

ALL DAY BRUNCH

11:00 am. till 6:00 pm.

Plates

FLUFFY EGG WHITE 280

Roasted chicken breast, sourdough, kale, extra virgin olive oil, herbs

BUCKWHEAT NOODLE BOWL 345

Cucumber, sugar snap peas, egg, seaweed, prawn, tobiko, pickled ginger, light soy sesame sauce

BRUSCHETTA 220

Burrata, heirloom tomatoes, fresh basil, spring onion, black pepper, chili flakes, extra virgin olive oil

PATA NEGRA & SOURDOUGH 780

Grated tomatoes, buffalo mozzarella, extra virgin olive oil

QUINOA 335

Chopped roasted roots, avocado, lemon and balsamic vinegar

SEA BASS WONTON TACO CEVICHE 275

Lime juice, chilly, herbs, coriander

CATCH OF THE DAY CARPACCIO 330

Lemon dressing, sliced fennel, cherry tomatoes, mint leaves, orange segments

OYSTERS

Fresh shucked oysters, lemon, crispy shallot, capers

6 pieces 750, 12 pieces 1,350

SUSHI 750

Fresh from the market

SASHIMI 950

Fresh from the market

BAKED BROCCOLI 150

Spinach, quinoa hash, sunny side eggs

ENERGY BOWL 430

Locally sourced fruit, farmed honey, macrobiotic yoghurt

LOBSTER & ROOTS 950

Roasted beets, heirloom carrot, watercress, hydroponic salad, shallot, radish, cherry tomatoes, fresh lemon zest

Pizza

ALL PIZZA DOUGH IS MADE IN HOUSE, WITH MINIMUM 48 HOURS PROOFING. OUR FLOUR IS PRODUCED BY PIVETTI IN ITALY

DEHYDRATED PINEAPPLE & CHILI 450

Fior di latte, cherry tomatoes, rocket, basil leaves

MEATBALL 395

Pork meat balls, fresh tomatoes sauce, fresh oregano, basil, grated Parmesan, black pepper

BUFFALO MOZZARELLA & SALMON 465

Cherry tomatoes, chili

TRUFFLE 650

Mozzarella, Scamorza, dry Porcini, black truffle paste, fresh black truffle, Parmesan

LOBSTER 445

Fresh tomatoes sauce, roasted tomatoes, house made Ricotta cheese, lemon zest

Sweets

INTERCONTINENTAL PHUKET ICE BOOM 290

Phuket young coconut jelly, Euphoria, palm seed, sweet potato, rambutan, watermelon, cantaloupe with fresh Phuket coconut milk and sala syrup, sweetened condensed milk

HOMEMADE GELATO 65/SCOOP

Selection of the day

HOMEMADE ICED POPSICLES 65/SCOOP

Selection of the day

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

WINES BY THE GLASS

		GLASS	BOTTLE			GLASS	BOTTLE
CHAMPAGNE				ROSE WINE			
NV	Louis Roederer	1,190	6,300	2017	Planeta Rose Sicilia IGT Sicily, Italy	430	2,000
	<i>Full Body, Fresh, Crisp, Green Fruit, Creamy, Nutty</i>				<i>Light Body, Fresh, Strawberries, Floral</i>		
SPARKLING WINE				RED WINE			
NV	Villa Sandi Prosecco Veneto, Italy	650	3,000	2017	Chateau d'Esclans, Whispering Angel Rose Provence, France	675	3,200
	<i>Light Body, Fresh, Crisp, Green Fruit, Pear</i>				<i>Light Body, Fresh, Crisp, Redcurrant, Flinty</i>		
WHITE WINE				RED WINE			
2017	Fournier Père & Fils, Sancerre Les Belles Vignes AOC, Loire Valley, France	660	3,300	2016	Wither Hills Pinot Noir, Marlborough, New Zealand	450	2,300
	<i>Light Body, Citrus, Grape fruit, Flinty</i>				<i>Light Body, Plum, Dark Cherry, Silky Tannin</i>		
2017	Hill-Smith, Chardonnay Eden Valley, Australia	660	3,300	2015	Vasse Felix, Filius Cabernet Sauvignon Margaret River, Australia	660	3,300
	<i>Medium Body, Citrus Fruit, Grapefruit, Creamy</i>				<i>Full Body, Blackcurrant, Bell Pepper, Earthy, Cedar</i>		
2017	Villa Maria, Private Bin Gewurtztraminer East coast, New Zealand	430	2,000	2017	GranMonte, Syrah Heritage Khao Yai, Thailand	525	2,550
	<i>Full Body, Off Dry, Guava, Lychee, Tangerine, Ginger</i>				<i>Full Body, Black Fruit, Roasted Coconut, Vanilla</i>		
2017	Monsoon Valley, Chenin Blanc Signature White Hua Hin, Thailand	490	2,400				
	<i>Medium Body, Fresh, Ripen Stone fruits, Brioche</i>						

