



Appetizers

Orange-glazed duck ravioli, portobello and cumberland jus, sautéed granny smith apple-560

Sushi and sashimi of Tasmanian salmon, battered seaweed, miso cream, a shot of sake-480

Blue swimmer crab tortelli, cream fraiche-grain mustard gratinated baby leeks-350

Bizarre Caesar-semi-frozen young white lettuce, spinach leaves, smoked bacon, goat cheese, croutons-305

Traditional Caesar-romaine lettuce, Creole-spiced chicken, rye croutes, parmesan shaving-290

Singha-beer Pacific oyster tempura, barramundi crudo, smoked green tomato vinaigrette-520

Tart of peppered brie, caramelized Spanish onions, ginger poached pear and oven roasted scampi-490

King prawns and rock melon cocktail, Chinese cabbage-shrimp dim sum-350

Soups

Curry froth and seafood cornetto-225

Wild mushroom "cappuccino" and Japanese scallop ceviche-250

Chervil soup with oscietra caviar



Main Course

Hoisin roasted duckling between layers of crispy spring rolls, braised bok choy and pinot noir jus-550

Flamed sirloin of beef, wilted leafy vegetables and crushed agria potato, green asparagus, béarnaise-795

Marinated breast of chicken, spinach noodles, roasted pistachio flakes, steamed broccoli, morel cream-485

Chimichurri rack of lamb, smoked green eggplant puree, tomato and mint gremolata-895

Open-rock lobster lasagna, white truffle-mashed, new season garlic and sparkling foam-795

Cajun-basted fillet of red snapper, disc potatoes, prawn in pandanus, fermented black bean sauce-485

Charred black tiger prawns, herbs galette and champagne sauce-1590

Chamomile tea poached quinat salmon, warm semi-dried tomato and cucumber salad, raspberry-sorrel cream-750

Grilled shelled Phuket lobster, stack of cultivated mushroom, citrus-caper berry beurre blanc-1890

3Tiered Fire-roasted "Chateaubriand"- Australian Grass fed beef served with grilled Mediterranean style vegetables, potatoes and 3kinds of sauces-2250



Contemporary Thai Menu

Appetizers

Lemongrass skewered prawn patties, sheeracha plum dressing-290

Salad of Australian beef, roasted walnuts, granny smith apple, bird's eye chilies-390

Charcoal grilled pork rump, chilled kale and Thai herb sauce-275

6 pacific oyster, bacon, sautéed garlic-green chilies and hot basil leaves-450

Crab- corn cake, atchar of cucumber, sweet chili sauce-290

Soup (presented in coconut shell)

Sour, spicy river prawns soup, galangal, shallots and cilantro and a dash of chili in oil-250

Spiced chicken immersed in coconut milk-250

Main course

Whole pineapple filled with roasted duck curry, semi ripe mango, cherry tomato and holy basil-375

Deep-fried whole white snapper, lemongrass, chili and tamarind jus-425

Green curry with chicken, green eggplant pearl, bell peppers and snake beans-350

Wok-fried king prawns, straw mushroom, flecks of scallion and crisp baby red onions-525

Red snapper steak, kaffir lime and finger chili chifonade and red curry sauce-320

Stuffed arrow squid, water chestnut, roasted garlic and crushed black peppercorn sauce-375

Sautéed young spinach leaves, jicama, minced pork and oyster sauce-320

All prices are quoted in Thai Baht and subject to 10% service charge
and 7% government tax



Thai Delight Menu-790++

Satay of chicken, beef, pork or mixed with pickled cucumber-shallot and peanut sauce

Larb vegetable spring rolls

Tom yum with Andaman seafood, dried chilies and hot basil leaves

Fresh tropical fruit caulis

Fried chicken with cashew nuts and mushroom
Wok seared white snapper, 3flavors sauce
Stir-fried broccoli, yellow bean curd, panaeng curry
Steamed fragrant rice

Pumpkin custard or Mango sticky rice

Coffee or Tea

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Salabua Delight Menu-1890++

Tian of rock lobster and avocado, roasted vegetables, crayfish-cognac vinaigrette
Or

Paddle crab ravioli, fish roe and kaffir lime laksa

Grilled sweet corn froth and langoustine tail

Chilled tea of mango

Sizzling Angus beef tenderloin, grilled to perfection, macadamia-foie gras crust,
forest mushroom, sour cream-red beet sauce

or

Herbal waterzooi of John Dory fillet, young vegetable cassoulet, peppermint pesto

Roasted hazelnut and Swiss bourbon chocolate brulee, mille-feuille of spiced summer
berries, vanilla ice cream

Coffee or Tea

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Side orders

Iceberg lettuce, gorgonzola dressing-120

Mashed potatoes-120

French fries and a dash of white truffle oil-120

Mixed green salad-150

Wok-fried broccoli-150

Fried mixed vegetables-120

Steamed fragrant rice-55

Pineapple or Crabmeat fried rice-290

Dessert

Caramelized mango custard, banana beignet and pistachio anglaise-250

Hot pudding of banana bread and bitter sweet chocolate, home made vanilla ice cream and espresso sauce-275

Sushi and sashimi of sticky rice, green mango shake and peppered orange dipping-250

Crepe suzette flamed with grand marnier, Cointreau and seasonal berries-275

Sweet banana flambé flavored by saffron, rum-raisin ice cream-260

Fresh fruit salad, young coconut ice cream-175

Fine selection of home made ice cream and sorbet-per scoop-70

A platter of exotic fruits-175

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