



Moules Marinières

Organic Port Phillip Bay mussels classically steamed with white wine, shallots, garlic and finished with a dash of cream, Italian parsley served with French Fries and Aioli Sauce

THB 865 (500 g)

Yellow Curry Mussels

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

THB 865 (500 g)

No.3 Marennes-Oléron Fine de Claire Oysters

Served over Ice with fresh lemon, lime, spicy seafood sauce and shallot & red wine vinegar

THB 845 (half dozen)

THB 1,640 (one dozen)

WEEKLY SIGNATURE OYSTER

Half dozen Tsarskaya oysters No 3

Fullness, white flesh, crunchy firmness, and hazelnut taste which is refer to Tsarskaya Oysters. They are known as 'The Pearl of the Tsars', in tribute to the Russian tsars.

Moreover, they were the Gold Medal-winning oyster of the year in 2009.

THB 1,500

Barramundi Burger

Panko breaded Sea Bass steak, deep fried and finished with Maldon sea salt, with a puree of garden peas, buttered and black peppered crushed peas with homemade tartar sauce and iceberg lettuce

"This burger was created from memories of my childhood of eating fish finger sandwiches and strolling on the British seafront, taking lunch at the local 'Chippy' for a quick bite to eat. – Chef Mark Jones"

Taking inspiration of the classic fish and chips this burger is sure to leave you coming back for more. The thick, white and flaky sea bass steak, coated by crunchy Panko, complimented by the peppery peas and tartar sauce served on our soft buttery brioche bun is sure to satisfy your fish and chip cravings.

*Malt vinegar available on request

THB 710



WEEKLY SPECIALS