



Dinner

APPETIZERS

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| Lobster bisque (gf) ซุปข้นล็อบสเตอร์ | 520 |
| Roasted prawns blended with fish fume, Cognac and fresh cream, poached rock lobster and warm toasted cheese croute | |
| Organic carrots & ginger soup (v) ซุปแครอทและขิง | 350 |
| With lentils and coconut water, roast cashews and coconut | |
| Tom yum goong (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 (gf) โป๊ะแตก | 410 |
| Local Andaman seafood poached in a fragrant Thai herb broth with Asian mushroom and holy basil | |
| 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 | |
| Phang Nga Bay mussels (go) ต้มข่าหอยแมลงภู่ | 420 |
| Phang Nga Bay blue mussels steamed with coconut milk, lemongrass, fresh chili and sweet basil, served with olive grilled sourdough | |
| Ahi tartare (go) ทูน่าดิบเสิร์ฟกับอโวคาโดตัด | 460 |
| Ahi yellow fin tuna marinated in fresh herbs, chili, lemon juice and a touch of sesame oil with avocado relish and wonton crisps | |
| Por pia tord (v) ปอเปี๊ยะทอด | 330 |
| Deep fried spring rolls filled with market vegetables and glass noodles | |
| Punim tod yum mamuang ปูนิมทอดยำมะม่วง | 480 |
| Tempura fried soft shell crab with a salad of shredded green mango, roasted cashews and Thai herbs, chili and lime dressing | |
| 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 | |
| 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 | |
| Massaman lamb แกงมัสมั่นเนื้อแกะอบ | 480 |
| Lamb meat balls, braised in a mild peanut curry, garnished with goat cheese sour cream and grilled flat bread | |

(v) vegetarian. (vo) vegan option, please inform your server. (gf) gluten free.
(go) gluten free option, please inform your server

All prices are subject to 10% service charge and 7% value added tax.

CHEFS RECOMMENDED

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

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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 (please allow 30 minutes (gf)) กุ้งมังกรย่าง 1,590
Served whole, grilled and accompanied with spicy 'Nam Jim' seafood sauce

BBQ pork ribs ซี่โครงหมูคุโรบوتاรมควันราดด้วยซอสบาบีคิว 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 or truffle parmesan cream

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SIGNATURE PASTA

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| Fettuccini porcini mushroom (v) พาสต้าเห็ดในครีมซอส | 520 |
| Al dente fettuccini with porcini mushroom ragout, black truffle, cream and aged parmesan | |
| 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 ข้าวอิตาลีผัดกับครีมซอส | 650 |
| Creamy risotto with black truffle, shitake and mixed mushrooms, garnished with grilled asparagus and sliced white prawns | |
| Trapanese pesto linguine (v) พาสต้าลิงกวินีผัดซอสโหระพา | 480 |
| Linguine pasta tossed with Pecorino, almond and slow roast tomato pesto and Italian basil | |
| Rigatoni lamb ragu ริกาโตนีพาสต้าซอสเนื้อแกะ | 690 |
| Slow cooked lamb shoulder in a red wine and root vegetable ragu, tossed with Rigatoni pasta, aged parmesan and fresh mint leaves | |
| Gluten free penne Pomodoro (gf) (v) กЛУเตนฟรีเพนเนซอสมะเขือเทศ | 450 |
| Gluten free Penne pasta tossed with tomato sauce, slow roast tomatoes, fresh parmesan and Italian basil | |

INDIAN FLAVOURS

(All dishes served with Pilau rice and Paratha bread)

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

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CURRIES, WOKS and MORE

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| 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 | |
| Massaman beef cheeks (gf) แกงมัสมั่นเนื้อแก้มวัว | 690 |
| Beef cheeks marinated and slowly braised in a mild coconut peanut curry with potatoes and onions | |
| Goong pad nam makam (gf) กุ้งผัดน้ำมะขาม | 850 |
| Local Andaman Ocean tiger prawn wok fried with tamarind sauce, crispy shallots and dried chili | |
| Poo nim pad pong garee ปูนิ่มผัดผงกะหรี่ | 650 |
| Tempura battered soft shell crab, stir-fried with yellow curry powder, onions, coconut milk, sweet pepper and celery | |
| Choo cheeruammitr (go) ชูฉ่ำรวมมิตร | 850 |
| Wok-fired aromatic red curry with sea scallops, white snapper and white prawns, with coconut milk and kaffir lime | |
| Plasaam rod (go) ปลาสามรส | 720 |
| Market fresh white snapper fillet golden fried, served with pineapple, sweet peppers, onions and a spicy sweet and sour sauce | |
| Gaipad med mamuang (go) ไก่ผัดเม็ดมะม่วงหิมพานต์ | 430 |
| Sliced chicken breast, stir-fried with sweet bell peppers, onion, garlic and cashew nuts | |
| Paneang neua (gf) แกงแพงเนื้อ | 520 |
| Australian beef topside, thinly sliced stir-fried with Southern Thai red curry paste and coconut milk, flavoured with kaffir lime leaves | |
| Khao soy gai ข้าวซอยไก่ | 420 |
| Delicately spiced coconut yellow curry soup with tender bone in chicken drumsticks and soft noodles, served with accompaniments | |
| Gaeng ped phad 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 | |
| Pad kana hed (v)(go) ผัดคะน้ากับเห็ดชิเมจิ | 390 |
| Wok-fried Hong Kong Kale with Shimeji mushrooms, Thai chili, vegetarian oyster sauce and crispy garlic | |
| Pad makua yao (go) ผัดมะเขือยาว | 370 |
| Long eggplant wok fried with garlic, chili, oyster sauce and crispy garlic | |
| Gang kiewwan ta-hoo (v)(gf) แกงเขียวหวานเต้าหู้ | 340 |
| Tofu poached in a sweet spicy coconut green curry with eggplants, sweet basil and chili | |

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