


Mediterranean

The Sea

1. **Lobster Ravioli**
w/ Lobster Sauce
480
2. **Fresh Linguine**
w/ Smoked Salmon & White Wine Cream Sauce
450
3. **Grilled Red Tuna**
w/ Tomato & Herbs Dressing,
& Mediterranean Ravioli
580
4. **Scallops & Prawns**
w/ Trio Sauce, Air Texture of Parmesan,
Risotto w/ Safron & Parmesan
650 
5. **Roasted Seabass**
w/ Fennel, Artichoke, Tomato Confit
& Clams Sauce
480 
6. **Pan Fried Snow Fish**
w/ Red Wine Sauce, Crispy Bacon,
Mashed Potato
680 
7. **Grilled Phuket Lobster**
Cooking Style:
- Ginger Caramello, & Vanilla Sauce
- Cheese & Garlic
Side Dish:
Risotto w/ Shitake Mushroom
350 / 100gr

 = Chef Recommendation

 = Spicy Dish, we can adjust

Mediterranean

The Land

1. **Beef Tartar Classic (Raw Meat)**
w/ French Fries
480
2. **Wagyu Beef Tartar (Raw Meat)**
w/ White Truffle Oil, Parmesan, Tomatoes Confit,
Sun Dried Tomatoes, Basil & French Fries
550
3. **Garlic Crusted Lamb Rack**
w/ Lamb Juice, Infused Herbs
, Polenta w/ Grated Parmesan
950 
4. **Grilled French Duck Breast**
Caramelized w/ Balsamic Reduction,
Shitake Mushroom Risotto & Balsamic Sauce
520
5. **Aus. Beef Tenderloin (250 gr)**
Sautéed Mushrooms w/ Snow Beans
in Red Wine Sauce & Sauteed "Ratte" Potatoes
950 
6. **Aus. Beef Tenderloin "Rossini"**
w/ Pan Fried "Foie Gras" & Black Truffle Sauce
1,250
7. **Aus. Beef Ribeye (300 gr)**
served w/ Potato Gratin, Glazed Vegetables
Sauce: Blue cheese , Béarnaise or Pepper Sauce
990
8. **Blackmore Wagyu Beef Ribeye**
served w/ Black Truffle Mashed Potato
2,200 

Price are net and in Thai Baht

Thai Modern

Land & Sea

1. **Beef, Chicken or Seafood Curry**
Choice of Curry: red, yellow or green
in Coconut Milk w/ Jasmin Rice
420 
2. **Lamb Massaman**
in Coconut Milk served w/ Jasmin Rice
490 
3. **Citrus Pepper Chicken**
w/ Ginger Glazed Vegetables & Essence of Miso Cream
420 
4. **"Nue Yang Prick Thai Dam"**
Grilled Beef Tenderloin, Black Pepper Sauce,
Stir Fried Bean Sprout
550  
5. **Stir Fried Red Tuna "Panaeng"**
w/ Coconut, Panaeng Curry, Lemon Leaf
450 
6. **Scallop & Prawn Teriyaki**
w/ Garlic Fried Rice
650
7. **Stir Fried Soft Shell Crab**
w/ Yellow Curry & Mixed Vegetables, Jasmin Rice
420 
8. **Steamed Snowfish**
w/ Ginger & Shitake Mushrooms
520  
9. **Miso Bronzed Seabass**
Fresh Harlequin of Vegetables
520
10. **Steamed or Deep Fried Lobster**
w/ Garlic & Pepper Or w/ Sweet & Sour Sauce
350/100 gr