



Dinner

APPETIZERS

Burrata di Puglia (v) ชีสบุรราต้า	550
Fresh Burrata cheese, marinated and slice Heirloom tomatoes, ripe Italian basil, balsamic and extra virgin olive oil	
Watermelon Greek salad (v) แดงโมกรีกสลัด	460
With olives, feta cheese, diced cucumber, pumpkin seeds, lemon olive oil dressing	
Por pia thod (v) ปอเปี๊ยะทอด	330
Deep fried spring rolls filled with market vegetables and glass noodles	
Ahi tartare (go) ทูน่าดิบเสิร์ฟกับอโวคาโดบด	460
Ahi yellow fin tuna marinated in fresh herbs, chili, lemon juice and a touch of sesame oil with avocado relish and wonton crisps	
Andaman rock lobster salad (gf) สลัดกั้งอันดามัน	590
Slowly poached sliced rock lobster, baby cucumber, slow roast tomatoes, Phuket greens, toasted macadamia nuts, citrus black pepper dressing	
Phang Nga Bay mussels (go) ต้มฆ่าหอยแมลงภู่	420
Phang Nga Bay blue mussels steamed with coconut milk, lemongrass, fresh chili and sweet basil, served with olive grilled sourdough	
Punim thod yum mamuang ปูหิมทอดยำมะม่วง	480
Tempura fried soft shell crab with a salad of shredded green mango, roasted cashews and Thai herbs, chili and lime dressing	
Yum pla gow (gf) ยำปลาเก๋า	420
Striped local grouper fillet golden fried and tossed with salad of Thai shallots, fresh mint and lemongrass, chili and lime dressing, served with tempura betel leaf	
Massaman lamb แกงมัสมั่นเนื้อแกะบด	480
Lamb meat balls, braised in a mild peanut curry, garnished with goat cheese sour cream and grilled flat bread	
Organic carrots & ginger soup (v) ซุปแครอทและขิง	350
With lentils and coconut water, roast cashews and coconut	
Lobster bisque soup (gf) ซุปข้นล็อบสเตอร์	520
Roasted prawns blended with fish fume, Cognac and fresh cream, poached rock lobster and warm toasted cheese croute	
Tom yum goong soup (gf) ต้มยำกุ้ง	460
White sea prawns and water mushrooms in a rich prawn broth, infused with lemongrass, galangal, kaffir lime leaf and homemade chili paste	
Poh taek soup (gf) ปะเต็ก	410
Local Andaman seafood poached in a fragrant Thai herb broth, with Asian mushroom and holy basil	

v:vegetarian | vo:vegan option | gf:gluten free | go:gluten free option
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All prices are subject to 10% service charge and 7% value added tax.

CHEFS RECOMMENDED

Char grilled tiger prawns กุ้งลายเสือย่าง	1,450
Marinated in Sri-Lankan spices, served with coconut rice, spiced tomato salad and mango chutney	
Local striped grouper fillet เนื้อปลาเก๋า	825
Crispy skin Andaman striped grouper with blue crab and fresh herb risotto, slow roast tomatoes, salsa verde	
Poached Andaman Sea bass fillets เนื้อปลากะพงตัว	600
Char-grilled organic fennel, Romesco sauce, burnt lime	
Tasmanian salmon fillet เนื้อปลาแซลมอน	720
Rubbed with olive oil and grilled, served on a fresh herb and lemon polenta, warm tomato and basil salad	
Pla neung manao (gf) ปลาหนังมะนาว	800
Whole Andaman Ocean fish (500 grams) steamed with garlic, lemon, chili, palm sugar and coriander root	
Oven roasted half chicken (gf) ไก่อบครึ่งตัว	720
Marinated with yellow curry powder and coriander seeds, slow roasted, and served with sweet potato coconut mash, and hot Thai basil brown butter	
Confit duck leg (gf) ขาเป็ดตุ๋นอบกรอบ	810
Cured overnight, then braised for 9 hours, pan seared to crisp the skin served on a warm salad of crispy potatoes, green apple and black pudding, Gorgonzola dressing	
Twice cooked crispy pork belly หมูสามชั้นอบกรอบ	750
With roasted pumpkin puree, wok-fried morning glory, apple and young ginger marmalade, red wine thyme gravy	
Australian lamb cutlets สเต็กเนื้อแกะ	1,350
Char-grilled and served with pommes Dauphinoise, cauliflower and hazelnut puree, Dukkha spices	

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FROM THE GRILL

Black Market Beef by Rangers Valley

Outside the realms of the established norm lies Black Market beef by Rangers Valley.

Some years ago, chefs from around the world began to ask for an elusive, highly marbled product – a pure Black Angus beef that would offer the kind of qualities demanded by those who reject mediocrity.

Whispers began, questions were asked, and a groundswell of very rare, highly marbled beef began to make its way from Rangers Valley to commercial kitchens around the globe.

Supply of Black Market beef by Rangers Valley is exclusive and sporadic. It's only available when it's available. When we are out of stock, even we don't know when product will replenish, so we encourage you to enjoy these incredible cuts while they last.

