

APPETIZER 3AKYCKA

1.Peri Peri Chicken Quesadilla 190.-Pan fried butter tortilla with chicken Piri Piri, capsicum, homemade fajitas served with sour cream

2.Tomato Bruschetta 190.-Gratin with mozzarella di bufala & extra virgin olive oil

3.SUBSEA Andaman 250.Deep fried Andaman seafood with crab oil & Thai dressing in Thai salad with caviar

4.Shrimp Toast 250.Deep fried toast with shrimp topped with egg, capelin roe served with Thai cucumber vinegar



SOUP СУП

| 5.Clear Soup with Minced Pork or Chicken | 190 |
|---|-----|
| Thai clear soup with choices of minced pork | |
| or chicken Stuffed with glass noodles | |
| & vegetables | |

6.Truffle Cream Soup King of mushroom, truffle soup with truffle oil served with parmesan breadstick & tapinas.

7.TOM-YAM Cream Bisque with Tiger Prawn 320. *Tiger prawn in cream bisque soup with Thai herb*

| 8.Ukha Soup | 320 |
|-------------------------------------|------------------|
| Salmon clear soup with potatoes, di | ill & sour cream |
| served with parmesan breadstick. | |

SALAD САЛАТ

9.Classic Caesar with Piri Piri Chicken 250.-Romaine cos with Caesar dressing topped with Piri Piri chicken.

| 10.Seared Tuna Sesame Salad | 320 |
|---|-----|
| Seared premium tuna saku AAA with sesame | |
| topped with caviar in organic salad | |
| & white mozzarella cheese | |
| served with fresh grape halsamic dressing | |

11.Salmon Undercoat Salad 350.-Salmon with beetroot & egg caviar, capelin roe & dill salad







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THAI MAIN DISHES ОСНОВНЫЕ БЛЮДА ТАЙСКОЙ КУХНИ

12.Gai Pad Med Muang 190.-Wok fried chicken with cashew nuts, chili paste and oyster sauce 13. Gai Yang Kaprao Sauce 190.-Baked & grilled chicken fillet 150 gram with Thai hot basil sauce 14. Moo Yang Kaprao Sauce 190.-Baked & grilled pork fillet 150 gram with Thai hot basil sauce 15.Phad Pak Ruam 190.-Stir-fried mixed vegetables with oyster sauce 16. Subsea Fried Rice 190.-Fried rice with green curry paste, vegetables and choices of pork or chicken served with fried egg. 17. Nua Yang Kaprao Sauce 250.-Baked & grilled beef fillet 150 gram with Thai hot basil sauce.



18.Phuket MOO-HONG 250.-Phuket Chinese stew streaky pork in dark sauce served with jasmine rice.

19.Subsea Fried Rice 250.Fried rice with green curry paste,
vegetables and choices of seafood
or shrimp or beef served with fried egg.

20.Green Curry with Baked Cockerel Chicken
Coconut juice with Thai green curry & coconut milk,
young coconut shoots served with
herbed sous vide cockerel chicken & grilled.

THAI MAIN DISHES ОСНОВНЫЕ БЛЮДА ТАЙСКОЙ КУХНИ

320.-

21.Pirate Pad Thai

Andaman seafood in curry.

Wok fried rice noodles with tiger prawn and traditional Thai tamarind sauce.

22.Grilled Beef with Oyster Sauce
Grilled Thai beef with Chinese oyster sauce, ginger, shiitake mushroom garnished with edible flowers.

23.See Krong Moo Kratiem Prik Thai
Deep fried pork spare rib with oven roasted garlic and garlic pepper sauce served with garlic rice.

24.Andaman Pineapple Fried Rice
Pineapple fried rice served with deep fried

25.Goong Kratiem Prik thaiDeep fried great tiger prawn with oven roasted garlic and garlic pepper sauce served with garlic rice.



SIDE DISH ГАРНИР

26.French Fries 150.-27.Jasmine rice 30.-



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320.-

450.-

490.-

590.-

590.-

790.-

1,200.-

1,900.-

3,999.-

WESTERN MAIN DISHES ОСНОВНЫЕ БЛЮДА ЗАПАДНОЙ КУХНИ

28.Cockerel Chicken Cajun

Marinated half cockerel chicken with Cajun and seasoning, sous vide & baked with Japanese pumpkin served with Piri Piri sauce, rocket and grana Padano cheese.

29. Gambas Al Ajillo

Seared and braised US.scallops & tiger prawn in butter served with mango & passion fruit salsa

30.B.B.Q Pork Rib

B.B.Q premium pork rib 300g. with B.B.Q cajun sauce served with baked bun vegetable, small potatoes.

31.Salmon Steak

Grilled 200-gram Salmon fillet & skill roll vegetable served with capelin roe sauce & croquette potato.

32. Grilled Tuna Wasap Cream

Grilled 200 g tuna with wasabi & shoyu cream sauce served with julienned vegetables.

33. Premium Wagyu Charolles

Sous vide & grilled premium wagyu charolles 250g. served with red wine sauce & grilled vegetable in herb butter.



34.Surf & Turf

Sous vide & grilled premium wagyu beef steak 200 g with Phuket lobster served with red wine sauce of beef & cajun herb butter.

35.Seafood Tank (Set for 2 people)

Baked seafood set with chardonnay white with buttered herb in lobster sauce & vegetables served with french fries.

36.Privateer Tomahawk

800g tomahawk sous vide and grilled with butter rosemary topped with real gold served with organic salad, baked small potato, 3 sauces of merlot red wine sauce, pepper mayo dip and café de Paris sauce.

BURGER AND SANDWICH БУРГЕР И СЭНДВИЧ

250.-

350.-

350.-

390.-

37. Grilled Ham Cheese Sandwich

Grilled white toast with Parma ham, cheese served with organic salad and french fries

38.Piri Piri Chicken Burger

Grilled Piri Piri chicken with pickled cucumbers, pickled bell pepper, fried egg, served with organic salad and french fries

39.Piri Piri Chicken Sandwich

Grilled baguette with Piri Piri chicken, paprika, bell pepper & fajita sauce served with organic salad and french fries.

40.SUBSEA Beef Burger

Aus. Beef burger with fried egg, Parma ham & mustard cheese sauce served with organic salad and french fries







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250.-

PASTA MAKAPOHHЫЕ ИЗДЕЛИЯ

41. Pasta carbonara sauce 290.-With the choices of pasta Spaghetti or Penne or Fettuccine 290.-42.Pasta tomato sauce With the choices of pasta Spaghetti or Penne or Fettuccine 43. Pasta Bolognese sauce 290.-With the choices of pasta Spaghetti or Penne or Fettuccine



44.Bolognese Pizza Tomato Concasse, Mozzarella cheese, beef Bolognese 250.-45. Margherita Pizza Tomato Concasse, Mozzarella cheese, tomato, basil 46. Four Cheese Pizza 250.-Mozzarella cheese, blue cheese, Mexican cheddar cheese, grana Padano cheese 47. Hawaiian Pizza 250.-Mozzarella cheese, cream curry Hawaii, ham, pineapple, Piri Piri chicken



DESSERT JECEPT

| 48.Wild Berry Chocolate Dome Wild berry cake in chocolate dome | 220 |
|--|-----|
| 49.Seasonal fruit Fresh seasonal fruits | 220 |
| 50.Creme brulee Served with berry garnish | 290 |







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