

BY THE SEA

ELEVATE YOUR SENSES THROUGH FINE DINING FROM 5 – 10PM EVERYDAY

SALADS

WESTERN

CLASSIC CAESAR SALAD 250 THB
GARDEN GREENS IN CREAMY CAESAR DRESSING, CROUTONS, PARMESAN & ANCHOVIES

SUPPLEMENTS

TOM YUM MARINATED PRAWNS 390 THB

ASIAN

SOM TAM GUNG 280 THB
PAPAYA SALAD, PAN-FRIED TOM YUM MARINATED SHRIMP 'GUNG HANG TORD'

GREEN SALAD 180 THB
LETTUCE, GARDEN GREENS, FRESH HERBS, HOMEMADE MARINATED BABY TOMATOES, SESAME DRESSING OR OLIVE OIL & LIME

MOO GROB-CHUNKS/TERIYAKI 290 THB
MARINATED CRISPY PORK BELLY

YAM SOM O MINCED PRAWN 280 THB
FRESH AND CHUNKY POMELO SALAD, CRISPY COCONUT-BATTERED FILLETS

GREEK FARMER SALAD 280 THB
WITH CHUNKY FETA, CUCUMBER, HOMEMADE MARINATED TOMATOES, FINELY SLICED RED ONION, OLIVE OIL & LIME

WATERMELON SALAD 280 THB
REFRESHING WATERMELON, FETA CHEESE, MINT, OLIVE OIL CREMA DI BALSAMICO

YAM TAKRAI PLA GROB 280 THB
A SPICY THAI-STYLE CRISPY FISH CAUGHT IN KOH MAK WITH A DELIGHTFUL LEMONGRASS SALAD.

STARTERS IN TAPAS STYLE

WESTERN

PRAWNS AND AIOLI 280 THB
PAN-FRIED SCALLOPS & ONION CHUTNEY 220 THB
CRAB TARTARE WITH MANGO / AVOCADO 220 THB

COCONUT-BATTERED FRIED SHRIMP, MANGO SALSA & WASABI MAYONNAISE 280 THB
SEARED TUNA TACO WITH MANGO SALSA & WASABI MAYONNAISE 280 THB
TUNA TATAKI, ALMOST RARE TUNA FILLETS PAN-FRIED IN SESAME CRUST, DIPS 280 THB

ASIAN

WESTERN

FISH SOUP 250 THB
WHITE WINE, CROUTONS, PARMESAN AND AIOLI

SOUPS

ASIAN

TOM KHA GAI/GUNG - CLASSIC THAI SOUP 250 THB
ON COCONUT MILK BASIS, SCENTED WITH LIME LEAF, GALANGAL, CHICKEN, PURE VEG OR PRAWNS

BREADS

SELECTED HOMEBAKED BREAD WITH A THREE-FOLD OF DIPS THAIOLLI, THAI BASIL PESTO, OLIVE TAPENADE 150 THB

NAAN BREADS

GARLIC NAAN 120 THB
CHEESE STUFFED NAAN 220 THB
PESTO NAAN 200 THB
PESTO NAAN WITH PRAWNS 350 THB
SALMON NAAN 350 THB
TRUFFLE MUSHROOM NAAN 290 THB
OLIVE TAPENADE NAAN 250 THB

BURGERS

BLACK BEAST BURGER 350 THB
CRAB BURGER 350 THB
PULLED PORK BAO BUN 350 THB
VEGAN BURGER
***JACKFRUIT OR PLAT/BASED MEAT** 270/350 THB

PASTAS

NAPOLI 180 THB
TRUFFLE CREAM 250 THB
SEAFOOD ON BLACK SPAGHETTI 350 THB
SPAGHETTI DUM PAD KHI MAO TALAY 350 THB

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MAIN

ASIAN

WESTERN

BOUILLABAISSE MARSEILLAISE 490 THB

FRENCH CLASSIC FISH SOUP,
LOCAL FISH, SCALLOPS, PRAWNS, ROUILLE,
CROUTONS, SERVED ON A BED OF SAFFRONATED POTATOES.

LOCAL FISH FILLET (DEPENDING ON CATCH) 550 THB

MARINATED IN THAI PESTO ON A BED OF PAKCHOY AND SIDE OF
COICE

LOCAL MIXED SEAFOOD PLATTER

FOR 2 PEOPLE GRILLED FISH AND SEAFOOD,
SERVED WITH 3 DIPS, 2 SIDES & A BOWL OF GREEN SALAD.

