

YONA

M E N U



CLASSIC OR MODERN,
THERE IS ONLY
ONE TYPE OF CUISINE.
THE TASTEFUL ONE.

PAUL BOCUSE

CATCH OF THE DAY

SUBJECT TO AVAILABILITY

WHOLE MEDITERRANEAN SEABASS 4,500 THB

(UP TO 3 PERSON / WAITING TIME 45 MIN)

BAKED IN SALT CRUST & PREPARED AT THE TABLE

PILAF RICE | RATATOUILLE | SAUCE VIERGE | LEMON

LARB SALMON 550 THB 🍷

(120GR)

RAW NORWEGIAN SALMON | SHALLOTS | ESPELETTE PEPPER

TOASTED RICE | CORIANDER | TUSCAN OLIVE OIL DOP | CORN CHIPS

SALMON CARPACCIO 590 THB

(150GR)

NORWEGIAN SALMON | PINK PEPPERCORN | BASIL | LEMON

PINE NUTS | TUSCAN OLIVE OIL DOP | TOASTED SOURDOUGH FICELLE

SALMON TATAKI 550 THB

(150GR)

NORWEGIAN SALMON | PONZU | SARAWAK BLACK PEPPER | IKURA

ONION | DEEP FRIED GARLIC

CHEF'S SPECIALS

A TASTE YOU WILL REMEMBER

TOMAHAWK ANGUS 150 DAYS 5,300 THB

(UP TO 3 PERSON / WAITING TIME 45 MIN)

ROSEDALE ANGUS | RATATOUILLE | POTATO PUREE | VINE TOMATOES

3 PEPPERCORN SAUCE | CHIMICHURRI

STARTERS

WAGYU BEEF TACO 590 THB

WAGYU BRISKET BEEF BARBACOA IN TORTILLA | CILANTRO | ONIONS
KALAMATA OLIVES | SALSA VERDE | FRESH AVOCADO GUASACACA | SOUR CREAM

TIGER PRAWNS TACO 550 THB

BREADED TIGER PRAWNS IN TORTILLA | CHEDDAR & MOZZARELLA CHEESE
FRESH AVOCADO GUASACACA | SLAW | MANGO SALSA | CHIPOTLE MAYO
SOUR CREAM

CHICKEN QUESADILLA 480 THB

ROASTED SPICED CHICKEN THIGH IN TORTILLA | AVOCADO GUACASACA
CHEDDAR & MOZZARELLA CHEESE | PICKLED JALAPENO | CILANTRO
CHIPOTLE CHEESE SAUCE

CALAMARI FRITTI 460 THB

CHIPOTLE MAYO | PARSLEY MAYO

HUMMUS 390 THB

TAHINI | CHICKPEA & HERB SALAD | HOUSE FLAT BREAD

TRUFFLE FRIES XL 380 THB

TRUFFLE OIL | PARMIGIANO REGGIANO DOP
CHIPOTLE MAYO | HORSERADISH SAUCE



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

SHARING PLATTERS

SEAFOOD FOR 2 3,990 THB

(WAITING TIME 30 MIN)

OYSTERS KYS ÉTOILE N°4	8 PIECES
HOKKAIDO SCALLOPS SASHIMI	2 PIECES
OBSIBLUE CALEDONIAN PRAWNS	8 PIECES
NORWEGIAN SMOKED SALMON	100 GR
GROUPER COCONUT CEVICHE	

SEAFOOD FOR 4 6,500 THB

(WAITING TIME 30 MIN)

OYSTERS KYS ÉTOILE N°4	12 PIECES
HOKKAIDO SCALLOPS SASHIMI	4 PIECES
OBSIBLUE CALEDONIAN PRAWNS	16 PIECES
NORWEGIAN SMOKED SALMON	150 GR
GROUPER COCONUT CEVICHE	

SAUCES

MAYONNAISE | MIGNONETTE | THAI SEAFOOD
SERVED WITH SOURDOUGH & SALTED BUTTER

ADD-ONS

WHOLE MAINE LOBSTER + 2,500 THB
CAVIAR KAVIARI OSCIETRA 50 GR + 5,000 THB



VEGETARIAN



VEGAN

SPICY



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

COLD CUTS & CHEESES SELECTION 1,450 THB

PROSCIUTTO SAN DANIELE 16 MONTHS | VENTRICINA PICCANTE DOP
TRUFFLE SALAME NAPOLI | TRUFFLE BRIE | MANCHEGO | KALAMATA OLIVES
HOUSE PICKLES | SPICED CASHEWS | SALTED BUTTER
TOASTED SOURDOUGH FICELLE

MEZZE 1,290 THB

HUMMUS | TZATZIKI | EGGPLANT CAVIAR | ROMESCO | VEGGIES
GRAPES | OLIVES | SELECTION OF NUTS | HOUSE FLATBREAD

CHEESE SELECTION 1,290 THB

TRUFFLE BRIE | GORGONZOLA CREMOSO DOP | MANCHEGO | BRILLAT-SAVARIN
AGED MIMOLETTE | TOASTED SOURDOUGH FICELLE | SELECTION OF NUTS

SUSHI PLATTER 4,500 THB

WAITING TIME 30 MIN

SUSHI ROLLS 48 PIECES

LOBSTER | TOM YAM | SPICY TUNA | NORWAY MAKI | RAINBOW | PHUKET

SASHIMI & NIGIRI 16 PIECES

WAKAME | HOUSE KIMCHI



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RAW BAR

CAVIAR KAVIARI

OSCIETRA PRESTIGE 125 GR 16,000 THB

OSCIETRA PRESTIGE 50 GR 6,700 THB

CRÈME FRAÎCHE | HARDBOILED EGGS | SHALLOTS

RYE CRACKERS | BLINIS

LOBSTER SASHIMI 2,490 THB

TAIL SASHIMI STYLE | STEAMED CLAWS

HERB MAYONNAISE | IKURA | SEAWEED CAVIAR

FRENCH OYSTERS KYS ÉTOILE N°4

MIGNONETTE SAUCE | WASABI | SESAME VINAIGRETTE

3 PIECES 550 THB | 6 PIECES 950 THB | 12 PIECES 1,750 THB

COCONUT CEVICHE 750 THB 🥥

GROUPER | COCONUT LECHE DE TIGRE | HABANERO CHILI

CILANTRO | SHALLOTS

TUNA TARTAR 550 THB

(120GR)

BLUE FIN TUNA | FRESH AVOCADO | WASABI PUREE | PICKLED CUCUMBERS

GINGER | JALAPENO | SPRING ONIONS | SESAME

BEEF CARPACCIO 580 THB

PICANHA BLACK ANGUS 150 DAYS | PARMIGIANO REGGIANO

ROCKET SALAD | CAPERS | PINE NUTS | SUNDRIED TOMATOES

SALADS

BURRATA DI PUGLIA DOP 690 THB

NDUJA CALABRESE SALAME DOP | GREMOLATA | CHERRY TOMATOES
KALAMATA OLIVES | CHILI MALA | SOURDOUGH

HORIATIKI GREEK SALAD 550 THB

GREEK FETA DOP | CUCUMBERS | CHERRY TOMATOES | BEEF TOMATOES
KALAMATA OLIVES | GREEN PEPPERS | CAPERS | BASIL
MINT | OREGANO | TUSCAN OLIVE OIL DOP

CAESAR 390 THB

BABY ROMAINE | PARMIGIANO REGGIANO DOP
CROUTONS | CAESAR DRESSING

ADD-ONS

RED LABEL ORGANIC CRISPY KATSU CHICKEN BREAST 180 THB
TIGER PRAWNS (5 PIECES) 250 THB

POKE BOWL 490 THB

NORWEGIAN SALMON | EDAMAME | PICKLED CABBAGE | FRESH CORN
CUCUMBERS | RADISH | MANGO | IKURA | JAPANESE RICE | SESAME DRESSING



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ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

