



ALCHEMY



FROSISTA CAVIAR / FROSISTA



Black Caviar Russian Ossetra 50 gr

3,500 THB



Black Caviar Russian Ossetra 100 gr

6,000 THB



Black Caviar Russian Ossetra 250 gr

15,000 THB

One of the most desired types of caviar originates from the Caspian Sea. Now hatched and raised in a pristine aquafarm in the mountains of southwest China.

This delightful treat is obtained from the female Ossetra sturgeon, which needs up to twelve years to reach maturity and begin production.

Caviar offers a rich, buttery and earthy flavor, finished with a delicate hint of ocean salinity that gently bursts on the palate. Served with classic caviar accompaniments.



ALCHEMY
△%ΘΘ

TASTING & SHARING
MENUS

Hand Roll Bar – Discover Menu
2,500 / person



FIRST

Belgium Endive Salad, Roasted Artichoke & Blood Orange, Shoyu Sesame Dressing



SECOND

Hamachi Sashimi
with White Sesame Cream Sauce



Hotate Aburi with Shoyu Butter



Taraba King Crab & Avocado Mayo



Spanish Red Prawn
with Japanese Plum Sauce



Salmon with Spicy Mayo & Ikura



Akami Tuna With Truffle Mayo,
Avocado & Green Onion



Spicy Beef Tartare with Truffle



WARM

Chawanmushi Egg Custard
with Flamed Foie Gras Bite &
Mushroom Ge



DESSERT

Mango Sticky Rice Mille-Feuille Served
with Black Sesame Ice Cream

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HAND ROLL BAR – CHEF'S TASTING MENU

2,800 / person

FIRST



Fresh Gillardeau Oyster with Yuzu Ponzu
and Ikura

SECOND



Salmon Gunkan
with Ikura & Tobiko



Aburi Hotate Nigiri
with Shoyu Butter

HAND ROLL TRIO



Taraba Crab & Avocado



Green Asparagus &
Akami Truffle



Dry-Aged Red Snapper

PREMIUM NIGIRI



Foie Gras Teriyaki



Teriyaki Chutoro Yuzu



Japanese Wagyu A5

WARM



Spanish Red Prawn Tartare with Finger Lime,
Clear Lobster Broth & Caviar

DESSERT



Burn Butter Brioche
Served With Phuket Coffee Ice Cream &
Salted Caramel Sauce

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FIVE COURSES
TASTING MENU

2,500 / person



FIRST

King Crab Taraba Belgium Endive,
Roasted Artichoke & Blood Orange Salad
Shoyu Sesame Dressing



SECOND

Sambal Marinated Grilled Octopus
Served With Pomelo Salad



WARM

Chawanmushi Egg Custard
with Flamed Foie Gras Bite & Mushroom Gel



MAIN

Thai Style Braised Short Ribs With Thai
Eggplant Chimichurri & Japanese Sweet
Potato Puree

Or



Grilled Dry-Aged Red Snapper Young
Coconut Gratin & Spicy Japanese Miso
Beurre Blanc Sauce

DESSERT
The Apple



ALCHEMY



DISCOVER MENU (SHARING FOR 4 PERSONS)

7,700 / set

STARTER



King Crab Taraba, Belgium Endive,
Roasted Artichoke & Blood Orange
Salad, Shoyu Sesame Dressing



Akami Crudo with Citrus &
Ginger Vinaigrette, Sesame Chili Oil



Salmon Curry Spring Rolls, Curry Hollandaise
Espuma & Spring Onion Salad



Sambal Marinated Grilled Octopus
Served with Pomelo Salad

SOUP (INDIVIDUAL)



Hotate Tartare Marinated with Finger Lime
Clear Tom Yum Lobster Broth & Caviar

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MAIN



Charcoal Grilled AUS Lamb Chops
Served with Papaya Salsa



Baked Cod Snow Fish with Green Curry
Espuma Sauce & Brussels Sprout Salad



Grilled King Prawns served with Masala
Risotto, Flaked Burrata & Mango Chutney

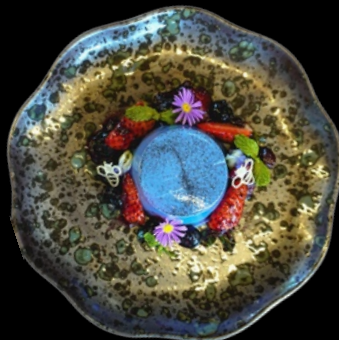


Grilled Half Lobster Tail with Shanghai
Noodle in Pesto Sauce & Avocado

DESSERT



The Apple



Butterfly Pea Panna Cotta
With Berries Compote



Mango Sticky Rice Mille-Feuille
Served with Black Sesame Ice Cream

ALCHEMY



SIGNATURE MENU (SHARING FOR 4 PERSONS)

