

What are you in the mood for?

APPETIZER | SOUP | MAIN COURSE | SIDES | DESSERT
BEST SELECTION | VEGETARIAN MENU
DEGUSTATIONS SET MENU
3-COURSE SET | 4-COURSE SET
5-COURSE VEGETARIAN SET | 6-COURSE VEGETARIAN SET
NON-ALCOHOLIC BEVERAGE
BEERS | COCKTAILS | GIN & TONIC (G&T)
SPIRITS | CHAMPAGNE & WINES



Promotion Wine of the Month
Our special selection of wines for perfect accompaniment to your evening

☆ Signature | ♡ Gluten | ♡ Pork | ♡ for Wellbeing | L Vegetarian | * Nuts | ! Spicy

Prices are in Thai Baht, subject to 10% service charge and applicable tax

White Wine

Vintage may vary

2022 Colombard, Monsoon Valley, Thailand 2,190

2023 Grenache Syrah Carignan, Paul Mas, France 2,490

2023 Grenache Syrah Chenin Blanc, Thailand 2,000

2022 Chenin Blanc, Reveals, Nashik, India 2,900

Red Wine

Vintage may vary

2020 Shiraz, Monsoon Valley, Hualhin, Thailand 2,190

2019 Grenache Syrrog Syrah Cabernet, Thailand 2,490

2019 Cabernet Sauvignon, Penfolds Max's, South Australia, Australia 5,490

2023 Syrah, Reveals, Nashik, India 2,900

2022 Nero D'Avola, Reveals, Nashik, India 2,900

Rosé Wine

2023 Penfold's Max's Rose Limited, Adelaide Hills, Australia 3,000

2023 Blended Rosé, Monsoon Valley, Hua Hin, Thailand 2,200

2022 Grenache Sakuna Rosé, Thailand 2,200

APPETIZER

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Vertigo's Exquisite Selection of Oysters !

Half Dozen
1,500

Fine de Claire No. 2 (Intensive-Clleiron, France)

Choice of condiments:
Champagne Granité
Yuzu and Green Apple Gel
Mignonette with Nam Jin Seafood Flavore
Tobiko Sauce



Vertigo's Seafood Platter ☆ !

5,499
Limited Portions Per Day

Vertigo's selection of the finest seafood:

Boston Lobster, Jumbo Tiger Prawns, XL New Zealand Mussels, Alaskan King Crab

Blue Crab, Fine De Claire Oyster No.2, Black Roe Caviar

Served with a variety of condiments:
Champagne Granité, Classic Mignonette Sauce, Louisiana style Hot Sauce
Yuzu and Green Apple Gel Cubes, Nam Jin Seafood, Chimichurri, Tobiko Yogurt Sauce



Classic Poached Prawns Caesar Salad ♡

Organic Romain Lettuce, Crispy Bacon, Cabiello Chips, Parmigiano Reggiano, Poached Prawns, Caesar Dressing

750



Green Prawn Cocktail

Cold Water Shrimp | Cocktail Sauce | Avocado

720



Crab & Claw Bruschetta

Crab Spread | Lobster Claw | Nuts | Meringue

850



Famous Duck Salad ☆ ! ♡

Duck Hearts Dressing, Tossed Greens, Purees, Pomegranate, Cucumber, Red Radish, Avocado, Fresh Fruits, Sesame Seeds

790



Classic Grilled Chicken Caesar Salad ♡

Organic Romain Lettuce, Crispy Bacon, Cabiello Chips, Parmigiano Reggiano, Sous-Vide Grilled Chicken, Caesar Dressing

620



Hamachi Ceviche ! ♡

Salmon Roe, Yuzu Jalapeno Aioli, Chips Kakiage

890



Caprese ½ ☆

Variety of Locally Grown Organic Tomatoes, Mozzarella Mozzarella, Genovese Pesto, Buffalo Mozzarella

620



Scallop Tiradito

with ruche de type: Ikan Scallop, Leche de tigre (lime juice, garlic, coriander, celery), sweet potato, red onion, cilantro, crispy corn

1,150



Classic Caesar Salad !