JAPANESE

SASHIMI

4 PIECES PER FISH

WILD HOKKAIDO SCALLOPS 550 THB

OCTOPUS 470 THB

HAMACHI 450 THB

SOY CURED BLUE FIN TUNA 380 THB

NORWEGIAN SALMON 380 THB

NORWEGIAN MACKEREL 350 THB

SASHIMI DELUXE 1,990 THB

3 PIECES PER FISH

NORWEGIAN SALMON | OCTOPUS | HAMACHI | NORWEGIAN MACKEREL

SOY CURED BLUE FIN TUNA

NIGIRI SELECTION

2 PIECES PER FISH

WILD HOKKAIDO SCALLOP 290 THB

HAMACHI 260 THB

OCTOPUS 190 THB

SOY CURED BLUEFIN TUNA 180 THB

NORWEGIAN SALMON 160 THB

NORWEGIAN MACKEREL 150 THB

NIGIRI DELUXE 550 THB

1 PIECE PER NIGIRI

NORWEGIAN SALMON | OCTOPUS | HAMACHI | NORWEGIAN MACKEREL

SOY CURED BLUE FIN TUNA



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SUSHI ROLLS 8 PIECES

LOBSTER 850 THB

MAINE LOBSTER | AVOCADO | TOBIKO | TERIYAKI SAUCE
SPICY MAYO | TEMPURA FLAKES

WAGYU TRUFFLE MALA 850 THB

ABURI WAGYU Picanha MB4 | AVOCADO | CHILI MALA
TRUFFLE MAYO | TOBIKO | IKURA

CRAB AVOCADO 750 THB

CURRY SPICE SEASONED KING CRAB | AVOCADO | CUCUMBER
POMELO | SEAWEED CAVIAR

RETURN OF THE MACK 590 THB

PICKLED MACKEREL | SMOKED MACKEREL | CUCUMBER | HORSERADISH CREAM
SEAWEED CAVIAR | MISO SAUCE

TOM YAM 580 THB

TIGER PRAWNS | TOM YAM MAYO | CUCUMBER | CHILI MALA
DILL | SEAWEED CAVIAR

RAINBOW 480 THB

TUNA | NORWEGIAN SALMON | PRAWN | PHILADELPHIA CREAM CHEESE
CUCUMBER | AVOCADO | IKURA

SPICY TUNA 420 THB

YELLOW FIN TUNA NEGITORO | CREAM CHEESE | AVOCADO | CUCUMBER | CORIANDER
SPICY MAYO | CHILI THREAD | SEAWEED CAVIAR | IKURA | SPRING ONION

NORWAY MAKI 410 THB

ABURI SALMON | MISO SAUCE | CREAM CHEESE | CUCUMBER | TAMAGO

PHUKET 380 THB

PHUKET MANGO | AVOCADO | TAMAGO | CREAM CHEESE
PASSION FRUIT MAYO | CHILI MALA

EAT YOUR VEGGIES 350 THB

BABY ROMAINE | AVOCADO | CARROT | TOMATO | SHALLOT
FRIED SWEET POTATO CRISPS

MAINS

RIB EYE STEAK 1,890 THB

300G ANGUS STOCKYARD 200 DAYS | FRENCH FRIES | MESCLUN
VINE TOMATOES | 3 PEPPERCORN SAUCE | CHIMICHURRI

PICANHA D-RUMP STEAK 1,490 THB

300GR ANGUS 150 DAYS | FRENCH FRIES | MESCLUN | VINE TOMATOES
3 PEPPERCORN SAUCE | CHIMICHURRI

OCTOPUS 990 THB

BLUE MSC LABEL GRILLED SOUS-VIDE OCTOPUS
POTATO PUREE | PUTTANESCA SAUCE

RED SNAPPER 850 THB

LIGHT ZUCCHINI & BASIL SAUCE | CHERRY TOMATO
CHICKPEA | EDAMAME

YONA SMASH CHEESEBURGER 790 THB

ANGUS BEEF PATTIES | EMMENTAL CHEESE | SIGNATURE SAUCE
ONIONS | PICKLES | FRIES
EXTRA PATTY (100GR) + 290 THB

ORGANIC CHICKEN SUPREME 750 THB

300G RED LABEL ORGANIC CHICKEN | APICIUS SAUCE | BABY POTATOES
PINE NUTS | FRESH HERBS



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ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

PASTAS & RISOTTO

FRESH HOMEMADE PASTA

LOBSTER PACCHERI 2,690 THB

(FOR 2 / FINISHED AT THE TABLE)

WHOLE MAINE LOBSTER | CREAMY LOBSTER BISQUE
CHERRY TOMATO CONFIT | THAI BASIL | TARRAGON

SPICY CRAB CURRY SPAGHETTI 850 THB

CRAB MEAT | RED CURRY SAUCE | PICKLED GINGER | IKURA

DRY PASTA | MONOGRANO FELICETTI

LINGUINE VONGOLE 590 THB

ANDAMAN CLAMS | CHERRY TOMATOES | WHITE WINE
GARLIC & PARSLEY | PEPPERONCINO

SPAGHETTONE ALLA BURRATA 580 THB

FRESH BURRATA PUGLIESE DOP | SAN MARZANO MARINARA
CHERRY TOMATO CONFIT | PESTO | PINE NUTS | BASIL

RISOTTO | ACQUERELLO CARNAROLI

RISOTTO OF THE MOMENT 990 THB

BASED ON CHEF INSPIRATION & SEASONALITY

(ASK YOUR WAITER)



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

NEAPOLITAN CONTEMPORARY PIZZAS

24 HOURS FERMENTED PIZZA DOUGH

BURRATA & PROSCIUTTO 950 THB

SAN MARZANO TOMATO SAUCE | FRESH BURRATTA DI PUGLIA DOP
PROSCIUTTO SAN DANIELE 16 MONTHS | ROCKET SALAD
PARMIGIANO REGGIANO DOP

6 CHEESES 950 THB

FIOR DI LATTE | TALEGGIO DOP | SMOKED SCAMORZA DOP
GORGONZOLA DOP | FRESH RICOTTA | PARMIGIANO REGGIANO DOP

PORCINI 950 THB

FIOR DI LATTE | SALMORIGLIO PORCINI MUSHROOMS
PARMIGIANO REGGIANO DOP | ITALIAN PARSLEY

NDUJOLA 850 THB

FIOR DI LATTE | GORGONZOLA DOP | NDUJA SALAME DOP
RED ONIONS | BASIL

PROSCIUTTO & MUSHROOMS 750 THB

SAN MARZANO TOMATO SAUCE | FIOR DI LATTE
PROSCIUTTO COTTO ZAFIRO | SALMORIGLIO BUTTON MUSHROOMS
PARMIGIANO REGGIANO DOP | BASIL

SCAMORZA & PEPPER 650 THB

SAN MARZANO TOMATO SAUCE | SMOKED SCAMORZA
SARAWAK BLACK PEPPER

MARGHERITA CON RICCOTA 650 THB

SAN MARZANO TOMATO SAUCE | FIOR DI LATTE
PARMIGIANO REGGIANO DOP | FRESH RICOTTA | BASIL



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

DESSERTS

DELUXE FRUIT PLATTER 1,600 THB 

SELECTION OF SEASONAL FRUITS | 3 SCOOPS GELATO

THE TART OF THE MOMENT 480 THB 

BASED ON CHEF'S INSPIRATION & SEASONAL PRODUCTS

(ASK YOUR WAITER)

FRENCH CHOCOLATE MOUSSE 480 THB 

INAYA 65% CACAO | ALUNGA 41% CACAO

HAZELNUTS PRALINE | MASCARPONE

YONA MANGO MELBA 450 THB 

FIOR DI LATTE GELATO | COCONUT GELATO | MANGO NAHM DOK MAI

CRUMBLE | RASPBERRY COULIS

TROPICAL FRUITS 450 THB 

SELECTION OF SEASONAL FRUITS

PASSION FRUIT & WHITE CHOCOLATE CREME BRULEE 380 THB 

CRUMBLE | COCONUT GELATO

YONA SIGNATURE MANGO STICKY RICE 380 THB 

MANGO NAHM DOK MAI | SWEET STICKY RICE | COCONUT GELATO

OUR SELECTION OF GELATO 

SERVED ON DAILY MADE DELICIOUS CRUMBLE

FIOR DI LATTE | COCONUT | SEA SALT CARAMEL | CHOCOLATE

FRENCH VANILLA | BANANA-CHOCOLATE

1 SCOOP 135 THB | 2 SCOOPS 260 THB | 3 SCOOPS 380 THB

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SELECTION OF SEASONAL FRUITS

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NEAPOLITAN CONTEMPORARY PIZZAS

