

All-Day Menu

Traditional Breakfast

Open Kitchen



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

Topping: Smoked salmon 80 THB

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

Topping: Smoked salmon 80 THB

300 THB

Healthy Breakfast



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



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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 yogurt 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

Grazing, Cheese & Cold cuts

Open Kitchen



Open Kitchen Grazing Board

Danish blue, Chiang Mai ricotta, Swiss Emmental, cold cuts, hummus dip, green & black olives, grissini, and biscuits

510 THB



Open Kitchen Cheese Platter

Danish blue, Chiang Mai ricotta, Swiss Emmental, homemade jam, green & black olives, 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

Strawberry, blueberry, rocket leaves, shallot, cashew nuts, tomatoes, feta cheese, and coconut lemongrass dressing

390 THB



New

Yum Som O Poo Nim

Traditional pomelo salad with crispy soft-shell crab, fresh herbs, cashew nuts, and tangy lime dressing

360 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

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



Signature



Vegetarian



Lamb



Pork



Beef



Chicken



Fish

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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

From the Grill



Thai Wagyu Striploin

With duck fat-roasted baby potatoes, creamy spinach and Phuket cashew nuts.

1,100 THB



Thai Wagyu Tenderloin

With duck fat-roasted baby potatoes, creamy spinach and Phuket cashew nuts.

1,190 THB



Australian Lamb Rack

With sautéed baby carrots and zucchini and French fries.

1,100 THB



Local Free-range Pork Chop

With duck fat-roasted baby potatoes, sautéed baby carrots and zucchini.

760 THB



Kraimer Cheese Sausage

With duck fat-roasted baby potatoes, sautéed baby carrots and zucchini.

590 THB

Choice of Sauces (Select 1):

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

Sandwich & Burger



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



Red Duck Curry

Grilled Thai duck breast with creamy red curry

460 THB



Massaman Nuea Mun Whan

Slow-braised beef cheek in Massaman curry with sweet potatoes, cashew nuts, and aromatic spices in coconut milk, served with Thai garlic rice

690 THB



Massaman Gai Mun Whan

Chicken Massaman curry with sweet potatoes, cashew nuts, and aromatic spices in coconut milk, served with Thai garlic rice

460 THB



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Beef



Chicken



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Plant-based

Open Kitchen



Roasted Root Vegetable
*Slow roasted organic vegetable,
mulberry reduction*

220 THB



Baked Harissa Cauliflower
*With sundried tomato sunflowers and
rocket leaves*

360 THB

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, back 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



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Side Dishes

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Sautéed Baby Carrot & Zucchini
160 THB



Duck Fat Roasted Baby Potato
160 THB



Mash Potato
160 THB



Creamy Spinach,
Phuket Cashew Nut
160 THB



Gaba Hom Garlic
Butter Rice from Surin
90 THB



Sangyod rice from
Phatthalung
90 THB



French Fries
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

Open Kitchen

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	230 THB
Sourdough Rye	230 THB
Sourdough Whole	230 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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