

SEAFOOD BAR

David Hervé Oyster (3pc/6pc/10pc)	490/880/1300
<i>Red wine shallot mignonette, SoCal hot sauce</i>	
Big Sur Seafood Plate	2490
<i>Whole Canadian lobster, oysters, tiger prawns, tuna tartare, mussels</i>	
Lobster Tostada (S)	550
<i>Citrus, basil, tarragon, snow pear, salsa roja</i>	
Scorched Hamachi Crudo (S)	490
<i>Lemongrass gazpacho, pickled jalapeno, white onion</i>	
Tiger Prawn Ceviche (A)	390
<i>Mezcal Bloody Mary marinade, avocado, tostada</i>	
Tuna Tartare (N)	390
<i>Ginger soy dressing, avocado crema, coriander, mango, cucumber</i>	

APPETISERS

Grilled Octopus	650
<i>Coriander & lime gremolata, baby potato, fermented jalapeno aioli</i>	
Avocado Toast (V) (N)	320
<i>Edamame hummus, almond dukkha, green herbs</i>	
Baja Fish Tacos (S)	350
<i>Handmade soft corn tacos, Chipotle aioli, pickled cabbage, Pico de Gallo</i>	
Pork Carnitas Tacos (P)	350
<i>Handmade soft corn tacos, roasted pineapple salsa, Adobo chili sauce</i>	

PASTA

Coriander & Cashew Pesto Casarecce (V) (N)	390
<i>Zucchini, Pecorino cheese, toasted cashew</i>	
Tiger Prawn & Chorizo Linguine (S) (P)	480
<i>Homemade Chorizo, sweet corn sour, cream, salsa roja</i>	
Rigatoni & Sausage Mascarpone (P)	440
<i>Homemade fennel sausage, broccolini, lemon, Parmesan</i>	
Bucatini Napolitana (V)	350
<i>Roasted tomato sauce, ricotta cheese, fresh basil</i>	



GARDEN SALAD

Chunky Green Avocado Salad (S) (V) (N)	370
<i>Green beans, pistachio, cucumber, rocket, citrus</i>	
Rainbow Swiss Chard Salad (V)	390
<i>Heirloom cherry tomato, fava, strawberry, white grape vinaigrette</i>	
Arugula & Apple Salad (V) (N)	350
<i>Apple cider & elderflower vinaigrette, Pecorino cheese, almonds</i>	
Roasted Beetroot Salad (V) (N)	370
<i>Hazelnut Romesco, candied pecans, whipped goat's cheese</i>	

PIZZA

Fresh Mozzarella (V)	420
<i>Fresh basil, Parmesan, Burrata, Marinara sauce</i>	
Seasonal Wild Mushroom (V)	450
<i>Melted leeks, fresh thyme, garlic confit</i>	
Black Truffle & Prosciutto (P)	590
<i>Taleggio cheese, red onion, wild rocket</i>	
Whole Lobster (S) (P)	2100
<i>Pancetta, Taleggio cheese, Marinara sauce</i>	
Kabocha Squash (S) (P) (N)	450
<i>Pepperoni, Manchego cheese, Ricotta cheese</i>	
Seafood Marinara	580
<i>Shrimp, mussels, blue swimmer crab, Mozzarella</i>	
Garden Veg (V) (N)	380
<i>Cashew Pesto, Mozzarella, Marinara sauce</i>	

SIDES

Crispy Duck Fat Potatoes (S)	210
<i>Sage, Thyme, Lemon</i>	
Charred Broccolini	190
<i>Roasted garlic & lemon tahini</i>	
Caramelized Kabocha Squash (S) (V) (N)	210
<i>Maple sherry glaze, sourdough crumbs, toasted pumpkin seed</i>	
Straight Cut Fries (V)	190
<i>Old bay aioli, Italian parsley</i>	



MAIN COURSE

Ranger's Valley Flat Iron Steak	990
<i>Horseradish & Dijon dip, onion tempura, beef tallow vinaigrette</i>	
Cioppino Seafood Stew (A)	990
<i>Tiger prawns, clams, black mussels, cod, crab, tomatoes</i>	
Pan Roasted Cod	890
<i>Salsa Verde, sautéed edamame & red radish, potato crisps</i>	
Lumina Farm's Barbeque Lamb Rump (S)	890
<i>Ancho chili jus, roasted eggplant, mint & cucumber</i>	
Free Range Pork Chop (P)	790
<i>Rosemary spice rub, red wine & apple berry compote, shaved fennel</i>	
Grilled Chicken Asado (S)	490
<i>½ Spring Chicken, Achiote marinade, tortillas, banana peppers</i>	
The SoCal Double Burger	490
<i>Angus beef, Monterey Jack cheese, roasted onions, Smokey chipotle aioli, dill pickle</i>	

SWEETS

PB&J Ice Cream Sandwich (N)	200
<i>Peanut butter parfait, berry jam, peanut praline</i>	
Cherry "Pie"	220
<i>Cherry compote, graham crackers, white chocolate mousse</i>	
No Bake Avocado Cheesecake (N)	200
<i>Cream cheese, coconut & pecan crust, fresh strawberries</i>	
California Dream Chocolate Cake	220
<i>Chocolate layer cake, coffee chocolate ganache, chocolate shavings</i>	

Signature (S) Contains Alcohol (A) Contains Nut (N) Contains Pork (P) Vegetarian (V)

All prices are in Thai Baht subject to 10 % service charge and applicable government tax.

Chef de Cuisine: Dominic Hong
Please note that products may change due to seasonality.