Organic Romain Lettuce, Crispy Bacon, Cabiello Chips, Parmigiano Reggiano, Caesar Dressing

580



Classic Salmon Caesar Salad ! ♡

Organic Romain Lettuce, Crispy Bacon, Cabiello Chips, Parmigiano Reggiano, Norwegian Marinated Salmon, Caesar Dressing

620



Poached Lobster

Poached Lobster, Fennel Salad, Beetroot Sauce, Orange

890



Classic Boston Lobster Caesar Salad ! ♡

Organic Romain Lettuce, Crispy Bacon, Cabiello Chips, Parmigiano Reggiano, Half Boston Lobster, Caesar Dressing

890

BACK TO ALL DISHES

SOUP

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Mushroom Truffle Soup

Champignon | Coconut Cream | Green Oil

970



Royal Caribbean Bisque !

Royal Caribbean Bisque, Grilled Prawns, Rice Seed Sesame Lavash

750

BACK TO ALL DISHES

MAIN COURSE

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Free Range Baby Chicken

Heirloom Carrots, Mushroom Bacon Pearl Onion Potatoes, Truffle Relish

1,850



Lemongrass Chicken ?

Rice Vermicelli Noodles, Lemongrass Chicken, Vegetables, Crunchy Peanuts, Cilantro, Rice Vinegar

1,450



Crispy Chicken Burger

Iceberg, Kimchi, Kickboxing Mayo, Pickle Mustard, Swiss & Raw Reinedo, Fresh Fries

1,200



Spicy Prawn Linguine ☆ ! ♡

Linguine Pasta, Tiger Prawns, Chorizo, Garlic, Dried Chili, Thai Herb

1,700



Jumbo Tiger Prawn

Poached & Seared Tiger Prawn Tails, Roasted Peppers Couscous, Fondant Potato, Bok Choy, Chili Jam, Mango Salsa

1,750



Lobster Risotto

Butter Poached Canadian Lobster, Vin Blanc Risotto, Lobster Oil, Saffron, Lemon gel, Caviar

1,980



Sea Bass

Lemon Confit, Ratatouille, Thai Herb Oil Nishikiri Sauce

1,650



Snow Fish

Grilled Asparagus, Caper Berry, Cherry Tomato, Carrot, Beurre Blanc

1,900



Salmon !

Roasted Salmon, Potato Gnocchi, Green Pea Puree, Asparagus Tips, Morel Mushrooms Sauce

1,800



Grilled Lamb Chops

Roasted Potato, Vichy Carrots, Honey Mao Glaze, Toasted Almonds

2,300



Kurobuta Pork Chop ☆

Kurobuta Pork Chop, Calvados Cream, Granny Smith Apple, Roasted Potatoes, Vegetables

1,750



BBQ Back Pork Spare Ribs ☆ !

Slow Cooked Pork Spare Ribs, Smoked Spiced Bourbon BBQ Sauce, Roasted Potatoes, Mustard Seeds

