

*Traditional
Mexican Cuisine*

Appetizers

Elotes D E	320
Local sweet corns, tajín powder, kaffir mayo	
Tostada del Mar GF F	320
Marinated mackerel, chili ashes, guacachile	
Coctel de Camarón SF	380
Marinated prawns, house-made Michelada sauce, finger lime	
Chicharrones P GF	320
Crispy pork belly with guacamole	
Taquito Dorado de Cangrejo E SF GF	360
Crab salpicon, chipotle mayo, guacachile, mixed local herbs	
Guacamole and Organic Chips V	260
Guacamole, mixed chips	

Tacos

Arrachera Tacos GF	280
Hanger steak, flour tortilla, salsa macha aguacate o guacachile	
Carnitas Tacos P	260
Pork confit, corn tortilla, salsa tatemada	
Maitake Tacos V	240
Grilled maitake, refried beans, corn tortilla	

All prices are in THB and subject to a 10% service charge and 7% applicable government tax.

VG VEGAN V VEGETARIAN GF GLUTEN FREE D DAIRY SF CONTAINS SHELL FISH TN TREE NUTS
SY SOY SE SESAME N NUTS P CONTAINS PORK E EGGS F FISH MU MUSTARD MOL MOLLUSKS

Salads

Ceviche del Mar SF D	360
Scallop, pineapple, passion fruit, habaneros, sweet basil, avocado	
Ensalada Caesar GF F D	280
Baby gem cos, pickles, caesar green dressing, pecorino cheese.	
Baby Corn Salad V SY SE	230
Edamame-jalapeno dressing, grilled asparagus, baby corn	

Mains

Langostinos SF SE	1,190
Grilled tiger prawns, mango habanero salsa, sesame, chili and garlic	
Pescado Zarandeado F	1,090
Butterflied snapper, salsa verde and salsa roja	
Pollo a la Parrilla TN	690
Marinated-grilled chicken, Pipián aka greenmle, Hokkaido pumpkins, escabeche	
Carne Asada S SE	1,290
Grilled ribeye, salsa tatemada, grilled spring onion and chile toreados	
Cerdo Asado Yucateco "Poc Chuc" P	780
Grilled pork jowl, pomelo relish	

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*Mexican Nikkei
Cuisine*

Appetizers

Hamachi Snow Ceviche F	360
Yellowtail, frozen leche de tigre, avocado, coriander oil	
Signature Seafood Ice Platter SF F	1,500
Oysters, tiger prawns, scallops, tuna tiradito, nikkei sauces	
Charred Edamame VG	150
Smoked salt, chili oil	
Oysters Nikkei MOL SF	
½ Dozen (6 pcs)	650
1 Dozen (12 pcs)	1300
Aji amarillo mignonette, yuzu ponzu, chili pearl	

Tacos

Tuna Nikkei Taco F E SE	280
Crispy rice shell, spicy tuna, avocado, yuzu mayo	
Soft Shell Crab Nikkei Baja SF E SE	280
Green mango slaw, wasabi crema	
Wagyu Nikkei Taco S D SF SE	380
Japanese wagyu, uni butter, soy-chipotle glaze	

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Salads

- Avocado Coastal Salad** V MU 280
Tomato, lime vinaigrette, crispy seeds
- Green Mango Nikkei Salad** N SE SY 280
Herbs, chili lime, peanuts, sesame.

Mains

- Miso Black Cod** F SY D SE 790
Miso glaze, yuzu butter, grilled bok choy
- Wagyu Short Rib Nikkei BBQ** SY SE 890
48-hour braised, soy molasses glaze, pickled daikon
- Peruvian Grilled Octopus** SF 590
Aji panca, smoked paprika, finger lime.
- Loaded Baja Fries** SY D 780
Wagyu beef, wasabi cheese sauce
- Uni Truffle Rice** E SE SY D SF 760
Uni, truffle soy, onsen egg, Nori

Vegetarian

- Miso Eggplant Asado** VG SY SE 520
Hummus, Sesame, chili oil, coriander
- Vegan Nikkei Poke Bowl** VG SE SY D 490
Tofu karaage, avocado, sesame soy, citrus rice

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From Mexico to Thailand

Discover Thai coastal favorites with a Mexican twist. Fresh seafood, fragrant herbs and tropical fruit meet fire-grilled cooking, charred corn, smoky chiles and bright citrus. Two coastlines, one very delicious way to dine.

Thai Seafood Glass Noodle Salad SF Glass noodles with grilled prawns, squid, avocado, fire-charred corn salsa, Thai herbs, smoked pineapple-chipotle lime dressing	320
Siam Ruby Pomelo & Soft-Shell Crab Salad SF Fresh Siam Ruby pomelo, crispy soft-shell crab, toasted coconut, charred pineapple, Thai herbs, crispy shallots, smoked coconut-lime chipotle dressing	360
Dry Chili Wagyu Pad Kra Pao E D Minced wagyu beef stir-fried, Mexican smoked chilies, garlic, holy basil, jasmine rice tossed in charred corn–chipotle butter, crispy fried egg	390
Crab & Crab Roe Rice Bowl (Khao Khayam Poo) SF D Jasmine rice tossed in a rich crab fat–chipotle sauce, sweet crab meat, rich crab roe, roasted chili, coriander, fresh herbs	490
Phuket-Style Hokkien Noodles SY E SF Wok-fried Phuket-style Hokkien noodles, soy–chipotle sauce, prawns, kale, roasted corn, fire-roasted tri-color peppers, crispy shallot, soft onsen egg	340

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The Lighter Side

Nibbles

The Truffle Smash Burger D E	370
Double smashed beef patties, Swiss cheese, truffle mushroom jam, crispy onions, black garlic aioli, brioche bun	
Korean Fried Chicken Bites G SE	260
Crispy chicken thigh, gochujang glaze, sesame seeds, spring onion	
Crispy Coconut Shrimp SF G	290
Panko and coconut crusted shrimp, mango chili dipping sauce	
Crispy Calamari SF G E	290
Lightly fried calamari, yuzu aioli, charred lemon	
Beef Yakitori Skewers SE SY D	190
Grilled beef skewers, tare glaze, sesame seeds, spring onion	
Sonoran Beach Dog G MU E	230
Grilled sausage, crispy onions, mustard mayo, soft bun	

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Deserts

Churros & Maíz Cinnamon sugar, cajeta, sweet corn crumble	180
Café Tres Leches Coffee sponge, mascarpone foam, kinako, cocoa	190
Mangonada Supreme Mango granita, house chamoy, tajín, chili salt	190
Yuzu Cheesecake Baja Coconut sable, citrus gel	190
Black Sesame Chocolate Tart Dark chocolate, sesame ganache	190
Ice Cream and Sorbet Selection Vanilla crumb, chocolate, vanilla, strawberry cheesecake, pistachio, macadamia	120/scoop
Flambé Pineapple Grilled pineapple, rum flambé, coconut ice cream	360

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