

Updated 24.04.2018 please call or email for the most up to date menu

Sustainable Market Menu

5 Course Set B 1500

Wine Pairing 1500

Spotted Grouper

Lemongrass, Hearts of Palm

Nikolaihof Vom Stien Riesling 2015

Locally Grown

Seasonal Vegetables from Around Thailand

Astrolabe Sauvignon Blanc 2016

Fusilli de Mare

Squid, Nori, Yellow Curry

Mac Forbes Chardonnay 2016

Snapper

Peanut Greens, Baby Carrots, Tomatillo

Gonzales Bastias Naranjo Orange 2016

or

Organic House Chicken

Pumpkin Puree, Turnips, Citrus

Pietrodolce Etna Rosso 2015

Carrot Cake

Candied Walnuts, Coconut Sugar Ice Cream

Raw

Eagle Rock Oysters, USA

Garlic, Almond, Sherry Vinegar
B 170/pc B 950/ 6pc B 1900/dz

Spotted Grouper

Lemongrass Froth, Sunflower Sprout, Hearts of Palm B 325

Starters

Tomato and Asian Pear Salad

Peanut Greens, Ricotta Salata, Cashew B 350

Crispy Smoked Mozzarella

Sun-gold Tomatoes, Lemon Basil, Sherry Vinaigrette B 250

Salt Roasted Beets

Young Coconut, Candied Kumquat, Lemon Basil B 300

Grilled Beef Tongue and Snails

Parsley Froth, Garlic, Parsnip Puree B 475

Butter Lettuce and French Bean Salad

Horseradish Cream, Pecorino, Jalapeno B 325

Crawfish Congee

Jambalaya Rice Congee, Pickled Okra, Chili B 375

Wagyu Beef Tartare

Pine Nuts, Juniper, Sesame Mustard B 450

White Asparagus

Plankton, Cucumber, White Anchovies B 500

Sea

Ocean Fusilli

Squid, Shrimp, Yellow Crab Curry B 500

Seared Snapper

Confit Baby Carrots, Spicy Roasted Tomatillo Sauce B 750

Soft Shell Crab

Daikon, Chili, Crawfish Bisque B 750

Land

21-Day Dry Aged Pork Chop

Brussel Sprouts, Pumpkin B 800

Grilled Quail

Yogurt, Roasted Citrus, Fava Beans B 825

Lacquered Lamb Shoulder

Tamarind Baked Beans, Swiss Chard, Pickled Mushrooms B 700

Aus. Wagyu Filet Mignon

Sprouted Granola, Heirloom Squash, Walnuts B 1100

Shares (3-4 ppl)

Whole Roasted Organic Chicken

Roasted Garden Vegetable, Black Garlic Sauce B 1500

“Delmonico” Steak 1000g

Boneless Wagyu Rib-Eye, Potatoes, Sautéed Vegetables B 4400