

Fusion

Soups

Mushroom Cream Soup	310.00
<i>Roasted seasonal mushroom, double cream, a touch of pesto sauce</i>	
Pumpkin Soup	290.00
<i>Caramelized pumpkin soup served with homemade bread</i>	
Double-Boiled Consommé	340.00
<i>Chicken consommé with diced crunchy vegetable, chicken and bread cheese sticks</i>	
Carrot and Coconut Soup (V)	260.00
<i>Carrot, coconut milk, a touch of ginger, served with assortment of bread</i>	
Gazpacho (V)	260.00
<i>Chef's spicy gazpacho, topped with tofu</i>	

Salads

Caesar Salad	350.00
<i>Romaine lettuce, crispy bacon, parmesan cheese, garlic croutons, topped with an anchovy fillet, served with homemade black Caesar dressing on the side and garlic bread</i>	
Spicy Wagyu Beef Salad	990.00
<i>Mixed with assorted Thai herbs, fresh grapes</i>	
Duck Breast Salad	440.00
<i>Roasted sliced duck breast, fresh salad, fresh tomato, beet root, lemon zest, with Chef's dressing</i>	
Chef's Salad (V)	230.00
<i>Young fresh vegetables, beet root, red onion, fresh tomato, fresh asparagus, lemon zest, with Chef's dressing</i>	

Appetizers

Cold Cuts Platter	690.00
<i>Assortment of Chorizo, Milano, Parma ham, and honey ham, served with a bread basket</i>	
Baked Mussel	390.00
<i>Baked mussel with garlic, onion, spinach and garlic bread</i>	
Grilled Chicken Breast	310.00
<i>With young vegetables and a pine nut and tarragon vinaigrette</i>	
Prawn & Pomelo	340.00
<i>Prawn, pomelo, chicken, with a coconut red curry dressing, topped with dried coconut and fried shallot</i>	
Marinated Prawns	350.00
<i>Marinated white prawns with lemongrass, garlic, and paprika dusting, salad mix with Chef's dressing</i>	
Phuket Lobster	1,660.00
<i>Poached lobster topped with Froth Au Lait and caviar, served with asparagus, red pepper, roasted eggplant and green curry sauce</i>	
Duck Foie Gras	1,220.00
<i>Pan-fried and served with a mango chutney on fresh sweet mango</i>	
Vegetable Spring Rolls (V)	190.00
<i>Bean sprout, mushroom, glass noodle, carrot, wrapped in a rice sheet served with palm sugar sauce</i>	
Pepper and Feta Parcels (V)	330.00
<i>Baked crumble of red pepper, olive, tomato, zucchinis, cucumber, onion feta cheese, topped with pomelo</i>	

Sorbets

<i>Today's selection of tropical sorbets served as a refreshing break between courses (V)</i>	90.00
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Fish & Seafood

Snow Fish <i>Steamed snow fish with assorted Thai herbs, mini Vol-au-vent, lychee, pomelo, red curry black truffle sauce</i>	1,770.00
Norwegian Salmon <i>Pan-fried Norwegian salmon steak with steamed vegetable, mashed potato, with Chef de Café sauce</i>	1,060.00
Sea Bass <i>Pan fried sea bass with steamed bok-choy, caramelized carrot with ginger, mushroom, mashed potato, With an orange tamarind sauce</i>	720.00
Tiger Prawns <i>BBQ tiger prawns Chef's style, served with a fresh salad</i>	1,550.00
Seafood Basket (good for 2 persons) <i>Mix of Seafood of the day</i>	3,250.00

Poultry

Roasted Stuffed Duck Breast <i>Stuffed with mushroom duxelles, served with braised cabbage, warmed onion, baby carrot, bean, With a grape tamarind jus</i>	790.00
Roasted Duck Breast <i>Accompanied with lychee, grapes, sautéed asparagus, baby carrot, seasonal vegetables, red curry sauce, served with tri-color rice</i>	690.00
Grilled Stuffed Chicken Breast <i>Grilled chicken breast scented with aromatic Thai herbs, stuffed with pineapple and onion, served with fried potato skin, grilled tomato, mixed garden greens, and red curry sauce</i>	590.00
Roasted Chicken Breast Escalope <i>Roasted chicken breast wrapped with bacon served with seared diced potato, steamed vegetables, Thai style black pepper sauce and garlic fried rice</i>	650.00

