



Moules Marinières

Organic Port Phillip Bay mussels classically steamed with white wine, shallots, garlic and then finished with a 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)

Half dozen Marennes Oléron Fine de Claire Oysters

Served over Ice with fresh lemon, lime, spicy seafood sauce and shallot & red wine vinegar
THB 750 (half dozen)

Australian Angus Beef Sirloin Steak 150 days Grain Fed

Cooked on the chargrill and served with a Café de Paris butter, rocket & Parmesan salad and French fries
THB 1,500

Pasta alla Norma

Paccheri Pasta, fried eggplants cook in a San Marzano sauce, garlic, Italian basil, extra virgin olive oil and finished with freshly grated Ricotta Salata cheese
THB 475



WEEKLY SPECIALS
30th April - 7th May 2021