

THAI

festiveMenu



Starters

Pomelo Salad with Crab Meat🍤	380
<i>Pomelo, Crab Claw, Shredded Coconut, Shallot, Chili, Tamarind, Coconut Sugar, Betel Leaves</i>	
Tiger Prawns Salad with Lemongrass Dressing🍤	550
<i>Grilled Tiger Prawns, Iceberg, Baby Romaine Cos, Lettuce, Asparagus, Lime, Shallot, Lemongrass & Kaffir Lime Leaves</i>	
Wasabi Prawns🍤🥚	550
<i>Deep-Fried Tiger Prawns, Wasabi Cream, Ebiko Roe, Mango Salsa & Microgreens</i>	
★ Canapé Sam Rod🍷🍷🍷	450
<i>Traditional Thai Snacks:</i>	
<i>- Miang Kham Goong Yang: Roasted Coconut, Grilled Shrimp, Ginger, Roasted Peanut, Chili & Betel Leaves in Charcoal Cup</i>	
<i>- Deep-Fried Shrimp Golden Bag with Plum Sauce & Sweet Chili Sauce</i>	
<i>- Fresh Tuna Salad with Thai Herbs</i>	
Grilled Beef Salad	450
<i>Thai Wagyu Beef, Thai Herbs, Chili Flakes, Roasted Rice & Lime</i>	

Soup

★ Tom Yum Tiger Prawns Soup🍤🥚	590
<i>Original Thai Soup with King Prawns, Fresh Chili, Fresh Galangal, Mushrooms, Lime Juice & Chili Paste</i>	
Tom Kha Goong🍤	590
<i>Tiger King Prawns in Coconut Milk Soup with Fresh Galangal & Mushrooms served in Coconut</i>	

★ Signature

🥚 Dairy 🥚 Nuts 🥚 Sesame 🥚 Soy
🍷 Gluten 🥚 Eggs 🍤 Shellfish

Prices are subject to 10% service charge & 7% VAT.

Mains

Steamed Snow Fish🍷🍷	1,900
<i>Snow Fish, Soya, Chinese Wine, Leek, Shitake Mushroom, Spring Onion</i>	
★ King Tiger Prawns with Chili & Garlic🍤🍷🍷	1,300
<i>Stir-Fried King Tiger Prawns, Red Chili, Coriander, Garlic, Ginko Nut, Spring Onion & Vermicelli</i>	
★ Catch of the Day🍷	690
<i>Choose Your Cooking Style:</i>	
<i>- Stir Fried with Hot Basil, Chili, Garlic, Soy Sauce</i>	
<i>- Oven-Baked served with Spicy Seafood Sauce & Fresh Local Vegetable</i>	
<i>- Deep-Fried with Garlic & Pepper</i>	
Gaeng Panaeng Beef (200 g)	690
<i>Creamy Red Curry with Australian Beef Sirloin & Kaffir Lime Leaves</i>	
Red Curry Duck Breast with Basil	550
<i>Roasted Duck Breast, Red Curry, Basil, Coconut Milk, Lychee & Grape</i>	
★ Massaman Beef Cheek with Roti🥚🍷	690
<i>Ox-Cheek Massaman Curry, Cashew Nuts, Coconut Milk served with Roti</i>	
Green Curry King Tiger Prawns🍤	650
<i>Green Thai Curry, Tiger Prawns, Eggplant, Basil & Coconut Milk</i>	
★ Lobster with Cashew Nuts🍤🥚🍷🍷	2,200
<i>Stir-Fried Phuket Lobster, Cashew Nuts, Capsicum, Onion & Chili</i>	

Mains are served with choice of Steamed Jasmine Rice, Brown Rice or Butterfly Pea Coconut Rice.