Meats

Lamb Curry Stew (fusion based on the famous Mussamun curry) <i>New Zealand lamb shank and diced potato stewed in a hearty curry, with a savory croissant on the side</i>	890.00
Roasted Wagyu Tenderloin <i>Accompanied with mashed potato, seasonal vegetables, baked apple, choice of spicy black pepper, red wine, or red curry sauce</i>	2,100.00
Roasted Wagyu Rib-eye Steak <i>Accompanied with mashed potato, seasonal vegetables, baked apple, your choice of spicy black pepper, red wine or red curry sauce</i>	1,810.00
Roasted Wagyu Sirloin Steak <i>Accompanied with mashed potato, seasonal vegetables, baked apple, your choice of spicy black pepper, red wine or red curry sauce</i>	1,850.00
Wagyu Beef & BBQ White Prawns <i>Roasted Wagyu beef tenderloin served with BBQ prawns, french fries, coleslaw and Chef's BBQ sauce</i>	2,300.00
New Zealand Lamb <i>Rack of roasted lamb, sautéed eggplant, steamed vegetables, pasta, green curry sauce, with a salad</i>	1,990.00

Traditional Thai

Starters

Tom Yum Goong	410.00
<i>Traditional Thai white prawn and seasonal mushroom soup with chilies, shallot, lime, lemongrass, kaffir lime leaves</i>	
Coconut Chicken Soup	230.00
<i>Slices of chicken breast in coconut milk, with seasonal mushroom, chilies, shallot, lime, lemongrass, kaffir lime leaves</i>	
Yaam Woonsen	310.00
<i>Spiced glass noodles salad with chicken and shrimp</i>	
Labb	Pork 270.00, Chicken 260.00, Duck 300.00
<i>Spicy salad with choice of minced main ingredient, served with sticky rice</i>	
Nuea Yang	1,310.00
<i>Marinated grilled Wagyu beef with Thai Herbs served with Spicy Thai dipping and sticky rice</i>	
Yaam Hed	260.00
<i>Steamed chicken and prawns with spiced Mixed Seasonal Mushroom</i>	
Meang Goong	320.00
<i>Fresh steamed prawns served with spicy peanut sauce and seasonal fresh vegetable and Siamese rice noodles</i>	
Tood Mon Goong	410.00
<i>Deep fried minced Prawns with bread crumbs served with Plum sauce</i>	
Tood Mon Pla	230.00
<i>Deep fried Thai fish cakes served with a chili cucumber, and peanut vinegar sauce</i>	

Curries - served with steamed rice

Gaeng Khiew Waan	Chicken or Pork or Prawns 430.00, Wagyu Beef 1,020.00
<i>Green curry with choice of main ingredient, with Thai herbs, eggplant, coconut milk and sweet basil</i>	
Mussamun	Chicken Wings or Pork 430.00, Wagyu Beef 1,030.00
<i>Southern style curry with choice of main ingredient, with Peanut, Sweet Potato, Shallot</i>	
Gaeng Phed	Pork or Chicken or Prawns 430.00, Duck Breast 460.00, Wagyu Beef 1,060.00
<i>Red curry with choice of main ingredient, with eggplant, lychee, grapes, tomato, Thai herbs, sweet peppers</i>	
Panaeng	Chicken or Pork 430.00, River Prawns 790.00, Wagyu Beef 960.00
<i>Creamy Red curry with choice of main ingredient, with small eggplant, Thai herbs</i>	