24 HOURS FERMENTED PIZZA DOUGH

BURRATA & PROSCIUTTO 950 THB

SAN MARZANO TOMATO SAUCE | FRESH BURRATTA DI PUGLIA DOP
PROSCIUTTO SAN DANIELE 16 MONTHS | ROCKET SALAD
PARMIGIANO REGGIANO DOP

6 CHEESES 950 THB

FIOR DI LATTE | TALEGGIO DOP | SMOKED SCAMORZA DOP
GORGONZOLA DOP | FRESH RICOTTA | PARMIGIANO REGGIANO DOP

PORCINI 950 THB

FIOR DI LATTE | SALMORIGLIO PORCINI MUSHROOMS
PARMIGIANO REGGIANO DOP | ITALIAN PARSLEY

NDUJOLA 850 THB

FIOR DI LATTE | GORGONZOLA DOP | NDUJA SALAME DOP
RED ONIONS | BASIL

PROSCIUTTO & MUSHROOMS 750 THB

SAN MARZANO TOMATO SAUCE | FIOR DI LATTE
PROSCIUTTO COTTO ZAFIRO | SALMORIGLIO BUTTON MUSHROOMS
PARMIGIANO REGGIANO DOP | BASIL

SCAMORZA & PEPPER 650 THB

SAN MARZANO TOMATO SAUCE | SMOKED SCAMORZA
SARAWAK BLACK PEPPER

MARGHERITA CON RICCOTA 650 THB

SAN MARZANO TOMATO SAUCE | FIOR DI LATTE
PARMIGIANO REGGIANO DOP | FRESH RICOTTA | BASIL

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SPICY

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CATCH OF THE DAY

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(UP TO 3 PERSON / WAITING TIME 45 MIN)

BAKED IN SALT CRUST & PREPARED AT THE TABLE

PILAF RICE | RATATOUILLE | SAUCE VIERGE | LEMON

LARB SALMON 550 THB

(120GR)

RAW NORWEGIAN SALMON | SHALLOTS | ESPELETTE PEPPER

TOASTED RICE | CORIANDER | TUSCAN OLIVE OIL DOP | CORN CHIPS

SALMON CARPACCIO 590 THB

(150GR)

NORWEGIAN SALMON | PINK PEPPERCORN | BASIL | LEMON

PINE NUTS | TUSCAN OLIVE OIL DOP | TOASTED SOURDOUGH FICELLE

SALMON TATAKI 550 THB

(150GR)

NORWEGIAN SALMON | PONZU | SARAWAK BLACK PEPPER | IKURA

ONION | DEEP FRIED GARLIC

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3 PEPPERCORN SAUCE | CHIMICHURRI

PASTAS & RISOTTO

FRESH HOMEMADE PASTA

LOBSTER PACCHERI 2,690 THB

(FOR 2 / FINISHED AT THE TABLE)

WHOLE MAINE LOBSTER | CREAMY LOBSTER BISQUE

CHERRY TOMATO CONFIT | THAI BASIL | TARRAGON

SPICY CRAB CURRY SPAGHETTI 850 THB

CRAB MEAT | RED CURRY SAUCE | PICKLED GINGER | IKURA

DRY PASTA | MONOGRANO FELICETTI

LINGUINE VONGOLE 590 THB

ANDAMAN CLAMS | CHERRY TOMATOES | WHITE WINE

GARLIC & PARSLEY | PEPPERONCINO

SPAGHETTONE ALLA BURRATA 580 THB

FRESH BURRATA PUGLIESE DOP | SAN MARZANO MARINARA

CHERRY TOMATO CONFIT | PESTO | PINE NUTS | BASIL

RISOTTO | ACQUERELLO CARNAROLI

RISOTTO OF THE MOMENT 990 THB

BASED ON CHEF INSPIRATION & SEASONALITY

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MAINS

RIB EYE STEAK 1,890 THB

300G ANGUS STOCKYARD 200 DAYS | FRENCH FRIES | MESCLUN
VINE TOMATOES | 3 PEPPERCORN SAUCE | CHIMICHURRI

PICANHA D-RUMP STEAK 1,490 THB

300GR ANGUS 150 DAYS | FRENCH FRIES | MESCLUN | VINE TOMATOES
3 PEPPERCORN SAUCE | CHIMICHURRI

OCTOPUS 990 THB

BLUE MSC LABEL GRILLED SOUS-VIDE OCTOPUS
POTATO PUREE | PUTTANESCA SAUCE

RED SNAPPER 850 THB

LIGHT ZUCCHINI & BASIL SAUCE | CHERRY TOMATO
CHICKPEA | EDAMAME

YONA SMASH CHEESEBURGER 790 THB

ANGUS BEEF PATTIES | EMMENTAL CHEESE | SIGNATURE SAUCE
ONIONS | PICKLES | FRIES
EXTRA PATTY (100GR) + 290 THB

ORGANIC CHICKEN SUPREME 750 THB

300G RED LABEL ORGANIC CHICKEN | APICIUS SAUCE | BABY POTATOES
PINE NUTS | FRESH HERBS

STARTERS

WAGYU BEEF TACO 590 THB

WAGYU BRISKET BEEF BARBACOA IN TORTILLA | CILANTRO | ONIONS
KALAMATA OLIVES | SALSA VERDE | FRESH AVOCADO GUASACACA | SOUR CREAM

TIGER PRAWNS TACO 550 THB

BREADED TIGER PRAWNS IN TORTILLA | CHEDDAR & MOZZARELLA CHEESE
FRESH AVOCADO GUASACACA | SLAW | MANGO SALSA | CHIPOTLE MAYO
SOUR CREAM

CHICKEN QUESADILLA 480 THB

ROASTED SPICED CHICKEN THIGH IN TORTILLA | AVOCADO GUACASACA
CHEDDAR & MOZZARELLA CHEESE | PICKLED JALAPENO | CILANTRO
CHIPOTLE CHEESE SAUCE

CALAMARI FRITTI 460 THB

CHIPOTLE MAYO | PARSLEY MAYO

HUMMUS 390 THB

TAHINI | CHICKPEA & HERB SALAD | HOUSE FLAT BREAD

TRUFFLE FRIES XL 380 THB

TRUFFLE OIL | PARMIGIANO REGGIANO DOP
CHIPOTLE MAYO | HORSERADISH SAUCE



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GROUPER COCONUT CEVICHE	

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NORWEGIAN SMOKED SALMON	150 GR
GROUPER COCONUT CEVICHE	

SAUCES

MAYONNAISE | MIGNONETTE | THAI SEAFOOD
SERVED WITH SOURDOUGH & SALTED BUTTER

ADD-ONS

WHOLE MAINE LOBSTER + 2,500 THB
CAVIAR KAVIARI OSCIETRA 50 GR + 5,000 THB

SUSHI ROLLS 8 PIECES

LOBSTER 850 THB

MAINE LOBSTER | AVOCADO | TOBIKO | TERIYAKI SAUCE
SPICY MAYO | TEMPURA FLAKES

WAGYU TRUFFLE MALA 850 THB

ABURI WAGYU Picanha MB4 | AVOCADO | CHILI MALA
TRUFFLE MAYO | TOBIKO | IKURA

CRAB AVOCADO 750 THB

CURRY SPICE SEASONED KING CRAB | AVOCADO | CUCUMBER
POMELO | SEAWEED CAVIAR

RETURN OF THE MACK 590 THB

PICKLED MACKEREL | SMOKED MACKEREL | CUCUMBER | HORSERADISH CREAM
SEAWEED CAVIAR | MISO SAUCE

TOM YAM 580 THB

TIGER PRAWNS | TOM YAM MAYO | CUCUMBER | CHILI MALA
DILL | SEAWEED CAVIAR

RAINBOW 480 THB

TUNA | NORWEGIAN SALMON | PRAWN | PHILADELPHIA CREAM CHEESE
CUCUMBER | AVOCADO | IKURA

SPICY TUNA 420 THB

YELLOW FIN TUNA NEGITORO | CREAM CHEESE | AVOCADO | CUCUMBER | CORIANDER
SPICY MAYO | CHILI THREAD | SEAWEED CAVIAR | IKURA | SPRING ONION