1,600

Braised Short Rib

with Creamy Potato

3,200

Salmon Norway Catch

With Fresh Leaf salad and Creamy White Wine Sauce

1,850

BEEF SELECTION



Beef Tenderloin

Slow cooking beef tender loin and roasted cauliflower/gorgonzola puree

2,500



Black Angus Tenderloin Australian Grain Fed

Selection of 3 Sauces: Black Pepper, Wild Mushroom, Bordelaise

2,900 200g
4,100 300g



Beef Tenderloin, Australian Grass Fed ☆

Selection of 3 Sauces: Black Pepper, Wild Mushroom, Bordelaise

2,900 200g
3,700 300g



Sirloin Steak, Australian Grass Fed

Selection of 3 Sauces: Black Pepper, Wild Mushroom, Bordelaise

1,500 200g
2,400 300g



Premium Japanese Miyazaki Tenderloin 200gr

Selection of 3 Sauces: Black Pepper, Wild Mushroom, Bordelaise

4,800



Premium Australian Ribeye Steak 300g

Selection of 3 Sauces: Black Pepper, Wild Mushroom, Bordelaise

3,500

Sendai, Premium Japanese Beef 300g

Selection of 3 Sauces: Black Pepper, Wild Mushroom, Bordelaise

4,000

Skirt Steak, Australian Grass Fed 250g

Selection of 3 Sauces: Black Pepper, Wild Mushroom, Bordelaise

2,800

Main-Course Good for Two

Chateaubriand 650g

Black Angus Tenderloin
Available: 3 Side Dishes Pre-ot Sauces of your Choice

Lamb Rack 650g

Available: 3 Side Dishes Pre-ot Sauces of your Choice

5,500

Bone in Prime Steak

Three Side Dishes | Pre-Sauce

4,500

BACK TO ALL DISHES

SIDES

Signature | Gluten | Pork | Wellbeing | Vegetarian | Nuts | Spicy

Prices are in Thai Baht, subject to 10% service charge and applicable tax



Herb-Infused Mashed Potatoes

200



Citrus and Leaf Salad

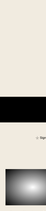
200



Glazed Wild Mushroom

Truffle Oil

340



Vichy Carrots

Honey Miso Glaze, Toasted Almonds

200



Potato Gratin

Parmigiano Reggiano

200



Vegetables

Seasonal Mixed Vegetables

340



French Fries

200



Potato Wedges

200



Rocket

Heirloom Tomato, Parmigiano Reggiano

290

Sauces

Black Pepper Sauce

Bordelaise

Wild Mushroom

Red Wine Jus

Bourbon BBQ Sauce

Thai Seafood Sauce

Chimichurri

BACK TO ALL DISHES

DESSERT

Signature | Gluten | Pork | Wellbeing | Vegetarian | Nuts | Spicy

Prices are in Thai Baht, subject to 10% service charge and applicable tax



Berry Charlotte

Strawberry Sherbet, Vanilla mousse, Ladyfinger, Raspberry Syrup, Fresh Berries

480



Chocolate Rosemary Cake

Chocolate Rosemary Cake, Crispy Praline, 56% Chocolate Crembly Cream, Apricot Sauce, Vanilla Ice Cream

480



Peach Yoghurt

Yoghurt Mousse, Peach Compote, White Chocolate Rice Crispies, Yoghurt Jelly, Fresh Peach

430



Gateau Basque

Almond Galette, Basque Cream, Dark Cherry Compote, Berry Sauce

480



Chocolate Banana

Vegan Dark Chocolate Banana, Cinnamon, Coconut Milk Jelly, Fresh Mango, Mango Sauce

