

Starter & Salads

······ COLD

SIZZLE DIPS & FLAT BREAD 380 🔊 🗞 🕊 🝮 HUMMUS | SPINACH & RICOTTA | BABA GHANOUJ

SIZZLE CAESAR 390 ₩ 🗇 🖙 😭
COS | KALE | CESAR DRESSING | CROUTONS
| QUAIL EGGS | PARMESAN | BACON

BURRATA & IBERICO 510 % & 🗘 🗇 🦠
TAGGIASCA OLIVES | HEIRLOOM TOMATOES | RASPBERRY GLAZE
| VANILLA & CHILI JAM

10 KM SALAD 350 № 🖺 🕾
CHEF'S SPECIAL MADE WITH INGREDIENTS SOURCED AND GROWN LOCALLY
WITHIN 10 KM RADIUS OF SIZZLE

PHUKET TIGER PRAWN COCKTAIL 599 🐧 🛱 <>>
POACHED PRAWNS | COCKTAIL SAUCE | AVOCADO | OLD BAY SPICE

COLD SMOKED NORWAY TROUT 679
TRUFFLE BEETROT PUREE | CAPER BERRIES | FISH ROW | SOUR DOUGH CRISP | YUZU PONZU SAUCE

HOT

TOM YUM LOBSTER BISQUE 470 % ₩ △ 🗇 SIZZLE SIGNATURE LOBSTER BISQUE WITH THAI HERBS AND CHILI

BAKED SCALLOP 580 % ♥ △ ☐ <>
CHORIZO & SAGE BUTTER | WALNUTS CRUMBS

TEMPURA WASABI SHRIMP 599 ₩ \(\ldots \) \(\dagger \) \(

CRISPY FRIED TOFU 390 🕲 🗞 🕏 SMOKED AUBERGINE | SWEET MISO GLAZED

© VEGETARIAN ☐ DAIRY ® NUTS ₩ GLUTEN

C> SEAFOOD © CHILLI ♀ CHEF'S SPECIAL ※ INSPIRED BY HER



LIVE SEAFOOD —

LOBSTER

(800 - 1000 GRAMS SELECT YOUR COOKING STYLE) 3,990

FISH

LIVE SEA BASS (600-800 GRAMS) 1399

SAUCES

OLD BAY REMOULADE / BLACK TRUFFLE BUTTER
AU – NATURALE / THAI SEAFOOD SAUCE

LIVE OYSTERS

190 (PER PCS) / 1080 (HALF DOZEN) / 2040 (DOZEN)

FRENCH OYSTERS FINE DE CLAIRE N°2

SERVED WITH LEMON WEDGES, TOBACCO SAUCE, CHIMICHURRI, THAI DRESSING, COCKTAIL SAUCE, YUZU KOSHO MIGNONETTE

SIZZLING GRILLED OYSTERS

SCALLIONS | GARLIC | CORIANDER | SOY SAUCE | OYSTER SAUCE

RAW BAR

TUNA TATAKI 510 % \(\)

BEEF TARTARE 650 ☐ ⊕

SOUS VIDE EGG | CAPERS | MUSTARD | TRUFFLE OIL |

SOUR DOUGH CRISP | GOLD DUST

② VEGETARIAN ① DAIRY ③ NUTS ¥ GLUTEN

☐ SEAFOOD ② CHILLI ♀ CHEF'S SPECIAL 卷 INSPIRED BY HER



Chilled Seafood Tower *5500*

(GOOD FOR 2)

CANADIAN LOBSTER BLUE SWIMMING CRAB

SCALLOPS WITH SHELL FRESH WATER RIVER PRAWNS **NEW ZEALAND MUSSELS**

FINE DE CLAIRE OYSTERS N 2 - 4 PCS **SMOKED NORWAY TROUT**

SERVED WITH

LEMON WEDGES, TOBACCO SAUCE, CHIMICHURRI, THAI DRESSING, COCKTAIL SAUCE, YUZU KOSHO MIGNONETTE, **SOUR DOUGH BREAD**

(ASK YOUR SERVER IF YOU LIKE YOUR SEAFOOD GRILLED)



