NORWAY MAKI 410 THB

ABURI SALMON | MISO SAUCE | CREAM CHEESE | CUCUMBER | TAMAGO

PHUKET 380 THB

PHUKET MANGO | AVOCADO | TAMAGO | CREAM CHEESE
PASSION FRUIT MAYO | CHILI MALA

EAT YOUR VEGGIES 350 THB

BABY ROMAINE | AVOCADO | CARROT | TOMATO | SHALLOT
FRIED SWEET POTATO CRISPS



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SPICY

ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

JAPANESE

SASHIMI

4 PIECES PER FISH

WILD HOKKAIDO SCALLOPS 550 THB

OCTOPUS 470 THB

HAMACHI 450 THB

SOY CURED BLUE FIN TUNA 380 THB

NORWEGIAN SALMON 380 THB

NORWEGIAN MACKEREL 350 THB

SASHIMI DELUXE 1,990 THB

3 PIECES PER FISH

NORWEGIAN SALMON | OCTOPUS | HAMACHI | NORWEGIAN MACKEREL

SOY CURED BLUE FIN TUNA

NIGIRI SELECTION

2 PIECES PER FISH

WILD HOKKAIDO SCALLOP 290 THB

HAMACHI 260 THB

OCTOPUS 190 THB

SOY CURED BLUEFIN TUNA 180 THB

NORWEGIAN SALMON 160 THB

NORWEGIAN MACKEREL 150 THB

NIGIRI DELUXE 550 THB

1 PIECE PER NIGIRI

NORWEGIAN SALMON | OCTOPUS | HAMACHI | NORWEGIAN MACKEREL

SOY CURED BLUE FIN TUNA

COLD CUTS & CHEESES SELECTION 1,450 THB

PROSCIUTTO SAN DANIELE 16 MONTHS | VENTRICINA PICCANTE DOP

TRUFFLE SALAME NAPOLI | TRUFFLE BRIE | MANCHEGO | KALAMATA OLIVES

HOUSE PICKLES | SPICED CASHEWS | SALTED BUTTER

TOASTED SOURDOUGH FICELLE

MEZZE 1,290 THB

HUMMUS | TZATZIKI | EGGPLANT CAVIAR | ROMESCO | VEGGIES

GRAPES | OLIVES | SELECTION OF NUTS | HOUSE FLATBREAD

CHEESE SELECTION 1,290 THB

TRUFFLE BRIE | GORGONZOLA CREMOSO DOP | MANCHEGO | BRILLAT-SAVARIN

AGED MIMOLETTE | TOASTED SOURDOUGH FICELLE | SELECTION OF NUTS

SUSHI PLATTER 4,500 THB

WAITING TIME 30 MIN

SUSHI ROLLS 48 PIECES

LOBSTER | TOM YAM | SPICY TUNA | NORWAY MAKI | RAINBOW | PHUKET

SASHIMI & NIGIRI 16 PIECES

WAKAME | HOUSE KIMCHI



VEGETARIAN



VEGAN



SPICY

ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX



VEGETARIAN



VEGAN



SPICY

ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

RAW BAR

CAVIAR KAVIARI

OSCIETRA PRESTIGE 125 GR 16,000 THB

OSCIETRA PRESTIGE 50 GR 6,700 THB

CRÈME FRAÎCHE | HARDBOILED EGGS | SHALLOTS
RYE CRACKERS | BLINIS

LOBSTER SASHIMI 2,490 THB

TAIL SASHIMI STYLE | STEAMED CLAWS
HERB MAYONNAISE | IKURA | SEAWEED CAVIAR

FRENCH OYSTERS KYS ÉTOILE N°4

MIGNONETTE SAUCE | WASABI | SESAME VINAIGRETTE
3 PIECES 550 THB | 6 PIECES 950 THB | 12 PIECES 1,750 THB

COCONUT CEVICHE 750 THB 🌶️

GROUPEL | COCONUT LECHE DE TIGRE | HABANERO CHILI
CILANTRO | SHALLOTS

TUNA TARTAR 550 THB

(120GR)

BLUE FIN TUNA | FRESH AVOCADO | WASABI PUREE | PICKLED CUCUMBERS
GINGER | JALAPENO | SPRING ONIONS | SESAME

BEEF CARPACCIO 580 THB

PICANHA BLACK ANGUS 150 DAYS | PARMIGIANO REGGIANO
ROCKET SALAD | CAPERS | PINE NUTS | SUNDRIED TOMATOES

SALADS

BURRATA DI PUGLIA DOP 690 THB

NDUJA CALABRESE SALAME DOP | GREMOLATA | CHERRY TOMATOES
KALAMATA OLIVES | CHILI MALA | SOURDOUGH

HORIATIKI GREEK SALAD 550 THB 🌿

GREEK FETA DOP | CUCUMBERS | CHERRY TOMATOES | BEEF TOMATOES
KALAMATA OLIVES | GREEN PEPPERS | CAPERS | BASIL
MINT | OREGANO | TUSCAN OLIVE OIL DOP

CAESAR 390 THB ❤️

BABY ROMAINE | PARMIGIANO REGGIANO DOP
CROUTONS | CAESAR DRESSING

ADD-ONS

RED LABEL ORGANIC CRISPY KATSU CHICKEN BREAST 180 THB
TIGER PRAWNS (5 PIECES) 250 THB

POKE BOWL 490 THB

NORWEGIAN SALMON | EDAMAME | PICKLED CABBAGE | FRESH CORN
CUCUMBERS | RADISH | MANGO | IKURA | JAPANESE RICE | SESAME DRESSING



VEGETARIAN



VEGAN



SPICY

ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

YONA

M E N U



SIGNATURE DISHES

COCONUT CEVICHE 750 THB

GROUPER | COCONUT LECHE DE TIGRE | HABANERO CHILI
CILANTRO | SHALLOTS

WAGYU TRUFFLE MALA SUSHI ROLL 850 THB

ABURI WAGYU Picanha MB4 | AVOCADO | CHILI MALA
TRUFFLE MAYO | TOBIKO | IKURA

TOM YAM SUSHI ROLL 580 THB

TIGER PRAWNS | TOM YAM MAYO | CUCUMBER | CHILI MALA
DILL | SEAWEED CAVIAR

PHUKET SUSHI ROLL 380 THB

PHUKET MANGO | AVOCADO | TAMAGO | CREAM CHEESE
PASSION FRUIT MAYO | CHILI MALA

LOBSTER PACCHERI 2,690 THB

(FOR 2 / FINISHED AT THE TABLE)

WHOLE MAINE LOBSTER | CREAMY LOBSTER BISQUE
CHERRY TOMATO CONFIT | THAI BASIL | TARRAGON

SPICY CRAB CURRY SPAGHETTI 850 THB

CRAB MEAT | RED CURRY SAUCE | PICKLED GINGER | IKURA

PORCINI PIZZA 950 THB

FIOR DI LATTE | SALMORIGLIO PORCINI MUSHROOMS
PARMIGIANO REGGIANO DOP | ITALIAN PARSLEY

PASSION FRUIT & WHITE CHOCOLATE CREME BRULEE 380 THB

CRUMBLE | COCONUT GELATO



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

CATCH OF THE DAY

SUBJECT TO AVAILABILITY

WHOLE MEDITERRANEAN SEABASS 4,500 THB

(UP TO 3 PERSON / WAITING TIME 45 MIN)

BAKED IN SALT CRUST & PREPARED AT THE TABLE

PILAF RICE | RATATOUILLE | SAUCE VIERGE | LEMON

LARB SALMON 550 THB 🍷

(120GR)

RAW NORWEGIAN SALMON | SHALLOTS | ESPELETTE PEPPER

TOASTED RICE | CORIANDER | TUSCAN OLIVE OIL DOP | CORN CHIPS

SALMON CARPACCIO 590 THB

(150GR)

NORWEGIAN SALMON | PINK PEPPERCORN | BASIL | LEMON

PINE NUTS | TUSCAN OLIVE OIL DOP | TOASTED SOURDOUGH FICELLE

SALMON TATAKI 550 THB

(150GR)

NORWEGIAN SALMON | PONZU | SARAWAK BLACK PEPPER | IKURA

ONION | DEEP FRIED GARLIC

CHEF'S SPECIALS

A TASTE YOU WILL REMEMBER

TOMAHAWK ANGUS 150 DAYS 5,300 THB

(UP TO 3 PERSON / WAITING TIME 45 MIN)

