



## APPETIZERS

### ROAST GARLIC AND AUBERGINE SOUP

Fresh cream, herb croutons, truffle oil

220 THB

### SALT N' PEPPER SQUID

Caesar dressing, mini saladette, lime wedge

260 THB

### DEEP FRIED BRIE CHEESE

Mini leaf salad, strawberry compote, onion marmalade, balsamic pearls

280 THB

### MUSHROOM AND TRUFFLE RISOTTO

Mixed pan fried mushrooms, Arborio rice, garlic, Truffle cream, parmesan crisp, truffle oil

280 THB

### LOBSTER RAVIOLI

Lobster filled pasta, garlic & chili oil, lobster bisque, lemon zest, parsley

280 THB

### FLASH FRIED CURRIED SCALLOPS

Cauliflower puree, golden raisin and caper dressing

320 THB

### BEEF CARPACCIO

Rocket leaves, parmesan shavings, parsley, balsamic vinaigrette

320 THB

## MAIN DISHES

### FLAME GRILLED CHICKEN BREAST

Marinated in lime juice, cracked coriander seeds, rosemary and garlic.  
Served with roast spiced potatoes and sautéed seasonal vegetables.

450 THB

### GRILLED SEABASS FILLET

Grilled a la plancha and served with lobster bisque, steamed jasmine rice and dressed broccoli.

450 THB

### PAN SEARED SALMON FILLET

Served over crushed pan fried potatoes and crabmeat, Steamed asparagus spears and piquant fresh tomato salsa.

450 THB

### PRESSED MEBEKUDU PORK BELLY *(Signature Dish)*

Luscious belly from the famous Chiang Mai black pig, prepared our way – confit, pressed and roasted.  
Served with mustard mash, sautéed home cured bacon, collard greens and onion gravy.

550 THB

### GRILLED SEAFOOD PLATTER FOR ONE

Banana squid and 6 tiger prawns grilled a la plancha.  
Served with jacket potato or steamed rice, mini salad or sautéed vegetables and assorted sauces.

650 THB

### SLOW ROASTED LAMB SHANK

Slow roasted baby lamb shank served with black truffle mash and pea and mint puree.

650 THB

### CLASSIC PEPPERED AUSTRALIAN FILLET 200 G *(Signature Dish)*

Pan fried cracked peppered Australian beef fillet, flambéed with cognac, and cooked in its own jus.  
Served with dauphinoise potatoes and sautéed spinach and mushrooms.

790 THB

### GRILLED SEAFOOD PLATTER FOR TWO *(Best Value)*

2 seabass fillets, banana squid, 6 tiger prawns grilled a la plancha.  
Served with jacket potato or steamed rice, mini salad or sautéed vegetables and assorted sauces.

1,200 THB