



OUR 4 PILLARS FOR GREAT FOOD

SUSTAINABILITY

Using sustainable local products and ensuring that our imported products are sustainable at their origins.

TRADITION TO CONTEMPORARY

Cuisine with a modern touch whilst respecting traditional recipes and flavors.

RESPECT THE PRODUCT

Always placing the main product front and center of each dish, celebrating its quality, taste and texture.

FARM TO TABLE

Supporting and partnering with our local producers, farmers and fishermen.



BITES

ROSEMARY AND SEA SALT WHITE PIZZA BREAD 155

Freshly wooden baked flat bread, sea salt, and rosemary

SEA SALTED EDAMAME 115

Steamed green edamame, Maldon sea salt

HEALTHY AND DELICIOUS

BEET ROOT 325

Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat's cheese

GRILLED CAESAR SALAD 325

Lightly grilled hydroponic lettuce, Caesar dressing, croutons, aged Parmesan and anchovies

With chicken +150 / local prawn +200

ORTIZ SARDINES & FRESH TOMATOES 335

AND GARLIC

Spanish sardines, Chiang Mai heirloom tomatoes, black garlic and extra virgin olive oil

FRIED PIMENTO DEL PADRONES 360

Traditional peppers, fried and salted



SMALL PLATES

SALMON MANZANA COSIDA

House cured salmon & slow cooked green apple, sour cream, herbs 325

CHARRED OCTOPUS

Black garlic, escalivada and pimiento sauce 575

PANCETA DE CERDO CRUQUENTE

Crackling pork belly, house made mustard grain. 335

FRESH BURRATA

Heirloom tomatoes, roasted pumpkin with herbs and extra virgin olive oil 475

CHEESE AND COLD CUTS

CHARCUTERIE (50GM)

Cured meats & salami, homemade sweet and sour vegetable pickles 300

CHEESES (50GM)

Artisanal farmhouse cheeses, fig jam, dried grapes, crackers 350

COLD CUTS

Assortment of cured meats, salami and artisanal farmhouse cheeses, homemade sweet and sour vegetable pickles, fig jam, dried grapes, crackers

2 PERSONS

650

4 PERSONS

820



PASTAS

FRESH SPAGHETTI 415

Handmade spaghetti, slow cooked beef bolognese, fresh black truffle, manchego cheese

LINGUINE VONGOLE & BOTTARGA 425

Leeks, parsley, cherry tomatoes, lemon zest

SPANISH ARROZ NEGRO 580

Bomba rice, calamari, calamari ink, parsley, aioli

ANDAMAN PRAWNS RAVIOLI 595

Fresh prawns' ravioli, bisque and shellfish butter

HOME MADE TRUFFLE PASTA 660

Rustic butter, truffle paste, parmesan cheese and fresh summer truffle

POTATOES LEEK AND TRUFFLE 325

Burnt leek and smoke potatoes soup with fresh black truffle

PIZZAS

BURRATA 510

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

PARMA HAM 480

Parma ham, rocket, parmesan

BUFFALO 455

Fresh tomato sauce, fior di latte, buffalo mozzarella, basil leaves, extra virgin olive oil

VEGETARIAN 360

Fresh tomato sauce, fior di latte and local grown smoked vegetables

CLASSIC 325

Fresh tomato sauce, fior di latte, mozzarella, oregano and basil

MEATBALL 355

Pork meat ball, fresh tomatoes sauce, oregano, basil, parmesan, black pepper

TRUFFLE 660

Mozzarella, dried porcini, black truffle paste, parmesan



LARGE PLATE

IBERICO PORK SECRETO	940
Smoked, roasted, shallot, baked “Ratte” potatoes, sour cream, pink salt	
GRILLED CARRABINEROS	970
Light char grilled, extra virgin olive oil	
CHARRED LAMB CHOPS	730
Green beans, artichokes, pane dei poveri, herbs butter	
BACALAO AL PIL PIL	870
Salted codfish, garlic, extra virgin olive oil and lemon	
T-BONE STEAK	1,750
Australian dry-aged T-bone steak, pink salt stone, lime béarnaise, roasted roots, herb salad	
FILETE DE TERNERA	895
Dry aged wagyu rib eye, roasted cauliflower, fermented vegetable BBQ lettuce heart	
STEAMED SNAPPER STEAK	460
Light soy sauce, fermented tomatoes & preserved lemon with chilly	
OVEN ROASTED HALF CHICKEN	520
Organic marinated chicken, roasted roots and black garlic	

SIDES

TRUFFLE MASHED POTATOES	270
TRUFFLE FRIES, PARMESAN	270
HALF AVOCADO, CHILI FLAKES, SEA SALT	170
LOBSTER MAC & CHEESE	380



THAI SELECTIONS

<p>KHAO PHAD GOONG 595 Fried rice with prawn</p> <p>KHAO PHAD POO 595 Fried rice with crab</p> <p>KHAO PHAD PHAK 350 Fried rice with carrot, onion, spring onion and kale</p> <p>PHAD KA PAO MOO SAB KAI DOW 370 Stir fired hot basil with garlic, chilli, fried egg and minced pork served with rice</p> <p>PHAD KA PAO GAI SAB KAI DOW 370 Stir fired hot basil with garlic, chilli, fried egg and minced chicken served with rice</p> <p>PHAD KA PAO TALAY KAI DOW 695 Stir fried hot basil with garlic, chilli, fried egg and Andaman seafood</p> <p>PHAD PAK MIANG 395 Stir fried Miang leave with egg and garlic</p>	<p>TOM YUM GOONG 445 Thailand's famous hot and sour soup with andaman king prawn, lemongrass, galangal and mushroom</p> <p>PHAD MEE SAPAM 275 Phuket stir-fried yellow noodles, Chinese lettuce, carrot, egg, soy sauce, your choice of: chicken, pork or shrimps</p> <p>PHAD THAI GAI 370 Stir fried noodle with chicken, bean sprout, tofu, peanut and chive</p> <p>PHAD THAI TALAY 695 Stir fried noodle with Andaman shrimp, squid, mussel, bean sprout, tofu, peanut and chive</p> <p>PHAD THAI GOONG 595 Stir fried noodle with prawn, bean sprout, tofu, peanut and chili</p>
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Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have. Menu is subject to change.
All prices are in Thai Baht and subject to 10% service charge and applicable taxes



