

STARTERS

CALAMARI

Deep fried squid, tartar sauce, chilli pickles, micro herbs

FRESH BURRATA (ADD ON 150 THB)

Heirloom tomatoes, roasted pumpkin with herbs, extra virgin olive oil

TUNA CEVICHE

Tuna tartar, house made berries vinegar, organic herbs, avocado salsa

SEABASS CEVICHE

Fresh caught local fish, lemon juice, chili, herbs and coriander mango salsa

BEET ROOT

Cream of beet, roasted beet, fresh mix lettuce, lemon dressing, goat's cheese

CRUNCHY HEART SALAD

Organic mixed lettuce, pine nuts, house made ricotta cheese, sun dried tomato, lemon dressing

SPELT & SMOKE ROOT

Smoked local root, quinoa, coconut vinegar dressing, Bang Tao farm goat milk ricotta.

SALMON SEMI CRUDO (ADD ON 200 THB)

Lightly cured salmon, EVO, sour cream, Hua Hin caviar, lime gel.

MAIN COURSES

UNAGIDON

Japanese sea eel, teriyaki sauce, pickled ginger, kochihikari rice, sansho pepper

STEAK DON (ADD ON 100 THB)

Australian aged beef 100-gram, teriyaki sauce, moshiro salt, white onion, mushroom, koshihikari rice

CHICKEN TERIYAKI DON

Organic chicken, koshihikari rice, house made teriyaki sauce

CAULIFLOWER STEAK

Roasted cauliflower, romesco sauce, escalivada, black garlic

WAGYU BEEF BURGER

Scarmorza affumicato, crispy bacon, homemade pickles, lettuce, tomato, homemade sriracha aioli

SOFTSHELL CRAB BURGER

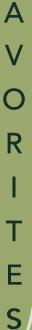
Organic kale chimichurri, pickled fennel, lime & preserved lemon mayonnaise

LOCAL CATCH OF THE DAY (ADD ON 100 THB)

Local grown roasted roots and lemon wedge

FISH NO CHIP

Breaded local fish, Mediterranean sauce, artichokes, fresh parsley evoo.



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MAIN COURSES

TRUFFLE PIZZA (ADD ON 200 THB)

Mozzarella, dry porcini, black truffle paste, Parmesan

VEGETARIAN PIZZA

Fresh tomato sauce, fior di latte, local grown smoked vegetables

SEAFOOD PIZZA

Fresh caught local seafood, fresh tomato sauce, roasted tomato, chili flakes, local rocket lettuce

CLASSIC PIZZA

Fresh tomato sauce, fior di latte, mozzarella, oregano, basil

BRESAOLA PIZZA

House cured bresaola, fresh rocket, parmesan cheese, tomato sauce

BURRATA PIZZA

Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & oregano

Stir fried noodle with tamarind sauce, bean sprout, tofu, peanut, chives

Seafood ทะเล (ADD ON 200 THB) Prawn กุ้ง (ADD ON 200 THB)

ผัดผักเหลี่ยง

PLA NUENG MA NOW (ADD ON 250 THB)

Steamed white snapper, lemongrass, galangal, bok choy, spicy lime dressing ปลานึ่งมะนาว

NAPOLI PIZZA

Fresh tomato sauce, fior de latte, anchovies, capers, black olive.

FROMAGIE PIZZA

Cream base, fior de latte, Taleggio, Gorgonzola, Parmesan, Scarmoza affumicato

FUNGHI PIZZA

Cream base, pesto sauce, fior de latte, mix mushrooms, parmesan cheese

PIZZA OF THE DAY

Ask our team for the daily special

TOM YUM GOONG

Thailand's famous hot and sour soup with Andaman king prawn, lemongrass, galangal, mushroom ต้มยำกุ้ง

PLA KRAPONG TOM SOM

Southern clear soup, white snapper, shallot, lemongrass, turmeric, spring onion ต้มส้มปลากระพง

Thai selection

KHAO PHAD PHAK

Fried rice with carrot, onion, spring onion, kale ข้าวผัดผัก

KHAO PHAD

Thai Fried rice with selection of ข้าวผัด

Prawn 🐧 (ADD ON 200 THB) Crab 1 (ADD ON 200 THB)

PHAD KA PAO KAI DOW

Stir fired hot basil with garlic, chili, fried egg served with rice ผัดกะเพราไข่ดาว

Minced pork หมูสับ

Minced chicken ไก่สับ

Seafood ทะเล (ADD ON 200 THB)



PHAD THAI

ผัดไท

Chicken ไก่

PHAD PAK MIANG

Stir-fried Miang leaves with egg, garlic



DESSERTS

THE MERINGUE TART

Lemon cream, Tart shell, Italian meringue, lemongrass & kaffir lime, gold leaf.

COCONUT ON THE BEACH

Coconut whipped ganache, young coconut compote, green butter, edible flower, vanilla sable.

MAKRIN CHOCOLATE TART

Dark chocolate filling, dark chocolate ganache, hazelnut for decoration, gold leave

NUTELLA PIZZA (ADD ON 100 THB)

The dream of nutella lovers, cream base, fior di latte, pine nut, coconut flake, mozzarella.

STRAWBERRY PISTACHIO FINANCIER

Fresh strawberry, lime Zest, vanilla mascarohone, harmony gel, edible flower

MANGO SHORT CAKE

Chiang rai vanilla mascarpone, English craem, fresh mango, mango coulis, mango nam dok mai, pistachio, edible flower

CHIANG MAI CHEESECAKE

Strawberry glaze, vanilla cheesecake, vanilla sable, white chocolate & strawbeery brittle for decoration

AFFOGATO

Shot of espresso, homemade coconut

ice-cream

SEASONAL FRUIT PLATTER

Selection of fresh cut fruits

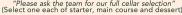
HOUSE MADE GELATO

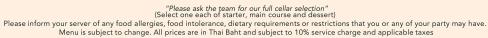
PER SCOOP

Dark chocolate / Coconut / Strawberry / vanilla

WINES BY THE GLASS

	GLASS	BOTTLE
CHAMPAGNE	125 ml.	750 ml.
NV Nicolas Feuillatte , Premium Brut	1,150	6,500
SPARKLING		
2021 V8+ Prosecco Brut Millesimato CARLO, Italy	450	2,600
SPARKLING ROSE		
NV Louis Perdrier Rose ,Bourgogne, France	420	2,200
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WHITE WINE	150ml	750ml
2021 MAPU Reserva ,Sauvignon Blanc, Central Valley, Chile	390	1,850
2022 Villa Sandi, Pinot Grigio, Veneto DOC Italy	430	2,100
2021 Chateau Roubie Picpoul de Pinet, Languedoc, France	475	2,350
2020 Vasse Felix, Chardonnay, Margaret River, Australia	660	3,300
ROSE WINE		
2020Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200
2021 Domaine de la Cadenière Léonie Rosé	550	2650
Côte de Provence ,France		
RED WINE		
2021 MAPU Reserva ,Carbernet sauvignon , Central Valley, Chile	390	1,850
2021 Anakena, Merlot, Central Valley, Chile	470	2,400
2020 Wither Hills Pinot Noir, Marlborough New Zealand	520	2,600







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