



Scene endeavours to serve 5 stars fine dining with the overlook breathtaking view of Cape Panwa. Scene is designed to be an enhancing and unique experience, not to be rushed.

We have an adventurous approach to ingredients and we are on a mission to nurture and enhance the culinary by bringing Wellness elements to our dishes. We use the best ingredients that we possibly find. The chef maximize the use of fresh and locally grown products of the highest quality into our menu. Special focus is given to aesthetic and style in the presentation of our dishes making the dining at Scene into a sensual experience.

As we respect in each body bio-individually and diversity, if your dietary needs to be more specific, please inform our server and our chefs will be more than happy to accommodate your needs.

Appetizer

Fried Calamari Rings 450
Served with Tzatziki dip

Tuna Tataki 490
Tuna lightly seared and served rare with a citrus-based soy sauce

Pan seared Hokkaido Scallops 650
Served with green garden peas puree

'Brotzeit' Cold Cut and Cheese Platter 750
Parma ham, salami, cheese, dry fruits, pickled gherkins, crackers, multigrain bread and butter

'Chef's Special For Two To Share' 980
Burrata cheese, pan seared Hokkaido scallops, Norwegian smoked salmon, avocado salad topped with prawns and porcini mushroom cappuccino

Salad

Caesar Salad 390
Bacon, parmesan, soft egg, romaine lettuce, crouton with grilled chicken

Prawn Salad (🌿 option) 550
Poached prawns, mixed lettuce, avocado, tomato salsa, pickles onions and balsamic vinegar pearls



Burrata Cheese 🌿 420
Heirloom tomato, lettuce, Kalamata olives and pesto sauce

Yellow Fin Tuna Salad (🌿 option) 550
Pan seared yellow fin tuna loin, wrapped with sesame seeds, capers, Vine-ripened tomatoes, French beans, roasted walnuts, olives, garden greens, Aceto balsamic de Modena and honey dressing

Norwegian Smoked Salmon 550
Served on a bed of mesclun lettuce and horseradish cream

All prices are quoted in Thai baht and subject to 10% service charge and 7% vat

Soup

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| Spinach and Asparagus  | 350 |
| Plant spinach and green asparagus with a hint of nutmeg | |
| Porcini Mushroom Cappuccino ( option) | 350 |
| Creamy porcini mushrooms soup infused with thyme and garnished with crispy bacovdssdn | |
| Lobster Bisque | 450 |
| Served with traditional condiments, rouille, brioche crouton and Gruyere cheese | |
| French 'style' Onion Soup | 350 |
| Chicken broth, enhanced with white wine and topped with cheese crouton | |

Main Dish

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| Grilled Chicken Breast | 650 |
| Sautéed baby- potatoes and carrots, broccolie, smoked paprika gravy | |
| Potato Croquet | 650 |
| Served with Indian 'style' chicken masala, papadum | |
| Pork Chop or BBQ Pork Spare Rips | 750 |
| Parmesan sprinkled French fries, corn, garlic, shallot with peppercorn cognac sauce | |
| Grilled Spiced Andaman Tiger Prawns  | 750 |
| Stir fried prawns with chili, garlic served with black fettuccini pasta | |
| Grilled Norwegian Salmon Steak | 850 |
| Chili and mango salsa, crunchy peanuts and brown rice | |
| Lobster and Black Crab Risotto ( option) | 950 |
| Arborio rice enhanced with saffron and parmesan and truffle oil | |
| Slow Cooked Lamb Shank | 950 |
| Potato gratin, medley of roasted vegetables and gravy | |

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| Grass Fed Black Angus Rib-Eye or Grass Fed Beef Tenderloin Homemade mashed potato, onion jam and red wine gravy | 1400 |
| Certified Wagyu Striploin Café de Paris butter, Cajun spiced potato wedges and sautéed spinach | 1600 |
| Chef's Signature Sea-Bass fillet Herbs and Mediterranean vegies, lemon served in parchment paper | 750 |

For sharing between two

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| Grain Fed Tomahawk Grilled garlic, corn, French beans wrapped in bacon, Béarnaise sauce, homemade BBQ sauce and parmesan sprinkled French fries | 4500 |
| Andaman Seafood Phuket lobster, prawns, squid, snapper fillet, green mussels, served with oven baked potatoes, lemon butter sauce, homemade BBQ sauce, Béarnaise sauce, aioli dip and spicy Thai seafood chili sauce | 3900 |

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Dessert

Culinary Award Winning Dessert “Phuket Pineapple Panacotta” 250
Chili and pineapple panna cotta enhanced with Chalong bay rum

Apple Strudel 250
Crispy filo pastry filled with apple, raisin, cinnamon and vanilla ice cream

Crème Brûlée 250
Vanilla custard topped with a layer of hardened caramelized coconut sugar, served in a coconut shell

Chocolate Lava Dome 320
Soft center chocolate soufflé served with strawberry ice cream

Homemade Ice Cream and Sorbet 120
Strawberry ice-cream / chocolate ice-cream / vanilla ice-cream
Coconut sorbet / mango sorbet / lime sorbet

*Our homemade ice cream is made out of dairy free products
Contains only coconut cream and coconut sugar*

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