SWEETS

DRUNKEN TIRAMISU

420

Mascarpone cheese, ladyfinger, coffee, alcohol, sugar, and bitter cocoa

POACHED PEAR IN RED WINE

275

Shiraz infused pear, homemade Ricotta cheese, yogurt sponge

LEMON CURD

275

Lemon curd, blood orange syrup, lemon zest crisp

MANGO STICKY RICE

280

Fresh mango, sweet sticky rice, coconut milk, coconut ice cream

MARKRIN CHOCOLATE

350

Thai chocolate mousse, butterscotch, hazelnut ice cream

CREMA CATALNA

420

Burned custard, fresh berries, cinnamon chantilly cream

HOMEMADE GELATO

55 (per scoop)

Phuket coconut gelato and condiments



WINES BY THE GLASS

		GLASS	BOTTLE
CHAMPAGNE			
		125ml	750ml
NV	Louis Roederer Brut, France	1,350	6,300
SPARKLING			
		GLASS 150ml	BOTTLE 750ml
NV	Villa Sandi Prosecco, Veneto, Italy	450	2,500
WHITE WINE			
2020	Alpaca , Sauvignon blanc, Central Valley, Chile	390	1,850
2018	Hill-Smith, Chardonnay, Eden Valley, Australia	660	3,300
2018	PrinzVon Hessen, Riesling Classic, Rheingau, Germany	490	2,350
2020	Chateau Roubie Picpoul de Pinet, France	475	2,350

ROSE WINE

		GLASS	BOTTLE
		150ml	750ml
2019	Planeta Rose Sicilia IGT, Sicily, Italy	450	2,200

RED WINE

2020	Cabernet Sauvignon, Conchay ToroReservado, Chile	390	1,850
2017	Placido Chianti DOCG , Tuscany, Italy	450	2,300
2019	Wither Hills, Pinot Noir, Marlborough, New Zealand	520	2,500

SWEET WINE

2017	Villa Maria, Private Bin Gewurtztraminer, East coast, New Zealand	450	2,200
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"Please ask the team for our full cellar selection"



COCKTAILS

Into the red	450
Hibiscus craft gin, amaretto almond, mango puree, thyme, rose, aromatic bitter	
NO monkey business	450
Monkey shoulder rum, amaro Montenegro,select, orange vermouth	
Elit elegance	450
Elit luxury vodka, blueberry marmalade, champagne	
La primavera	450
Reposado tequira, pampelle, pink grapefruit, passionfruit, sparkling wine, creole bitters	

BEER

Singha	170
Chang	170
Chalawan Pale ale	295
Chatri IPA	295
Heineken	170
Heineken (Non Alcoholic)	170
Corona	295
Asahi	170

GIN

Broker's London dry	395
Broker's London Pink	480
Colombian Aged Ortodoxy	505
Premium Colombian Aged Treasure	595
Hendrick's	625

TEQUILA

Cenote Blanco	480
Cenote Anejo	695
Herradura Blanco	505

COGNAC & AEMAGNAC

Camus V.S.O.P	605
Hine Cigar Reserve	905
Camus XO	955

RUM

Nusacana Tropical Island White	315
Nusacana Spiced	335
Bayou Select Dark	480
Dictador 12 YO Solera System	495

VODKA

Stolichnaya premium	315
Stolichnaya Gluten Free	395
Stoli Elit Ultra luxury	605

WHISKEY

Grant Triple wood	335
The Balvenie Double wood12 YO	580
Glenfiddich 15 YO	605
Monkey Shoulder Blended Malt Scotch	495



0% PROOF

PINE HONEY BASIL

220

Phuket pineapple shaken with Thai basil, lime and wild flower honey

FRESCO

220

Passion fruit shaken with mint leaf, lemongrass, lime house vanilla bourbon tea and ginger ale

COFFEE OR ME

250

Cold brew coffee, cinnamon, rosella, citrus, Valencia, orange infused lemongrass tonic

NON-ALCOHOLIC DRINKS

JUICES

195

Apple, watermelon, pineapple, orange, mango, fresh coconut

SOFT DRINKS

Sprite, Tonic, Ginger Ale,

145

Soda water

Coca-Cola, Coca-Cola Light,

145

ARTESIAN SOFT DRINKS (FEVER TREE)

250

Indian tonic, Mediterranean tonic, Elderflower tonic

BEANS & LEAVES

ILLY COFFEE

Espresso single shot

165

Espresso double shot

195

HOT

Cappuccino - Late - Lungo

165

ICED

Cappuccino - Late - Lungo

195

RONNEFELDT TEA

185

English Breakfast Ceylon Summer

Darjeeling Earl Grey Autumn

Green Leaf Darjeeling

Fruity Chamomile

Refreshing Mint

Rooibos Cream Orange

WATER

Acqua Panna

250ml | 750ml

135 | 290

San Pellegrino

250ml | 750ml

135 | 290