ROSEDALE ANGUS | RATATOUILLE | POTATO PUREE | VINE TOMATOES

3 PEPPERCORN SAUCE | CHIMICHURRI

STARTERS

WAGYU BEEF TACO 590 THB

WAGYU BRISKET BEEF BARBACOA IN TORTILLA | CILANTRO | ONIONS
KALAMATA OLIVES | SALSA VERDE | FRESH AVOCADO GUASACACA | SOUR CREAM

TIGER PRAWNS TACO 550 THB

BREADED TIGER PRAWNS IN TORTILLA | CHEDDAR & MOZZARELLA CHEESE
FRESH AVOCADO GUASACACA | SLAW | MANGO SALSA | CHIPOTLE MAYO
SOUR CREAM

CHICKEN QUESADILLA 480 THB

ROASTED SPICED CHICKEN THIGH IN TORTILLA | AVOCADO GUACASACA
CHEDDAR & MOZZARELLA CHEESE | PICKLED JALAPENO | CILANTRO
CHIPOTLE CHEESE SAUCE

CALAMARI FRITTI 460 THB

CHIPOTLE MAYO | PARSLEY MAYO

HUMMUS 390 THB

TAHINI | CHICKPEA & HERB SALAD | HOUSE FLAT BREAD

TRUFFLE FRIES XL 380 THB

TRUFFLE OIL | PARMIGIANO REGGIANO DOP
CHIPOTLE MAYO | HORSERADISH SAUCE



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

SHARING PLATTERS

SEAFOOD FOR 2 3,990 THB

(WAITING TIME 30 MIN)

OYSTERS KYS ÉTOILE N°4	8 PIECES
HOKKAIDO SCALLOPS SASHIMI	2 PIECES
OBSIBLUE CALEDONIAN PRAWNS	8 PIECES
NORWEGIAN SMOKED SALMON	100 GR
GROUPER COCONUT CEVICHE	

SEAFOOD FOR 4 6,500 THB

(WAITING TIME 30 MIN)

OYSTERS KYS ÉTOILE N°4	12 PIECES
HOKKAIDO SCALLOPS SASHIMI	4 PIECES
OBSIBLUE CALEDONIAN PRAWNS	16 PIECES
NORWEGIAN SMOKED SALMON	150 GR
GROUPER COCONUT CEVICHE	

SAUCES

MAYONNAISE | MIGNONETTE | THAI SEAFOOD
SERVED WITH SOURDOUGH & SALTED BUTTER

ADD-ONS

WHOLE MAINE LOBSTER + 2,500 THB
CAVIAR KAVIARI OSCIETRA 50 GR + 5,000 THB



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SPICY

ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

COLD CUTS & CHEESES SELECTION 1,450 THB

PROSCIUTTO SAN DANIELE 16 MONTHS | VENTRICINA PICCANTE DOP
TRUFFLE SALAME NAPOLI | TRUFFLE BRIE | MANCHEGO | KALAMATA OLIVES
HOUSE PICKLES | SPICED CASHEWS | SALTED BUTTER
TOASTED SOURDOUGH FICELLE

MEZZE 1,290 THB

HUMMUS | TZATZIKI | EGGPLANT CAVIAR | ROMESCO | VEGGIES
GRAPES | OLIVES | SELECTION OF NUTS | HOUSE FLATBREAD

CHEESE SELECTION 1,290 THB

TRUFFLE BRIE | GORGONZOLA CREMOSO DOP | MANCHEGO | BRILLAT-SAVARIN
AGED MIMOLETTE | TOASTED SOURDOUGH FICELLE | SELECTION OF NUTS

SUSHI PLATTER 4,500 THB

WAITING TIME 30 MIN

SUSHI ROLLS 48 PIECES

LOBSTER | TOM YAM | SPICY TUNA | NORWAY MAKI | RAINBOW | PHUKET

SASHIMI & NIGIRI 16 PIECES

WAKAME | HOUSE KIMCHI



VEGETARIAN



VEGAN

SPICY



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

RAW BAR

CAVIAR KAVIARI

OSCIETRA PRESTIGE 125 GR 16,000 THB

OSCIETRA PRESTIGE 50 GR 6,700 THB

CRÈME FRAÎCHE | HARDBOILED EGGS | SHALLOTS

RYE CRACKERS | BLINIS

LOBSTER SASHIMI 2,490 THB

TAIL SASHIMI STYLE | STEAMED CLAWS

HERB MAYONNAISE | IKURA | SEAWEED CAVIAR

FRENCH OYSTERS KYS ÉTOILE N°4

MIGNONETTE SAUCE | WASABI | SESAME VINAIGRETTE

3 PIECES 550 THB | 6 PIECES 950 THB | 12 PIECES 1,750 THB

COCONUT CEVICHE 750 THB

GROUPER | COCONUT LECHE DE TIGRE | HABANERO CHILI

CILANTRO | SHALLOTS

TUNA TARTAR 550 THB

(120GR)

BLUE FIN TUNA | FRESH AVOCADO | WASABI PUREE | PICKLED CUCUMBERS

GINGER | JALAPENO | SPRING ONIONS | SESAME

BEEF CARPACCIO 580 THB

PICANHA BLACK ANGUS 150 DAYS | PARMIGIANO REGGIANO

ROCKET SALAD | CAPERS | PINE NUTS | SUNDRIED TOMATOES

SALADS

BURRATA DI PUGLIA DOP 690 THB

NDUJA CALABRESE SALAME DOP | GREMOLATA | CHERRY TOMATOES
KALAMATA OLIVES | CHILI MALA | SOURDOUGH

HORIATIKI GREEK SALAD 550 THB

GREEK FETA DOP | CUCUMBERS | CHERRY TOMATOES | BEEF TOMATOES
KALAMATA OLIVES | GREEN PEPPERS | CAPERS | BASIL
MINT | OREGANO | TUSCAN OLIVE OIL DOP

CAESAR 390 THB

BABY ROMAINE | PARMIGIANO REGGIANO DOP
CROUTONS | CAESAR DRESSING

ADD-ONS

RED LABEL ORGANIC CRISPY KATSU CHICKEN BREAST 180 THB
TIGER PRAWNS (5 PIECES) 250 THB

POKE BOWL 490 THB

NORWEGIAN SALMON | EDAMAME | PICKLED CABBAGE | FRESH CORN
CUCUMBERS | RADISH | MANGO | IKURA | JAPANESE RICE | SESAME DRESSING



VEGETARIAN



VEGAN

SPICY



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

JAPANESE

SASHIMI

4 PIECES PER FISH

WILD HOKKAIDO SCALLOPS 550 THB

OCTOPUS 470 THB

HAMACHI 450 THB

SOY CURED BLUE FIN TUNA 380 THB

NORWEGIAN SALMON 380 THB

NORWEGIAN MACKEREL 350 THB

SASHIMI DELUXE 1,990 THB

3 PIECES PER FISH

NORWEGIAN SALMON | OCTOPUS | HAMACHI | NORWEGIAN MACKEREL

SOY CURED BLUE FIN TUNA

NIGIRI SELECTION

2 PIECES PER FISH

WILD HOKKAIDO SCALLOP 290 THB

HAMACHI 260 THB

OCTOPUS 190 THB

SOY CURED BLUEFIN TUNA 180 THB

NORWEGIAN SALMON 160 THB

NORWEGIAN MACKEREL 150 THB

NIGIRI DELUXE 550 THB

1 PIECE PER NIGIRI

NORWEGIAN SALMON | OCTOPUS | HAMACHI | NORWEGIAN MACKEREL

SOY CURED BLUE FIN TUNA



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SPICY



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

SUSHI ROLLS 8 PIECES

LOBSTER 850 THB

MAINE LOBSTER | AVOCADO | TOBIKO | TERIYAKI SAUCE
SPICY MAYO | TEMPURA FLAKES

WAGYU TRUFFLE MALA 850 THB

ABURI WAGYU Picanha MB4 | AVOCADO | CHILI MALA
TRUFFLE MAYO | TOBIKO | IKURA

CRAB AVOCADO 750 THB

CURRY SPICE SEASONED KING CRAB | AVOCADO | CUCUMBER
POMELO | SEAWEED CAVIAR

RETURN OF THE MACK 590 THB

PICKLED MACKEREL | SMOKED MACKEREL | CUCUMBER | HORSERADISH CREAM
SEAWEED CAVIAR | MISO SAUCE

TOM YAM 580 THB

TIGER PRAWNS | TOM YAM MAYO | CUCUMBER | CHILI MALA
DILL | SEAWEED CAVIAR

RAINBOW 480 THB

TUNA | NORWEGIAN SALMON | PRAWN | PHILADELPHIA CREAM CHEESE
CUCUMBER | AVOCADO | IKURA

SPICY TUNA 420 THB

YELLOW FIN TUNA NEGITORO | CREAM CHEESE | AVOCADO | CUCUMBER | CORIANDER
SPICY MAYO | CHILI THREAD | SEAWEED CAVIAR | IKURA | SPRING ONION