440

Ice Cream Selection 230

Madagascar Vanilla Ice Cream

Dark Chocolate 70% Ice Cream

Tiramisu Ice Cream

Ferrero Rocher Ice Cream

Sorbet Selection 230

Namdokmai Mango Sherbet

Strawberry Sherbet

Passion Fruit Sherbet

Lychee Sherbet

BACK TO ALL DISHES

VEGETARIAN MENU COURSE

Signature | Gluten | Pork | Wellbeing | Vegetarian | Nuts | Spicy

Prices are in Thai Baht, subject to 10% service charge and applicable tax



Fresh Watermelon/strawberries salad with burrata cheese, rocket leaves

620



Fennel and Quinoa

Pomegranate | Baby Vinaigrette | Avocado | Pistachio

670



Mushroom Truffle Soup

Champignon | Coconut Cream | Green Oil

670



Cold Carrot Pasta

Pink Pomelo | Sunbird | Citrus Dressing | Candy Walnut

580



Garden Salad

Avocado, Local Organic Tomatoes, Seasonal Thai Fruits, Roasted Gazpacho Sorbet

580



Bao Buns

Bao Buns, Vegetable, Peanuts, Sweet & Sour

580

BACK TO ALL DISHES

VEGETARIAN MENU COURSE

Signature | Gluten | Pork | Wellbeing | Vegetarian | Nuts | Spicy

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Tortellini

Fresh Mushroom Tortellini, Pecorino Cream, Caramelized Walnuts

980



Asparagus Risotto

Asparagus Cream, Fresh Thai Coconut Milk, Cured Egg Yolk, Raspberry Powder

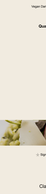
980



Gnocchi

Pan Fried Fresh Pasta, Porcini Cream, Caramelized Walnuts

980



Vegetarian Empanada

Coconut Marinara Sauce | Wild Green Salad

980

BACK TO ALL DISHES



DEGUSTATION SET LUNCH 4,950

DEGUSTATIONS SET MENU WITH WINE 6,450

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APPETIZER

Crab & Claw Bruschetta

Crab Spread, Lobster Claw, Aioli, Microgreen

Prosecco, Fantinel, SanLeo Brut, DOC, Italy

SOUP

Bisque

Royal Caribbean Bisque, Grilled Fresh Prawns, Flax Seed Sesame Lavash

FISH COURSE

Snow Fish

Grilled Asparagus, Caper Berry, Cherry Tomato, Caviar Beurre Blanc

Chenin Blanc, Revelo, Nashik, India

MAIN COURSE

Sirloin Steak

Australian Grass Feed 180g, Choice of Side Dish and Sauce

or

Jumbo Tiger Prawn

Poached and seared Tiger Prawn Tails, Roasted Peppers Emulsion, Fondant Potato, Bok Choy, Chili Jam, Mango Salsa

Classic Bordeaux Rouge, Moulon Cadet, Bordeaux, France

DESSERT

Peach Yoghurt

Yoghurt Mousse, Peach Compote, White Chocolate Rice Crispies, Yoghurt Jelly, Fresh Peach

Quaffine Cold Brew Coffee Liqueur (Heat or On the Rocks)

or

Moscato, Calabria Richland, Riverina , Australia

5 COURSE SET 7,500

5 COURSE SET WITH WINE 9,000

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APPETIZER

Classic Caesar Salad

Organic Romain Lettuce, Ciabatta Chips, Parmigiano Reggiano, Caesar Dressing

or

Salmon Caesar Salad

Organic Romain Lettuce, Crispy Bacon, Ciabatta Chips, Parmigiano Reggiano, Caesar Dressing

or

Famous Duck Salad

Duck Hoisin dressing, Toasted Cinamin, Fennel, Pomegranate, Cucumber, Red Radish, Avocado, Fresh Fruits, Sesame Seeds

Chenin Blanc, Revelo, Nashik, India

MAIN COURSE

Sea Bass

Lemon Confit, Ratatouille, Rice Herb Oil Mashed Sauce

Chardonnay, Penfolds Max's, South Australia, Australia

or

Black Angus Tenderloin,

Australian Grass Fed 180g

Malbec, Tilia Sustainable Living, Argentina

DESSERT

Peach Yoghurt

Yoghurt Mousse, Peach Compote, White Chocolate Rice Crispies, Yoghurt Jelly, Fresh Peach

or

Chocolate Banana

Vegan Dark Chocolate Banana, Cinnamon, Coconut Milk Jelly, Fresh Mango, Mango Sauce

Quaffine Cold Brew Coffee Liqueur (Heat or On the Rocks)

or

Moscato ,Calabria Richland, Riverina , Australia

BACK TO ALL DISHES

6 COURSE SET 9,950

6 COURSE SET WITH WINE 13,450

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APPETIZER

Classic Caesar Salad

Organic Romain Lettuce, Crispy Bacon, Ciabatta Chips, Parmigiano Reggiano, Caesar Dressing

or

Famous Duck Salad

Duck Hoisin dressing, Toasted Cinamin, Fennel, Pomegranate, Cucumber, Red Radish, Avocado, Fresh Fruits, and Sesame Seeds

or

Hamachi Ceviche

Salmon Roe, Yuzu-Jalapeno Aioli, Crispy Shallots

Chardonnay, Penfolds Max's, South Australia, Australia

Bisque ‡

Royal Caribbean Bisque, Grilled Prawn, Flax Seed-Sesame Lavosh

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MAIN COURSE

Black Angus Tenderloin

Australian Grain Fed 180g

Malbec, Tilia Sustainable Living, Argentina

or

Salmon †

Roasted Salmon, Potato Gnocchi, Green Pea Puree, Asparagus Tips, Morel Mushrooms Nage

Bodegas Valoria Vina Valoria Rioja Rosado

DESSERT

Peach Yoghurt † ␀

Yoghurt Mousse, Peach Compote, White Chocolate Rice Crispies, Yoghurt Jelly, Fresh Peach

or

Chocolate Banana ␀

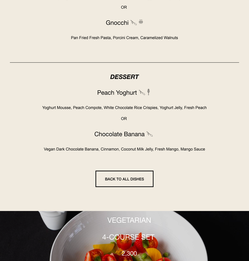
Vegan Dark Chocolate Banana, Cinnamon, Coconut Milk Jelly, Fresh Mango, Mango Sauce

