHNUTS (G) (D) (S)	480
Cinnamon Sugar, Red Tea Diplomat Cream & Black Sesame Ice Cream	
DULCE CHOCOLATE PARFAIT (G) (D)	530
Roasted Banana Caramel, Coconut Dacquoise & Spun Sugar	
PASSION FRUIT TART (N) (D) (G)	480
Cashew Praline, Coconut Yogurt & Mulberry Sorbet	
VALRHONA HOT CHOCOLATE PUDDING (G) (D)	740
Hot Baked Chocolate Pudding with Vanilla Bean Ice Cream	
APPLE TART TATIN (G) (E)	1,320
Caramelized Apples Baked in Puff Pastry with Vanilla Bean Ice Cream & Kaffir Lime Custard (for two people - please allow 20 minutes)	

TO MATCH DESSERTS

LIMONCELLO	340
GRAND MARNIER	475
DISARONNO AMARETTO	800
KAHLUA	365
FRANGELICO	465
BAILEYS IRISH CREAM	375
GRAPPA CASTELLO DI BARBARESCO	450
TAYLORS FINE TAWNY PORT, PORTUGAL NV	440

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