13,599 / set

STARTER



Oyster Selection With
Condiments Gilladeau No.4



Japanese Melon & Organic Fig
Served With Spanish Iberico Ham

PREMIUM NIGIRI



Salmon Gunkan, Akami Tuna, Shrimps, Chutoro



Hamachi Fillet with Sesame Sauce &
Black Soy Sauce



Taraba King Crab Spring Roll
Served with Wasabi Mayo



Belgium Endive Roasted Artichoke &
Blood Orange Salad Shoyu Sesame
Dressing

SOUP (SHARING)



Dutch Mussels & Assorted Seafood
in Miso-Bouillabaisse Broth

MAIN



AUS Grain Fed Tomahawk 1.3 kg
Served with Truffle Fries & Side Salad

Sauce Of Your Choice: Truffle Jus, Mushroom Cream,
Thai Spicy Tamarind Sauce, Hollandaise, Garlic Butter,
Miso Beurre Rouge



Pan Seared Foie Gras With Mochi Pearl
Barley Risotto & Yuzu Jam



Grilled Whole Phuket Lobster
Marinated with Tom Yum Butter



Sauteed Brussel Sprout
with Sesame Oil



Grilled Green Asparagus
Served with Thai Curry Hollandaise
Espuma & Crispy Shiitake Flakes

ASSORTED SIGNATURE DESSERT



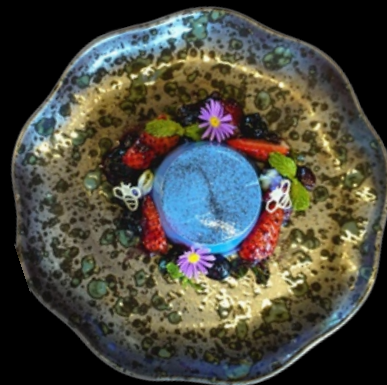
"Bomb Alaska" Baileys Ice Cream Sandwich
& Berries Compote, Flamed At Your Table



Banana Flambé Side Table Service
Served with Phuket Coffee Ice Cream



The Apple



Butterfly Pea Panna Cotta
with Berries Compote

À LA CARTE
Hand Roll Bar



Dry-aged Andaman Red Snapper
With Sriracha Tobiko Dressing

129 THB



Salmon
with Spicy Mayo & Ikura

129 THB



Spicy "Larb" Salmon
with Japanese Cucumber

129 THB



Akami Tuna with Truffle Mayonnaise,
Avocado & Green Onion

129 THB



Tako Wasabi Hand Roll

129 THB



Hotate Aburi with Shoyu Butter

169 THB



Foie Gras with Sweet Soy
Sauce & Green Asparagus

199 THB



Spicy Beef Tartare with Truffle

169 THB



Taraba King Crab & Avocado Mayo

199 THB

À LA CARTE
Hand Roll Bar



Spicy Chutoro Tartare
with Spring Onion & Avocado

169 THB



Chutoro Tuna with Yuzu Zest
& Homemade Teriyaki Sauce

199 THB



Spanish Red Prawn with Japanese
Plum Sauce & Avocado

199 THB

VEGETARIAN MENU



Sesame-Shitake Mushroom &
Sweet Soy Sauce

99 THB



Japanese Cucumber & Shredded
Carrot With Sesame Chili Oil

99 THB



Crispy Tempeh With
Avocado & Lemon Mayo

110 THB



Grilled Tofu With Truffle Shoyu
Sauce & Sauteed Mushroom

110 THB



Green Asparagus With Avocado,
Tomato Salsa & Seaweed Caviar

110 THB



"Laab" Spicy Mushroom Tartare
With White Miso Sauce

110 THB

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NIGIRI BAR



Foie Gras with Sweet Soy Sauce
499 THB



Spanish Red Prawn
450 THB



Avocado
169 THB



Andaman Shrimp
199 THB



Dry-Aged Andaman Red Snapper
199 THB



Akami Tuna
199 THB



Salmon
199 THB



Salmon Toro
250 THB



Hamachi
250 THB



Ikura gunkan
259 THB



Chutoro
350 THB



Japanese Wagyu A5 Aburi
299 THB

NIGIRI BAR



Hotate

359 THB



Aburi Nigiri Set (5个) — Salmon / Akami /
Chutoro / Hotate / Red Snapper

639 THB



Premium Nigiri Set (7个) — JP Wagyu A5 / Foie Gras/ Hotate /
Chutoro / Salmon Toro / Red Prawn / Ikura Gunkan