0% PROOF

ENERGY BOOSTER	250	PINE BASIL	250
Strawberry, raspberry, cultivated banana, Phuket pineapple and apple juice.		Phuket pineapple and Thai basil juice shaken with lime and wild flower honey	
PROTEIN POWER	250	ALOE LIME HONEY	250
Plain yoghurt, chia seed, local cashew nut and Thai papaya and orange juice.		Aloe vera juice, kaffir lime, lemongrass, lime and longan honey	
IT'S ALL ABOUT VEGGIES	250	A GREAT START	250
Carrot, ginger, avocado, cucumber, kaffir lime leaf and local coconut		Thai mango, cultivated banana, blueberry, muesli, yoghurt and apple juice.	

COCKTAILS BY JOSEPH BOROSKI

MARGARITA SAND CASTLE	490	POLOMA POWER POPSICLE	490
Silver tequila, sous vide strawberry and orange zest, liqueur, lime, pomegranate		Reposado tequila, house made grapefruit soda, pomelo, lime	
BEAR NECESSITY	490	THE VERY LAST WORD	490
Roku Japanese gin, La Quintinye Blanc vermouth, Rinomato Americano Blanc Aperitivo, orange oil, gummy bears		London dry gin, green chartreuse, maraschino, liqueur, lime, Fernet-Branca	

TO SHARE

VODKA MINT LEMONADE	790	STRAWBERRY PISCO PUNCH	790	WATERMELON HIBISCUS LIME COOLER	790
Russian Standard Platinum vodka, cucumber, mint leaf, lime, green apple cordial and Fever-Tree elderflower tonic		Demonio De Los Andes pisco, Giffard elderflower syrup, strawberry, lime and apple cider		Diplomatico Planas infused hibiscus flower, watermelon, raw honey, lime and Fever-Tree ginger ale	

WATER

STILL WATER

Speyside Glenlivet 330ml	180
Speyside Glenlivet 750ml	290

SPARKLING WATER

Perrier 330ml	170
Perrier 750ml	280

BEER

THAI INSPIRED CRAFT

Chalawan pale ale	350
Chatri IPA	350
Bussaba ex weisse	350
Andaman Phuket dark ale	350
Chao Siam wit bier	350
Chao Siam pale ale	350
Chao Siam IPA	350
Small draft Bussaba ex weisse	300
Draft Bussaba ex weisse	390

INTERNATIONAL

Singha	180
Chang	180
Asahi	190
Tiger	180
Heineken	190
Corona	290

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes



*"Nothing
soothes the soul
like a drink
on the beach"*



SIGNATURE COCKTAILS

BY JOSEPH BOROSKI

.....

CHILLS DOWN THE PINE

Enjoy the flavor of Phuket, a fantastic mix of local ingredients

It wouldn't be right to sit along the beach shaded by rows of casuarina pines without having a cocktail offered to you. This signature PINE experience presents you with a full balance of the senses, beginning with the aroma of the actual casuarina trees surrounding you. Local sour green mango with kiwi provide a satisfying rounded tartness, while Japanese matcha contributes a rich, vegetal dimension with a lingering sweetness. Vegan-friendly aquafaba froths up the cocktail while simultaneously spreading out the flavor nuances to make this cocktail, paired with your surroundings at PINE, a satisfactorily complete experience.

INGREDIENTS

*Sous vide pine gin,
matcha, green mango,
kiwi, aquafaba*

490

.....

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

SIGNATURE COCKTAILS

BY JOSEPH BOROSKI

.....

FOR WHOM THE BELL TOLLS

An alternative twist of the famous daiquiri

The famous 20th century writer Ernest Hemingway was said to have a tremendous appetite for rum. Many myths of his drinking preferences exist, but it is relatively held to be true that he drank copious amounts of alcohol and avoided anything sweet. The Papa Doble, a daiquiri created for his preference at the El Floridita in Havana, Cuba, called for double the standard amount of rum with no sugar. As imagined, it is not palatable for most people, so bartenders added various ingredients to develop rum-based cocktails in his honor that would also be tasty to bar patrons. The Hemmingway Daiquiri incorporated grapefruit, and variations of this quickly became a favorite. Here is our tribute to Hemingway's favored drink, served tall and over ice with a homemade grapefruit soda.