1.150THB WITH 2 GLASSES OF WINE RED/WHITE 1,700

GREEN CURRY RISOTTO

CREAMY AND CHEESY RISOTTO WITH
THE SAVORIES OF THAI GREEN CURRY

PLAIN 250 THB, PRAWNS 350 THB

MOO GROB CRISPY PORK BELLY 300 THB

TERIYAKI STIR FRY

CLASSIC JAPANESE STIR-FRY;

PRAWNS 250 THB, VEG 200 THB, CRISPY PORK BELLY 300 THB

PHAD KRAPAO

CLASSIC BASIL THAI-STYLE STIR-FRY;

MOO (PORK) 200 THB, GOONG (SHRIMP) 250 THB, VEG 200 THB

CRISPY PORK BELLY 300 THB

PURE CARNIVOR SECTION SERVED WITH PAK CHOY, SIDES AND SAUCE OF YOUR CHOICE

BEEF FILLET STEAK ROSSINI STYLE WITH DUCK LIVER AND CARAMELIZED APPLE

790 THB

TENDERLOIN OF PORK WRAPPED IN BACON ON TRUFFLE CREAM

490 THB

SURF AND TURF FILET, KING PRAWNS, PINEAPPLE

590 THB

PURE FILET MIGNON 200G

600 THB

SIDES

FRIES 100 THB

BAKED CRUSHED POTATO 150 THB

SWEET POTATO FRIES 150 THB

RICE 30 THB

PLAIN NAAN 80 THB

NIBBLES

DIRTY FRIES - VERY FRIED VERY DIRTY SWEET
OR NORMAL POTATO FRIES,
WASABI MAYONNAISE,
CHEESE, CARAMELIZED ONION 250 THB

SAUCES

SRIRACHA MAYONNAISE 60 THB

WASABI MAYONNAISE & KETCHUP 60 THB

BRANDY AND GREEN PEPPER 80 THB

TRUFFLE CREAM 80 THB

BEURRE CAFE DE PARIS 60 THB

DESSERTS

SELECTION PLATTER: CHEFS SELECTED TARTE, CHOCOLATE TRUFFLE, ICE CREAM, ESPRESSO
250 THB

CREME BRULEE WITH COCONUT MILK & THAI GREEN TEA FLAVOUR
160 THB

FONDANT AU CHOCOLAT, FRESH PASSIONFRUIT & MANGO COULIS
180 THB

HOUSE TARTE: ASK THE STAFF FOR MORE DETAILS
180 THB

ESPRESSO COFFEE SINGLE
60 THB

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CURRY

YELLOW PUMPKIN CURRY (GAENG FUK TONG)

THIS VEGAN YELLOW CURRY, WITH A PUMPKIN BASE, FEATURES A DELIGHTFUL BLEND OF CASHEW NUTS, POTATOES, AND ONIONS.

250 THB

MASSAMAN CURRY JACKFRUIT

INDULGE IN THE DELICIOUS THAI-STYLE MASSAMAN CURRY, COMPRISING OF JACKFRUIT, POTATO, AND CASHEWS. IF PREFERRED, YOU CAN ADD CHICKEN FOR AN ADDITIONAL COST OF 50 THB.

250 THB

RED DUCK CURRY (GAENG PED PAD YANG)

ONE OF OUR FEATURED DISHES IS THE SPICY RED DUCK CURRY, PREPARED WITH HOMEMADE CURRY PASTE, COCONUT MILK, VEGETABLES, PINEAPPLE, AND LYCHEE.

390 THB

GREEN CURRY WITH CHICKEN OR TOFU (GAENG KIAW WAAN)

A HOMEMADE GREEN CURRY PASTE WITH COCONUT MILK, COMPLEMENT EITHER CHICKEN OR VEGETABLES. FOR AN ENHANCED EXPERIENCE, YOU MAY OPT TO ADD CRISPY CHICKEN FOR AN ADDITIONAL COST OF 100 THB.

250 THB

TOM YUM

THAI SOUP, INFUSED WITH LEMONGRASS, GALANGAL, AND MAKRUT LIME LEAVES. CUSTOMIZE YOUR SOUP BY SELECTING EITHER CHICKEN OR SHRIMP, AND CHOOSE BETWEEN A CREAMY COCONUT MILK OR CLEAR BROTH BASE.

390/490 THB

STREETFOOD

FRIED RICE (KHAO PAD)

A STIR-FRIED MEDLEY OF COOKED JASMINE RICE, VEGETABLES, EGGS, AND CUSTOMIZABLE SEASONINGS WITH THE OPTION TO CHOOSE CHICKEN, VEGETABLE, OR PORK.

200 THB

PAD THAI HOR KHAI (WRAPPED IN OMELET)

THIN, FLAT RICE NOODLES, BEAN SPROUTS, GARLIC CHIVES, SCRAMBLED EGG, AND TOFU, WITH YOUR CHOICE OF PROTEIN - EITHER CHICKEN OR PRAWNS/SHRIMP. THE DISH IS COMPLEMENTED BY A SWEET-SAVORY-SOUR TAMARIND SAUCE AND GARNISHED WITH CRUSHED PEANUTS, MAKING IT A PERFECT BLEND OF FLAVORS AND TEXTURES.

250/350 THB

