

All-Day Menu

Traditional Breakfast



Open Kitchen Breakfast Platter

Two eggs any style, pork sausage, dry-cured streaky bacon, and homemade hash brown

340 THB



Surf & Turf Egg Platter

Two eggs any style with grilled cherry tomato, smoked salmon, Parma ham, homemade hash brown

340 THB



Smoked Salmon Toasted

Sourdough bread, smoked salmon, rocket salad, poach egg, pickled shallot and tartare sauce

330 THB



Brioche French Toast

Grilled brioche toasted with banana, mixed berries, orange, kiwi, passion fruit and seasonal fruits

310 THB



Cheese Pancakes, Syrniki

Traditional cottage cheese pancake served with creamy sour cream and local pineapple jam

290 THB



Croissant Egg Benedict

Croissant, black ham, rocket salad, poached eggs, and béarnaise sauce

300 THB



Greek Yoghurt Fruits Bowl

Layers of creamy Greek yoghurt, fresh berries, fresh fruits and granola

290 THB



Coconut Oatmeal Porridge

With coconut cream, mixed fruits, granola and roasted coconut flake

290 THB



Vanilla Berry Acai Bowl

With mixed berries, bananas and granola

310 THB



Signature



Vegetarian



Lamb



Pork



Beef



Chicken



Fish

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Open Kitchen

Healthy Breakfast

Open Kitchen



Avocado Toasted

With sourdough bread, avocado, poached egg and rocket leaves

300 THB



Coconut Buckwheat Pancake

With fresh fruit, honey and whipping cream

290 THB

Snacks & Tapas



Smoked Salmon Platter

Capers, red onion, lemon wedge, sliced cucumbers and yoghurt dill dip

590 THB



Mediterranean Hummus

Tomato salsa, green and black olive, pita bread

360 THB



Chicken Go Lae

Red curry marinated chicken skewer, coconut and pineapple salsa

250 THB



Marinated Olives

With olive oil, garlic, chili flake, herbs and lemon

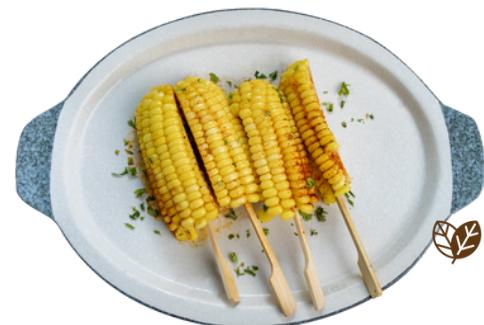
190 THB



Ham and Cheese Pancake

Soft pancake roll filled with ham and melted cheese served with sour cream

280 THB



Roasted Sweet Corn

With brown butter and smoked paprika

150 THB



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Chicken



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Grazing, Cheese & Cold cuts

Open Kitchen



Open Kitchen Grazing Board

Danish blue, Chiang Mai ricotta, Gruyere, cold cuts, almond hummus dip, organic beetroot dip, grissini, and biscuits

510 THB



Open Kitchen Cheese Platter

Danish blue, Chiang Mai ricotta, Gruyere, homemade jam, green olive tapenade and biscuits

510 THB

Salads



Grilled Chicken & Pineapple

Grilled free-range chicken and Phuket pineapple, hydroponics greens, cherry tomato, garlic and balsamic soy

360 THB



Supreme Mango

Local mango, blue cheese, strawberry, spinach, rocket leaves, almond, with honey citrus dressing

360 THB



Citrus Avocado

With organic shallot, dill, mint, pistachio, pomegranate, and honey mustard dressing

340 THB



Berry Salad

SEED Farm mulberry, strawberry, blueberry, baby spinach, shallot, cashew nut, Thomas tomato, cranberry & raisins ricotta, and coconut & lemongrass dressing

390 THB

Soup



Open Kitchen Truffle Soup

Homemade mushroom soup with truffle and mushroom duxelles

310 THB



Andaman Seafood Soup

With Hairloom tomato, Thai sweet basil and prawn broth

320 THB



Borscht

Traditional Russian beetroot soup with vegetables and tender beef, served with sour cream and fresh dill

380 THB



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Pasta



Spinach & Chorizo Pesto

Organic spinach, pesto sauce, chorizo and parmesan

420 THB



Aglio Olio Scallop

Hokkaido scallop, dried chili, garlic, olive oil, parsley, parmesan and rocket leaves

590 THB



Arrabbiata Phuket Lobster

Half Phuket Andaman lobster, parsley, chili, basil, and Seed farm tomato lobster sauce, rocket

760 THB



Naples Puttanesca

Olives, capers, anchovies, chili, herbs and garlic tomato sauce

400 THB

Seafood



Tuna Steak

Seared marinated yellowfin tuna, soy sauce, cauliflower puree, sauté asparagus and lemon butter sauce

760 THB



White Snapper Pesto

Grilled marinated white snapper with eggplant, baby carrot, cherry tomato with pesto sauce and lemon

650 THB



Baked Miso Golden Snapper

Sustainably Andaman golden snapper, organic asparagus, mushroom and chimichurri sauce