INGREDIENTS

*Silver rum, lime,
carbonated grapefruit,
pomelo syrup, egg,
pomelo*

490

.....

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

SIGNATURE COCKTAILS

BY JOSEPH BOROSKI

.....

THE VERY LAST WORD

Long and refreshing mix of French and Italian herbs

The Last Word is a modern bartender's cult classic that first originated in the Prohibition-era Detroit cocktail scene where it soon faded into obscurity until Seattle bartender Murray Stenson resurrected it in 2004. These days, it is one of the cocktails to hold a stick to at a true cocktail bar. So we accept the challenge but with a slight modification of our own: we add Fernet-Branca—another bartender cult classic—and Peychaud's bitters to intensify the flavor profile.

INGREDIENTS

*London dry gin, green
Cheritreuse, maraschino,
liqueur, lime,
Fernet-Branca*

490

.....

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

SIGNATURE COCKTAILS

BY JOSEPH BOROSKI



GINGER CRUSTA

A delicious refreshing mixture of classic crusta

Louisiana bartender Joseph Santini was reported to have made the first Crusta in the 1950s, but with only a hint of citrus. Although it has since been made with various spirits as a base, it is brandy and specifically Cognac that are by far the most common foundation for this cocktail. Although the juice content has increased over the years, the sugar rim (or crust) remains as does the signature whole-lemon peel garnish. Ours uses a house-made liqueur of orange peel that utilizes a sous vide for its production. Ginger beer and raw sugarcane infused with ginger introduce local color and a light spicy element.

INGREDIENTS

*Cognac, lemon, house
orange peel liqueur, ginger
honey*

490



Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

SIGNATURE COCKTAILS BY JOSEPH BOROSKI

.....

FOR LOVE OF CHOCOLATE

Light and creamy martini style beverage

A good chocolate martini is not a light matter for the majority of the population; about 90% of us are fans of chocolate, with slightly more women than men indulging in the tropical ingredient. The first chocolate martini was purportedly first made in 1955 by Rock Hudson and Elizabeth Taylor, by mixing vodka with chocolate liqueur and chocolate syrup. We strive to create an exemplary version of the favorite dessert cocktail by taking a gastronomic approach with only quality ingredients.

INGREDIENTS

*Premium vodka, quality
Swiss dark chocolate,
Phuket palm sugar, black
pepper*

490

.....
Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

SIGNATURE COCKTAILS

BY JOSEPH BOROSKI

.....

BEAR NECESSITY

Light and floral, a perfect combination of an alternative negroni

The negroni is a popular gin-based classic originating in the first quarter of the 20th century from Florence, Italy. It is said to have been first made by bartender Forasco Scarcelli for friend Count Camillo Negroni when an Americano wasn't strong enough to do the trick. This is a jovial variation meant to pair nicely with Kamala Beach. This is a white negroni, made with light variations of the typical red and dark components. Besides lightening up the cocktail, this softens the flavor profile and turns down the intensity of the bitter and botanical notes. Gummy bears add sweetness and fun, while reminding you that you're on holiday.

INGREDIENTS

*Roku Japanese gin,
La Quintinye Blanc
vermouth, Rinomato
Americano Blanc
Aperitivo, orange oil,
gummy bears*

490

.....

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

MODERN DAY OLD FASHIONED'S

.....

FRENCH **750**

Hine Rare VSOP, Maker's Mark, Rittenhouse Rye, Griottines cherry, house made cinnamon syrup, aromatic bitters, apple wood smoked, cinnamon stick and star anise

SPANISH **750**

Ysabel Regina Brandy, Crème de cacao white, Disaronno Amaretto, house made vanilla bourbon syrup, aromatic creole bitters, orange peel

CARRIBEAN **750**

Plantation XO Barbados 20th Anniversary, Elijah Craig bourbon barrel proof, house made crème brulee' syrup, Peychaud's bitters, rosemary smoke, licorice stick and lemon peel

MEXICAN **750**

Corralejo Triple Destilado Reposado, agave nectar, Angostura bitter, aromatic grapefruit bitters, orange and lemon oil, grilled candied orange

THAI **750**

Phraya Private Reserve, Disaronno Amaretto, Pere Magloire VS, maple syrup, aromatic orange bitters, aromatic lemon bitters, Japanese maple leaf

JAPANESE **750**

Ki No Bi Kyoto dry, Giffard Fleur De Sureau, Pierre Ferrand dry orange Curaçao, aromatic chamomile and citrus bitters, house made lime oleo saccharum, shiso leaf

.....
Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

WINES BY THE GLASS

.....