NORWAY MAKI 410 THB

ABURI SALMON | MISO SAUCE | CREAM CHEESE | CUCUMBER | TAMAGO

PHUKET 380 THB

PHUKET MANGO | AVOCADO | TAMAGO | CREAM CHEESE
PASSION FRUIT MAYO | CHILI MALA

EAT YOUR VEGGIES 350 THB

BABY ROMAINE | AVOCADO | CARROT | TOMATO | SHALLOT
FRIED SWEET POTATO CRISPS

MAINS

RIB EYE STEAK 1,890 THB

300G ANGUS STOCKYARD 200 DAYS | FRENCH FRIES | MESCLUN
VINE TOMATOES | 3 PEPPERCORN SAUCE | CHIMICHURRI

PICANHA D-RUMP STEAK 1,490 THB

300GR ANGUS 150 DAYS | FRENCH FRIES | MESCLUN | VINE TOMATOES
3 PEPPERCORN SAUCE | CHIMICHURRI

OCTOPUS 990 THB

BLUE MSC LABEL GRILLED SOUS-VIDE OCTOPUS
POTATO PUREE | PUTTANESCA SAUCE

RED SNAPPER 850 THB

LIGHT ZUCCHINI & BASIL SAUCE | CHERRY TOMATO
CHICKPEA | EDAMAME

YONA SMASH CHEESEBURGER 790 THB

ANGUS BEEF PATTIES | EMMENTAL CHEESE | SIGNATURE SAUCE
ONIONS | PICKLES | FRIES
EXTRA PATTY (100GR) + 290 THB

ORGANIC CHICKEN SUPREME 750 THB

300G RED LABEL ORGANIC CHICKEN | APICIUS SAUCE | BABY POTATOES
PINE NUTS | FRESH HERBS



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SPICY



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PASTAS & RISOTTO

FRESH HOMEMADE PASTA

LOBSTER PACCHERI 2,690 THB

(FOR 2 / FINISHED AT THE TABLE)

WHOLE MAINE LOBSTER | CREAMY LOBSTER BISQUE
CHERRY TOMATO CONFIT | THAI BASIL | TARRAGON

SPICY CRAB CURRY SPAGHETTI 850 THB

CRAB MEAT | RED CURRY SAUCE | PICKLED GINGER | IKURA

DRY PASTA | MONOGRANO FELICETTI

LINGUINE VONGOLE 590 THB

ANDAMAN CLAMS | CHERRY TOMATOES | WHITE WINE
GARLIC & PARSLEY | PEPPERONCINO

SPAGHETTONE ALLA BURRATA 580 THB

FRESH BURRATA PUGLIESE DOP | SAN MARZANO MARINARA
CHERRY TOMATO CONFIT | PESTO | PINE NUTS | BASIL

RISOTTO | ACQUERELLO CARNAROLI

RISOTTO OF THE MOMENT 990 THB

BASED ON CHEF INSPIRATION & SEASONALITY

(ASK YOUR WAITER)



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

NEAPOLITAN CONTEMPORARY PIZZAS

24 HOURS FERMENTED PIZZA DOUGH

BURRATA & PROSCIUTTO 950 THB

SAN MARZANO TOMATO SAUCE | FRESH BURRATTA DI PUGLIA DOP
PROSCIUTTO SAN DANIELE 16 MONTHS | ROCKET SALAD
PARMIGIANO REGGIANO DOP

6 CHEESES 950 THB

FIOR DI LATTE | TALEGGIO DOP | SMOKED SCAMORZA DOP
GORGONZOLA DOP | FRESH RICOTTA | PARMIGIANO REGGIANO DOP

PORCINI 950 THB

FIOR DI LATTE | SALMORIGLIO PORCINI MUSHROOMS
PARMIGIANO REGGIANO DOP | ITALIAN PARSLEY

NDUJOLA 850 THB

FIOR DI LATTE | GORGONZOLA DOP | NDUJA SALAME DOP
RED ONIONS | BASIL

PROSCIUTTO & MUSHROOMS 750 THB

SAN MARZANO TOMATO SAUCE | FIOR DI LATTE
PROSCIUTTO COTTO ZAFIRO | SALMORIGLIO BUTTON MUSHROOMS
PARMIGIANO REGGIANO DOP | BASIL

SCAMORZA & PEPPER 650 THB

SAN MARZANO TOMATO SAUCE | SMOKED SCAMORZA
SARAWAK BLACK PEPPER

MARGHERITA CON RICCOTA 650 THB

SAN MARZANO TOMATO SAUCE | FIOR DI LATTE
PARMIGIANO REGGIANO DOP | FRESH RICOTTA | BASIL



ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

DESSERTS

DELUXE FRUIT PLATTER 1,600 THB 

SELECTION OF SEASONAL FRUITS | 3 SCOOPS GELATO

THE TART OF THE MOMENT 480 THB 

BASED ON CHEF'S INSPIRATION & SEASONAL PRODUCTS

(ASK YOUR WAITER)

FRENCH CHOCOLATE MOUSSE 480 THB 

INAYA 65% CACAO | ALUNGA 41% CACAO

HAZELNUTS PRALINE | MASCARPONE

YONA MANGO MELBA 450 THB 

FIOR DI LATTE GELATO | COCONUT GELATO | MANGO NAHM DOK MAI

CRUMBLE | RASPBERRY COULIS

TROPICAL FRUITS 450 THB 

SELECTION OF SEASONAL FRUITS

PASSION FRUIT & WHITE CHOCOLATE CREME BRULEE 380 THB 

CRUMBLE | COCONUT GELATO

YONA SIGNATURE MANGO STICKY RICE 380 THB 

MANGO NAHM DOK MAI | SWEET STICKY RICE | COCONUT GELATO

OUR SELECTION OF GELATO 

SERVED ON DAILY MADE DELICIOUS CRUMBLE

FIOR DI LATTE | COCONUT | SEA SALT CARAMEL | CHOCOLATE

FRENCH VANILLA | BANANA-CHOCOLATE

1 SCOOP 135 THB | 2 SCOOPS 260 THB | 3 SCOOPS 380 THB

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DESSERTS

DELUXE FRUIT PLATTER 1,600 THB 

SELECTION OF SEASONAL FRUITS | 3 SCOOPS GELATO

THE TART OF THE MOMENT 480 THB 

BASED ON CHEF'S INSPIRATION & SEASONAL PRODUCTS

(ASK YOUR WAITER)

FRENCH CHOCOLATE MOUSSE 480 THB 

INAYA 85% CACAO | ALUNGA 41% CACAO

HAZELNUTS PRALINE | MASCARPONE

YONA MANGO MELBA 450 THB 

FIOR DI LATTE GELATO | COCONUT GELATO | MANGO NAHM DOK MAI

CRUMBLE | RASPBERRY COULIS

TROPICAL FRUITS 450 THB 

SELECTION OF SEASONAL FRUITS

PASSION FRUIT & WHITE CHOCOLATE CREME BRULEE 380 THB 

CRUMBLE | COCONUT GELATO

YONA SIGNATURE MANGO STICKY RICE 380 THB 

MANGO NAHM DOK MAI | SWEET STICKY RICE | COCONUT GELATO

OUR SELECTION OF GELATO 

SERVED ON DAILY MADE DELICIOUS CRUMBLE

FIOR DI LATTE | COCONUT | SEA SALT CARAMEL | CHOCOLATE

FRENCH VANILLA | BANANA-CHOCOLATE

1 SCOOP 135 THB | 2 SCOOPS 260 THB | 3 SCOOPS 380 THB

NEAPOLITAN CONTEMPORARY PIZZAS

24 HOURS FERMENTED PIZZA DOUGH

BURRATA & PROSCIUTTO 950 THB

SAN MARZANO TOMATO SAUCE | FRESH BURRATTA DI PUGLIA DOP
PROSCIUTTO SAN DANIELE 16 MONTHS | ROCKET SALAD
PARMIGIANO REGGIANO DOP

