



# Starters

## COLD

**SIZZLE DIPS & FLAT BREAD 380**     

HUMMUS | SUN-DRIED TOMATOES BLACK OLIVE RICOTTA | BABA GHANOUJ

**BURRATA & HEIRLOOM TOMATOES 510**   

TAGGIASCA OLIVES | RASPBERRY GLAZE | VANILLA & CHILI JAM

**SAFFRON PEAR, SERRANO HAM & ROQUEFORT 790**   

ROCKET LEAVES | PECAN CRISP | PEAR BALSAMIC | POMEGRANATE PEARLS

**CHAR-GRILLED BABY GEM 420**    

ROASTED PECAN NUTS | POMEGRANATE |  
BURNT CAMEMBERT CHEESE | RAW WHIPPED HONEY

## HOT

**FOREST MUSHROOM SOUP 420**   

BLACK TRUFFLE ESSENCE | PICKLED MUSHROOMS | PHILADELPHIA CHEESE

**SEA SCALLOPS 580**   

GREEN PEA, MINT & GUANCIALE PUREE | N'DUJA BUTTER | LEMON FOAM  
PARMESAN CRISP | COPPA

**TEMPURA WASABI SHRIMP 699**    

HONEY AND WASABI SAUCE

**HONEY ROASTED BUTTERNUT SQUASH 420**   

GOAT CHEESE | PUMPKIN SEEDS | ROCKET LEAVES

## RAW BAR

**TUNA & OBA LEAF 599**     

TUNA TARTARE | CAVIAR | SOY SESAME CHILLI DRESSING

**BEEF TARTARE 650**  

SOUS VIDE EGG | CAPERS | MUSTARD | TRUFFLE OIL |  
TAPIOCA CRISP | GOLD DUST

**SALMON TIRADITO 549**   

AVOCADO | AMARILLO SAUCE | NAMA SHICHIMI

**WAGYU BEEF CARPACCIO 899**     

CAVIAR | SOURDOUGH | PONZU | TRUFFLE AIOLI | TOGARASHI

 VEGETARIAN  DAIRY  NUTS  GLUTEN  
 SEAFOOD  CHILLI  CHEF'S SPECIAL

PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES, FOOD INTOLERANCE, DIETARY REQUIREMENTS, OR RESTRICTIONS THAT YOU OR ANY OF YOUR PARTY MAY HAVE. MENU IS SUBJECT TO CHANGE. ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE TAXES



## LIVE OYSTERS

849 (HALF-DOZEN) / 1599 (DOZEN)

### FRENCH OYSTERS FINE DE CLAIRE N°2

SERVED WITH LEMON WEDGES, CHIMICHURRI, THAI DRESSING,  
YUZU KOSHO MIGNONETTE

### SIZZLING GRILLED OYSTERS

SCALLIONS | GARLIC | CORIANDER | SOY SAUCE | OYSTER SAUCE

## FROM THE SEA



### BAKED SALMON 820

SCALLIONS | GARLIC | CORIANDER | SOY SAUCE | OYSTER SAUCE

### JUMBO TIGER PRAWNS (5 PCS) 1750

## SUSTAINABLE FISH



SAVOUR ECO-FRIENDLY FRESH DINING WITH 100% SUSTAINABLE FISH FROM OUR LIVE SEAFOOD TANKS. OUR FISH ARE SOURCED LOCALLY AND RAISED WITHOUT HARMING THE OCEAN, THANKS TO INNOVATIVE FEEDING METHODS. THEY'RE HEALTHY, DELICIOUS, AND ENVIRONMENTALLY RESPONSIBLE, ENSURING A GUILT-FREE DINING EXPERIENCE.

