



Starter & Salads

COLD

SIZZLE DIPS & FLAT BREAD 380

HUMMUS | SUNDRIED TOMATOE & BLACK OLIVES RICOTTA | BABA GHANOUJ

WAGYU BEEF CARPACCIO 899

CAVIAR | SOURDOUGH | PONZU | TRUFFLE AIOLI | TOGARASHI

BURRATA & HEIRLOOM TOMATOES 510

TAGGIASCA OLIVES | RASPBERRY GLAZE | VANILLA & CHILI JAM

SAFFRON PEAR, SERRANO HAM & ROQUEFORT 790

ROCKET LEAVES | PECAN CRISP | PEAR BALSAMIC | POMEGRANATE PEARLS

CHAR-GRILLED BABY GEM 420

ROASTED PECAN NUTS | POMEGRANATE |
BURNT CAMEMBERT CHEESE | RAW WHIPPED HONEY

HOT

FOREST MUSHROOM SOUP 420

BLACK TRUFFLE ESSENCE | PICKLED MUSHROOM | PHILADELPHIA CHEESE

SEA SCALLOP 580

SAFFRON & CAULIFLOWER FOAM | HAZELNUT CRUMBLE | PICKLED FENNEL

TEMPURA WASABI SHRIMP 699

HONEY AND WASABI SAUCE

HONEY ROASTED BUTTERNUT SQUASH 420

GOATS CHEESE | PUMPKIN SEEDS | ROCKET LEAVES

RAW BAR

TUNA & OBA LEAF 599

TUNA TARTAR | CAVIAR | SOY SESMAME CHILI DRESSING

BEEF TARTARE 650

SOUS VIDE EGG | CAPERS | MUSTARD | TRUFFLE OIL |
TAPIOCA CRISP | GOLD DUST

SALMON TIRADITO 549

AVOCADO | AMARILLO SAUCE | NAMA SHICHIMI

 VEGETARIAN  DAIRY  NUTS  GLUTEN
 SEAFOOD  CHILLI  CHEF'S SPECIAL

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



LIVE OYSTERS

849 (HALF DOZEN) / 1599 (DOZEN)

FRENCH OYSTERS FINE DE CLAIRE N°2

SERVED WITH LEMON WEDGES, CHIMICHURRI, THAI DRESSING,
YUZU KOSHO MIGNONETTE

SIZZLING GRILLED OYSTERS

SCALLIONS | GARLIC | CORIANDER | SOY SAUCE | OYSTER SAUCE

FROM THE SEA



BAKED SALMON 820

SCALLIONS | GARLIC | CORIANDER | SOY SAUCE | OYSTER SAUCE

JUMBO TIGER PRAWNS (5 PCS) 1750

SUSTAINABLE FISH



SAVOUR ECO-FRIENDLY FRESH DINING WITH 100% SUSTAINABLE FISH FROM OUR LIVE SEAFOOD TANKS. OUR FISH ARE SOURCED LOCALLY AND RAISED WITHOUT HARMING THE OCEAN, THANKS TO INNOVATIVE FEEDING METHODS. THEY'RE HEALTHY, DELICIOUS, AND ENVIRONMENTALLY RESPONSIBLE, ENSURING A GUILT-FREE DINING EXPERIENCE.

CATCH OF THE DAY (800-1000 GRAMS)

2500

SAUCES

OLD BAY REMOULADE / THAI SEAFOOD SAUCE



 VEGETARIAN  DAIRY  NUTS  GLUTEN
 SEAFOOD  CHILLI  CHEF'S SPECIAL

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Sizzle Seafood Tower

5500 (GOOD FOR 2)



CANADIAN LOBSTER
CRAB LEGS, SCALLOPS
FRESH WATER RIVER PRAWNS
NEW ZEALAND MUSSELS
FINE DE CLAIRE OYSTERS
NORWAY TROUT

SERVED WITH

LEMON WEDGES, CHIMICHURRI, THAI DRESSING,
COCKTAIL SAUCE, YUZU KOSHO MIGNONETTE,
(ASK YOUR SERVER IF YOU LIKE YOUR SEAFOOD GRILLED)

LIVE LOBSTER



(700 - 800 GRAMS SELECT YOUR COOKING STYLE)
4999

SAUCES

OLD BAY REMOULADE / THAI SEAFOOD SAUCE



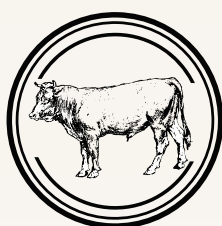
VEGETARIAN DAIRY NUTS GLUTEN
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Brick Charcoal Grill

WAGYU



GOLDEN JAPANESE 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 GRAMS: 6999

TOMAHAWK IS 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 MB 4/5- 800 GRAMS: 4950

GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES

FROM THE LAND



BBQ PORK SHORT RIBS : CORN ON THE COB 999 🍷🌿

TRUFFLE BUTTER ORGANIC BABY CHICKEN : 🍷
CHANTRELLES AND PORCINI CREAM
1099 HALF

NEW ZEALAND LAMB RACK (400 GMS) 2100

BLACK TRUFFLE PAPPARDELLE : 890 🍷🌿👨🍳
GUANCIALE | BLACK TRUFFLE | CHANTARELLES
(VEGETARIAN OPTION AVAILABLE)

RED WINE BRAISED LAMB SHANK 1390 🍷🍷👨🍳🌿
SAFFRON COUSCOUS

🌿 VEGETARIAN 🍷 DAIRY 🥜 NUTS 🌿 GLUTEN
🐟 SEAFOOD 🌶️ CHILLI 👨🍳 CHEF'S SPECIAL

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Add ons

(249 EACH)

CHIPS 

BRAVAS POTATO  

BEER BATTERED ONION RINGS  

MESCLUN SALAD  

SAUTEED ASPARAGUS 

TRUFFLE POTATO PUREE  

CORN ON THE COB

ASSORTED WILD MUSHROOM

SAUCES

(135 EACH)



THE CLASSICS

MUSHROOM / PEPPER JUS | BORDELAIS

HORSERADISH | CALAMANSI BEARNAISE

CHIMICHURRI RED / GREEN

SIGNATURES

OLD BAY REMOULADE | WASABI TRUFFLE HONEY

SIZZLE COCKTAIL SAUCE | THAI SEAFOOD SAUCE





DESSERT

TROPICAL FRUITS SELECTION 310

CHURROS 310



WARM NUTELLA | CINNAMON SUGAR | VANILLA ICE CREAM

TIRAMISU (ON THE TABLE) 390



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

BAKED NEW YORK CHEESE CAKE 320



VANILLA CRUMBLE | RASPBERRY SORBET | RASPBERRY FLUID GEL

AUTHENTIC ITALIAN GELATO / SORBET 290

(3 SCOOPS)

ASK OUR SERVER FOR THE FLAVOURS

SIZZLE CHOCOLATE LAVA VANILLA BEAN ICE CREAM 350



VANILLE BEAN ICE CREAM | MIX BERRY COMPOTE

GRAND FINALE 799

(GOOD FOR 2 PEOPLE)



CRÈME BRÛLÉE | CHEESE CAKE | KEY LIME TART
RASPBERRY SORBET | TROPICAL FRUITS
MANGO PASSION FRUIT PANNACOTTA | CHOCOLATE FUDGE



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