

## CARVING BOARD-ROBATA GRILL

roasted grouper with sambal beurre blanc  
salmon en croute with sorrel sauce  
char-grilled miso cod  
river prawn skewers  
tamarind glazed squids  
roasted free ranged chicken  
irish oyster grilled with soy sabayon  
grilled organic vegetables

## SEAFOOD ON ICE

irish oyster  
tasmanian oyster  
alaskan crab  
spanish black mussels  
phuket slipper lobster  
thailand gulf jumbo prawn  
koh samui black crab  
salmon roe  
tuna tartare with truffle mayo, seaweed chips  
khao khua dip, lime, tom yum mayo, green chili dip, mignonette

## SAUCES

béarnaise  
honey-cognac grain mustard  
singapore black pepper sauce  
caramelized lemon butter  
natural chicken jus  
gourmet mustards and condiments

## SALADS FROM THE KITCHEN

char-grilled asparagus salad, lemon vinaigrette,  
hazelnut, watercress, orange  
caesar salad anchovy - parmesan dressing  
seasonal mixed green salad

## MORE SIDES FROM THE KITCHEN

sautéed wild mushrooms  
orzo risotto  
cauliflower gratin  
sautéed broccoli  
grilled asparagus  
mashed potatoes  
french fries

## SWEETS

hong kong waffle  
chocolate profiterole  
ice cream and sorbet selections  
crepe suzette traditional

1,480++ per person

Please let us know in advance if you have any dietary restrictions or allergies.  
All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.