Quaffine Cold Brew Coffee Liqueur (Neat or On the Rocks)

or

Moscato ,Calabria Richland, Riverina , Australia

BACK TO ALL DISHES



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APPETIZER

Garden Salad ␀

Avocado, Local Organic Tomatoes, Seasonal Thai Fruits, Roasted Gazpacho Sorbet

or

Mushroom Truffle Soup

Roasted Butternut Squash, Curried Coconut, Pink Pepper, Pumpkin Seeds

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MAIN COURSE

Asparagus Risotto ␀

Asparagus Cream, Fresh Thai Coconut Milk, Cured Egg Yolk, Raspberry Powder

OR

Gnocchi ␀, ⊕

Pan Fried Fresh Pasta, Porcini Cream, Caramelized Walnuts

DESSERT

Peach Yoghurt ␀, †

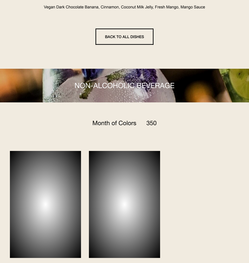
Yoghurt Mousse, Peach Compote, White Chocolate Rice Crispies, Yoghurt Jelly, Fresh Peach

OR

Chocolate Banana ␀

Vegan Dark Chocolate Banana, Cinnamon, Coconut Milk Jelly, Fresh Mango, Mango Sauce

BACK TO ALL DISHES



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APPETIZER

Cold Carrot Pasta

Pink Pomelo | Sunkist | Citrus Dressing | Candy Walnut

or

Fennel and Quinoa

Pomegranate | Berry Vinaigrette | Avocado | Pistachio

SOUP

Mushroom Truffle Soup

Champignon | Coconut Cream | Green Oil

MAIN COURSE

Vegetarian Empanada

Coconut Marinara Sauce | Wild Green Salad

OR

Tortellini ␀, †, ⊕

Fresh Mushroom Tortellini, Porcini Cream, Caramelized Walnuts

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DESSERT

Peach Yoghurt ␀, †

Yoghurt Mousse, Peach Compote, White Chocolate Rice Crispies, Yoghurt Jelly, Fresh Peach

OR

Chocolate Banana ␀

Vegan Dark Chocolate Banana, Cinnamon, Coconut Milk Jelly, Fresh Mango, Mango Sauce

BACK TO ALL DISHES



Month of Colors 350



Rainbow in My Backyard

Blue Curaçao, Salted Berry Shrub, Mango Purée, Lime, Lemonade



Unspoken Paradise

Yuzu Purée, Orange, Pomegranate, Sparkling Water, Butterfly Pea

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MOCKTAILS 380

Signature Mocktails

The Horizon

Watermelon, Passion Fruit, Kaffir Lime, Lime, Butterfly Pea, Pandan



Berry Cham TeaTini

Berries Mix, Apple, Mint, Chamomile Tea, Lime

VG-7 Sling

Pineapple, Mango, Orange, Lime, Pomegranate, Tonic



Orchard Spritz

Apple, Elderflower, Honey, Lime, Perrier Sparkling Water



Sunset Nojito

Mint, Lemongrass, Blue Curaçao, Pineapple, Orange, Perrier Sparkling Water

Seasonal Mocktails 380



AC/DC

Tropical Shrub, Apple, Butterfly Pea, Perrier Sparkling Water



Fire and Blossom

Pandan-Chili, Earl Gray Tea, Mint, Lime



Bird Must Fly

Bitter Orange Extract, Orange, Pineapple, Lime



Shirley Temple No.3

Yuzu Purée, Tangerine, Pomegranate, Lime, Ginger Ale

Non-Alcohol Beer Energy Drink Water Cold Beverage Hot Beverage

Non-Alcohol Beer 250

Heineken 0.0
Non-Alcoholic Lager

Budweiser 0.0
Non-Alcoholic Lager

BACK TO MAIN MENU