



*Created by Executive Chef
Pramoon Dangna (Mr)*



Chef's

SPECIAL

(V) Can be vegetarian choice, (S) Spicy dishes
Indicated dishes contain (A) Alcohol, (B) Beef, (P) Pork, (N) Nuts
All prices are subject to 10% service charge and 7% government tax



Tuna Ceviche, Red Radish,
Fine Slicing Red Shallot with
Lime Dressing

350

Roasted Free-Range Chicken Breast
served with Truffle Mashed Potato,
Green Bean and Red Wine Jus

580



Imported Beef Tenderloin Steak
served with Potato Cream Purée,
Sautéed Wild Mushroom
and Morel Gravy

780

380

Rock Lobster Salad
served with Mango Salsa,
Baby Lettuce and a shot of
Chill Gazpacho Soup



Grilled White Snapper
served with Beetroot Risotto,
Green Asparagus, Capsicum Culis
and Foam

550