



RECOMMENDATIONS *Signature*

SEARED SCALLOP *NF* 440

Seared USA scallop with pumpkin purée, rocket salad, lemon confit and parmesan

CARPACCIO DI MANZO *NF* 480

Beef tenderloin carpaccio with capers, organic herbs, olive oil and parmesan cheese

DEVASOM CITRUS SALAD *NF* *V* 340

Blood orange, salad, shallots, avocado, goat cheese and cherry tomato

ANDAMAN LOBSTER BISQUE 300

Our signature lobster bisque brandy soup



SEAFOOD PLATTER (LARGE) 2400

recommended serving 2+ person



Grilled tiger prawns, clams, whole seabass, fish fillet, squid, blue crabs

ARTISANAL COLD CUT & CHEESE BOARD (LARGE) 900

Parma ham, Italian coppa, salami, beef pastrami, camembert cheese, emmental cheese, cheddar cheese, dried fruit, nut, green olives, horseradish, focaccia, ciabatta, cracker and fresh fruit

WAGYU RIBEYE STEAK 1700

'Kuroge Washu' Japanese Wagyu Black ribeye from Hyogo province, 200 gm





PAN-FRIED MEDITERRANEAN STYLE SEA BASS *Signature* 480

Grilled sea bass fillet with olive oil, tomato, potato, shallot, green beans and pine nut

GRILLED YELLOWFIN TUNA & TRUFFLE CREAM SAUCE *NF* 580

Southern yellowfin tuna steak with grilled vegetable balsamico and truffle cream sauce

PORK CHOP WITH MANGO BASIL SAUCE *Signature* *GF* *NF* 680

Grilled flavourful Kurobuta pork chop with mango basil sauce

GRILLED LOBSTER CAFÉ DE PARIS *NF* 1400

Grilled Andaman lobster topped with hot Café de Paris butter, served with lemon and fried rosemary potatoes

GRILLED MANGO GELATO *V* 280

Mango gelato served with grilled mango





STARTERS & LIGHT BITES

SEARED SCALLOP *Signature* ~NF~ 440

Seared USA scallop with pumpkin purée, rocket salad, lemon confit and parmesan

FRESH TOMATO BOCCONCINI ~V~ 340

Tomato and bocconcini cheese with balsamic dressing

TIRADITO-CEVICHE ~NF~ 340

Thinly sliced raw giant trevally, served with citrusy, spicy aji amarillo sauce

CARPACCIO DI MANZO *Signature* ~NF~ 480

Beef tenderloin carpaccio with capers, organic herbs, olive oil and parmesan cheese

VONGOLE WHITE WINE ~NF~ 420

Clams with onion, garlic, white wine and parsley butter, served with sourdough

SPANISH GARLIC PRAWNS *Signature* ~NF~ 420

Spanish garlic prawns sautéed in olive oil with garlic, dried chili and smoky paprika, served with garlic bread

CRISPY CALAMARI ~NF~ 340

Deep fried calamari with herb mayonnaise served with fresh salad

ARTISANAL COLD CUT & CHEESE BOARD (MEDIUM) 540

Parma ham, Italian coppa, salami, emmental cheese, cheddar cheese, dried fruit, nut, horseradish, focaccia, cracker, fresh fruit

ARTISANAL COLD CUT & CHEESE BOARD (LARGE) *Signature* 900

Parma ham, Italian coppa, salami, beef pastrami, camembert cheese, emmental cheese, cheddar cheese, dried fruit, nut, green olives, horseradish, focaccia, ciabatta, cracker and fresh fruit



~DF~ Dairy-free ~GF~ Gluten-free ~NF~ Nut-free ~V~ Vegetarian

Prices are subject to additional VAT and 10% service charge.



SOUPS

ANDAMAN LOBSTER BISQUE *Signature* 300

Our signature lobster bisque brandy soup

WILD TOMATO SOUP *V* 220

Fresh and sun-dried tomato soup with fresh basil and pesto oil on top

MUSHROOM CAPPUCINO *Signature V* 220

Mushroom cream, soup served with cream cappuccino, extra virgin olive oil

MINISTRONE ALLA MILANESE *V* 220

Vegetable soup Milanese style with pesto sauce on top



SALADS

DEVASOM CITRUS SALAD *Signature NF V* 340

Blood orange, salad, shallots, avocado, goat cheese and cherry tomato

CAESAR SALAD *NF* 340

Romaine lettuce, crispy bacon, crouton, boiled egg and parmesan cheese

GREEK SALAD *NF V* 340

Feta cheese, cherry tomato, cucumber, olives, shallots served with vinaigrette dressing

SMOKED SALMON SALAD *NF* 400

Green salad, crispy rocket, asparagus, avocado, artichoke, lemon on extra virgin olive oil