		GLASS	BOTTLE
CHAMPAGNE			
NV	Louis Roederer <i>Rich and refreshing flavors with notes of green fruits and nuts</i>	1,190	6,300

SPARKLING

NV	Villa Sandi Prosecco, Veneto, Italy <i>Light bodied with freshness and crispness of green fruits and pear</i>	650	3,000
----	--	-----	-------

WHITE

2017	Fournier Père&Fils, Sancerre Les Belles Vignes A.O.C Loire Valley, France <i>Light bodied with citrus, grapefruit and lingering with minerality</i>	660	3,300
------	---	-----	-------

2017	Hill-Smith, Chardonnay Eden Valley, Australia <i>Medium bodied with flavors of citrus and a creamy finish</i>	660	3,300
------	---	-----	-------

2017	Villa Maria, Private Bin Gewurtztraminer East coast, New Zealand <i>Full bodied, "off dry" with notes of guava, lychee, tangerine and ginger</i>	430	2,000
------	--	-----	-------

2017	Monsoon Valley, Chenin Blanc Signature White Hua Hin, Thailand <i>Medium bodied fresh wine with notes of ripen stone fruits and brioche</i>	490	2,400
------	---	-----	-------

.....

.....

		GLASS	BOTTLE
ROSE			
2017	Planeta Rose Sicilia IGT, Italy <i>Light bodied with the freshness and crispness along with the notes of redcurrant and flint soil</i>	430	2,000
2017	Chateau d'Esclans, Whispering Angel Rose Provence, France <i>Light bodied with the freshness and crispness along with the notes of redcurrant and flint soil</i>	675	3,200
RED			
2016	Wither Hills Pinot Noir Marlborough, New Zealand <i>Light bodied wine with notes of plum, dark cherry and silky tannin finish</i>	675	3,200
2015	Vasse Felix, Filius Cabernet Sauvignon Margaret River, Australia <i>Full bodied with hints of blackcurrants, bell pepper and cedar</i>	660	3,300
2017	GranMonte, Syrah Heritage Khao Yai, Thailand <i>Full bodied with notes of roasted coconut and vanilla</i>	525	2,550

.....

WINES BY THE BOTTLE

.....

BOTTLE

CHAMPAGNE

NV	Louis Roederer	6,300
NV	Bollinger	9,150
2009	Andre Beaufort Brut Blanc de Noirs Nature	9,150
2009	Philippe Gonet Mesnil Grand Cru Blanc de Blanc	8,500

ROSE CHAMPAGNE

2012	Louis Roederer, Rosé vintage	6,500
------	------------------------------	-------

SPARKLING WINES

NV	Veuve du Vernay Brut Burgundy, France	2,500
2017	Villa Sandi, Prosecco Superiore, Valdobbiadene Millesimato Veneto, Italy	3,100
NV	Berlucchi '61 Franciacorta Brut DOCG Lombardy, Italy	2,900

ROSE WINES

2017	Domaine des Forges, Rosé d' Anjou Loire Valley, France	2,400
2017	iLauri Chiola, Cerasuolo D'Abruzzo DOC Rosé Abruzzo, Italy	2,200
2016	Estrella White Zinfandel California, USA.	2,200
2017	Sakuna, Granmonte Asoke Valley, Thailand	2,500

.....

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

.....

WHITE WINES

BOTTLE

2016	Chablis, Maison Louis Jadot Burgundy, France	6,750
2017	Pfaff Tradition Riesling Alsace AOC Alsace, France	2,250
2017	Broglia Gavi "il Doge" DOCG Piedmont, Italy	2,350
2016	Pighin Collio Pinot Grigio, DOC Collio Friuli, Italy	3,000
2016	Weingut Ziereisen Grauer Burgunder Baden, Germany	2,600
2017	Bernhard Ott Grüner Veltliner Am Berg Wagram, Austria	2,600
2016	Francis Coppola 'Diamond Collection' Chardonnay California, USA	3,300
2015	Chardonnay, Hugo Casanova Reserve Maule Valley, Chile	2,450
2017	Pewsey Vale, Riesling Eden Valley, Australia	2,950
2018	Whitehaven Sauvignon Blanc Marlborough, New Zealand	2,700
2018	GranMonte Viognier Asoke Valley, Thailand	3,100

.....

