



LUNCH MENU

12:00-16:00 HRS.

GREEN GAZPACHO 250

Served cold from green tomatoes, bell pepper, shallots, coriander, parsley, olive oil, and cucumber.

PRAWN BISQUE 280

Cream, prawn stock, white wine, cherry tomatoes, prawn shells, and brandy, topped with two pan-seared prawns and confit cherry tomatoes.

TRUFFLE FRIES WITH TRUFFLE AIOLI 280

French fries tossed in truffle oil, parmesan, and chopped parsley, served with a truffle aioli.

TUNA CRUDO 380













Tuna sashimi served over a fresh green sauce, topped with watermelon, cucumber, pickle radish, coriander, and cherry tomato.

BEEF TARTARE CROSTINI 320

Beef tenderloin tartare, capers, multigrain mustard, chopped parsley, egg yolk, and garlic. Mixed together and served on top of a buttered crostini.

CRAB CAKES 320

Lump crab cakes pan-seared with a sauce remoulade topped with a mix microgreen salad.

CONTAINS FISH  CONTAINS SEAFOOD  CONTAINS EGGS  CONTAINS MILK 
CONTAINS PORK  CONTAINS BEEF  CONTAINS PEANUTS  SPICY 
VEGETARIAN  VEGAN  CONTAIN TREE NUTS  GLUTEN FREE 

▲ ADDITIONAL CHARGE FOR GUEST UNDER A PACKAGE

SALAD

STRAWBERRY WALNUT GOAT CHEESE SALAD 280

Arugula Mix Green Salad, Tossed With Goat Cheese, Slices, strawberry And Toasted Walnuts, With A Honey Vinaigrette.

CITRUS BURRATA & HEIRLOOM 340

CHERRY TOMATO SALAD

Cherry tomato salad tossed in an orange vinaigrette, with basil, and orange skin, burrata cheese with an orange reduction sauce served over 3 slices of toasted orange.

MELON & PROSCIUTTO SALAD 400

Honey Lemon Dressing: arugula salad with quartered fresh melon, rolled prosciutto.

MAIN COURSE

CONFIT DUCK SANDWICH 380

Shredded confit duck in a sandwich roll, with romaine lettuce, pickle gherkin, and a remoulade sauce. Side of fries.

BRAISED LEEK & CHICKEN LEG 380

Braised In A Red Wine And Chicken Stock, Served Along Crispy Roasted Potatoes And Braised Leeks, Sauce Béarnaise

LOBSTER ROLL SANDWICH 380

Phuket lobster, poached in stock, tossed in garlic butter and parsley, served on a bun with a tangy remoulade sauce. Side of fries.

BEACH GRILL BURGER 360

100g Beef Patty, American Cheese, Ketchup, Mustard, Mayonnaise, Shredded Lettuce, Tomato, Caramelized Onion, And Pickle, On A Toasted Sesame Bun. Side Of Fries.

BEYOND MEAT BURGER 360

American Cheese, Ketchup, Mustard, Mayonnaise, Shredded Lettuce, Tomato, Caramelized Onion, And Pickle, On A Toasted Sesame Bun. Side Of Fries.

BRANZINO & POTATO PARSLEY RISOTTO 380

Fillet Of Seabass Served Over Potato Parsley Risotto, Beurre Blanc Sauce, Parsley Oil, And Red Wine Shallots.

TENDERLOIN AU POIVRE & SOUBISE 450▲ 150

Local Tenderloin Cut Into Two Pieces, Served Over A Parsley Soubise Sauce, Mix Microgreen Salad, Red Wine Shallot, And Roasted Potatoes, Beef Jus Sauce On The Side.

WILD MUSHROOM FETTUCCINI 320

Fettuccini Pasta Tossed With Oyster Mushroom, Porcini Mushrooms, With Butter, Vegetable Stock, And Garlic, Topped With Parmesan Cheese.

FISH N CHIP 340

Soda Battered Fish, French Fries, With A House-Made Tartare Sauce. Garnished With Parsley.

LINGUINE VONGOLE 360

Clams Steamed In White Wine Butter, Tossed With Linguine, Lemon Juice, Chili, And Parsley.

DESSERT

CHOCOLATE MOUSSE STRAWBERRY COMPOTE 240

Chocolate mousse with a filling of strawberry compote, glazed with chocolate

CITRUS MERINGUE TART 240

Sweet tart filled with a lemon custard, topped with meringue

POACHED MANGO MELBA 280

Raspberry sauce, with two poached mango halves, topped with vanilla ice-cream, sweet bread crumble

If you have any concerns regarding food allergies, please alert your server prior to ordering. All prices are in Thai Baht and subject to 10% service charge and applicable government taxes.