Brick Charcoal Grill

WAGTU



GOLDEN WAGYU INDULGENCE

(WAGYU GRAINED MIN. 20MONTHS) WAGYU STRIPLOIN MB 12 A5 - 350 GMS: 5500

AUSSIE WAGYU ELEGANCE

(PUREBREAD WAGYU GRAIN FED MIN. 400 DAYS)

RIB EYE MB 6/7 - 300 GRAMS: 2777 STRIPLOIN MB 6/7 - 300 GRAMS: 2599 TOMAHAWK MB 4/5- 1400 GRAM: 6500

GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES (CROSSBRED WAGYU GRAIN FED MIN. 300 DAYS)

TENDERLOIN MB 6/7- 220 GRAMS: **2200** WAGYU T BONE/ PORTERHOUSE MB 4/5-800 GRAMS: 4950

GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES

FROM THE LAND



ANGUS GRAINFED

(ANGUS BEEF - GRAIN FED 200 DAYS SB3) BRAISED SHORT RIBS BONE-IN: 2500 APPROX. WEIGHT 400 TO 500 GRAMS

BBQ PORK SHORT RIBS: CORN ON THE COB 899 ☐ % ¥ < FARM ORGANIC FREE RANGE BABY CHICKEN (HALF) 650 🗞 🕸 🗘 🖆 NEW ZEALAND LAMB RACK (400 GMS) 2100

FROM THE SEA



SALMON STEAK (200 GRAMS) 820 🗢 JUMBO TIGER PRAWNS (5 PCS) 1750 <> *>



















Add ons

(199 EACH)

GREEN GARDEN SALAD 🔞 🗇

MIXED LEAVES | RADISH | CUCUMBER SOFT HERBS AND LEMON DRESSING

ASPARAGUS 🕲 🗇

CHARGRILLED | TOSSED IN OLIVE OIL

CAJUN SPICED POTATO 🕲 🗸 🖒 🗇

CHEESE SAUCE | CRISPY ONION | ROSEMARY

SAUTEED WILD MUSHROOM 👂 🗇

CRISPY GARLIC | WHITE WINE | THYME

CORN ON THE COB 🕲 🔍 🗇

LEMON & OLIVE OIL

TRUFFLE FRIES 🕲 🗇

STEAK FRIES | TRUFFLE OIL | PARMESAN CHEESE

SAUCES (85 EACH)

第四〇百万年8日

HOME MADE JUS / BLACK PEPPER / MUSHROOM

GARLIC AND HERB BUTTER

CHIMICHURRI RED / GREEN

HOUSE PHUKET SEAFOOD SAUCE

© VEGETARIAN ☐ DAIRY S NUTS ₩ GLUTEN

C> SEAFOOD C CHILLI C CHEF'S SPECIAL ₺ INSPIRED BY HER



DESSERT ----

FAKE COCONUT 365

多常口条

PASSION FRUIT CRÈME | COCONUT GRANITA | MALIBU CREMEUX

CHURROS 290

% ₩ 🗇

WARM NUTELLA | CINNAMON SUGAR | VANILLA ICE CREAM

TIRAMISU (ON THE TABLE) 390

山条

OUR AUTHENTIC ITALIAN RECIPE MADE AT THE TABLE WITH A DASH OF AMARETTO LIQUOR

BAILEYS NO BAKE CHEESE CAKE 290

₫₩%

RASPBERRY SORBET

AUTHENTIC ITALIAN GELATO / SORBET 250

(3 SCOOPS)

ASK OUR SERVER FOR THE FLAVOURS

GRAND FINALE 799

(GOOD FOR 2 TO 4 PEOPLE)

SELECTION OF OUR CHEFS SPECIALTY DESSERTS, CHOCOLATE PRALINES, LOCAL THAI FRUITS AND AUTHENTIC GELATO

CHEESE PLATTER

SELECTION OF CHEESES (399)

% #