1,190 THB

SASHIMI BAR



Salmon Sashimi

359 THB



Akami Sashimi

399 THB



Chutoro Sashimi

699 THB



Dry-Aged Andaman Red
Snapper Sashimi

359 THB



Hotate Sashimi

429 THB



Hamachi Sashimi

459 THB



Akami Crudo with Citrus & Ginger
Vinaigrette, Sesame Chili Oil

549 THB



Hamachi Fillet with Sesame
Sauce & Black Soy Sauce

549 THB

SASHIMI BAR



Salmon Set — Salmon & Salmon Toro Sashimi, Salmon Nigiri, Salmon Toro Nigiri, Ikura Gunkan

999 THB



Bluefin Tuna Set — Akami & Chutoro Sashimi, Spicy Chutoro Gunkan, Akami & Chutoro Nigiri

1,250 THB



Sashimi Set (for 2 persons) — Chutoro / Akami / Hamachi / Salmon / Spanish red prawn / Ikura / Hotate, served with fresh Wasabi

2,499 THB

TAPAS BAR



Tiger Prawn Open-Face taco (2 pcs)
with Phuket Style Curry Mousse, Sour Cream,
Avocado & Salmon Caviar

399 THB



Asian Open-Face Beef Taco
Indonesian Beef Satay, Peanut Sauce &
Homemade Pickles on Grilled Papadam

369 THB



King Crab Taraba Belgium Endive
Roasted Artichoke & Blood Orange Salad
Shoyu Sesame Dressing

599 THB



Gambero Rosso di Mazara & Cold
Angel Hair Pasta 599

Cold angel hair pasta in seaweed-truffle
emulsion, red prawn, and scallop tartare

599 THB



Chef's recommendation: add 15 g
of Ossetra caviar topping

1,599 THB



Hua Hin Burrata Spicy Pesto
with Grilled King Prawns

499 THB



Tuna Pressed Ceviche
with Indian Spices Coriander & Green Chili

350 THB



Akami Tataki Ponzu Avocado Cream
Served with Homemade Wasabi
Ice Cream

399 THB



Spinach Roll
Sesame Dressing & Grilled Tofu

299 THB

TAPAS BAR



Sambal Marinated Grilled Octopus
Served with Pomelo Salad

450 THB



Taraba King Crab Yaki Nasu
Taraba King Crab salad served with Grilled
Eggplant, Yuzu Ponzu & Katsuobushi

559 THB



Japanese Melon & Organic Fig
Served with Spanish Iberico Ham

399 THB



SUAY Beef & Chutoro Tartare
Truffle & Sriracha Drops Sourdough Chips

450 THB



Oyster Selection
with Condiments Gilladeau

150 THB/pcs

SOUP



Signature Chawanmushi Egg Custard
With Flamed Foie Gras Bite & Mushroom Gel

399 THB



Aburi Aged Red Snapper
with Sambal, Turmeric-Lime Broth

399 THB



Red Prawn Tartare
with Light TomYum Lobster Consommé

590 THB



Hotate Scallop Tartare
with Marinated Finger Lime
in Chilled Coconut Broth

450 THB



Dutch Mussels & Assorted Seafood
in Miso Bouillabaisse Soup

450/859 THB

(Regular Size or Sharing Size)



Homemade Kombu Miso Soup
with Clams, Assorted Seafood and
Shiitake Mushrooms

450/859 THB

(Regular Size or Sharing Size)

SIDES & SNACKS

SIDES



Japanese Nori Rice

99 THB



Japanese Garlic Fried Rice

99 THB



Korean Kimchi

99 THB



Roasted Cabbage Steak
marinated with Shiitake Shoyu & Crispy
Shiitake Flaked

150 THB



Grilled Green Asparagus
served with Thai Curry Hollandaise
Espuma & Crispy Shiitake flakes

