


- 450 **SUM O**  
Thai pomelo, tiger prawn, crispy egg noodles and pomegranate
- 410 **ESCAPE SALAD (V)**  
Kale, barley, hearts of palm, chickpeas and celery tossed in a raspberry dressing
- 350 **YAM MAMUANG**  
Thai green mango salad, snapper and cashew nuts
- 330 **BEETROOT SALAD (V)**  
Zesty yogurt mint dressing and toasted winter melon seeds



- 690 **TASTE OF ESCAPE - SHARING PLATTER FOR 2**  
Crispy rice balls with Thai herbs and salted fish, chicken wings with northern mountain pepper, watermelon seed salad, cured and fried local snapper, and a chef's surprise
- 230 **THAI-STYLE ARANCINI (V)**  
Soybean curd topped with crisp ginger
- 370 **SEARED SCALLOPS**  
Thai fennel confit, apple gel and okra seeds
- 490 **LOCAL BURRATA (V)**  
Roasted beetroot, cashew-rocket pesto and beetroot gel
- 330 **SNAPPER CRUDO**  
Turmeric-infused compressed watermelon, scallion oil and caper
- 390 **THAI LAAB**  
Roasted duck breast with Thai marinade and cured duck egg
- 550 **BEEF TATA**  
Puff pastry, quail egg yolk, black garlic, and roasted onion segments
- 330 **LIPA NOI CALAMARI**  
Zucchini, chorizo and olive vinaigrette, red berry tomato, and mixed greens



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*From the Sea*
- SEAFOOD AND LOCAL FRESH FISH DISPLAY**  
Choice per Kg, oven baked or grilled
- 480 **SNAPPER FILET**  
Barley risotto and coriander foam
- 590 **PRAWN SKEWER**  
Garlic confit and roasted okra
- 530 **TURMERIC SQUID**  
Lime herb dip
- 690 **GRILLED TUNA**  
Mango salsa and black sesame cream
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*From the Land*
- 890 **GRILLED BABY CHICKEN**  
Northern Thai Makwauen pepper and succotas
- 550 **PORK CHOP**  
Confit apple and romesco sauce
- 1090 **LAMB RACK**  
Leek ash and Thai mint basil sauce
- 550/100G **JACK'S CREEK AUSTRALIAN RIBEYE**  
Chimichurri
- 1390 **JACK'S CREEK AUSTRALIAN TENDERLOIN**  
Chimichurri
- 370 **THAI YELLOW CURRY (V)**  
Local seasonal vegetables
- 330 **GRILLED TOFU (V)**  
Peanut sauce
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*Sides*
- 190 **MIXED GRILLED VEGETABLES (V)**  
Chimichurri
- 190 **CORN ON THE COB (V)**  
Butter and parsley
- 190 **BROCCOLINI (V)**  
Pecorino cheese
- 190 **CONFIT POTATO (V)**  
Chimichurri
- 190 **SIDE SALAD (V)**  
Balsamic dressing
- 190 **FRIED CASSAVA (V)**  
Spice seasoning



- 430 **LINGUINI VONGOLE**  
White wine, lemon grass, Thai red peppers, and parsley
- 450 **PENNE IN CHILI CREAM**  
Berry tomatoes, Samui tiger prawns, and chili flakes
- 490 **SQUID INK SPAGHETTI TUNA RAGÚ**  
Thai fennel, lemon, olive oil, and shallots
- 410 **LINGUINI BROCCOLINI (V)**  
Over baked with Pecorino cheese



- 250 **COCONUT CRÈME BRÛLÉE**  
Served in a coconut with mango sugar crust
- 310 **PASSIONFRUIT FROZEN SOUFFLÉ**  
Grilled coconut and rum
- 370 **DARK CHOCOLATE MOUSSE**  
Organic Uganda 80% chocolate on brittle with poached red wine fig
- 120/SCOOP **ICE CREAM & SORBET**  
Seasonal assortment of flavors