670 THB



Baked Andaman King Prawns

Oven baked King prawns, spicy aioli sauce and lemon

840 THB

Classic Western



Oven Baked Chicken

Bacon wrapped stuffed chicken with spinach, grilled veggies and lemon butter sauce

590 THB



Duck Confit

Slow cooked homemade duck confit served with organic beetroot risotto with Thai four cheese and Mekong Thai whisky duck jus

670 THB



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From the Grill

Open Kitchen



Thai Wagyu Striploin

1,100 THB



Thai Wagyu Tenderloin

1,190 THB



Australian Lamb Rack

1,100 THB



Local Free-range Pork Chop

760 THB



Krainer Cheese Sausage

590 THB

Choice of Side dish (select 2):

- Sautéed Baby Carrot & Zucchini
- Duck Fat Roasted Baby Potato
- Mashed Potato
- Creamy Spinach, Phuket Cashew Nut
- Homemade French Fries

Choice of Sauces (Select 1):

- Chocolate Beef Jus
- Garlic mushroom
- Peppercorn
- Thai Jeaw
- Mint jelly
- Honey mustard



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Sandwich & Burger

Open Kitchen



Beef Burger

Brioche, grilled beef patty with tomato, caramelized onion, Phuket pineapple, lettuce, pickled cucumber and fried egg with homemade French fries

400 THB



Double Ham & Cheese Sandwich

Sourdough, cheddar & mozzarella cheese, smoked ham, with homemade French fries

310 THB



Grilled Veggies Sandwich

Sourdough, tomato, cucumber, lettuce, onion, zucchini, eggplant and capsicums with homemade French fries

270 THB



Smoked Salmon Sandwich

Brown bread, smoked salmon, caper cream cheese, cucumber roll, dill, black caviar, and French fries

500 THB

Traditional Thai Section

Serve with rice or crispy egg noodle



Tom Yum Lobster

Grilled Half Phuket Lobster serve with Tom Yam spicy sauce and Phuket pineapple relish

760 THB



Green Chicken Curry

Fried chicken topped with traditional green curry sauce

590 THB



Hang Lay Pork Curry

Slow-cook pork belly with Hang Lay curry, ground peanut, caramelized shallot and shredded ginger

590 THB



Red Duck Curry

Grilled Thai duck breast with creamy red curry

460 THB

Plant-based



Roasted Root Vegetable

Slow roasted organic vegetable, mulberry reduction

220 THB



Baked Harissa Cauliflower

With sundried tomato sunflowers and rocket leaves

360 THB



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Pizza



Margherita

Thomas tomato, mozzarella cheese and basil

330 THB



Smoked Salmon

Smoked salmon and rocket leaves

500 THB



Open Kitchen Chorizo

Chorizo, rocket salad, black olive, confit garlic

420 THB



Four Cheeses

Mozzarella cheese, parmesan, blue cheese and ricotta cheese

480 THB



Andaman Tom Yam

Andaman seafood, spicy Tom Yam sauce and mozzarella cheese

480 THB



Truffle

Truffle, mixed mushroom, mozzarella cheese and truffle oil

480 THB



Long Pizza Lab Gai Kaprao

Spicy minced chicken salad with roasted rice powder and Thai Kaprow cheese

390 THB



Side Dishes



Sautéed Baby Carrot & Zucchini

160 THB



Duck Fat Roasted Baby Potato

160 THB



Mash Potato

160 THB



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Side Dishes

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Creamy Spinach,
Phuket Cashew Nut



Gaba Hom Garlic
Butter Rice from Surin



Sangyod rice from
Phatthalung



Homemade
French Fries

160 THB

90 THB

90 THB

160 THB

Desserts



Phuket Pineapple
Crumble Tart

280 THB



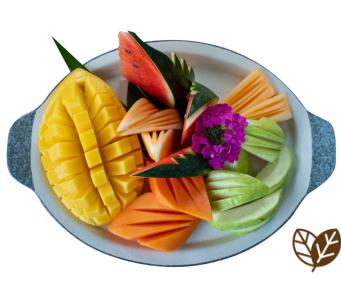
Chiang Mai
Strawberry Cheesecake

290 THB



Open Kitchen
Blueberry Panna Cotta

280 THB



Fruit Platter

270 THB

Daily Fresh Baked

Coconut Danish

90 THB

Raspberry Bow

120 THB

Croissant

130 THB

Chocolate Pain Suisse

130 THB

Peanut Butter Moji Croissant

130 THB

Ham & Cheese Pain Suisse

130 THB

Spinach Puff

110 THB

Mushroom Puff

110 THB

Focaccia

160 THB

Sourdough Black

130 THB

Sourdough Rye

130 THB

Sourdough Whole

130 THB

Ice Cream

Coconut Spirulina

70 THB

Yoghurt Blueberry

70 THB

Caramel Seasalt

70 THB

Yoghurt Passion Fruit

70 THB

Rum Raisins

70 THB

Chocolate Rice Milk

70 THB

Passion Fruit

70 THB

Strawberry

70 THB

Mango

70 THB



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