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

WINES BY THE BOTTLE

.....

		BOTTLE
2015	Côte de Nuits Villages, Louis Latour Burgundy, France	6,600
2015	Speri, Ripasso Valpolicella Classico Superiore DOC Veneto, Italy	3,200
2016	Castiglioni Chianti DOCG, Frescobaldi Tuscany, Italy	2,860
2017	Placido Chianti DOCG Tuscany, Italy	2,000
2015	Cono Sur, Pinot Noir, Single Vineyard San Antonio Valley, Chile	3,150
2015	Anakena, Merlot, Central Valley, Chile	2,100
2016	Villa Maria, Private Bin, Pinot Noir Marlborough, New Zealand	2,790
2016	Pinot Noir, Tahuna Hawke's Bay, New Zealand	3,050
2018	Two Paddocks Pinot Noir Picnic Central Otago, New Zealand	3,200

.....

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

SPIRITS

GIN

Our gins are served with your selection of premium tonic

Iron Ball (Thailand)	520
Roku (Japan)	575
Ki No Bi Kyoto (Japan)	850
Ink (Australia)	620
Burnett's (England)	390
Columbian Aged Treasure(Columbia)	590
Caorunn (Scotland)	610
Hendrick's (Scotland)	620
Tanqueray (Scotland)	475
The Botanist (Scotland)	670
Bulldog (England)	480
Ford's (England)	500
Martin Miller's (England)	550
Williams Chase Elegant Crisp (English)	620
G'Vine Floraison (France)	600
Generous Aromatic (France)	610
Granit (Germany)	650
The Bitter Truth Pink Gin (Germany)	570
The Duke Munich (Germany)	570
Elephant (Germany)	620

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

SPIRITS

.....

SINGLE MALT

Aberlour 16 Year Old (Speyside)	725
Ardbeg 10 Year Old (Isle of Islay)	500
Auchentoshan 18 Year Old (Lowland)	650
Balvenie 15 Years Old (Speyside)	950
Bowmore 15 Year Old (Isle of Islay)	800
Cragganmore 12 Year Old (Speyside)	575
Dalmore 15 Year Old (Highland)	700
Dalwhinnie 15 Year Old (Speyside)	600
Glen Moray 15 Year Old (Speyside)	525
Glenfarclas 15 Year Old (Speyside)	650
Glenfiddich 15 Year Old (Speyside)	600
Glengoyne 18 Year Old (Highland)	900
Glenkinchie 12 Year Old (Lowland)	575
Glenlivet 15 Year Old (Speyside)	650
Glenlivet 18 Year Old (Speyside)	850
Hakushu (Japan)	1,100
Singleton 15 Year Old (Highland)	500
Smokehead 18 Year Old (Isle of Skye)	1,300
Talisker 18 Year Old (Isle of Skye)	1,200
Yamazaki (Japan)	750

.....

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

.....

COGNAC

Hennessy XO	1,400
Hine Cigar Reserve	900
Hine rare VSOP	650
Martell XO	1,450
Ysabel Regina	700

RUM & CACHAÇA

Abelha Gold Organic (Brazil)	450
Abelha Silver Organic (Brazil)	450
Angostura 1919 Deluxe Aged Blend (Trinidad)	520
Dictador 20 Year Old (Columbia)	550
Flor de Cana 12 YO (Nicaragua)	450
Flor de Cana 18 YO (Nicaragua)	600
Phraya Private Reserve (Thailand)	675
Plantation OFTD (Barbados)	480
Plantation XO 20th (Barbados)	650
Pyrat XO Reserve (Guyana)	480
Ron Zacapa 23 (Guatemala)	550

SPIRITS

.....

BLENDING WHISKY

Suntory Special Reserve (Japan)	525
Chivas Regal 18 YO (Speyside)	550
Ballentine's 17 YO (Highland)	575
Hibiki Japanese Harmony (Japan)	950
Chivas Regal Royal Salute(Speyside)	950
Chivas Regal 25 YO (Speyside)	1,650
Johnnie Walker Gold Label (Highland)	520
Johnnie Walker Aged 18 YO (Highland)	575
Johnnie Walker Blue Label (Highland)	1,200
Johnnie Walker Double Black Label (Highland)	450

BOURBON & RYE

Elijah Craig Bourbon, Barrel proof (USA)	850
Elijah Craig Bourbon, 12 YO (USA)	450
Jefferson's Reserve (USA)	750
Maker's Mark 46 (USA)	500
Michter's 10 YO straight (USA)	900
Rittenhouse Rye (USA)	425
Bulleit Bourbon (USA)	450
Bulleit Rye (USA)	470

.....

