



VALENTINE'S SPECIAL

13 - 16 FEBRUARY 2025

OYSTERS

DAVID HERVÉ FINE DE CLAIRE (France)	ZEEUWSE (Netherlands)	DAVID HERVÉ ROYALE (France)	SAMPLER BASKET (Chef's Choice)
Per Piece 180++	Per Piece 190++	Per Piece 220++	Half Dozen 1,160++
Half Dozen 990++	Half Dozen 1,090++	Half Dozen 1,290++	Dozen 2,290++
Dozen 1,890++	Dozen 2,190++	Dozen 2,490++	

SHARING APPETIZERS

POTATO BON BON Charred Octopus, Romesco Dressing	390++	TEA SMOKED DUCK BREAST Salt-Baked Beets, Cream Cheese Mousse, Baby Spinach, Hazelnuts, Berry Compote	430++
SEARED TUNA CRUDO Herb Kosho, Pickled Fennel, Fried Capers	450++	SEAFOOD BASKET	1,190++
HOUSE CURED DILL SALMON Avocado-Pomelo Salad, Tomato-Basil Dressing, Tobiko, Tom Yum Crackers	450++	Banana Shrimp, Scallop Half Shell, Whelk Clams with Signature Seafood Sauce	

FISH MENU

Fish Fillets - 180g

TASMANIAN SALMON	890++	YELLOWFIN TUNA	990++
BARRAMUNDI	990++	AUS MURRAY COD (160g)	1,090++
LOCAL SEABASS	790++	GLACIER 51 TOOTHFISH (160g)	1,290++

Prepared - Grilled, Sautéed, or Blackened | Served with - Lemon & Chunky Tartare Sauce, Thai Seafood Sauce

COMPLIMENTARY SIDE DISHES

Served with - Creamy Mashed Potatoes, Sautéed Peas with Onions & Bacon, Coleslaw

MAIN COURSE

LUMP CRAB SQUID INK ORECCHIETTE PASTA Spicy Tomato-Crab Bisque, Basil Pesto	790++	BAKED PORK CHOP ON THE BONE Nam Prik Pao Marinated, Served with Danish Potato Salad	590++
GENOVESE NOODLES (V) Trenette Flat Pasta, Green Beans, Basil Pesto, Parmesan	430++	GULF OF THAILAND SPICY EGGPLANT CURRY (V) Cassava, Tomato, and Smoky Eggplant in Devilishly Spicy and Sour Southern Thai Curry, Served with Roti and Rice	390++
GRASS-FED BEEF FLANK STEAK FROM JAVA Marinated in Oyster Sauce, Chili, Galangal, Kaffir Lime, Lemongrass, Toasted Rice Crust, and Cucumber Herbal Slaw	650++	AUSTRALIAN BLACK OPAL WAGYU SHORT RIB Butternut Squash Purée, Mushroom Ketchup, Jumbo Asparagus, Port Wine Sauce	990++

DESSERT

BLACK FOREST HEART PARFAIT Chocolate Ganache Cake, Kirsch Marinated Cherries & Compote, Chantilly Cream	390++	MANGO CHEESECAKE Light Quark Mousse, Mango Jelly, Mango Sauce, and Young Coconut	220++
CHOCOLATE COFFEE TART Vanilla Foam, Strawberries	220++	NORDIC HONEY PANNA COTTA Rum Potted Pineapple, Chili	190++

Price is in Thai baht and subject to 10% service charge and applicable government taxes.