6 CHEESES 950 THB

FIOR DI LATTE | TALEGGIO DOP | SMOKED SCAMORZA DOP
GORGONZOLA DOP | FRESH RICOTTA | PARMIGIANO REGGIANO DOP

PORCINI 950 THB

FIOR DI LATTE | SALMORIGLIO PORCINI MUSHROOMS
PARMIGIANO REGGIANO DOP | ITALIAN PARSLEY

NDUJOLA 850 THB

FIOR DI LATTE | GORGONZOLA DOP | NDUJA SALAME DOP
RED ONIONS | BASIL

PROSCIUTTO & MUSHROOMS 750 THB

SAN MARZANO TOMATO SAUCE | FIOR DI LATTE
PROSCIUTTO COTTO ZAFIRO | SALMORIGLIO BUTTON MUSHROOMS
PARMIGIANO REGGIANO DOP | BASIL

SCAMORZA & PEPPER 650 THB

SAN MARZANO TOMATO SAUCE | SMOKED SCAMORZA
SARAWAK BLACK PEPPER

MARGHERITA CON RICCOTA 650 THB

SAN MARZANO TOMATO SAUCE | FIOR DI LATTE
PARMIGIANO REGGIANO DOP | FRESH RICOTTA | BASIL



VEGETARIAN



VEGAN



SPICY

ALL PRICES ARE IN THAI BAHT AND INCLUSIVE OF SERVICE CHARGE AND TAX

SIGNATURE DISHES

COCONUT CEVICHE 750 THB

GROUPEL | COCONUT LECHE DE TIGRE | HABANERO CHILI
CILANTRO | SHALLOTS

WAGYU TRUFFLE MALA SUSHI ROLL 850 THB

ABURI WAGYU Picanha MB4 | AVOCADO | CHILI MALA
TRUFFLE MAYO | TOBIKO | IKURA

TOM YAM SUSHI ROLL 580 THB

TIGER PRAWNS | TOM YAM MAYO | CUCUMBER | CHILI MALA
DILL | SEAWEED CAVIAR

PHUKET SUSHI ROLL 380 THB

PHUKET MANGO | AVOCADO | TAMAGO | CREAM CHEESE
PASSION FRUIT MAYO | CHILI MALA

LOBSTER PACCHERI 2,690 THB

(FOR 2 / FINISHED AT THE TABLE)

WHOLE MAINE LOBSTER | CREAMY LOBSTER BISQUE
CHERRY TOMATO CONFIT | THAI BASIL | TARRAGON

SPICY CRAB CURRY SPAGHETTI 850 THB

CRAB MEAT | RED CURRY SAUCE | PICKLED GINGER | IKURA

PORCINI PIZZA 950 THB

FIOR DI LATTE | SALMORIGLIO PORCINI MUSHROOMS
PARMIGIANO REGGIANO DOP | ITALIAN PARSLEY

PASSION FRUIT & WHITE CHOCOLATE CREME BRULEE 380 THB

CRUMBLE | COCONUT GELATO



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CATCH OF THE DAY

SUBJECT TO AVAILABILITY

WHOLE MEDITERRANEAN SEABASS 4,500 THB

(UP TO 3 PERSON / WAITING TIME 45 MIN)

BAKED IN SALT CRUST & PREPARED AT THE TABLE

PILAF RICE | RATATOUILLE | SAUCE VIERGE | LEMON

LARB SALMON 550 THB

(120GR)

RAW NORWEGIAN SALMON | SHALLOTS | ESPELETTE PEPPER

TOASTED RICE | CORIANDER | TUSCAN OLIVE OIL DOP | CORN CHIPS

SALMON CARPACCIO 590 THB

(150GR)

NORWEGIAN SALMON | PINK PEPPERCORN | BASIL | LEMON

PINE NUTS | TUSCAN OLIVE OIL DOP | TOASTED SOURDOUGH FICELLE

SALMON TATAKI 550 THB

(150GR)

NORWEGIAN SALMON | PONZU | SARAWAK BLACK PEPPER | IKURA

ONION | DEEP FRIED GARLIC

CHEF'S SPECIALS

A TASTE YOU WILL REMEMBER

TOMAHAWK ANGUS 150 DAYS 5,300 THB

(UP TO 3 PERSON / WAITING TIME 45 MIN)

ROSEDALE ANGUS | RATATOUILLE | POTATO PUREE | VINE TOMATOES

3 PEPPERCORN SAUCE | CHIMICHURRI

PASTAS & RISOTTO

FRESH HOMEMADE PASTA

LOBSTER PACCHERI 2,690 THB

(FOR 2 / FINISHED AT THE TABLE)

WHOLE MAINE LOBSTER | CREAMY LOBSTER BISQUE

CHERRY TOMATO CONFIT | THAI BASIL | TARRAGON

SPICY CRAB CURRY SPAGHETTI 850 THB

CRAB MEAT | RED CURRY SAUCE | PICKLED GINGER | IKURA

DRY PASTA | MONOGRANO FELICETTI

LINGUINE VONGOLE 590 THB

ANDAMAN CLAMS | CHERRY TOMATOES | WHITE WINE

GARLIC & PARSLEY | PEPPERONCINO

SPAGHETTONE ALLA BURRATA 580 THB

FRESH BURRATA PUGLIESE DOP | SAN MARZANO MARINARA

CHERRY TOMATO CONFIT | PESTO | PINE NUTS | BASIL

RISOTTO | ACQUERELLO CARNAROLI

RISOTTO OF THE MOMENT 990 THB

BASED ON CHEF INSPIRATION & SEASONALITY

(ASK YOUR WAITER)



VEGETARIAN



VEGAN



SPICY

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MAINS

RIB EYE STEAK 1,890 THB

300G ANGUS STOCKYARD 200 DAYS | FRENCH FRIES | MESCLUN
VINE TOMATOES | 3 PEPPERCORN SAUCE | CHIMICHURRI

PICANHA D-RUMP STEAK 1,490 THB

300GR ANGUS 150 DAYS | FRENCH FRIES | MESCLUN | VINE TOMATOES
3 PEPPERCORN SAUCE | CHIMICHURRI

OCTOPUS 990 THB

BLUE MSC LABEL GRILLED SOUS-VIDE OCTOPUS
POTATO PUREE | PUTTANESCA SAUCE

RED SNAPPER 850 THB

LIGHT ZUCCHINI & BASIL SAUCE | CHERRY TOMATO
CHICKPEA | EDAMAME

YONA SMASH CHEESEBURGER 790 THB

ANGUS BEEF PATTIES | EMMENTAL CHEESE | SIGNATURE SAUCE
ONIONS | PICKLES | FRIES
EXTRA PATTY (100GR) + 290 THB

ORGANIC CHICKEN SUPREME 750 THB

300G RED LABEL ORGANIC CHICKEN | APICIUS SAUCE | BABY POTATOES
PINE NUTS | FRESH HERBS

STARTERS

WAGYU BEEF TACO 590 THB

WAGYU BRISKET BEEF BARBACOA IN TORTILLA | CILANTRO | ONIONS
KALAMATA OLIVES | SALSA VERDE | FRESH AVOCADO GUASACACA | SOUR CREAM

TIGER PRAWNS TACO 550 THB

BREADED TIGER PRAWNS IN TORTILLA | CHEDDAR & MOZZARELLA CHEESE
FRESH AVOCADO GUASACACA | SLAW | MANGO SALSA | CHIPOTLE MAYO
SOUR CREAM

CHICKEN QUESADILLA 480 THB

ROASTED SPICED CHICKEN THIGH IN TORTILLA | AVOCADO GUACASACA
CHEDDAR & MOZZARELLA CHEESE | PICKLED JALAPENO | CILANTRO
CHIPOTLE CHEESE SAUCE

