

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

UNAGI DON

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

Scamorza 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.

(Select one each of starter, main course and dessert)

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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

Thai selection

KHAO PHAD PHAK

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

KHAO PHAD

Thai Fried rice with selection of
ข้าวผัด

Prawn กุ้ง (ADD ON 200 THB)

Crab ปู (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)

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

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

PHAD THAI

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

Chicken ไก่

Seafood ทะเล (ADD ON 200 THB)

Prawn กุ้ง (ADD ON 200 THB)

PHAD PAK MIANG

Stir-fried Miang leaves with egg, garlic
ผัดผักเหมียง

PLA NUENG MA NOW (ADD ON 250 THB)

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

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
ต้มส้มปลากะพง

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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 nut, edible flower, vanilla sable.

MAKRIN CHOCOLATE TART

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

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 cream, fresh mango, mango coulis, mango nam dok mai, pistachio, edible flower

CHIANG MAI CHEESECAKE

Strawberry glaze, vanilla cheesecake, vanilla sable, white chocolate & strawberry 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
WHITE WINE		GLASS	BOTTLE
		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			
2020	Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200
2021	Domaine de la Cadenière Léonie Rosé Côte de Provence ,France	550	2650
RED WINE			
2021	MAPU Reserva ,Carbnet 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

"Please ask the team for our full cellar selection"
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