

# SHARING MENU

**1,700 THB PER GUEST**

**3 STARTERS  
2 MAINS  
1 SIDE  
1 DESSERT  
1 FRUIT PLATTER**

**FOR ANY ADDITIONAL SELECTIONS**

STARTER | 300 THB / GUEST  
MAIN COURSE | 400 THB / GUEST  
DESSERT | 180 THB / GUEST

## STARTERS

**HOMEMADE FLATBREAD SERVED WITH STARTERS**

### HERBED HUMMUS (V)

CHICKPEA HUMMUS, CHICKPEA & HERBS SALAD

### BURRATA SALAD

FRESH BURRATA, PARMA HAM, PESTO, TOMATO,  
BALSAMIC CAVIAR, EVOO

### FRIED CALAMARI

CALAMARI FRITTERS, CHIPOTLE MAYO, LEMON

### GRILLED BEEF SALAD

CUCUMBER, CELERY, SWEET BASIL, LEMONGRASS,  
KAFFIR, SHALLOTS, GRAPES

### KIMCHI SPRING ROLLS (V)

DEEP FRIED KIMCHI ROLLS, PICKLES, HONEY SESAME MAYO

### SEAFOOD & POMELO SALAD

WHITE PRAWNS, SQUID, THAI POMELO, COCONUT VINAIGRETTE,  
TOASTED COCONUT, BABY ROMAINE, SPRING ONION

## MAINS

### MOROCCAN CHICKEN TAJINE

SPICED BRAISED CHICKEN, PRESERVED LEMON,  
GREEN OLIVES, CORIANDER, CARROTS

### SEA BASS FILLET

CHICK PEA & CHORIZO RAGOUT, SAUCE VIERGE

### GRILLED OCTOPUS

ROMESCO, CONFIT TOMATOES, CAPERS  
KALAMATA OLIVES, POTATO, CHERMOULA

### BLACK RISOTTO

HOKKAIDO SCALLOPS, PARMIGIANO REGGIANO,  
PRESERVED LEMON, SQUID INK

### ROASTED JACK CREEK BLACK ANGUS BEEF

SERVED MEDIUM RARE, GREEN CURRY POTATO PURÉE,  
RED CURRY SAUCE, BABY BOK CHOI

## SIDES

### AUBERGINE CAPONATA (V)

EGGPLANT STEW, CELERY, GREEN OLIVES, CAPERS,  
RED ONIONS, ALMONDS, RAISINS, PARSLEY

### COUSCOUS (V)

BUTTER, DRIED FRUITS, POMEGRANATE

## SWEETS

### KOKO LOCO

COCONUT ICE CREAM, STICKY RICE, PEANUTS, YELLOW BEAN

### CRÈME BRULÉE

PASSION FRUIT SCENTED

### DOUGHNUTS

CINNAMON SUGAR COATED, CHOCOLATE SAUCE

### TROPICAL FRUIT PLATTER

SEASONAL FRUITS