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SEAFOOD GRILL

TIGER PRAWNS BASKET 880

Grilled tiger prawns

SEAFOOD BASKET (MEDIUM) 1400

recommended serving 1+ person

Grilled tiger prawns, fish fillet, squid, blue crab

SEAFOOD PLATTER (LARGE) 2400

recommended serving 2+ person

Grilled tiger prawns, clams, whole seabass, squid, blue crabs

Served with a selected side dish of your choices:

Mashed Potatoes

Green Salad

Home-cut Fries

Grilled Corn on the Cob

Grilled Vegetable

French Fries

Curly Fries

An additional side dish 160

Served with a selected sauce of your choices:

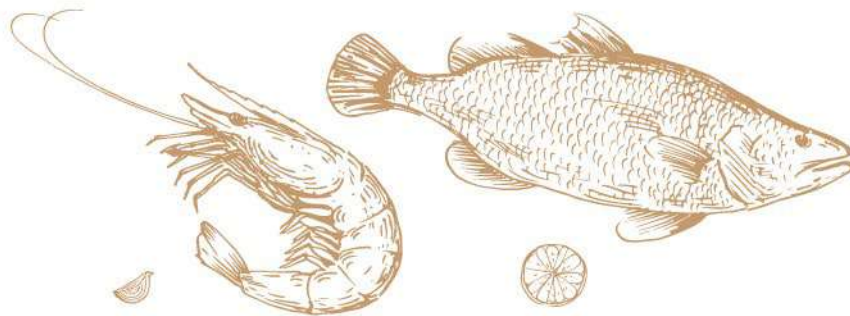
Spicy Lime Chili Sauce

Barbecue Sauce

Lemon Butter Sauce

Tamarind and Chili Sauce

Spicy Northeastern Thai Style Sauce



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GRILL & CHILL

SEABASS WITH TAPENADE ^{~NF~} 480

Grilled sea bass steak with tapenade, served with ratatouille and rocket

PAN-FRIED MEDITERRANEAN STYLE SEABASS ^{Signature} 480

Grilled seabass fillet with olive oil, tomato, potato, shallot, green beans and pine nut

CHARGRILLED TUNA WITH AVOCADO SALSA ^{~GF~ ~NF~} 580

Chargrilled tuna chunk with sautéed vegetable and avocado salsa

POACHED SALMON IN OLIVE OIL WHITE WINE SAUCE 580

Poached Norwegian salmon in refreshing olive oil, white wine sauce with parsley, lemon juice, raisins, pine nut and served with sautéed vegetable

GRILLED YELLOWFIN TUNA & TRUFFLE CREAM SAUCE ^{Signature ~NF~} 580

Southern yellowfin tuna steak with grilled vegetable balsamico and truffle cream sauce

SALMON PORCINO ^{~NF~} 580

Salmon steak with porcini mushroom sauce, grilled vegetable and mashed potato

PORK CHOP WITH MANGO BASIL SAUCE ^{Signature ~GF~ ~NF~} 680

Grilled flavourful Kurobuta pork chop with mango basil sauce

GRILLED TUSCAN CHICKEN ^{~GF~ ~NF~} 480

Grilled marinated chicken, served with mashed potato and rosemary lemon sauce

MOROCCAN SPICED CHICKEN ^{Signature ~NF~} 480

Grilled chicken rubbed with warming Moroccan spices in saffron and olive

GRILLED LOBSTER CAFÉ DE PARIS ^{~NF~} 1400

Grilled Andaman lobster topped with hot Café de Paris butter, served with lemon and fried rosemary potatoes

LOBSTER MANGO & PAPAYA SALSA ^{Signature ~GF~ ~NF~} 1400

Grilled lobster with mango and papaya salsa sauce

MARINATED CHARGRILLED VEGETABLES ^{~NF~ ~V~} 380

Roasted seasonal vegetable on a bed of couscous

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STEAK



ANGUS TENDERLOIN 1100

Grilled Australian black angus beef tenderloin 200 gm

ANGUS RIB EYE STEAK 1100

Grilled Australian black angus beef ribeye 250 gm

WAGYU RIBEYE STEAK 1700

'Kuroge Washu' Japanese Wagyu Black ribeye from Hyogo province, 200 gm

LAMB CHOPS 1100

Grilled lamb chops from Australian southern state of Victoria, 250 gm

KUROBUTA PORK CHOP 680

Grilled flavourful Kurobuta pork chop 300 gm

Served with a selected side dish of your choices:

Traditional Baked Potatoes
Mashed Potatoes
Home-cut Fries
Grilled Corn on the Cob
Grilled Vegetable
French Fries

An additional side dish 160

Served with a selected sauce of your choices:

Peppercorn Brandy Sauce
Rosemary Red Wine Sauce
Red Wine Mushroom Sauce
Barbecue Sauce
Spicy Northeastern Thai Style Sauce