Starters

Fine de Claire Oyster (6 pcs) <i>with Mignonette Sauce (Shallot, Vinegar, Cracked Pepper), Classic Thai Spicy Seafood Sauce, Lemon Wedges & Tabasco</i>	990
Tomato Burrata 🌱🌰 <i>Marinated Beef Tomato, Burrata Cheese, Italian Basil, Burrata Dressing, Balsamic Cream & Pistachio</i>	490
★ Beetroot Berry & Pomegranate Salad 🌱 <i>Beetroot, Feta Cheese, Pomegranate, Rocket Salad, Strawberry & Sherry Vinaigrette</i>	490
Grilled Romaine Cos Caesar 🌱 <i>Baby Romaine Cos, Crisp Bacon, Red Onion, Parmesan Cheese & Caesar Dressing</i>	490
Classic Smoked Duck Salad <i>Pan-Seared Smoked Duck Breast, Blackcurrant Sauce, Rocket, Braised Red Cabbage, Orange Segments, Red Radish & Balsamic Dressing</i>	590

Soup

★ Lobster Bisque Soup 🍷🌱 <i>Rich & Creamy Lobster Soup with a Dash of Olive Oil</i>	590
Porcini Mushroom Soup 🌱 <i>Creamy Mushroom Soup with Truffle Oil & Rosemary</i>	550
Ravioli Truffle Soup 🌱🍷 <i>Homemade Ricotta Cheese & Mushroom-Filled Ravioli in a Double-Boiled, Aromatic Truffle-Infused Broth, finished with a Drizzle of Truffle Oil & Fresh Herbs</i>	650

★ Signature

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🍷 Gluten 🥚 Eggs 🍷 Shellfish

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Mains

Pan-Seared Petuna Ocean Salmon 🌱 <i>with Creamy Dill Sauce, Asparagus, Potato Fondant, Zucchini & Microgreens</i>	850
★ Marinated Baby Chicken with Grilled Vegetables <i>Roasted Half Baby Chicken, Baby Romaine Cos, Capsicum, Red Onion, Vine Tomatoes & Chimichurri Sauce</i>	1,300
Homestyle Grilled Pork Chop 🌱🌰 <i>Grilled Pork Chop, Baby Carrot, Asparagus, Baby Romaine Cos, Vine Tomatoes with Romesco Sauce</i>	890
★ Grilled Rack of Lamb with Thyme Jus (300g.) 🍷🌱 <i>Australian Lamb, Baby Carrot, Asparagus, Vine Tomatoes & Thyme Jus</i>	2,200
Grilled Half / Whole Phuket Lobster 🌱 Selection of Sauces (2 Items): <i>Garlic Lemon Butter, Lemon Herb Butter Sauce or Spicy Seafood Sauce</i> Side Dishes: <i>Baked Potato with Condiments, Grilled Sweet Corn & Grilled Mixed Vegetables</i>	900 / 1,900
Rib Eye of Wagyu Beef MBS 6+ (250 g.) <i>with Mashed Potato, Baby Carrot, Baby Romaine Cos, Vine Tomatoes & Asparagus</i>	1,900
★ Tenderloin of Wagyu Beef MBS 9+ (200g.) <i>with Truffle Mashed Potato, Baby Carrot, Baby Romaine Cos, Vine Tomatoes & Asparagus</i>	2,900
Surf & Turf <i>Tenderloin of Wagyu MBS 9+ (200 g) & Grilled Half Phuket Lobster served with Grilled Vegetable, Grilled Sweet Corn & Truffle Mashed Potato</i>	3,500
Seafood Mixed Grills <i>King Tiger Prawns, Ocean Salmon, Squid, Scallop with Green Salad & Homemade Coriander Sauce</i> Selection of Sauces (2 Items): <i>Nam Jim Jeaw (Tamarind Chili Sauce), Classic Pepper Corn Sauce, Red Wine Reduction Sauce, BBQ Sauce, Garlic Lemon Butter, Romesco Sauce, Spicy Seafood Sauce or Chimichurri Sauce</i>	2,500