



Dinner

SOUPS

Seafood chowder ซีฟู้ดครีมชูป 420

A thick, creamy fish broth with scallops, ocean prawns, white fish and diced potato with a splash of truffle oil.

Tom yum goong ต้มยำกุ้ง 420

White sea prawns and water mushrooms in a rich prawn broth, infused with lemongrass, galangal, kaffir lime leaf and homemade chilli paste.

Roasted corn and sweet basil soup (v) (g) ขุปข้าวโพด 350

Local corn blended with a rich vegetable stock, a touch of coconut and sweet basil.

Tom kha gai ต้มข่าไก่ 360

Sliced chicken breast in creamy coconut broth, flavoured with lemongrass, galangal and kaffir lime leaves.

SALADS

Poo nim tod yum mamuang บูนิมทอดยำมะม่วง 420

Tempura fried soft shell crab with a salad of shredded green mango, roasted cashews and Thai herbs, chilli and lime dressing.

Traditional Caesar salad ซีซาร์สลัด 350

Hearts of romaine lettuce, tossed with our house made Caesar dressing, black olives, capers, parmesan cheese, crunchy bacon bits and anchovies.

Yam talay ยำทะเล 420

Sliced market fish, sea prawns and squid poached in a fish fumet, tossed with celery, tomatoes, onions and chili-palm sugar dressing.

Yam som-o (v) ยำส้มโอ 350

Local pomelo tossed with toasted coconut, mint, shallots, palm sugar and chili dressing.

APPETIZERS

Goat's cheese crostini (v) ชีสันมแพะอบเสริฟบนขนมปัง	340
Grilled ciabatta with red onion marmalade, creamy French goat's cheese, and local Phuket honey.	
Blue swimmer crab cakes เค้กเนื้อปูทอด	460
Crumbed blue swimmer crab cakes served with creamed corn, green onion and fresh herbs, spiced tomato chutney.	
Massaman lamb ແກ່ງນ້ຳສັນນີ້ອແກະບດ	420
Lamb meat balls, braised in a mild peanut curry, garnished with goat cheese sour cream and grilled flat bread.	
Ahi tartare ຖູນາດິບເສຣີຟກັບອໄວຄາໂດັບດ	460
Ahi yellow fin tuna marinated in fresh herbs, chilli, lemon juice and a touch of sesame oil with avocado relish and wonton crisps.	
Tord man kao pod (v) ຖອດມັນຂ້າວໂພດ	340
Thai sweet corn fritters deep fried with a touch of red curry and kaffir lime, sweet plum sauce.	
Por pia tord ປອເປື້ຍະທອດ	330
Crispy spring rolls filled with glass noodles, jelly mushrooms and local vegetables.	
Satay gai ສະເຕັ້ງໄກ໌	330
Chicken tenderloin satay marinated in yellow curry, barbecued and served with traditional Thai peanut sauce and cucumber, chili relish.	
Tord man pla ຖອດມັນປລາ	320
Daily market fish cake, flavoured with red curry paste, snake beans and kaffir lime leaf.	

All prices are subject to 10% service charge and 7% value added tax.
 (v) vegetarian (g) gluten free

WOK FRIED

Goong mangon saam rod กุ้งมังกรสามรส 1,590

Whole Phuket lobster sliced into medallions with the shell on, stir-fried with pineapple, sweet peppers, onions and sweet/sour sauce.

Phad cha goong ผัดฉ่ากุ้ง 490

Wok-fired Andaman tiger prawns with wild ginger, chilli, local young green peppercorn, holy basil and oyster sauce.

Gai phad med mamuang ไก่ผัดเม็ดมะม่วง 430

Sliced chicken breast, stir-fried with sweet bell peppers, onion, garlic and cashew nuts.

FRAGRANT CURRIES

Gaeng som pla kai cha-om แกงส้มปลาช่อน 590

Southern Thai sour orange curry with Andaman ocean white snapper and Thai style omelette with acacia leaves.

Gaeng khua neua kam wua แกงคัวเนื้อแก้มวัว 650

Fragrant spicy red coconut curry with slowly braised beef cheeks, Acacia leaves, Asian mushrooms and crispy Betel leaves.

Massaman gai แกง มัสมั่น ไก่ 450

Chicken thigh marinated and slowly braised in a mild coconut peanut curry with potatoes and onions.

Paneang neua แกง จีแพนงเนื้อ 440

Australian beef topside, thinly sliced stir-fried with Southern Thai red curry paste and coconut milk, flavoured with kaffir lime leaves.

Poo nim pad pong garee บูนิมผัดผงกะหรี่ 480

Tempura battered soft shell crab, stir-fried with yellow curry powder, onions, coconut milk, sweet pepper and celery.

Khao soy neua ข้าวซอยเนื้อ 590

Delicately spiced coconut yellow curry soup with tender boneless beef short ribs and soft noodles, served with accompaniments to taste. A classic dish originating from the Northern region of Thailand.

CHEF SPECIALTIES

Twice cooked crispy pork belly หมูสามชั้นอบกรอบ 850

With roasted pumpkin puree, wok-fried morning glory, apple and young ginger marmalade, red wine thyme gravy.

Harissa spiced lamb cutlets สเต็กเนื้อแกะ 1,350

Australian lamb cutlets rubbed with Harissa spices and barbequed, served with orange and pistachio couscous, buttered snow peas, chermoula dressing.

Pan roasted white snapper fillets ปลากระพงย่าง (ปลาชิน) 750

With garlic and thyme roasted potatoes, marinated artichokes and olives, chorizo marmalade.

Confit duck leg ขาเป็ดตุ๋นอบกรอบ 740

Cured overnight, then braised for 9 hours, pan seared to crisp the skin served on a bed of kale sautéed with garlic confit and mustard cream garnished with caramelised onions.

Fettuccini porcini mushroom (v) พาสต้าเห็ดในครีมซอส 450

Al dente fettuccini with porcini mushroom ragout, black truffle, cream 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.

Moo hong หมูชุ่ย 380

Tender pork belly slowly braised in Chinese spices, local coconut sugar and dark soy sauce gravy, served with Chinese kale and steamed jasmine rice

FROM THE GRILL

Char-grilled Australian Rib-Eye สเต็กเนื้อ 1,190

Black Angus 250g Australian Rib-Eye, char-grilled to your liking, served with truffle and parsley mash, buttered snow peas and red wine sauce.

Whole Phuket lobster กุ้งมังกรย่าง 1,590

Our Phuket lobsters are from local waters and are the variety without claws weighing approximately 500 grams. Phuket lobster is without a doubt one of Thailand's most popular and recognisable seafood items. Our lobsters are served whole and grilled, accompanied with wok-fried morning glory, healthy brown rice and spicy 'Nam Jim' seafood sauce