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PIZZAS

FRUTTI DE MARE *Signature* *NF* 620

Prawn, squid, mussel, onion, garlic, tomato, basil and mozzarella

PROSCIUTTO DI PARMA CON BURRATA *Signature* *NF* 680

Parma ham, rocket leaves, parmesan and mozzarella

MARGHERITA CON BURRATA *NF* 540

Tomato, basil leaves, burrata and mozzarella

QUATTRO STAGIONI *NF* 520

Ham, mushroom, artichokes, olives and mozzarella

PROSCIUTTO COTTO E FUNGHI *NF* 520

Cooked ham, mushrooms and mozzarella

SALAMI *NF* 520

Salami, tomato sauce and mozzarella

HAWAIIAN *NF* 480

Grilled chicken, cooked ham, bacon and pineapple chunks with mozzarella

POTATOES PIZZA *Signature* *V* *NF* 480

Thin potato slices with rosemary and garlic olive oil, arugula leaves, parmesan, sour cream and chives

MARGHERITA *V* *NF* 440

Tomato, basil leaves and mozzarella



PASTA

Enjoy your selection of pasta with your favourite sauce:



Spaghetti

OR

Squid Ink Spaghetti



Fettuccini



Linguini



Penne

PRAWN ARRABIATA & BACON ^{NF} 480

Prawn and bacon with garlic, olive oil, basil leaves, spicy fresh chili and tomato sauce

MARINARA ^{NF} 480

Seafood with tomato sauce, olive oil and sweet basil

SEAFOOD / BACON AGLIO E OLIO ^{NF} 480 / 380

Seafood or Pancetta with garlic, black olive, dried and fresh chili and basil leaves

SCALLOP PESTO 520

US scallop, garlic, olive oil, basil leaves, pine nut, and parmesan

VONGOLE ^{NF} 480

Clams, basil leaves and white wine sauce

CARBONARA ^{NF} 380

Cream sauce with bacon

BOLOGNESE ^{NF} 380

Meat sauce with parmesan cheese

POMODORO ^V ^{NF} 340

Tomato sauce and basil leaves

LOBSTER AGLIO E OLIO ^{Signature} ^{NF} 1100

Lobster, black olive, garlic, fresh and dried chili and basil leaves

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CHILDREN'S MENU



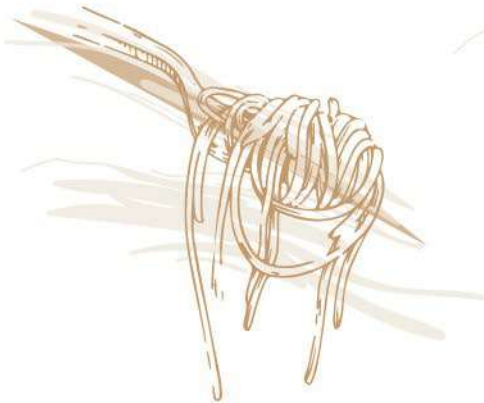
CHICKEN NUGGETS *NF* 200

Deep fried chicken in breadcrumbs,
served with french fries and tartar sauce



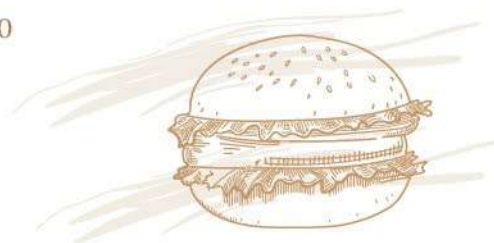
FISH FINGERS *NF* 200

Deep fried fish fingers,
served with french fries and tartar sauce



SPAGHETTI WITH HAM *NF* 220

Served with a choice of your sauce:
tomato, carbonara or olive oil



GRILLED CHICKEN BURGER *NF* 220

Grilled chicken burger,
served with mixed salad and french fries

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DESSERTS & ICE CREAM

BANANA FRITTERS WITH ICE CREAM ~NF~ ~V~ 240
Deep fried banana fritters with chocolate syrup and vanilla gelato

CHOCOLATE LAVA WITH ICE CREAM ~V~ 280
Chocolate lava served with vanilla gelato

CREAM TIRAMISU ~V~ 240
Tiramisu soft cake and coffee sauce

CRÈAM BRÛLÉE ~V~ 220
Crème Brûlée served with buttered banana and crispy banana

FRESH MANGO WITH STICKY RICE (SEASONAL) ~DF~ ~GF~ ~V~ 220
Fresh mango and sticky rice topped with coconut milk

AFFOGATO ~V~ 240
Vanilla gelato topped with espresso

GRILLED MANGO GELATO *Signature* ~V~ 280
Mango gelato served with grilled mango

FRESH FRUITS OF THE SEASON (MEDIUM / LARGE) ~DF~ ~GF~ ~NF~ ~V~ 180/280

Enjoy your favourite ice cream:

100 / scoop



VANILLA
GELATO



CHOCOLATE FUDGE
GELATO



RUM RAISIN
GELATO



STRAWBERRY
SHERBET



COCONUT
GELATO



LEMON
SHERBET

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