



TO START

CHOPPED SALAD (G) (D)	750
Butter Lettuce, Avocado, Apple, Blue Cheese, Croutons & Red Wine Vinaigrette	
FRENCH ONION SOUP (V) (G) (E) (D)	850
Puff Pastry, Butter Braised Onions, Cognac, Comte & Thyme Scented Veal Broth	
CHILLED YELLOW CURRY MUD CRAB (SF) (D) (E)	1,100
Poached Mud Crab, Crème, Fraiche, Cucumber, Long Bean & Rice Crackers	
BLACK ANGUS STEAK TARTARE (F)	960
Hand Diced Raw Beef, Crispy Mirin Rice, Nam Jim Jaew Spring Onion & Caviar	
CRAB CAKE (SF) (D) (S)	1,050
Jumbo Lump Crab meat, Shallot, Dill, Lemon, Apple & Thai Curry sauce	
HOUSE SMOKED TASMANIAN SALMON (F) (D)	850
Horseradish Sour Cream, Salmon Skin Chip, Keta Caviar & Lime Dressing	
WHITE PRAWN & POMELO (N) (SF) (F)	875
Blow Torched White Prawn, Avocado, Radish, Fennel With Tamarind Glaze	
HALF SHELL HOKKAIDO SCALLOPS (SF) (E)	1,000
Pan Seared Scallops, Homemade Black Pudding, Charred Leek & Garlic Chive Jus Gras	
LINE CAUGHT SQUID (E) (SF)	750
Charcoal Grilled Squid, Salted Duck Egg Black Curry & Garlic Chive Oil	

THE CUTS

JACK'S CREEK GRAIN FED TENDERLOIN	3,200
280g	
JACK'S CREEK GRAIN FED SIRLOIN	2,950
300g	
OBE ORGANIC GRASS FED RIB EYE	3,250
300g	
AUSKOBE GOLD 9 SCORE PURE BREED WAGYU TENDERLOIN	5,150
250g	
AUSKOBE GOLD 9 SCORE PURE BREED WAGYU RIB EYE	5,200
280g	
HOKKAIDO A4 SIRLOIN	5,400
250g	
JACK'S CREEK WAGYU PRIME RIB	9,100
800g (For two people)	
LAMB RACK FRENCHED CUT	2,950
380g	
GRILLED ROCK LOBSTER (SF) (D)	4,250
800g	
MISO MARINATED WILD HALIBUT (F) (N) (D)	2,350
250g	
LEADER TIGER PRAWNS (SF) (D)	2,900
420g	
GRILLED CHICKEN FLINTSTONE (D)	5,300
800g (For two people)	

Providence & Sustainability -Intensive industrial farming is cruel.

All of our animals are humanely treated and live a stress free and happy life.

(V) Vegetarian (N) Nuts (G) Gluten (SF) Shellfish (F) Fish (E) Egg (D) Dairy (S) Sesame
Prices are in Thai baht and subject to 10% service charge and applicable government taxes.

SAUCES

TRUFFLE HOLLANDAISE (E) (D)

MUSHROOM (D)

BÉARNAISE (E) (D)

PAPAYA BBQ (D)

PEPPERCORN (D)

CHARRED NAM JIM JAEW (F) (D)

ACCOMPANIMENTS

TOM YUM SPICED ONION RINGS (G) 280

CREAMED SILVER BEET SPINACH (G) (D) 280

TRUFFLE MAC & CHEESE (G) (D) 400

BLUE CHEESE SALAD (G) (D) 380

ASPARAGUS BROWN BUTTER (D) 385

EDAMAME "A LA FRANÇAISE" WITH HOUSE SMOKED GUANCIALE 280

RED CHEDDAR CHEESE RÖSTI & FRIED DUCK EGG (E) (D) 300

POTATO, COMTE & SMOKED BACON GRATIN (G) (D) 380

SAUTEED MUSHROOM & MACADAMIA (N) (D) 300

FRENCH FRIES 300

DESSERTS

NITRO PINEAPPLE SUNDAE (E) (D)	750
Roasted Pineapple, Coconut, Rum, Meringues & Coffee Honey	
THAI TEA DOUGHNUTS (G) (D) (S)	495
Cinnamon Sugar, Red Tea Diplomat Cream & Black Sesame Ice Cream	
DULCE CHOCOLATE PARFAIT (G) (D)	530
Roasted Banana Caramel, Coconut Dacquoise & Spun Sugar	
PASSION FRUIT TART (N) (D) (G)	480
Cashew Praline, Coconut Yogurt & Mulberry Sorbet	
VALRHONA HOT CHOCOLATE PUDDING (G) (D)	790
Hot Baked Chocolate Pudding with Vanilla Bean Ice Cream	
APPLE TART TATIN (G) (E)	1,320
Caramelized Apples Baked in Puff Pastry with Vanilla Bean Ice Cream & Kaffir Lime Custard (for two people - please allow 20 minutes)	

TO MATCH DESSERTS

LIMONCELLO	340
GRAND MARNIER	475
DISARONNO AMARETTO	800
KAHLUA	365
FRANGELICO	465
BAILEYS IRISH CREAM	375
GRAPPA CASTELLO DI BARBARESCO	450
TAYLORS FINE TAWNY PORT, PORTUGAL NV	440

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