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

.....

VODKA

Ciroc (France)	475
Karlsson's Gold (Sweden)	420
Sobieski Estate (Poland)	420
Belverdere (Poland)	450
Ciroc (France)	475
Grey Goose (France)	475
Soplica Staroploska (Poland)	490
Absolute Elyx (Sweden)	490
Beluga Noble (Russia)	490
Chase (England)	490
Valt (Scotland)	550
Crystal Head (Canada)	575

TEQUILA & MEZCAL

Alipus San Baltazar	475
Corralejo Triple Destilado Reposado	500
Espolon Reposado	400
Herradura Anejo	520
Herradura Reposado	500
Kah Anejo	520
Kah Bianco	390

BEER

.....

THAI INSPIRED CRAFT

Chalawan Pale Ale	350
Chatri IPA	350
Bussaba ex weisse	350
Andaman Phuket dark ale	350
Chao Siam Wit Bier	350
Chao Siam Pale Ale	350
Chao Siam India Pale Ale	350
Draft Bussaba ex weisse	300

INTERNATIONAL

Singha	180
Asahi	190
Tiger	180
Heineken	190
Chang	180
Corona	290

.....

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

NON-ALCOHOLIC

STILL WATER

Speyside Glenlivet 330ml	180
Speyside Glenlivet 750ml	290

SPARKLING WATER

Perrier 330ml	170
Perrier 750ml	280

ARTESIAN SOFT DRINKS

Fentimans Naturally Light Tonic	200
Fentimans Oriental Yuzu Tonic	200
Fentimans Botanical Tonic	200
Fever Tree Premium Indian Tonic	250
Fever Tree Mediterranean Tonic	250
Fever Tree Elderflower Tonic	250
Fever Tree Premium Soda	250
Fever Tree Sicilian Lemonade	250
Fever Tree Ginger Ale	250
1724 Tonic	250

BITES

6:00 PM TILL 10:00 PM

.....

PIZZA

.....

**ALL PIZZA DOUGH IS MADE IN HOUSE, WITH
MINIMUM 48 HOURS PROOFING. OUR FLOUR IS
PRODUCED BY PIVETTI IN ITALY**

.....

DEHYDRATED PINEAPPLE & CHILI – 375

White base, Fior Di Latte, cherry tomatoes,
rocket, basil leaves

LOBSTER – 465

Fresh tomato sauce, roasted tomatoes, house made
Ricotta cheese, lemon zest

BURRATA & PRAWNS TARTAR – 445

Fresh tomato sauce, roasted tomatoes, sundried
tomatoes, fresh basil, oregano leaves

BUFFALO MOZZARELLA & SALMON – 510

White base, cherry tomatoes, chilly

VEGETARIAN – 395

Fresh tomatoes sauce, Fior Di Latte, smoked
vegetables

TRUFFLE – 650

Mozzarella, Scamorza, dry Porcini, black truffle
paste, fresh black truffle, Parmesan

.....

.....

Please inform your server of any food allergies, food intolerance, dietary requirements or
restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes

BITES

6:00 PM TILL 10:00 PM

.....

CEVICHE

SEA BASS WONTON TACO CEVICHE 275

Lime juice, chilly, herbs, coriande

RED SNAPPER CEVICHE & SEA URCHIN 420

Lemon zest, confit onion and cherry tomatoes,
mint, sea salt

TUNA CEVICHE 410

Locally sourced tuna, chili, lime, spring onion,
coriander, heirloom tomatoes, crispy tortillas

RAW

CATCH OF THE DAY CARPACCIO 330

Lemon dressing, sliced fennel, cherry tomatoes,
mint leaves, orange segments

OYSTERS

Fresh shucked oysters, lemon, crispy shallot,
capers - 6 pieces

750

12 pieces

1,350

SASHIMI

950

Fresh from the market

BRIOCHE & CAVIAR

410

Brioche bruschetta, sour cream, fennel leaves,
Avruga caviar, lemon zest

.....

Please inform your server of any food allergies, food intolerance, dietary requirements or
restrictions that you or any of your party may have

All prices are in Thai Baht and subject to 10% service charge and applicable taxes