MENU

SMALL PLATES

Black truffle Arancini 320
Black truffle, aged Parmesan cream

Sticky honey chicken wings 320
Honey garlic sauce, toasted sesame seeds, spring onions

Calamari fritti 260
Golden-fried calamari rings, lemon, romesco sauce

Sea & smoke Focaccia 300
Sourdough, whipped ricotta, egg dust, vine-ripened tomatoes, anchovy, black pepper

SALADS & GREENS

Coastal tabbouleh 300
Herb tabbouleh, cucumber, vine tomatoes, smoked Aubergine, tahini, lemon oil, chargrilled flatbread

Garden burrata 420
Rocket, pickled cherry tomatoes, grilled grapes, Italian basil pesto, aged Parmesan crips

Salmon poke bowl 390
Sushi rice, norwegian salmon, avocado, edamame, cucumber, pickled ginger, Wakame, radish, sesame seeds, soy yuzu dressing

Tuna poke bowl 420
Sushi rice, yellowfin tuna, avocado, edamame, cucumber, mango, wakame, crispy shallots, sesame soy dressing

Acai bowl 280
Acai purée, mixed berries, chia seeds, dried coconut, mango, cacao nibs

BURGER

Wagyu smashed burger 590
Plancha smashed wagyu, smoked cheese, caramelized onion, rocket, sweet potato fries

Club sandwich 320
Sourdough, sous vide poached chicken breast, aged Cheddar, turkey bacon, free range eggs, mayonnaise, tomatoes, lettuce

Crispy chicken burger 350
Chicken thigh, aged Cheddar, caramelized onions, rocket, Sriracha aioli

Fish & chips 320
Beer batter-fried butter fish, tartar sauce, chunky chips

PASTA & RICE

Flaming scallops 620
Brown butter, corn purée, roasted pumpkin, chilli crunch

Wok mussels 420
Choice of: White wine garlic butter, or Harissa tomato, or tom yum butter. Served with grilled sourdough

Softshell crab pasta 550
Angel hair, jumbo crab meat, softshell crab, extra virgin olive oil, Thai bird eye chilli

Squid Ink seafood 490
Squid ink spaghetti, prawns, squid, smoked chilli oil

Vongole 460
Spaghetti, fresh clams, white wine, garlic, Italian parsley

WOOD-FIRED PIZZA

Beef Diavola 420
Beef salami, mozzarella, tomato sauce, olives, chilli

Burrata pistachio 400
Fresh burrata cheese, pistachio, basil oil, rocket

Rawai fire crab 480
Jumbo crab meat, crispy softshell crab, burnt chili butter, lime zest

Bresaola & honey 460
Beef bresaola, mozzarella, rocket salad, tomato sauce, local honey

SWEETS

Basque burnt cheesecake 280
Passion fruit compote, coconut crumble and honeycomb

Tarte Tatin 260
Apple, Madagascan vanilla ice cream and caramel sauce

Sticky date and toffee fondant 280
Dates, toffee, vanilla crème légère and butterscotch sauce

Coconut flan Parisien 260
Coconut, black sesame tuile and vanilla diplomat cream

Royal chocolate 280
Dark chocolate mousse, praline croustillant, almond sponge and raspberry confit

Ice cream 180
Daily selection of tropical ice creams and sorbets

Nuts Gluten free Shell fish Alcohol Vegetarian Halal

Please inform our staff if you have any food allergies,intolerances, or special dietary requirements before placing your order.
All prices are in THB, subject to 10% service charge and 7% government tax.

BEVERAGE MENU

Signature cocktails	
Sanae andaman	359
The rituals of rawai	299
The fisherman's pearl	299
The sundowner	299
Rawai reef	299
Kal la krung nueng	389
Classic cocktails	
Espresso martini	329
French 75	329
Whisky sour	389
Mai tai	389
Moscow mule	329
Aperol spritz	389
Cosmopolitan	329
Mojito	329
Negroni	389
Dry martini	389
Margarita	329
Daiquiri	329
Old fashioned	389
Bloody mary	329
Mocktails	
Island whisperer	149
Virgin mojito	149
Fruit punch	149
Virgin colada	149

Wine		
Sparkling	**glass**	**bottle**
Villa Cornaro, Prosecco Extra Dry, Veneto, Italy	359	1,739
White		
Stonefish, Sauvignon Blanc, Margaret River, Australia	369	1,799
Les Producteurs Réunis, Cuvée Dissenay Chardonnay, Pays d'Oc, France	349	1,549
Rosé		
Château d'Esclans, Whispering Angel Rosé, Provence, France	399	2,099
Red		
Les Producteurs Réunis, Cuvée Dissenay Pinot Noir, Pays d'Oc, France	329	1,549
Ricossa, Barbera d'Asti DOCG, Piedmont, Italy	359	1,749

Beers	
Singha draught 330 ml glass	129
Singha	129
Corona	179
Asahi	149
Thai craft beers	
Whale pale ale 330 ml bottle	299
Wila Weizen 490 ml can	359

Coffee	**hot**	**cold**
fresh milk, oat milk, almond milk, soy milk		
Americano	99	119
Espresso	99	
Cappuccino	119	149
Latte macchiato	119	149
Flat white	119	149
Mocha	119	149
Chocolate	119	149
Double espresso	119	
Craft your own coffee and iced coffee		
Caramel coffee	149	179
Vanilla coffee	149	179
Almond coffee	149	179
Tropical coffee		
Iced Thai coffee		149
Yuzu americano		159
Frappuccino		
White chocolate		179
Mocha		179
Matcha		179
Premium chocolate	149	179
Bubble tea		
Iced Thai tea		119
Iced matcha tea		119
Iced Taiwan tea		119
Kombucha		
Three goats brewery, honey lemon hops kombucha		299
Three goats brewery, Thai Kombucha		299

TWG tea selection		
Green tea	**hot**	**cold**
Grand Jasmine	99	119
Sencha	99	119
Moroccan mint	99	119
Black tea		
Royal Darjeeling	99	119
Earl grey	99	119
English breakfast	99	119

TWG tea selection		
Blue tea	**hot**	**cold**
Oolong prestige	99	119
Red tea		
Vanilla bourbon	99	119
Solo herbal		
Chamomile	99	119
Chilled juice		
Orange 350 ml		119
Apple 350 ml		119
Pineapple 350 ml		119
Pomegranate 200 ml		119
Lime soda		119
Fresh juice		
Watermelon		119
Orange		119
Pineapple		119
Mango		119
Apple		119
Whole coconut		119
Cold-pressed juice		
C Refresh		149
Detox		149
Recharge		149
Smoothie		
Strawberry pop		149
Bananut		149
Tropical honey		149
Ice cream shake		
Vanilla		149
Chocolate		149
Caramel biscuit		149
Matcha		149
Soft drinks		
Coke		69
Coke zero		69
Sprite		69
Fanta orange		69
Singha lemon		69
Schweppes ginger ale		69
Schweppes soda		69
Mineral water		
Acqua Panna 500 ml		169
Acqua Panna 1000 ml		289
San Pellegrino 500 ml		159
San Pellegrino 1000 ml		289

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Lamoon