Stir-fried

Pad Thai with Phuket Lobster	1,860.00
<i>Stir fried rice noodles, egg, bean sprouts, tofu, peanuts, Chinese chives, sweet & sour sauce</i>	
Pad Kee Mow	330.00
<i>Stir-fried spaghetti with assorted fresh seafood and Thai herbs</i>	
Phad Prik Khink	Pork or Chicken or Prawns or Squid or Red Snapper 310.00, Wagyu Beef 980.00
<i>Stir fried red curry paste with choice of main ingredient, with String Bean, kaffir lime leave, steamed rice</i>	
Phad Preaw-Wan	Pork or Chicken or Prawns or Squid or Red Snapper 410.00, Wagyu Beef 1,040.00
<i>Stir fried sweet and sour sauce with choice of main ingredient, with onion, peppers, pineapple, cucumber, steamed rice</i>	
Phad Mad-Mamowng	Pork or Chicken or Prawns or Squid or Red Snapper 420.00, Wagyu Beef 1,090.00
<i>Stir fried chili paste with choice of main ingredient, with Onion, Pepper, cashew nut, steamed rice</i>	
Phad Kra Paow	Pork or Chicken or Prawns or Squid or Red Snapper 370.00, Wagyu Beef 1,010
<i>Spicy stir fry with choice of main ingredient, with string bean, hot basil, red pepper, steamed rice</i>	
Phad Cha	Pork or Chicken or Prawns or Squid or Red Snapper 310.00, Wagyu Beef 980.00
<i>Stir fried spiced mixed Thai herbs, choice of main ingredient, steamed rice</i>	
Phad Nam Mon Hoy	Pork or Chicken or Prawns or Squid or Red Snapper 310.00, Wagyu Beef 980.00
<i>Stir fried choice of main ingredient in garlic and oyster sauce, steamed rice</i>	

Deep Fried & Steamed

Tood Nam Pla	Sea Bass 890.00, Red Snapper 690.00, Squid 710.00, Tiger Prawns 2,360.00, Phuket Lobster 2,440.00
<i>Your choice of deep fried and marinated main ingredient, with Spicy mango salad and steamed rice</i>	
Lui Saon	Sea Bass 890.00, Red Snapper 690.00, Tiger Prawns 2,360.00, Phuket Lobster 2,440.00
<i>Your choice of deep fried main ingredient topped with Thai herbs dressing, steamed rice</i>	
Neung Ma-Now	Sea Bass 890.00, Red Snapper 810.00, Tiger Prawns 1,920.00, Phuket Lobster 2,730.00
<i>Your choice of steamed main ingredient with spicy Thai sauce, steamed rice</i>	

Vegetarian Mains

Asparagus Arrabiata (V) <i>With fresh asparagus, fresh tomato in baked eggplant, your choice of spaghetti, linguini or rice noodles</i>	370.00
Phad Thai (V) <i>Stir-fried spicy Thai style with tofu, bean sprout, and mixed young vegetable in tamarind sauce choice of spaghetti, linguini or rice noodles</i>	290.00
Broccoli and Pine Nut (V) <i>Stir- fried broccoli with garlic, a touch of dried chili, white wine, toasted sliced almond, black & green olives choice of spaghetti, linguini or rice noodles</i>	370.00
Thai Red Curry OR Green Curry (V) <i>Thai style curry with asparagus, broccoli, aubergine, red peppers, steamed rice</i>	270.00
Spicy Thai Style Wok with Basil (V) <i>With seasonal fresh young vegetables, mushroom, tofu, steamed rice</i>	290.00
Phad Phag (V) <i>Stir fried seasonal vegetable of your choice with oyster sauce, steamed rice</i>	Mixed Vegetables 160.00, Morning Glory 180.00, Baby Fern 190.00

Side Dishes

▪ Baked Potato	60.00	▪ Mashed Potatoes	60.00
▪ BBQ Sauce	90.00	▪ Mozzarella Cheese 40 g	30.00
▪ Coleslaw	60.00	▪ Parmesan Cheese 40 g	30.00
▪ Crispy Beet Root	50.00	▪ Plain Omelet	50.00
▪ Crispy Taro	50.00	▪ Red Cabbage Salad	120.00
▪ French Fries	160.00	▪ Sautéed Buttered Mixed Vegetables	100.00
▪ Fried Egg	15.00	▪ Sliced Cucumber	30.00
▪ Garlic Bread 3 pcs	65.00	▪ Sliced Tomato	30.00
▪ Green Olives	90.00	▪ Spicy Thai dipping	50.00
▪ Green Salad	120.00	▪ Steamed Rice	50.00

Wagyu Beef

The quality of beef in ALL our dishes containing beef is Australian Wagyu Beef, Grade 5. The grade reflects the marbling, meat colour and brightness, firmness and texture of meat, luster and quality of fat.

"Wagyu beef is the highest quality meat in the world".
- Dr Jerry Reeves, Washington State University

Special Requests

Should you desire any dish not described in the menu, please let the service staff know and our Executive Chef will be more than happy to fulfill your request (pending availability of ingredients).