



Dinner

## APPETIZERS

<b>Burrata di Puglia (v)</b> ชีสบุรรัตต้า	550
Fresh Burrata cheese, marinated and sliced Chiang Mai tomatoes, Genovese basil pesto and extra virgin olive oil	
<b>Watermelon Greek salad (v)</b> แดงโมกรีกสลัด	460
With olives, feta cheese, diced cucumber, pumpkin seeds, lemon olive oil dressing	
<b>Por pia thod (v)</b> ปอเปี๊ยะทอด	330
Deep fried spring rolls filled with market vegetables and glass noodles	
<b>Ahi tartare (go)</b> ทูน่าดิบเสิร์ฟกับอโวคาโดดิบ	460
Ahi yellow fin tuna marinated in fresh herbs, chili, lemon juice and a touch of sesame oil with avocado relish and wonton crisps	
<b>Andaman rock lobster salad (gf)</b> สลัดกั้งอันดามัน	590
Slowly poached sliced rock lobster, baby cucumber, slow roast tomatoes, Phuket greens, toasted macadamia nuts, citrus black pepper dressing	
<b>Phang Nga bay mussels (go)</b> ต้มข่าหอยแมลงภู่	420
Phang Nga Bay blue mussels steamed with coconut milk, lemongrass, fresh chili and sweet basil, served with olive grilled sourdough	
<b>Punim thod yum mamuang</b> ปูหิมทอดยำมะม่วง	480
Tempura fried soft shell crab with a salad of shredded green mango, roasted cashews and Thai herbs, chili and lime dressing	
<b>Yum pla gow (gf)</b> 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	
<b>Massaman lamb</b> แกงมัสมั่นเนื้อแกะอบ	480
Lamb meat balls, braised in a mild peanut curry, garnished with goat cheese sour cream and grilled flat bread	
<b>Organic carrots &amp; ginger soup (v)</b> ซุปแครอทและขิง	350
With lentils and coconut water, roast cashews and coconut	
<b>Lobster bisque soup (gf)</b> ซุปชั้นล็อบสเตอร์	520
Roasted prawns blended with fish fume, Cognac and fresh cream, poached rock lobster and warm toasted cheese croute	
<b>Tom yum goong soup (gf)</b> ต้มยำกุ้ง	460
White sea prawns and water mushrooms in a rich prawn broth, infused with lemongrass, galangal, kaffir lime leaf and homemade chili paste	
<b>Satay gai</b> สะเต๊ะไก่	390
Yellow curry marinated chicken skewers served with peanut sauce and cucumber relish	
<b>Phang Nga blue crab cake</b>	550
Delicately handcrafted blue crab cakes, pan-seared to golden perfection. Served on a bed of wilted peppery garden rocket with Sri Lankan coconut curry sauce and spiced mango chutney for a tropical twist	

v:vegetarian | vo:vegan option | gf:gluten free | go:gluten free option  
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## CHEFS RECOMMENDED

<b>Whole seabass wrapped in banana leaf</b> ปลากระพงห่อใบตอง	950
Marinated in Sri-Lankan spices, served with coconut rice, spiced tomato salad and mango chutney	
<b>Local striped grouper fillet</b> เนื้อปลาเก๋า	825
Crispy skin Andaman striped grouper with blue crab and fresh herb risotto, slow roast tomatoes, salsa verde	
<b>Poached Andaman Sea bass fillets</b> เนื้อปลากะพงตุ๋น	600
Char-grilled organic fennel, Romesco sauce, burnt lime	
<b>Tasmanian salmon fillet</b> เนื้อปลาที่สมาเนียนแชลมอน	720
Rubbed with olive oil and grilled, served on a fresh herb and lemon polenta, warm tomato and basil salad	
<b>Pla neung manao (gf)</b> ปลาหึ่งมะนาว	800
Whole Andaman Ocean fish (500 grams) steamed with garlic, lemon, chili, palm sugar and coriander root	
<b>Oven roasted half chicken (gf)</b> 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	
<b>Confit duck leg (gf)</b> 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	
<b>Twice cooked crispy pork belly</b> หมูสามชั้นอบกรอบ	750
With roasted pumpkin puree, wok-fried morning glory, apple and young ginger marmalade, red wine thyme gravy	
<b>Australian lamb cutlets</b> สเต็กเนื้อแกะ	1,350
Char-grilled and served with pommes Dauphinoise, cauliflower and hazelnut puree, Dukkha spices	

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## FROM THE GRILL

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### Southern Grain – Superior grain fed Black Angus Australian Beef

The beef from Southern Grain comes from Black Angus cattle that have been fed a minimum of 150 days on a grain-based diet. This extended feeding period contributes to marbling and tenderness, resulting in a higher quality and more flavourful meat.

