

## THE EMBER JOURNEY

DESIGNED FOR YOUR FAMILY AND LOVED ONES TO SHARE

THB 4,000

starting from 15 people and above

### STARTER & SALAD

**EMBER SIGNATURE BLACK GARLIC BREAD**  
With chimichurri sauce

**BBQ CHICKEN CAESAR SALAD**  
Baby gem | Maple bacon | Brioche | Parmesan | White anchovy

**SHRIMP GAMBAS**  
Sourdough bread

**CHICKEN YAKITORI SKEWERS**  
Burnt spring onion

**BURRATA**  
Heirloom cherry tomatoes | Vanilla & jalapeño

**SMOKED SALMON**  
Charred avocado mousse | Aji panca sauce



### MAIN COURSE

**PACCHERI BEEF RAGOUT**  
Pulled beef oxtail ragout | Green peas | Porcini dust | Parmesan

**ANDAMAN PRAWNS**  
Old bay remoulade

**BBQ PORK SHORT RIBS**  
Cajun spiced corn on the cob

**JAMAICAN JERK CHICKEN**  
Cajun fries & ranch sauce

**AUSTRALIAN WAGYU BEEF CHEEKS**  
Teriyaki bokchoy

**OCTOPUS LEGS SKEWERS**  
Buffalo sauce | Blue cheese | Bacon crisp

**HARISSA LAMB CHOPS**  
Eggplant mash & mint labneh

**CATCH OF THE DAY**  
Nam jim sauce | Herb salad



### DESSERT

**BURNT CHEESECAKE**

**TIRAMISU**

## LAND TO FIRE

DESIGNED FOR YOUR FAMILY AND LOVED ONES TO SHARE

THB 3,000

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### STARTER

**EMBER SIGNATURE BLACK GARLIC BREAD**  
With chimichurri sauce

**BBQ CHICKEN CAESAR SALAD**  
Baby gem | Maple bacon | Brioche |  
Parmesan | White anchovy

**BURRATA**  
Heirloom cherry tomatoes | Vanilla & jalapeño

**CHICKEN YAKITORI SKEWERS**  
Burnt spring onion

**BEEF TARTARE**  
Ponzu | Capers | Mustard | Truffle oil | Tapioca crisp



### MAIN COURSE

**PACCHERI BEEF RAGOUT**  
Pulled beef oxtail ragout | Green peas | Porcini dust | Parmesan

**BBQ PORK SHORT RIBS**  
Cajun spiced corn on the cob

**AUSTRALIAN WAGYU BEEF CHEEKS**  
Teriyaki bokchoy

**JAMAICAN JERK CHICKEN**  
French fries | Ranch sauce



### DESSERT

**MANGO SORBET**

**CHEESE PLATTER**

**RUSSIAN HONEY CAKE**

**KEY LIME PIE**

## TIDES & FLAMES

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### STARTER

**EMBER SIGNATURE BLACK GARLIC BREAD**  
With chimichurri sauce

**SHRIMP GAMBAS**  
Sourdough bread

**MISO BUTTER HOKKAIDO SCALLOPS**  
Sweet corn variations

**TUNA TARTARE**  
Caviar | Soy sesame chilli dressing

**BRODETTO DE MARE**  
Italian seafood soup served with garlic bread

**SMOKED SALMON**  
Charred avocado mousse | Aji panca sauce



### MAIN COURSE

**PHUKET LOBSTER (700-800 gms)**  
Old bay remoulade

**SALMON STEAK**  
Burnt olives & grapes compote

**CATCH OF THE DAY**  
Nam jim sauce | Herb salad

**ANDAMAN PRAWNS**  
Signature louisiana seafood hot sauce



### DESSERT

**KEY LIME PIE**

**TIRAMISU**

**RUSSIAN HONEY CAKE**