250 THB



Sauteed Brussel Sprout
with Sesame Oil

199 THB



Truffle Fries

180 THB



Grilled Baby Broccoli served with
Roasted Chili Sesame Sauce

250 THB



Garlic Mashed Potato

180 THB



Tako Wasabi

250 THB

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SNACKS



Soy & Chili Japanese Cucumber Sticks
with Roasted Sesame

150 THB



Salt Crusted Roasted Ginkgo

199 THB



Masala Roasted Cashew Nuts

199 THB



Crispy Fried Prawn Cake
with Spicy Tuna Tartare & Sriracha
Avocado Drops

250 THB



Salt Crusted Roasted Ginkgo

199 THB



Crispy Papadam
with Mango Masala Power, served
with Yogurt Raita Dip

250 THB



Crispy Fried Whitebait Fish

199 THB



Salmon Curry Spring Rolls Curry
Hollandaise Espuma & Spring
Onion Salad

369 THB



Taraba King Crab Spring Roll
Served with Wasabi Mayo

390 THB

CHARCOAL BAR



Grilled Tiger Prawns
Served with Masala Risotto, Flaked Burrata & Mango Chutney

599 THB



Turmeric Marinated Octopus
Served with Masala Risotto, Flaked Burrata & Mango Chutney

650 THB



Pan Seared Foie Gras & Aged Duck Breast with Mochi Pearl Barley Risotto & Yuzu Jam

699 THB



Spanish Red Prawns with Linguini Lobster Bisque with Tomato Cream Sauce Roasted Garlic Cream

799 THB



Spicy Mentaiko Spaghetti with Sea Scallop

599 THB



Baked Cod Snow Fish
Served with Green Curry Espuma Sauce & Brussels Sprout Salad

749 THB



Grilled Dry-Aged Red Snapper Young Coconut Gratin and Spicy Japanese Miso Beurre Blanc Sauce

650 THB



Chicken Tandoori Mango Chickpea Ragout & Masala Powder, Served with Yogurt Raita Dip

499 THB



Charcoal Grilled AUS Lamb Chops
Served with Papaya Salsa

799 THB

CHARCOAL BAR



Thai Style Braised Short Ribs
with Thai Eggplant Chimichurri &
Japanese Sweet Potato Puree

890 THB



Grilled whole or half Phuket Lobster
with Tom Yum Butter Sauce & Truffle Fries

890/1699 THB



Beef Asian Taste Skewer
Served With Crispy Papadam & Raita Sauce

450 THB



SIGNATURE SURF & TURF

Charcoal-Grilled Australian Tenderloin & Andaman Tiger Prawn with
Tom Yum Butter & Taraba Crab Spring Roll Curry Hollandaise Espuma

1,999 THB



Grilled Andaman King Prawns (2 pcs / 200g)
Served with Side Salad & Truffle Fries Seafood Sauce and Lemon Butter

790 THB

CHARCOAL BAR



"Char Siu" BBQ Roasted Pork (Hong Kong Style)
Served with Grilled Baby Broccoli & Sweet Mustard & Shiitake
Chilli Oil, Roasted Pork Gravy and Spring Onion Ginger Salsa

790 THB



Hamachi Yellowtail Steak
Grilled Hamachi served with Miso lemon butter, Artichoke
Chips, Nori Oil, Potato Pears and Zucchini Pears

749 THB



Andaman Tiger Prawn in Thai Choo
Chee Curry Sauce Served with Young
Coconut Gratin and Zucchini Balls

590 THB



Risotto Tom Yum Aroma
Baked Salmon & Thai Herb Crust

650 THB

PREMIUM BEEF SELECTIONS



AUS Rump M7+ 100 gr

The Bold Classic - Cut from the hindquarter, the Bold Classic delivers robust, full-bodied flavor with a fine-grained texture — firm yet tender with satisfying depth.

599 THB



AUS Picanha M6+ 100 gr

The Queen of Steak - From the top of the rump, the Queen of Steak is crowned with a delicate fat cap that melts into the beef, offering rich flavor, juicy tenderness, and a firm yet silky texture.

699 THB



AUS Black Angus Tenderloin 100 gr

The Jewel of Tenderness - From the inner loin, the Jewel of Tenderness is the softest cut of all — luxuriously delicate, lean, and buttery with a refined, subtle flavor.

599 THB



Japanese Wagyu HAKATA A5 RIB EYE 300 gr / 2,299; 600 gr

The Signature Cut - Rib Eye features rich marbling and an exceptionally tender texture, delivering deep umami flavor with a smooth, refined sweetness. Remark : 600gr orders will be carved tableside.

300 gr / 2,299 THB

600 gr / 3,999 THB

All Beef Steak Order Served With Truffle Fries and Side Salad

Sauce of Your Choice: Truffle Jus, Mushroom Cream, Thai Spicy Tamarind Sauce, Hollandaise, Garlic Butter, Miso Beurre Rouge, Pepper Sauce

PREMIUM BEEF SELECTIONS



Premium Wagyu AUS Picanha Opal Grain Fed 380 Days M8+ 300 gr
The Butcher's Favorite - Grain-fed for 380 days, this Australian Wagyu Picanha features exceptional marbling (M8+) with a firm yet tender texture. Juicy and full-bodied, delivering deep umami flavor and a rich, satisfying finish.

