


# VERTIGO

## 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-Chili 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

*Crispy Palm Potatoes, Basil Pea Purée, Asparagus Slaw*

### CAVIAR & 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 (x) (n)

## DRESS IT UP 320

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

## FLAVORING

Sauce Béarnaise (D)  
Sauce Bordelaise (D)  
Creamy Forest Bordelaise (D)  
Black Pepper Sauce (D)  
Bourbon BBQ Sauce (D)  
Thai Massaman Curry Sauce (D)

## VEGETARIAN

PAPPARDELLE MUSHROOM RAGÙ 990  
Wild Mushroom & Black Lentil, Parmigiano Reggiano (x) (D)

PAN-FRIED GNOCCHI 990  
White Beans, Sundried Tomatoes & Baby Spinach (x) (D)

AVOCADO PESTO BARLEY RISOTTO 990  
Fresh Thai Coconut Milk (x) (n) (D)

## SWEET ENDING

### TROPICAL ROYAL FRUITS 480

VALRHONA CHOCOLATE FONDANT 580  
Honey Butter Cream & Cinnamon Ice Cream (x) (n) (D)

VANILLA PANNA COTTA 590  
Meringue, Forest Fruits, Champagne Jelly (x) (n) (D)

WHIPPED COFFEE CHEESECAKE 580  
Blackberries & Brown Butter Crumb (x) (n) (D)

PEAR & ALMOND TART 580  
Warm Red Wine-Rosemary Reduction (x) (n) (D)

FLOURLESS CHOCOLATE FUDGE CAKE 580  
Banana Caramel Sauce (x)

## SORBET 290

Passion Fruit  
Lychee  
Green Apple  
Mango

## ICE CREAM 280

Fresh Milk Ice Cream (D)  
Tiramisù Ice Cream (D)  
Salted Caramel Ice Cream (D)  
Creamy Thai Coconut (D)  
Ice Cream & Soft Bun (D) (x)

(x) Dish contains Gluten (n) Dish contains Nuts (D) Dish contains Dairy Products (V) Vegetarian

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