### CATCH OF THE DAY (800-1000 GRAMS)

2200

## SAUCES

### OLD BAY REMOULADE / THAI SEAFOOD SAUCE



 VEGETARIAN  DAIRY  NUTS  GLUTEN  
 SEAFOOD  CHILLI  CHEF'S SPECIAL

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## Sizzle Seafood Tower

5500 (GOOD FOR 2)



CANADIAN LOBSTER  
 CRAB LEGS, SCALLOPS  
 FRESHWATER RIVER PRAWNS  
 NEW ZEALAND MUSSELS  
 FINE DE CLAIRE OYSTERS  
 NORWEGIAN TROUT

SERVED WITH

LEMON WEDGES, CHIMICHURRI, THAI DRESSING,  
 COCKTAIL SAUCE, YUZU KOSHO MIGNONETTE,

## LIVE LOBSTER



(700 - 800 GRAMS SELECT YOUR COOKING STYLE)  
 4999

### SAUCES

OLD BAY REMOULADE / THAI SEAFOOD SAUCE



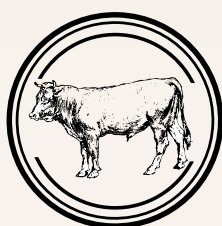
VEGETARIAN  
 DAIRY  
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 CHEF'S SPECIAL

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# Brick Charcoal Grill

## WAGYU



### GOLDEN JAPANESE WAGYU INDULGENCE

(WAGYU GRAINED FED, MIN. 20MONTHS)

WAGYU STRIPLOIN MB 12 A5 - 350 GMS : 5500

### AUSSIE WAGYU ELEGANCE

(PURE BRED WAGYU GRAIN FED MIN. 400 DAYS)

RIB EYE MB 6/7 - 300 GRAMS: 2777

STRIPLOIN MB 6/7 - 300 GRAMS: 2599

TOMAHAWK MB 4/5- 1400 GRAMS: 6999

GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES

(CROSSBRED WAGYU GRAIN FED MIN. 300 DAYS)

TENDERLOIN MB 6/7- 220 GRAMS: 2200


WAGYU T-BONE MB 4/5- 800 GRAMS: 4950

GOOD FOR 2 TO 3 PEOPLE, PREPARATION TIME 30 MINUTES




## FROM THE LAND



BBQ PORK SHORT RIBS : CORN ON THE COB 999  

TRUFFLE BUTTER ORGANIC BABY CHICKEN :   
 CHANTERELLE AND PORCINI CREAM  
 1099 HALF

NEW ZEALAND LAMB RACK (400 GRAMS) 2100

BLACK TRUFFLE PAPPARDELLE : 890     
 GUANCIALE | BLACK TRUFFLE | CHANTERELLES  
 (VEGETARIAN OPTION AVAILABLE)

RED WINE BRAISED LAMB SHANK 1390      
 SAFFRON COUSCOUS

 VEGETARIAN  DAIRY  NUTS  GLUTEN  
 SEAFOOD  CHILLI  CHEF'S SPECIAL

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## Add ons

(199 EACH)

### CHIPS

BRAVAS POTATO  

BEER BATTERED ONION RINGS  

MESCLUN SALAD  

SAUTEED ASPARAGUS 

TRUFFLE POTATO PUREE  

CORN ON THE COB

ASSORTED WILD MUSHROOMS

## SAUCES

(85 EACH)



### THE CLASSICS

MUSHROOM / PEPPER JUS | BORDELAISE

HORSERADISH | CALAMANSI BEARNAISE

CHIMICHURRI RED / GREEN

### SIGNATURES

OLD BAY REMOULADE | WASABI TRUFFLE HONEY

SIZZLE COCKTAIL SAUCE | THAI SEAFOOD SAUCE





## DESSERT

### TROPICAL FRUIT SELECTION 310

### CHURROS 310



WARM NUTELLA | CINNAMON SUGAR | VANILLA ICE CREAM

### TIRAMISU (TABLESIDE) 390



OUR AUTHENTIC ITALIAN RECIPE MADE AT THE TABLE WITH  
A DASH OF AMARETTO LIQUEUR

### BAKED NEW YORK CHEESECAKE 320



VANILLA CRUMBLE | RASPBERRY SORBET | RASPBERRY FLUID GEL

### AUTHENTIC ITALIAN GELATO / SORBET 290

(3 SCOOPS)

ASK OUR SERVER FOR THE FLAVOURS

### SIZZLE CHOCOLATE LAVA VANILLA BEAN ICE CREAM 350



VANILLA BEAN ICE CREAM | MIXED BERRY COMPOTE

### GRAND FINALE 799

(GOOD FOR 2 PEOPLE)



CRÈME BRÛLÉE | CHEESECAKE | KEY LIME TART  
RASPBERRY SORBET | TROPICAL FRUITS  
MANGO-PASSION FRUIT PANNA COTTA | CHOCOLATE FUDGE



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