2,299 THB



AUS Tomahawk 1.3 KG (25 minutes wait time)
The Showstopper - A dramatic ribeye with long bone, the Showstopper boasts dense marbling, bold juiciness, and a rich flavor profile with tender yet full-bodied texture.

4,499 THB

All Beef Steak Order Served With Truffle Fries and Side Salad

Sauce of Your Choice: Truffle Jus, Mushroom Cream, Thai Spicy Tamarind
Sauce, Hollandaise, Garlic Butter, Miso Beurre Rouge, Pepper Sauce

VEGETARIAN MENU

STARTER



Roasted Cabbage Marinated
Shiitake Shoyu & Shiitake Flake
with Cold Coconut Broth

299 THB



Spinach Roll with Sesame
Dressing & Grilled Tofu

299 THB



Belgium Endive Salad, Roasted
Artichoke & Blood Orange Salad
Shoyu Sesame Dressing

350 THB



Crispy fried Tempeh Served with
Sriracha Bell Pepper Puree
Pomelo, Burnt Avocado

299 THB



Soy & Chili Japanese Cucumber
Sticks with Roasted Sesame

150 THB



Homemade Kombu Miso, Kinu Tofu
and Shiitake Mushrooms Soup

350 THB

HANDROLL



Sesame-Shitake Mushroom &
Sweet Soy Sauce

99 THB



Japanese Cucumber & Shredded
Carrot with Sesame Chili Oil

99 THB



Crispy Tempeh with Avocado &
Lemon Mayo

110 THB

ALCHEMY

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HANDROLL



Grilled Tofu with Truffle Shoyu Sauce & Sauteed Mushroom

110 THB



Green Asparagus with Avocado, Tomato Salsa & Seaweed Caviar

110 THB



"Laab" Spicy Mushroom Tartare with White Miso Sauce

110 THB

MAIN COURSES



Roasted Cabbage Steak Marinated with Shiitake Shoyu & Crispy Shiitake Flaked Served with Spinach Roll & Sesame Cream Dressing

499 THB



Mochi Pearl Barley Risotto & Yuzu Jam Served with Grilled Green Asparagus

550 THB



Cauliflower steak Served With Masala Risotto, Flaked Burrata & Mango Chutney

599 THB



Wok Sauteed Brussels Sprout with Sesame and Soy Sauce Served Japanese Rice & Kimchi Salad

499 THB



Crispy Fried Tempeh & Assorted spring Vegetables in Thai Red Curry Served with Steamed Jasmine Rice

499 THB



Shanghai Noodle in Pesto Sauce Served with Crispy Fried Tempeh

499 THB

We recommend fresh grated wasabi for the best pairing your raw bar taste
70,- / portions (5 gr) / 70,-

ALCHEMY

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DESSERT



Coconut Tiramisu

350 THB



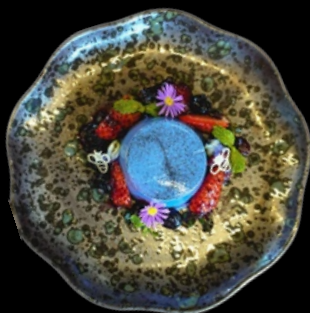
The Apple

350 THB



Baked Chocolate Tart Lava Served
With Madagascar Vanilla Ice Cream

350 THB



Butterfly Pea Panna Cotta
with Berries Compote

299 THB



Banana Flambé Side Table service
Served with Phuket Coffee Ice Cream

450 THB



Homemade Matcha & Pistachio
Brownies Served with Young Coconut
Sorbet

399 THB



"Bomb Alaska"
Baileys Ice Cream Sandwich & Berries Compote,
Flamed At Your Table

350 THB

DESSERT



Burn Butter Brioche
Served with Phuket Coffee Ice
Cream & Salted Caramel Sauce

299 THB



Mango Sticky Rice Mille-Feuille
Served with Black Sesame Ice Cream

299 THB



Homemade ice cream

120 THB/Scoop

Chocolate

Green Tea

Black Sesame

Vanilla

Coconut Rum Raisin



Homemade Sorbet

120 THB/Scoop

Coconut

Mandarin Orange

Lime

Tamarind

Mango