



**SIGNATURE DINING  
MENU**

# SIGNATURE DINING



## Goong Sarong 370

Deep-fried prawns with egg noodle wraps, crispy - fried wild betel leaf, sweet chili and mango sauce



## Salmon Carpaccio 390

Fresh salmon medallions with citrus dressing, Thai herb salad



## SIGNATURE DINING

**Yum Ped Grob 340**

Crispy duck confit salad  
with coconut palm heart,  
longan, and cashew nuts

**Garlic Prawns Avocado 420**

Lemon-garlic marinated tiger prawns  
on avocado mousse, with mango salsa.



Please contact our restaurant & kitchen team if you have any special dietary requirements

All Prices include 10% Service Charge and 7% Government Tax

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**Khao Soi Salmon 390**

Seared salmon fillets in aromatic yellow curry with egg noodles and pickles.



**Salt-Baked Sea Bass 650**

Served with grilled vegetables with balsamic glaze, chili-lime sauce and smoked chimichurri.



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**Rock Lobster Thermidor 690**

Truffle potato purée, lobster bisque, herb slaw and tapioca squid ink tuile.

**Hor Mok Talay 450  
Ma Praw On**

Baked seafood in aromatic red curry sauce, presented in a young coconut shell.



 Vegetarian  
  Nuts  
  Alcohol  
  Seafood  
  Gluten Free  
  Dairy  
  Medium spicy  
  Spicy

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**Massaman Beef Short Rib 725**

Slow-braised organic beef short rib in massaman curry, lotus seeds and cashew nuts.

**Layana Surf & Turf 1,490**

Dry-aged beef filet mignon and lobster tail au gratin, served with duchess potatoes, asparagus confit and red wine jus.



Vegetarian



Nuts



Alcohol



Seafood



Gluten Free



Dairy



Medium spicy



Spicy

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# PREMIUM MEAT CUTS

Indulge in a culinary journey defined by dry-aged meats of exceptional quality and unparalleled flavor.

We are proud to present our curated selection of the world's most sought-after cuts, hand-selected from responsible purveyors and masterfully prepared by our culinary team.

**Tomahawk 2,490**  
1,300 grams.

**Australian Beef Tenderloin 1,290**  
220 grams.

**Wagyu Striploin 1,490**  
250 grams.

**Lamb Rack 890**  
250 grams.

**Baby Chicken 370**  
450 grams.

**Kurobuta Pork Chop 390**  
220 grams.

## Choice of Sauces

Red wine jus 🍷 Peppercorn Sauce 🍷 Mushroom Sauce 🍷 Smoked Chimichurri 🌿  
Thai Seafood Sauce 🌿 Garlic-Herb Butter 🌿 Truffle Aioli

## SIDE DISHES

**Homemade Steak Fries 150**  
Crispy potato sticks with truffle sauce and Parmesan cheese.



**Baked Sweet Potato 120**  
Sour cream, bacon bits and spring onion.



**Truffle Mashed Potatoes 150**  
Creamy mashed potatoes with truffle sauce.



**Cheesy Garlic Bread 150**  
Baked sourdough topped with garlic butter and mozzarella cheese.



**Grilled Vegetables 150**  
Capsicum, mushrooms, baby carrots and aubergine with balsamic glaze and Parmesan cheese.

**Organic Summer Salad 150**  
Hydro lettuces, lemon dressing, almond flakes and shredded feta cheese.

