

Menu

OASIS ON THE ROCKS

6 COURSES THB 11,000 ++ PER COUPLE
(INCLUDED WINE PAIRING)

CRISPY SALMON TARTAR

Avocado, lime, Avruga caviar
Brushtail Estate Grey Label Sparkling N.V.

SPANISH OCTOPUS "A LA PLANCHA"

Grilled corn, chimichurri, pimientos del piquillo & quince, lime
Beringer, White Zinfandel, Main & Vine, California, USA 2018

GRILLED JUMBO TIGER PRAWN

Creamy polenta, green asparagus, tomato salsa
Stony Cape, Chenin Blanc, South Africa 2018

GRILLED AUSTRALIAN LAMB LOIN

Mashed potato, grilled onions, mushrooms, jus
Placido, Chianti, Tuscany, Italy 2018

PINEAPPLE & COCONUT CHEESECAKE

Coconut crumble, passion fruit
Monsoon Valley Colombard, Thailand 2019

CHOCOLATE & COFFEE

Ganache, salted caramel, chocolate ice cream
Montelliana Moscato, Italy

Menu

OASIS ON THE ROCKS

7 COURSES THB 18,000 ++ PER COUPLE
(INCLUDED WINE PAIRING)

OYSTER ON THE ROCK

Green apple, dill oil, roe
Brushtail Estate Grey Label Sparkling N.V.

SMOKED BEEF TARTAR

Tartar sauce, Avruga caviar, croutons
Beringer, White Zinfandel, Main & Vine, California, USA 2018

SPANISH OCTOPUS "A LA PLANCHA"

Grilled corn, chimichurri, pimientos del piquillo & quince, lime
Placido, Pinot Grigio, Tuscany, Italy 2019

HOKKAIDO SCALLOP & MUSHROOM RISOTTO

Arborio rice, shimeiji, parmesan
Stony Cape, Chenin Blanc, South Africa 2018

GRILLED AUSTRALIAN LAMB LOIN

Mashed potato, grilled onions mushrooms, jus
Placido, Chianti, Tuscany, Italy 2018

PINEAPPLE & COCONUT CHEESECAKE

Coconut crumble, passion fruit
Monsoon Valley Colombard, Thailand 2019

CHOCOLATE & COFFEE

Ganache, salted caramel, chocolate ice cream
Montelliana Moscato, Italy