CALAMARI FRITTI 460 THB

CHIPOTLE MAYO | PARSLEY MAYO

HUMMUS 390 THB

TAHINI | CHICKPEA & HERB SALAD | HOUSE FLAT BREAD

TRUFFLE FRIES XL 380 THB

TRUFFLE OIL | PARMIGIANO REGGIANO DOP
CHIPOTLE MAYO | HORSERADISH SAUCE



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SHARING PLATTERS

SEAFOOD FOR 2 3,990 THB

(WAITING TIME 30 MIN)

OYSTERS KYS ÉTOILE N°4	8 PIECES
HOKKAIDO SCALLOPS SASHIMI	2 PIECES
OBSIBLUE CALEDONIAN PRAWNS	8 PIECES
NORWEGIAN SMOKED SALMON	100 GR
GROUPE COCONUT CÉVICHE	

SEAFOOD FOR 4 6,500 THB

(WAITING TIME 30 MIN)

OYSTERS KYS ÉTOILE N°4	12 PIECES
HOKKAIDO SCALLOPS SASHIMI	4 PIECES
OBSIBLUE CALEDONIAN PRAWNS	16 PIECES
NORWEGIAN SMOKED SALMON	150 GR
GROUPE COCONUT CÉVICHE	

SAUCES

MAYONNAISE | MIGNONETTE | THAI SEAFOOD
SERVED WITH SOURDOUGH & SALTED BUTTER

ADD-ONS

WHOLE MAINE LOBSTER + 2,500 THB
CAVIAR KAVIARI OSCIETRA 50 GR + 5,000 THB

SUSHI ROLLS 8 PIECES

LOBSTER 850 THB

MAINE LOBSTER | AVOCADO | TOBIKO | TERIYAKI SAUCE
SPICY MAYO | TEMPURA FLAKES

WAGYU TRUFFLE MALA 850 THB

ABURI WAGYU Picanha MB4 | AVOCADO | CHILI MALA
TRUFFLE MAYO | TOBIKO | IKURA

CRAB AVOCADO 750 THB

CURRY SPICE SEASONED KING CRAB | AVOCADO | CUCUMBER
POMELO | SEAWEED CAVIAR

RETURN OF THE MACK 590 THB

PICKLED MACKEREL | SMOKED MACKEREL | CUCUMBER | HORSERADISH CREAM
SEAWEED CAVIAR | MISO SAUCE

TOM YAM 580 THB

TIGER PRAWNS | TOM YAM MAYO | CUCUMBER | CHILI MALA
DILL | SEAWEED CAVIAR

RAINBOW 480 THB

TUNA | NORWEGIAN SALMON | PRAWN | PHILADELPHIA CREAM CHEESE
CUCUMBER | AVOCADO | IKURA

SPICY TUNA 420 THB

YELLOW FIN TUNA NEGITORO | CREAM CHEESE | AVOCADO | CUCUMBER | CORIANDER
SPICY MAYO | CHILI THREAD | SEAWEED CAVIAR | IKURA | SPRING ONION

NORWAY MAKI 410 THB

ABURI SALMON | MISO SAUCE | CREAM CHEESE | CUCUMBER | TAMAGO

PHUKET 380 THB

PHUKET MANGO | AVOCADO | TAMAGO | CREAM CHEESE
PASSION FRUIT MAYO | CHILI MALA

EAT YOUR VEGGIES 350 THB

BABY ROMAINE | AVOCADO | CARROT | TOMATO | SHALLOT
FRIED SWEET POTATO CRISPS



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JAPANESE

SASHIMI

4 PIECES PER FISH

WILD HOKKAIDO SCALLOPS 550 THB

OCTOPUS 470 THB

HAMACHI 450 THB

SOY CURED BLUE FIN TUNA 380 THB

NORWEGIAN SALMON 380 THB

NORWEGIAN MACKEREL 350 THB

SASHIMI DELUXE 1,990 THB

3 PIECES PER FISH

NORWEGIAN SALMON | OCTOPUS | HAMACHI | NORWEGIAN MACKEREL

SOY CURED BLUE FIN TUNA

NIGIRI SELECTION

2 PIECES PER FISH

WILD HOKKAIDO SCALLOP 290 THB

HAMACHI 260 THB

OCTOPUS 190 THB

SOY CURED BLUEFIN TUNA 180 THB

NORWEGIAN SALMON 160 THB

NORWEGIAN MACKEREL 150 THB

NIGIRI DELUXE 550 THB

1 PIECE PER NIGIRI

NORWEGIAN SALMON | OCTOPUS | HAMACHI | NORWEGIAN MACKEREL

SOY CURED BLUE FIN TUNA

COLD CUTS & CHEESES SELECTION 1,450 THB

PROSCIUTTO SAN DANIELE 16 MONTHS | VENTRICINA PICCANTE DOP

TRUFFLE SALAME NAPOLI | TRUFFLE BRIE | MANCHEGO | KALAMATA OLIVES

HOUSE PICKLES | SPICED CASHEWS | SALTED BUTTER

TOASTED SOURDOUGH FICELLE

MEZZE 1,290 THB

HUMMUS | TZATZIKI | EGGPLANT CAVIAR | ROMESCO | VEGGIES

GRAPES | OLIVES | SELECTION OF NUTS | HOUSE FLATBREAD

CHEESE SELECTION 1,290 THB

TRUFFLE BRIE | GORGONZOLA CREMOSO DOP | MANCHEGO | BRILLAT-SAVARIN

AGED MIMOLETTE | TOASTED SOURDOUGH FICELLE | SELECTION OF NUTS

SUSHI PLATTER 4,500 THB

WAITING TIME 30 MIN

SUSHI ROLLS 48 PIECES

LOBSTER | TOM YAM | SPICY TUNA | NORWAY MAKI | RAINBOW | PHUKET

SASHIMI & NIGIRI 16 PIECES

WAKAME | HOUSE KIMCHI



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RAW BAR

CAVIAR KAVIARI

OSCIETRA PRESTIGE 125 GR 16,000 THB

OSCIETRA PRESTIGE 50 GR 6,700 THB

CRÈME FRAÎCHE | HARDBOILED EGGS | SHALLOTS
RYE CRACKERS | BLINIS

LOBSTER SASHIMI 2,490 THB

TAIL SASHIMI STYLE | STEAMED CLAWS
HERB MAYONNAISE | IKURA | SEAWEED CAVIAR

FRENCH OYSTERS KYS ÉTOILE N°4

MIGNONETTE SAUCE | WASABI | SESAME VINAIGRETTE
3 PIECES 550 THB | 6 PIECES 950 THB | 12 PIECES 1,750 THB

COCONUT CEVICHE 750 THB 🌶️

GROUPEL | COCONUT LECHE DE TIGRE | HABANERO CHILI
CILANTRO | SHALLOTS

TUNA TARTAR 550 THB

(120GR)

BLUE FIN TUNA | FRESH AVOCADO | WASABI PUREE | PICKLED CUCUMBERS
GINGER | JALAPENO | SPRING ONIONS | SESAME

BEEF CARPACCIO 580 THB

PICANHA BLACK ANGUS 150 DAYS | PARMIGIANO REGGIANO
ROCKET SALAD | CAPERS | PINE NUTS | SUNDRIED TOMATOES

SALADS

BURRATA DI PUGLIA DOP 690 THB

NDUJA CALABRESE SALAME DOP | GREMOLATA | CHERRY TOMATOES
KALAMATA OLIVES | CHILI MALA | SOURDOUGH

HORIATIKI GREEK SALAD 550 THB 🌿

GREEK FETA DOP | CUCUMBERS | CHERRY TOMATOES | BEEF TOMATOES
KALAMATA OLIVES | GREEN PEPPERS | CAPERS | BASIL
MINT | OREGANO | TUSCAN OLIVE OIL DOP

CAESAR 390 THB ❤️

BABY ROMAINE | PARMIGIANO REGGIANO DOP
CROUTONS | CAESAR DRESSING

ADD-ONS

RED LABEL ORGANIC CRISPY KATSU CHICKEN BREAST 180 THB
TIGER PRAWNS (5 PIECES) 250 THB

POKE BOWL 490 THB

NORWEGIAN SALMON | EDAMAME | PICKLED CABBAGE | FRESH CORN
CUCUMBERS | RADISH | MANGO | IKURA | JAPANESE RICE | SESAME DRESSING



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