

# FROM THE LAND OF THE RISING SUN

## Salads

Sashimi Salad	450.-	Salmon Miso Sauce	200.-
Beef tataki	300.-	Grilled White tuna miso	300.-
Tuna and Avocado Salad	420.-	Crispy Salmon Salad with Wasabi Sauce	450.-

## Nigiri / Gunkan / Maki

Hamaji Aburi Nigiri	320.-	Hamachi Toro Nigiri	400.-
Salmon Aburi Nigiri	200.-	Tuna Aburi Nigiri	200.-
Tamako sweet egg	250.-		

## Donburi Japanese rice bowl dish

Salmon Donburi	450.-	Tuna Donburi	600.-
Chirashi mix sushi Donburi	850.-	Ikura salmon roe Donburi	500.-
Foie Gras Donburi	750.-		

## Signature Rolls

Spicy Salmon Roll	400.-	Hamachi yellowtail Aburi	600.-
Spicy Tuna Roll	450.-	Salmon Aburi Roll with Miso Sauce	500.-

## À LA CARTE

### Soups

Cream of oyster and black truffle	450.-	Mexican beef soup flambe Tequila	390.-
Minestrone touch of cold press extra virgin olive oil	310.-	Tomato Bloody mary cold soup	350.-

### Appetizers

Heirloom carrots Unagi salad Moroccan aromas	350.-	Pork Chestnut Country Pâté Tartine oil truffle	320.-
Roasted pumpkin, goat cheese, pecan nut and pickles (VEG)	270.-	Marinated pilchards sardines fennel, citrus sense	370.-
Tuna Niçoise salad, olive Medley of garden vegetables	390.-	Whelk sea snail Caesar salad	370.-

### Pasta

Smoked ox-tongue Spätzel cheese gratin	510.-	Sauteed mussel spaghetti squid, saffron sauce	450.-
Braised salmon tagliatelle saffron, white wine black truffle sauce	550.-	Spinach – pumpkin ravioli blue cheese sauce (VEG)	380.-

## MAINS

### Fishmonger (served with baked layer vegetables)

Nordic Salmon	790.-
Pacific White tuna – Escolar	770.-
Thai Andaman tiger prawns	1,070.-
Jumbo hand dive US Scallops	1,690.-
Mixed Sea food, mussels, squid, prawns, white tuna	990.-

### Butcher (served with baked layer truffle potato)

Grilled dry aged Thai Sirloin 200 g.	1,050.-
Grass fed Argentina beef tenderloin 200 g.	1,300.-
Grilled dry aged Thai Rib Eyes 240 g.	1,350.-
Coastal NZ lamb racks seasoned by the sea 3 pcs.	1,200.-
Organic Black Pork loin 240 g.	750.-
Organic Thai Chicken 240 g.	700.-
Australian Wagyu sirloin 200 g.	1,800.-

## Selection of earth inspired sauce

THAI - Spicy sauce // Isan-Jaew

SOUTH AMERICAN - Chimichuri sauce

WESTERN - Pepper Sauce // Red wine sauce

## HOT STONE (Thai Grill Set)

### Beyond the sea

Nordic Salmon 240 g.	690.-	Pacific White tuna – Escolar 240 g.	670.-
Mixed Sea food, mussels, squid, prawns, white tuna	890.-	Thai Andaman tiger prawns 240 g.	970.-
Jumbo hand dive US Scallops 350 g.	1,590.-		

### Indigenous beef selection

Dry aged Thai Sirloin 200 g.	1,150.-	Dry aged Thai Rib Eyes 240 g.	1,150.-
Coastal NZ lamb racks seasoned by the sea 3 pcs.	1,100.-	Organic Black Pork loin 240 g.	650.-
Organic Thai Chicken 240 g.	600.-	Grass fed Argentina beef tenderloin 200 g.	1,200.-
Australian Wagyu sirloin 200 g.	1,700.-		

### Select any 3 items of your choice

Mixed Grilled with 3 kinds of Seafood	1,890.-	3 kinds of Meat	2,100.-
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### Central Thailand

Lemongrass marinated escolar, Green curry chicken, Massaman beef served with Tom Kha broth	1,150.-
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### North-East Thailand

Garlic pepper sauce marinated pork, Marinated beef I-san style, Oyster sauce marinated chicken served with sticky rice & spicy jaew sauce	1,150.-
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### Side dishes

170.- / Dish 320.- / 2 Dishes

Grilled vegetables / Green salad / French fries / Poutine [French fries mushroom sauce & cheese] / Cheesy potato Mousseline Truffle Oil sense / Baguette garlic bread

## DESSERTS

Bourdaloue pear Frangipane tart flambé Kirsch, sherry ice cream	390.-	Crème brûlée senses of the Garrigue & black truffle	380.-
Undergrowth Of Chanterelle Ice Cream	430.-	Rum saffron zabaglione, caramelized bananas vanilla cardamom	370.-

### Ice cream

Vanilla	190.-	Chocolate	190.-
Chanterelle Ice Cream, cognac (homemade)	270.-	Carrot Orange Cumin, amaretto (homemade)	190.-
Coconut	190.-		

### Sorbet

Mango	190.-	Lemon ginger	190.-
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\*All prices are in Thai Baht and are subjected to 10% service charge and 7% VAT