The beef is raised in the cooler climate of Victoria, Australia, carefully stored and transported under controlled cooler conditions. This helps preserve the freshness, texture and flavour of the meat, ensuring you receive a top-quality product.

**Char grilled Australia Black Angus Tenderloin** 1,950  
200 gram Southern Grain Black Angus tenderloin MB4+ เนื้อออสเตรเลียเทนเดอร์ลอย่าง

**Char grilled Australian Black Angus Rib Eye** เนื้อออสเตรเลียริบอายย่าง 1,690  
250 gram Southern Grain Black Angus rib eye MB4+

**Char grilled Australian Black Angus Sirloin** เนื้อออสเตรเลียเซอร์ลอย่าง 1,550  
250 gram Southern Grain Black Angus sirloin MB4+

**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** ซีโรงหมูคุโรบุดะรมควันราดด้วยซอสบาบีคิว 650  
Half a rack of smoked Kurobuta pork ribs brushed with our Thai inspired BBQ sauce

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

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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

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Chimichurri relish,  
Sweet basil Béarnaise,  
Roasted garlic aioli,  
Red wine thyme sauce,  
Seafood 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

**Trapanese pesto linguine (v)** พาสต้าลิงกิวีนีผัดซอสโหระพา 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** ข้าวอิตาลีส้มผัดกับครีมซอสเห็ดเบลคทรัฟเฟิล 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

**Pacheri amatriciana** พาสต้าเส้นพาคีรีซอสอามาตริเซียนา 650

Fresh Pacheri rigate pasta from Scarletta Phuket, tossed with Sloane's chorizo, Chiang Mai tomatoes and garden basil. Finished with aged parmesan and a drizzle of extra virgin olive oil for a rich, authentic Italian flavor.

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

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**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)** แกงเต้าหู้ชีสอินเดีย 490

Cottage cheese in tomato, cashew nut fenugreek gravy with fresh cream

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## CURRIES, WOKS and MORE

<b>Punim phad pong garee</b> ปูหิมผัดผงกะหรี่	650
Tempura battered soft shell crab, stir-fried with yellow curry powder, onions, coconut milk, sweet pepper and celery	
<b>Choo chee ruam-mitr (go)</b> จู๋ฉีรวมมิตร	850
Wok-fired aromatic red curry with sea scallops, white snapper and white prawns, with coconut milk and kaffir lime	
<b>Gaeng phed ped yang (gf)</b> 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	
<b>Mas-sa-man beef cheeks (gf)</b> แกงมัสมั่นเนื้อแก้มวัว	690
Beef cheeks marinated and slowly braised in a mild coconut peanut curry with potatoes and onions	
<b>Pa-neang neua (gf)</b> แกงแพนงเนื้อ	520
Australian beef topside, thinly sliced stir-fried with Southern Thai red curry paste and coconut milk, flavoured with kaffir lime leaves	
<b>Gaeng kiew-wan tao-hoo (v) (gf)</b> แกงเขียวหวานเต้าหู้	340
Tofu poached in a sweet spicy coconut green curry with eggplants, sweet basil and chili	
<b>Phad kana hed (v) (go)</b> ผัดคะน้ากับเห็ดชิเมจิ	390
Wok-fried Hong Kong kale with shimeji mushrooms, Thai chili, vegetarian oyster sauce and crispy garlic	
<b>Phad makua yao (go)</b> ผัดมะเขือยาว	370
Long eggplant wok fried with garlic, chili, oyster sauce and crispy garlic	
<b>Goong phad nam makam (gf)</b> กุ้งผัดน้ำมะขาม	850
Local Andaman Ocean tiger prawn wok fried with tamarind sauce, crispy shallots and dried chili	
<b>Pla phad prik Thai dam</b> ปลาผัดพริกไทยดำ	720
Local white fish fillet wok-fried with sweet peppers, spring onions and Thai celery in a garlic black pepper sauce	
<b>Gai phad med mamuang (go)</b> ไก่ผัดเม็ดมะม่วงหิมพานต์	430
Sliced chicken breast, stir-fried with sweet bell peppers, mushroom, onion, garlic and cashew nuts	
<b>Khao soy gai</b> ข้าวซอยไก่	420
Delicately spiced coconut yellow curry soup with tender bone in chicken drumsticks and soft noodles, served with accompaniments	
<b>Moo hong</b> 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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