FIRST FLAVOURS

LIME & PEPPER CRUSTED BEEF CARPACCIO 1,300
Crispy Capers, Celery Leaf, Pecorino, Truffle, Preserved Lemon Dressing

SMOKED HALIBUT 1,200
Spring Onion Dressing, Scorched Baby Gem Lettuce

VERTIGO DRY-CURED SMOKED HAM 1,150
Sweet Cantaloupe Melon, Arugula, Olive Oil Drizzle

SMOKED SALMON 1,250
Orange Dressing & Avocado Pâté, Black Bread

STICKY CRISPY DUCK 1,300
Tossed Greens, Cucumber, Red Radish, Avocado, Orange Segments, Toasted Sesame Seeds

SPICED AHI TUNA CEVICHE 1,090
Avocado, Coriander, Lime, Chili, Shallots & Finished with Salmon Roe

THE SOUP KITCHEN

ROYAL CARIBBEAN BISQUE 990
Cognac Scented Seafood & Rouille

ROTISSERIE CHICKEN & POTATO CHOWDER 850
Ciabatta Croutons

APPLE CINNAMON BUTTERNUT SQUASH SOUP 800
Crispy Sage & Extra Virgin Olive Oil

HARVEST TIME

ORGANIC FIGS & PEAR SALAD 800
Jalapeños, Roasted Shallot, Pomegranate, Greek Salad Dressing

BLACKENED CHICKEN & STRAWBERRY SALAD 1,200
Quinoa, Feta, Dried Cranberries, Red Wine Vinaigrette

CAPRESE 990
Classic Tomato, Buffalo Mozzarella Salad Served with Balsamic Pearls, Roasted Spiced Pine Nuts, Basil Pesto

THE COASTLINE

Iced Fisherman Tower 5,300
Imperial Caviar, Alaskan King Crab, Blue Swimmer Crab, Atlantic King Crab, Boston Lobster, Freshly Shucked David Hervé Oysters, Tiger Prawns, Mussels, Scallops, Salmon & Tuna Sashimi

On The Half Shell
(Fresh Oyster Half Dozen / Full Dozen)
David Hervé, Fine De Claire, Boudeuse, Speciale
Oyster 6 pcs/2,150 OR 12 pcs/3,650

DRESSING

❖ Chili, Cilantro & Lemon Salsa
❖ Bacon, Blood Orange & Jalapeño Mignonette
❖ Tangerine-Chilli Mignonette

VERTIGO THE ULTIMATE

GRILLED RED SNAPPER 2,300
Macadamia Pesto and Bean Salad

GRILLED BUTTERFLY TIGER PRAWNS 2,100
Bell Pepper Cous Cous, Heirloom Tomato Salsa, Salsa Verde

LINE CAUGHT SEA BASS 2,300
Crissy Palm Potatoes, Basil Pea Purée, Asparagus Slaw

CAVIAIR & SALMON FILLET 2,400
Asparagus Tips, Garden Peas, Lemon Butter Cream Sauce

BEEF CHEEK 2,800
Horseradish Mash, Wild Mushroom, Pancetta, Rich Red Wine Sauce

MAPLE GLAZED DUCK BREAST 1,950
Duck-Fried Potatoes, Asparagus, Grape Tomatoes & Cherry Brandy Sauce

KING PRAWN, BLUE SWIMMER CRAB MEAT & CHORIZO LINGUINE 2,100
White Wine, Baby Tomatoes, Garlic & Chili Flakes

PAPRIKA & HERBS ROASTED BABY CHICKEN 1,850
Spring Vegetables, Creamy Mushroom Sauce

Dish contains Gluten ❧ Dish contains Nuts ❖ Dish contains Dairy Products ❦ Vegetarian

Prices are in Thai Baht, subject to 10% service charge and applicable tax
**THE CHEF CUTS**

**USDA PRIME BEEF**
- Ribeye 300g  
  $3,550
- Sirloin 300g  
  $3,500

**JAPANESE BEEF**
- Miyazaki Wagyu Tenderloin, A4, 200g  
  $4,600
- Kobe Striploin 300g  
  $4,700
- Sendai Gyu A5 200g  
  $4,800

**AUSTRALIAN PRIME BEEF**
- Black Angus Beef Tenderloin 250g  
  $3,100

**AUSTRALIAN TOMAHAWK STEAK**
- 1.2 KILOGRAM (FOR TWO)  
  $6,950
  - Grilled Corn on the Cob, Baby New Potato, Roasted Cherry Tomatoes, Grilled Asparagus

**CHATEAUBRIAND 700G (FOR TWO)**  
$5,600
  - Hand-Cut Potatoes, Cherry Tomatoes, Portobello Mushroom

**SHARING THE CHOPS OF LAMB (FOR TWO)**  
$3,900
- Crusted Potatoes, Cherry Tomatoes, Garlic & Olive

**KUROBUTA PORK CHOP**  
$2,400
- Sweet Potato Wedges, Fine Green Beans with Shallots, Cherry Tomatoes, Mushroom Sauce

**BBQ BACK PORK SPARE RIBS**  
$2,300
- Marinated & Slow Cooked with Smoky Spiced Bourbon BBQ Sauce, Homemade Roasted Potato Wedges

**SWEET ENDING**

**TROPICAL ROYAL FRUITS 480**

**VALRHONA CHOCOLATE FONDANT 580**
- Honey Butter Cream & Cinnamon Ice Cream

**VANILLA PANNA COTTA 590**
- Meringue, Forest Fruits, Champagne Jelly

**WHIPPED COFFEE CHEESECAKE 580**
- Blackberries & Brown Butter Crumb

**PEAR & ALMOND TART 580**
- Warm Red Wine-Rosemary Reduction

**FLOURLESS CHOCOLATE FUDGE CAKE 580**
- Banana Caramel Sauce

**DRESS IT UP 320**

- Potato Gratin, Fresh Herbs, Parmesan Cheese
- Potato Wedges
- Minted Roasted New Potato
- Skinny French Fries
- Green Beans, Toasted Almond
- Sautéed Fresh Vegetables
- Glazed Wild Mushrooms
- Rocket, Heirloom Tomato, Parmesan & Balsamic Dressing

**FLAVORING**

- Sauce Béarnaise
- Sauce Bordelaise
- Creamy Forest Bordelaise
- Black Pepper Sauce
- Bourbon BBQ Sauce
- Thai Massaman Curry Sauce

**VEGETARIAN**

**PAPPARDELLE MUSHROOM RAGÙ 990**
- Wild Mushroom & Black Lentil, Parmigiano Reggiano

**PAN-FRIED Gnocchi 990**
- White Beans, Sundried Tomatoes & Baby Spinach

**AVOCADO PESTO BARLEY RISOTTO 990**
- Fresh Thai Coconut Milk

**SORBET 290**

- Passion Fruit
- Lychee
- Green Apple
- Mango

**ICE CREAM 280**

- Fresh Milk Ice Cream
- Tiramisu Ice Cream
- Salted Caramel Ice Cream
- Creamy Thai Coconut
- Ice Cream & Soft Bun

*Prices are in Thai Baht, subject to 10% service charge and applicable tax*