

# GRILL & CLINK

Select from the menu + 1 bottle of wine

THB 1,690++

## TO START WITH

### QUINOA AND ARUGULA SALAD

Baked goat cheese, pomegranate seeds, citrus 4 flavors:  
Young coconut, Raspberry vinaigrette, Basil-Pesto, Aceto Balsamic

### SUMMER SALAD OF GRILLED HOKKAIDO SCALLOPS

Prosciutto Wrap, Pumpkin- & sunflower seeds, Raspberry Dressing

### CAESAR PAULETA SALAD

Romaine leaves, grissini sticks, parmesan,  
bacon stripes, Signature dressing

## MAINS

### RIB EYE PRISTINE RANCH WAGYU\*

280 g steak 240 Days grain fed Marble 4

### STRIPLOIN 1824 FARM

250 g steak Grain fed 150 days

### TENDERLOIN OAKLAND FARM\*

250 g bacon coated, Grain Fed 120 days

### NORWEGIAN MARINE FARM SALMON

250 g grilled on the bone

### BOSTON LOBSTER\*

Maine Live lobster, glazed lemon

## CHEF'S SPECIAL SIGNATURE DISH

### CRYING TIGER

Kurobuta pork neck & Australian beef sirloin grilled

## SAUCES & DIPS

Bernaise  
Green Peppercorn  
French grain-mustard  
Demi-glace with thyme  
Tamarin spiced chili  
Saffron mayo-aioli  
Spiced chili-butter sauce

## SIDE ENHANCEMENTS – THE VEG SELECTION

Trio of Mushroom ragout  
Creamed spinach  
Green bean bacon wrap  
Spiced lentil stew  
Cajun style corn on the cob

## AS SIDE PART – THE CARBOHYDRATES

Creamed farfalle pasta  
Mash black truffle potatoes  
Sea-salted shoe strings fries  
Jacked potato  
Almond croquettes

## SWEET TREASURES – CHOCOLATE MANIA

### LAYERED VALRHONA CHOCOLATE POT

Whipped creamed, biscuit crumble, berries, mint

### THE CHOCO-CAKE

Chocolate flan in skirt, Vanilla ice cream, Chantilly

*\*Additional THB 200++ for the item per set*

Prices are subject to 10 % service charge and applicable government tax.