



Premium Sharing Set for 2 People

Choose 4 dishes with 1 non-alcoholic drink per person, menus such as Spicy Seafood And Glass Noodle, Beef Flank Steak From Java (Wagyu), and more!

PREMIUM

(เลือก 1 เมนู)

Choose 2

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|---|--------|--|------|
| 1. Regular Seafood Basket (ซีฟู้ดบาสเก็ต) | ฿1,165 | 2. Sampler Basket (Chef'S Choice) (ทยอยนางรมชุดพิเศษ (คัดสรรโดยเชฟ)) | ฿965 |
| Banana Shrimp, Scallop In Half Shell And Whelk Clams With Signature Seafood Sauce Served On Ice | | Half Dozen | |
| 3. Signature Fine De Claire (France) (ฟินเดอแคลร์ (ฝรั่งเศส)) | ฿823 | | |

GROUP A

(เลือก 2 เมนู)

Choose 2

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|--|------|--|------|
| 4. Spicy Seafood And Glass Noodle (ยำจับแซ่ทะเล) | ฿527 | 5. Beef Flank Steak From Java (Wagyu) (เนื้อวากิวย่างสมุนไพรเกาหลี) | ฿691 |
| Daily Catch Of Seafood Tossed With Glass Noodles And Spicy Dressing, Tomato, Red Onion And Cilantro | | Marinated In Oyster Sauce, Chili, Galangal, Kaffir Lime, Lemongrass, Toasted Rice Crust And Cucumber Herbal Slaw | |
| 6. Duck Confit Gascony(น่องเป็ดตุ๋นน้ำมันสไตส์ฝรั่งเศส) | ฿574 | 7. Baked Pork Chop On The Bone (พอร์คชอปซอสน้ำพริกเผา) | ฿556 |
| Roasted duck fat potatoes, slow braised red cabbage in red wine and apple | | In Nam Prik Pao Marinated served with Danish Potato Salad | |
| 8. Panfried Atlantic Halibut Fillet (ปลาฮาโลบ์ท่างแคโรทพูเรซอสเวลูเต) | ฿574 | 9. Beef Cheek Green Curry (แกงเขียวหวานแก้มวัว) | ฿527 |
| Five spice carrot puree, creamy coconut mussel veloute | | Succulent Braised Beef Green Curry, Served with A Griddled Roti And Steamed Rice | |
| 10. Sirimahannop Fish & Chips (ฟิชแอนด์ชิปส์) | ฿574 | 11. Sirimahannop Fish Tacos (สิริมหรรณพ ทากั) | ฿574 |
| Deep-Fried Crispy Halibut Fillet In Beer Batter Served With Papaya Fries, Remoulade And Bengal Curry Sauce | | Soft Shell Flour Tortillas, Battered And Fried Fish Sticks, Iceberg, Sour Cream And Avocado (4 Pcs) | |

GROUP B

(เลือก 1 เมนู)

Choose 1

★ Popular

🌿 Vegetarian

👨‍🍳 Chef Recommended

🕒 Long cooking time

12. .House Cured Dill Salmon (ปลาแซลมอนคิ่วรึกลิ่นผักชีลาว)	฿457	13. Peanut And Turmeric Chicken (ไก่ตุ๋นเครื่องขมิ้นและซอสสะเต๊ะ)	฿223
Avocado-Pomelo Salad, Spicy Tomato-Basil Dressing, Tobiko, Tom Yam Crackers		Slow-Cooked Boneless Chicken In Peanut Sauce, Served With Rice Cracker	
14. Green Papaya Fries (มะละกอทอด)	฿188	15. Bitterballen (पुलพอร์คคลูกเกล็ดขนมปังสไลต์ตัดซ์)	฿223
Battered And Deep-Fried, Served with Bay Of Bengal Curry Sauce		Pulled Pork Creamy Croquettes, Sambal-Mustard Dip	
16. Scandinavian Calamari (ปลาหมึกผัดพริกกระเทียมและทวารากอน)	฿457	17. Norwegian Tea Smoked Duck Breast (สลัดปีทรวอกเบียร์มควันผงชา)	฿457
Stir-Fried Calamari With Thai Chili, Garlic, Lemon, and Scandinavian fine herbs		Salt-Baked Beets,cream cheese mousse, Baby Spinach, Roasted Hazelnuts, Lingonberry Compote	
18. Smoked Pepper Mackerel (ปลาแมกเคอเรลรมควัน)	฿340	19. Gulf Of Thai Land Spicy Eggplant Curry (แกงเผ็ดมะเขือยาว)	฿410
Hardtack Ship'S Biscuits and Scandinavian Horseradish Sauce		Cassava, Tomato And Smoky Long Eggplant In Devilishly Spicy And Sour Southern Thai Curry, Served With Griddled Roti And Steamed Rice	
20. Mango Cheesecake(ชีทเค้กมะม่วง)	฿199	21. Nordic Honey Panna Cotta(พานาคอตต้าสไลต์นอร์ดิก)	฿188
22. Chocolate Coffee Tart(ทาร์ตชอกโกแลตกาแฟ)	฿210	23. Warm Apple Puff(พายแอปเปิ้ล)	฿199
24. Ostra Regal (France) (ออสตรา รีกาล (ฝรั่งเศส))	฿244		

NON-ALCOHOLIC DRINKS (CHOOSE 1 PER PERSON)

25. Kickstarter	฿294	26. Basil & Lime Collins	฿294
Orange, Pineapple, Chili, Honey, Citrus, Pink Peppercorns		Fresh Basil, Creole Bitters, Homemade Lime Cordial, Citrus, Grapefruit Perrier Water	
27. Red Ruby	฿294	28. Chang Mineral Water	฿117
Roselle Juice, Orange Cinnamon syrup, Tonic water			
29. Soft Drink	฿93	30. Pepsi	฿93
31. Pesi Max	฿93	32. 7 Up	฿93
33. Schweppes Ginger Ale	฿93	34. Rock Mountain Soda Water	฿93
35. Coffee/ Tea	฿171		

 Popular

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 Chef Recommended

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