Char grilled Australian tenderloin เนื้อออสเตรเลียเทนเดอร์ลอย่าง 1,950
200 gram Black Market Black Angus Tenderloin M5+

Char grilled Australian rib eye เนื้อออสเตรเลียริบอายย่าง 1,690
250 gram Black Market Black Angus Rib Eye M5+

Char grilled Australian Sirloin เนื้อออสเตรเลียเซอร์ลอย่าง 1,450
250 gram Black Market Black Angus Sirloin M5++

Phuket Lobster กุ้งมังกรย่าง 4,500
Fresh caught from the coastal waters of Phuket, char-grilled with olive oil and lemon.
Served with the following two side dishes and sauces.
(Please allow 30 minutes)

BBQ pork ribs ซี่โครงหมูโครบู่ตระมควันราดด้วยซอสบาบีคิว 650
Half a rack of smoked Kurbota pork ribs brushed with our Thai inspired BBQ sauce

SIDE DISHES [please select two side dishes of your choice] เครื่องเคียง

Truffle mashed potato,
Creamed corn,
Sweet potato wedges,
Pan roasted broccoli,
or French fries with sea salt

SAUCES [please select two sauces of your choice] ซอส

Chimichurri relish,
Sweet basil Béarnaise,
Roasted garlic aioli,
Red wine thyme sauce,
Seafood sauce
or truffle parmesan cream

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SIGNATURE PASTA

Fettuccini porcini mushroom (v) พาสต้าเห็ดในครีมซอส	520
Al dente fettuccini with porcini mushroom ragout, black truffle, cream and aged parmesan	
Trapanese pesto linguine (v) พาสต้าลิงกวินีผัดซอสโหระพา	480
Linguine pasta tossed with Pecorino, almond and slow roast tomato pesto and Italian basil	
Gluten free penne Pomodoro (gf) (v) กลูเตนฟรีเพนเนซอสมะเขือเทศ	450
Gluten free Penne pasta tossed with tomato sauce, slow roast tomatoes, fresh parmesan and Italian basil	
Tiger prawn linguine พาสต้ากุ้งในซอสมะเขือเทศ	690
Local Andaman tiger prawns tossed with linguine, fresh tomato, white wine, a touch of chili, sweet basil and aged parmesan	
Black truffle risotto ข้าวอิตาลีผัดกับครีมซอสเห็ดเบลคทรัฟเฟิล	650
Creamy risotto with black truffle, shitake and mixed mushrooms, garnished with grilled asparagus and sliced white prawns	
Rigatoni lamb ragu ริกาโตนีพาสต้า ซอสเนื้อแกะ	690
Slow cooked lamb shoulder in a red wine and root vegetable ragu, tossed with Rigatoni pasta, aged parmesan and fresh mint leaves	

INDIAN FLAVOURS [All dishes served with Pilau rice and Paratha bread]

Murgh Makhani บัตเตอร์ชิกเก้น	590
Chicken Tikka cooked with cashew nuts, fresh cream, tomato and Fenugreek gravy	
DalhTadka (v) แกงถั่วอินเดีย	450
Yellow slit peas cooked with tomato, onions and garlic roasted cumin seeds	
Paneer Makhani (v) แกงเต้าหู้ ชีสอินเดีย	490
Cottage cheese in tomato, cashew nut fenugreek gravy with fresh cream	

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CURRIES, WOKS and MORE

Punim phad pong garee ปู๋หิมผัดผงกะหรี่	650
Tempura battered soft shell crab, stir-fried with yellow curry powder, onions, coconut milk, sweet pepper and celery	
Choo chee ruam-mitr (go) ชูชีรวมมิตร	850
Wok-fired aromatic red curry with sea scallops, white snapper and white prawns, with coconut milk and kaffir lime	
Gaeng phed ped yang (gf) แกงเผ็ดเป็ดย่าง	490
Duck breast marinated in oyster sauce, slow roasted, sliced and served in a red coconut curry with pineapple, grapes, cherry tomatoes and basil	
Mas-sa-man beef cheeks (gf) แกงมัสมั่นเนื้อแก้มวัว	690
Beef cheeks marinated and slowly braised in a mild coconut peanut curry with potatoes and onions	
Pa-neang neua (gf) แกงแพนงเนื้อ	520
Australian beef topside, thinly sliced stir-fried with Southern Thai red curry paste and coconut milk, flavoured with kaffir lime leaves	
Gaeng kiew-wan tao-hoo (v) (gf) แกงเขียวหวานเต้าหู้	340
Tofu poached in a sweet spicy coconut green curry with eggplants, sweet basil and chili	
Phad kana hed (v) (go) ผัดคะน้ากับเห็ดชิเมจิ	390
Wok-fried Hong Kong Kale with Shimeji mushrooms, Thai chili, vegetarian oyster sauce and crispy garlic	
Phad makua yao (go) ผัดมะเขือยาว	370
Long eggplant wok fried with garlic, chili, oyster sauce and crispy garlic	
Goong phad nam makam (gf) กุ้งผัดน้ำมะขาม	850
Local Andaman Ocean tiger prawn wok fried with tamarind sauce, crispy shallots and dried chili	
Pla saam-rod (go) ปลาสามรส	720
Market fresh white snapper fillet golden fried, served with pineapple, sweet peppers, onions and a spicy sweet and sour sauce	
Gai phad med mamuang (go) ไก่ผัดเม็ดมะม่วงหิมพานต์	430
Sliced chicken breast, stir-fried with sweet bell peppers, mushroom, onion, garlic and cashew nuts	
Khao soy gai ข้าวซอยไก่	420
Delicately spiced coconut yellow curry soup with tender bone in chicken drumsticks and soft noodles, served with accompaniments	
Moo hong หมูฮ้อง	640
Tender pork belly slowly braised in Chinese spices, coconut sugar and dark soy gravy, served with Chinese kale and steamed jasmine rice	

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