

# FOOD MENU



## SALAD

### OH! MY GOAT! 250

Baked sesame-crusted goat cheese, sun dried cherry tomato, basil pesto, Beetroot jam and balsamic reduction

### CAPRESE 250

Fresh honeydew mango, plum tomatoes, dragon fruit and buffalo mozzarella with our signature pesto and Balsamic reduction

## SOUP

### BLUE CRAB BISQUE 250

Slow-cooked & simmered crab bisque with Lobster roe & organic sweet corn

### PHUKET MEE HOKKIEN 250

Authentic yellow egg noodle soup with prawn, shallot & poached egg

## TO SHARE

### ITALIAN SUNSET 650

Prosciutto, calabrese salami, smoked salmon, grissini, buffalo mozzarella, plum tomatoes, artichoke, Sicilian green olives, roasted red peppers

### SPANISH 750

Iberico ham croquettes, calamares fritos (calamari rings), patatas bravas (baked potato with spicy sauce), gambas al ajillo (shrimp in olive oil), Spanish aioli, warm olives and cherry tomatoes

## INTERNATIONAL TAPAS

### PATATAS BRAVAS 180

Country-style Spanish baked potatoes with homemade garlic aioli confit

### GAMBAS AL AJILLO 250

Marinated shrimp confit in Spanish olive oil, garlic & white wine

### BEEF TARTARE 250

Angus beef tartare, tossed in shallots, capers, quail egg yolk,

### IBERICO HAM CROQUETTES 250

Iberico ham in deep-fried bechamel sauce fritters

### LAMB LOIN 590

100g Australian lamb loin, ratatouille, maxim potatoes, lamb gravy, Provencal breadcrumbs

### ANGUS BEEF TENDERLOIN 650

100 g Soft and tender beef tenderloin, soft polenta, glazed baby vegetables, red wine gravy sauce

## SWEET TOOTH

### CLASSIC ITALIAN TIRAMISU 200

### LEMON CREAM TART 200

### TROPICAL MIXED FRUIT 180

\*Prices are in Thai Baht and include 7% VAT and 10% service charge.

Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.

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## THAI TAPAS

### PHUKET FRESH SPRING ROLL

Rolled shrimp, potato yam, carrot with tamarind sweet chili sauce

180

### GOLDEN TARTLET

Crispy tartlet, stuffed with duck confit, on tropical herbs salad

180

### LOCALLY CAUGHT SQUID

Steamed calamari with lime & coriander

220

### MEE SAPAM

Wok-fried, homemade yellow noodle with duck breast, red pepper, shiitake & Phuket chili sauce

220

### BEEF POMEGRANATE 220

Salad with beef tenderloin, creamy lemongrass chili-lime dressing, cucumber, tomatoes & summer herb

### BAKED SHRIMP 220

Baked shrimp with coconut crumble & Thai seafood aioli sauce

### CRAB CURRY LOLLIPOP 300

Fresh blue crab cake with red curry

### GREEN CURRY SCALLOP 350

Grilled scallop in green curry & coconut broth

## THE GRILL

Choose your grilled item, your complimentary side dish and sauce

50 g grilled Scottish salmon  200

50 g grilled yellowfin tuna loin  200

50 g grilled Australian beef striploin 300

50 g grilled Taylor Preston lamb loin 300

50 g grilled Angus beef tenderloin 300

### MIXED GRILL 1,750

Angus beef tenderloin, lamb loin, pork loin, chicken breast, plum tomato, mushrooms, onion rings

### SEAFOOD PLATTER 1,500

Oysters, tiger prawn, scallops, squid

## SIDES DISH

Ratatouille

Piccalilli (Italian-style pickled vegetables in horseradish, mustard & spices)

Wok-friend green broccoli, green pea & asparagus with sesame

Steakhouse chips or fries with sea salt & vinegar

Plain, garlic or lemon mashed potato

Parmesan croquettes

Cherry tomato salad with red shallots

## SAUCE

Rosemary gravy / béarnaise / white wine / garlic butter / Thai seafood sauce / chimichurri / mojo

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