

Scandinavian Salmon Cedar Plank Smoked in House

Lemon dressed fresh garden salad with dill, finely sliced red onion and cucumber topped with a Salsa al Dragoncello, a salsa Verdi from Tuscany made from tarragon, anchovy fillets, capers and hard-boiled egg yolks

THB 395

Moules Marinières

Organic Port Phillip Bay mussels classically steamed with white wine, shallots, garlic and then finished dash of cream and Italian parsley served with French fries and Aioli sauce

THB 600 (500 g)

Yellow Curry Mussels

Organic Port Phillip Bay mussels classically steamed, served in yellow curry of coconut milk, coriander and served with pitta bread from the wood fired oven

THB 600 (500 g)

Chef's Selection of Cold Cuts

Chef's selection of cold cuts, freshly baked bread, dressed salad, zucchini pickles, cornichons

THB 350

Rangers Valley Black Onyx Wagyu Sirloin Steak Marble Score 6 Grain Fed for 360 Days

With rocket & aged parmesan salad, French fries, slow roasted plum tomato and Chimichurri sauce

THB 1,750

Grilled White Shrimp with Caesar Salad

Grilled whole white shrimps, finished with garlic butter, classic Caesar salad of romaine lettuce, shaved parmesan, bacon bits and toasted croutons

THB 550

WEEKLY SPECIALS