

LE MENU DEGUSTATION

THB 2,000 per person
Your choice of an appetizer, a main and a dessert

Chef's little treat

APPETIZER

PRAWN TEMPURA

Pumpkin gnocchi | tomato fondue

PAN SEARED OCTOPUS SALAD

Potato | green | apple honey spice dressing

WATERMELON COMPRESS

Balsamic vinaigrette | feta | avocado crema

Homemade sorbet

MAIN

AUSTRALIAN GRASS FED BLACK ANGUS TENDERLOIN 200G

Roasted carrot | coconut gnocchi

SLOW COOKED ORGANIC CHICKEN BREAST

Vegetable | parmesan mash | papaya Thai salsa

GRILLED ANDAMAN GROUPER FILLET

Green pea puree | roasted potato | ginger carrot emulsion

DESSERT

CHOCOLATE LAVA

Berry | homemade raspberry wasabi ice cream

STRAWBERRY MILLE-FEUILLE

Strawberry | crispy biscuit | salted caramel cream

COFFEE | TEA

Please let us know if you have any food allergies or special dietary needs
All prices are subject to 10% service charge and 7% government taxes.

APPETIZER

RIVET BEEF TARTARE	620
Australian grass-fed Angus tenderloin	
TUNA CEVICHE	620
Citrus orange sunkist cilantro	
PEARL SALAD	520
Wild rocket fresh fruit apple dressing	
SMOKED PRAWN SALAD	520
Prawns homemade cashew nut milk shallot jam	
GRILLED ASPARAGUS SALAD WITH BURRATA	620
Crispy prosciutto romesco sauce	
PULPO A LA PLANCHA	490
Slow-cooked octopus chorizo crumble honey chili dressing	
HAMACHI CARPACCIO	480
Ponzu glaze homemade wasabi ice cream	

SOUP

LOBSTER BISQUE	450
Homemade tiger prawn foam	
CAULIFLOWER VELOUTE	380
Smooth cold brioche	

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MAIN

IRON CHEF SIGNATURE DISH

Whole Phuket lobster | spicy mayo | noodle | jalapeno sauce

2,500

LAND AND SEA

Australian Angus tenderloin | king prawn | potato gratin
black garlic truffle | saffron aioli

2,500

FROM THE GRILL

Slow-cooked Australian grain-fed Tomahawk 1.2 kg (good for 2)

4,200

Australian grass fed black angus tenderloin 200g

1,600

Australian Wagyu rib eye 400 days grain-fed (mb 4-5) 300g

3,000

Picanha, Brazilian cut of Australian Wagyu rump cap (mb 8-9) 200g

1,600

Roasted New Zealand rack of lamb 300g

1,600

Pork chop double center cut 300g

1,100

Slow-cooked organic chicken breast

720

Sauce: Peppercorn | café de paris | chimichuri | béarnaise | nam jim jiew

Side: Parmesan mashed potato | cam fries potato | sweet potato fries
baby carrot | broccoli | sweet corn garden greens

FISH & SEAFOOD

Grouper fillet

870

Snow fish steak

1,200

King tiger prawn

1,350

Hokkaido scallop

1,400

Sauce: Creamy white wine | hollandaise | beurre blanc
spicy lime signature | pineapple green curry

Side: Baked cauliflower | gratin dauphinois | wedged potato fries
grilled Mediterranean vegetable | garden greens

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CHEESE BOARD

Emmental | Manchego | Brie | Comte

450

DESSERT

PINEAPPLE STRUDEL

Phuket pineapple | cranberry
homemade coconut ice cream

320

CHOCOLATE LAVA

Berry | homemade raspberry wasabi ice cream

350

STRAWBERRY MILLE-FEUILLE

Strawberry | crispy biscuit | vanilla bavarois

400

CREPES SUZETTE

Salted caramel cream | orange | vanilla ice cream

320

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