



### REFRESHING STARTERS

	Bht
Fresh Salmon and Tuna Tartar with Marinated Potato Salad, Garnished with Caviar, Creamy Wasabi and Chili Dressing	510
Fresh Spring Rolls with Seared Angus Beef Tartar, Lemon-Soy Dipping Sauce	550
Steamed Crabmeat with Mango, Avocado, Tomato, Spicy Creamy Dressing	480
Indigo-Pearl's Seafood Ceviche, Phuket's Freshest Marinated Seafood	420
Sweet-Chili Shrimp on Smoked Eggplant and Crisp Cucumber, Garnished with Baby Purple Basil	330
Asian Pear, Blue Cheese and Caramelised Pecan-nut Salad, Beetroot-Balsamic Dressing	260

### WARM STARTERS

	Bht
Asian Braised Pork with Apple-Lime Compote, Marinated Green Papaya and Dry Shrimp Salad	340
Seared Scallops, Served on Creamed Cauliflower and Light Red Coconut Sauce, Garnished with Salmon Roe & Deep-Fried Ginger	420
Grilled Foie Gras and Sweet Sea Eel, Served with Mango-Pink Ginger Salsa, Unagi Sauce	520
Tempura Roll of Salmon, Avocado, Flying Fish Roe and Spicy Cream Dressings	410
Pan-Fried Fresh Crab Cakes, Topped with Aioli and Caviar	420
Steamed Cabbage with Tofu, Asian Mushrooms, Ginger and Spring Onions, Sesame-Soy Sauce	260

### SOUPS

	Bht
Spicy Seafood Soup, With an Array of Freshest Local Seafood	290
Lobster Bisque, Garnished with Brandy Cream	290
Chilled Cauliflower and Avocado Soup, Garnished with Caviar	320

### THE MAIN COURSE

#### New Zealand Grass-Fed Beef

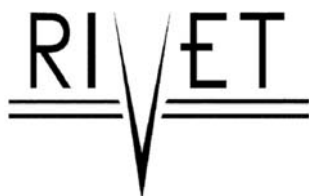
Tenderloin	200 gr	Bht 1100	280 gr	Bht 1350
Sirloin	240 gr	Bht 850	320 gr	Bht 990
Rib-Eye	240 gr	Bht 900	320 gr	Bht 1100

#### American Black Angus Beef

Tenderloin	200 gr	Bht 1490	280 gr	Bht 1950
Sirloin	240 gr	Bht 990	320 gr	Bht 1450
Rib-Eye	240 gr	Bht 1100	320 gr	Bht 1590

#### Australian Wagyu Beef

Tenderloin	200 gr	Bht 2450	280 gr	Bht 3450
Sirloin	240 gr	Bht 1990	320 gr	Bht 2450
Rib-Eye	240 gr	Bht 1990	320 gr	Bht 2650



### SIDE DISHES

(Choose any 2 of the below, with your main course any extras will be charged at Bht 150 per portion)

Tomato and Arugula Salad	Creamed Sweet Corn
Indigo Pearl Garden Salad	Marinated-Grilled Vegetables
Sautéed Asian Vegetables	Roast Garlic Mashed Potatoes
Crispy Onion Rings	French Fries
Creamed Spinach	Gratin Potatoes
Sautéed Garlic Mushrooms	Baked Potato with Sour Cream and Chives

### SAUCES

Red Wine Sauce	Warm Soy-Sesame Dressing
Béarnaise	Peppercorn Sauce
Mint Sauce	Lemon Butter Sauce
Mixed Mushroom Sauce	Rosemary Sauce
Café de Paris - Herb Butter	Wasabi Butter

### OTHER FAVORITE GRILLS

	Bht
Phuket's Catch of the Day	690
Phuket Lobster with Garlic-Herb Butter	Market Price
Grilled King Prawns with Garlic-Herb Butter	750
Australian Lamb Chops	990
Grilled Salmon Steak	890
Australian Milk-Fed Veal Medallions	990

### THE LAST COURSE

	Bht
Warm Chocolate Pudding with a Scoop of Vanilla Ice Cream (Please allow 20 mins cooking time)	280
Deep Fried Coconut Rice Balls with a Filling of Chili-Chocolate and Mango-Lime Sauce	210
Indigo Pearl Tiramisu	280
Passion Fruit Cheese Cake and a Warm Pot of Mint-Chocolate Fondue	220
Green Tea Crème Brulée, Served with Raspberry Sorbet	260
Selection of Home Made Ice Creams and Sorbets	240
Exotic Selection of Prepared Fresh Fruits	190