



VERTIGO

APPETIZERS

STICKY CRISPY DUCK SALAD 1,300

*Tossed Greens, Red Radish, Avocado, Orange Segments,
Toasted Sesame Seed*

SPICED AHI TUNA CEVICHE 1,090

*Avocado, Coriander, Lime, Chili, Shallots
Finished with Salmon Roe*

⊗ BEETROOT & HENDRICK'S GIN CURED SALMON 1,450

Cucumber Salad, Whole Grain Mustard Sauce

⊗ TIAN KING PRAWN & SMOKED PACIFIC HALIBUT 1,150

Toasted Sourdough Bread, Sour Cream & Chive

SURF & TURF-SMOKED WAGYU CARPACCIO, CRAYFISH & CAVIAR 1,250

Arugula, Fried Capers, Lemon

BLACKENED CHICKEN & STRAWBERRY SALAD 1,200

*Quinoa, Feta Cheese, Dried Cranberries,
Red Wine Vinaigrette*

THE SOUPER BOWL

⊗ ROYAL CARIBBEAN BISQUE 990

Cognac Scented Seafood with Rouille Crouton

⊗ ROASTED PURPLE SWEET POTATO & CAULIFLOWER SOUP 750

Whole Wheat Croutons & Olive Oil

GREEN LAND

🌰 SALTED - BAKED GOLDEN BEETS 890

*Goat Cheese, Kumquats, Pistachio,
White Balsamic Vinaigrette*

⊗ POACHED EGGS ON ONION TART 750

Pecorino, Honey & Thyme Dressing

🍅🌿 CAPRESE 990

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

FISHERMAN BAR

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*

HUÎTRES DAVID HERVÉ

*(RONCE, CLAIRE, ROYALE, BOUDEUSE, TARA, SPÉCIALE)
Oyster 6 pcs/2,150 OR 12 pcs/3,650*

DRESSING

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

KITCHEN'S ENTRÉE

SWEET & SPICY SRIRACHA

CARAMELIZED FILLET RED SNAPPER 2,300

Potato Gratin, Baby Spinach, Apple, Mussels, Chives

GRILLED BUTTERFLY TIGER PRAWNS 2,100

*Bell Pepper Couscous, Heirloom Tomato Salsa,
Salsa Verde*

AUSTRALIAN BARRAMUNDI 2,350

*Pan Roasted, Minted New Potatoes, Gem Lettuce,
Brown Shrimp, Caviar, Cream Sauce*

NORWEGIAN SALMON CONFIT 2,100

*Purple Potatoes, Pickled Shallots,
Charred Grilled Cucumber, Rocket Leaves,
Horseradish Cream*

BEEF CHEEK 2,800

*Horseradish Mash, Wild Mushroom, Pancetta,
Rich Red Wine Sauce*

ROASTED PORK KNUCKLE 2,600

*Puy Lentils, Smoked Bacon, Shredded Savoy &
Cider Apple Sauce*

⊗ KING PRAWNS, BLUE SWIMMER CRAB MEAT, CHORIZO LINGUINE 2,100

White Wine, Baby Tomatoes, Garlic & Chili Flakes

BOURBON MAPLE GLAZED

BABY CHICKEN 1,800

Tomato & Olive, Couscous and Sautéed Kale

⊗ Dish contains Gluten 🌰 Dish contains Nuts 🌿 Vegetarian

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

BUTCHER'S CUT

USDA PRIME BEEF

- ** Rib Eye 10 oz/300 gr. 3,550
- ** Striploin 10 oz/300 gr. 3,500

JAPANESE BEEF

- ** Miyazaki Wagyu Tenderloin A4/200 gr. 4,600
- ** Kobe Striploin 300 gr. 4,700

AUSTRALIAN PRIME BEEF

- ** Black Angus Beef Tenderloin 250 gr. 3,100

DRY AGED T-BONE STEAK 6,500

FOR TWO

AUSTRALIAN TOMAHAWK STEAK 1.2 KG. 6,950
 Grilled Corn on the Cob, Baby New Potatoes,
 Roasted Cherry Tomatoes, Grilled Asparagus

CHATEAUBRIAND 700 GR. 5,600
 Hand Cut Roosters, Cherry Tomatoes, Portobello Mushroom

SHARING THE CHOPS OF LAMB 800 GR. 3,900
 Crusted Potatoes, Cherry Tomatoes, Garlic & Olive

SIDE DISHES

- Potato Gratin, Fresh Herbs, Parmesan Cheese 320
- Homemade Potato Wedges 320
- Minted Roasted New Potato 320
- Skinny French Fries 320
- Green Beans, Toasted Almond 320
- Sautéed Assorted Fresh Vegetable 320
- Glazed Wild Mushrooms 320
- Rocket, Heirloom Tomato, Parmesan & Balsamic Dressing 320

CHOICE OF SAUCE (MAX 2)

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

PORK

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, Grilled Sweet Corn & Pineapple Relish

VEGETARIAN

  **WILD MUSHROOM & PESTO LINGUINE 990**
 Baby Spinach & Parmesan

 **BEETROOT & PEARL BARLEY RISOTTO 990**
 Pickled Garden Beetroot & Mascarpone

SUNDRIED TOMATO & BASIL POLENTA 800
 Baby Carrot, Roasted Beetroot,
 Sweet Pepper Sauce

THE END

  **BREAD BUTTER & ORANGE MARMALADE PUDDING 580**
 Vanilla Bean Custard Cream Sauce

 **LEMON CURD TART 580**
 Pears & Spice Ice Cream

 **CALVADOS CRÈME FRAÎCHE MOUSSE 580**
 Apple Compote & Short Bread Crumble

  **CHOCOLATE PAVE WITH CARAMELIZED BANANAS 580**
 Caramel & Peanut Brittle

  **"VERTIGO" LEMON VERBENA CRÈME BRÛLÉE 580**
 Honeycomb, Citrus Granita

SHERBET 280

- Raspberry
- Mango
- Orange
- Lychee

ICE CREAM 280

- Vanilla Bean Banana
- Mascarpone
- Rum & Raisin
- Young Coconut

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