

## LIVE PLANCHA



### OUR SELECTION OF HOUSE MARINATED SEAFOOD & MEAT

#### PESCA'S SELECTION

Maine Lobster (1pc)	1,040.-
Black Tiger Prawns (8pcs)	560.-
Razor Clams (8pcs)	320.-
Black Pudding (150g)	260.-
Chiang Mai Sausage (150g)	160.-

### OUR CHEF'S PLANCHA PLATTER

#### MOUSSE 2,900.-

1/2 Maine Lobster & 1 Alaskan King Crab  
4 Black Tiger Prawns &  
4 Razor Clams & 4 Spanish Mussels  
Tuna Steak & Grilled Beef & Lamb Skewers  
Chiang Mai Sausage  
served with Sauces & Condiments

#### CAPTAIN 5,700.-

1 Maine Lobster & 2 Alaskan King Crab  
6 Black Tiger Prawns &  
6 Razor Clams & 6 Spanish Mussels  
Tuna Steak & Grilled Beef & Lamb Skewers  
Chiang Mai Sausage  
served with Sauces & Condiments

#### AMIRAL 8,300.-

2 Maine Lobster & 3 Alaskan King Crab  
12 Black Tiger Prawns &  
12 Razor Clams & 12 Spanish Mussels  
Tuna Steak & Grilled Beef & Lamb Skewers  
Chiang Mai Sausage  
served with Sauces & Condiments

All prices are subject to service charge and government tax



## SEAFOOD PLATTER

### OUR SELECTION OF SHELLFISH & CRUSTACEANS

#### PESCA'S SELECTION

Maine Lobster (1pc)	990.-
Scampi (6pcs)	980.-
Black Tiger Prawn (8pcs)	560.-
Whelcks (300g)	370.-
Razor Clams (8pcs)	320.-



#### PESCA'S OYSTERS 3PCS / 6PCS / 12PCS



Special Geay n°0 (FR)	840.-/1,650.-/3,200.-	Fine de Cancale n°3 (FR)	210.-/410.-/800.-
Gillardeau n°1 (FR)	720.-/1,400.-/2,780.-	Perles Blanches n°3 (FR)	540.-/1,060.-/2,080.-
Pink Oysters n°2 (FR)	660.-/1,300.-/2,560.-	Utah Beach n°3 (FR)	300.-/580.-/1,120.-
Special Geay n°2 (FR)	360.-/700.-/1,360.-	Kushi n°4 (JP)	240.-/460.-/900.-
		Wolf Beach n°4 (USA)	280.-/540.-/1,020.-

**ARTISAN BUTTER 80.-** : Salted "Flour de sel" / Seaweed / Espelette Chili

### OUR CHEF'S SEAFOOD PLATTER

#### PESCA'S DUO 2,990.-

6 pcs Pesca's Selection Oysters  
1 Maine Lobster & 1 Brown Crab Head  
1 Alaskan King Crab Cluster  
2 Scampis & 2 Black Tiger Prawns  
4 Razor Clams  
4 Spanish Mussels & 4 Whelcks  
Yellow Fin Tuna Rillettes,  
Artisan Butter & Pesca's Seafood Sauce

#### PESCA'S FISHERMAN 5,450.-

12 pcs Pesca's Selection Oysters  
2 Maine Lobster & 2 Brown Crab Head  
2 Alaskan King Crab Cluster  
4 Scampis & 4 Black Tiger Prawns  
8 Razor Clams  
8 Spanish Mussels & 8 Whelcks  
Yellow Fin Tuna Rillettes,  
Artisan Butter & Pesca's Seafood Sauce

#### PESCA'S ROYAL 7,990.-

18 pcs Pesca's Selection Oysters  
3 Maine Lobster & 3 Brown Crab Head  
3 Alaskan King Crab Cluster  
6 Scampis & 6 Black Tiger Prawns  
12 Razor Clams  
12 Spanish Mussels & 12 Whelcks  
Yellow Fin Tuna Rillettes,  
Artisan Butter & Pesca's Seafood Sauce



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## DESSERTS

**VALRHONA DELICACY 360.-**  
"Andoa Peru" 70% chocolate Hot Sabayon,  
Orelys 35% ganache,  
"Caraibe" 66% Chocolate Crumble  
& Tonka Bean Ice cream

**SOUFFLE "TOFFEE" 340.-**  
Salted Butter Caramel Souffle,  
Toffee Ice Cream & French Toast

**SOUFFLE "CHOCOLAT" 350.-**  
70% Chocolate Souffle, Chocolate Ice Cream  
& French Toast

**SOUFFLE "PASSION MANGO" 350.-**  
Namdokmai Mango & Passion Fruit Souffle,  
Mango-Passion Sorbet & French Toast

**LEMON X PRALINE 310.-**  
Crispy Chocolate Praline, Gianduja Ganache,  
Lemon Mousse, Lemon Curd & Hazelnut

**FROZEN PINACOLADA 290.-**  
Meringue, Pineapple Sorbet, Coconut Macaroon,  
Coconut Cream & Pineapple-Rum Jelly

**FLOATING ISLAND RASPBERRY 280.-**  
Milky Meringue, Vanilla Sauce,  
Raspberry Cream & Sorbet

## DIGESTIVE COCKTAILS

**ESPRESSO MARTINI 280.-**  
Absolut Vanilla,  
Frangelico, Kahlua,  
Espresso

**BLACK RUSSIAN 280.-**  
Absolut, Kahlua

**IRISH COFFEE 280.-**  
Jameson, Kahlua, Bailey's,  
Whipped Cream, Espresso Shot

**RISING SUN 340.-**  
Chivas Regal Mizunara,  
Grapefruit Juice, Lemon Juice Syrup  
Angostura Bitters

**OCEAN DRIVE 340.-**  
Absolut Elyx,  
Warmth of Pineapple Juice,  
Royal Farm Project Passion Fruit

**SUMMER BREEZE 340.-**  
Chivas 12y, Peach Schnapps,  
Syrup, Lime, Raspberry Syrup

**OLD FASHIONED 280.-**  
Jim Beam, Orange Zest,  
Angostura Bitters

**WHISKY SOUR 280.-**  
Chivas Regal, Lemon Juice, Syrup  
Egg White

**HOUSE FLAVORED RUM 220.-**

**MUSCOVADO**

**YUZU TONKA**

**PINEAPPLE**



Where the finest products  
from Sea & Land meet ...

## TAPAS STYLE

**BEETROOT X BURRATA 360.-**  
Beetroot Confit and Pickles, Beetroot Sorbet,  
Burrata Mousse Seasoned with Truffle Oil & Crispy Walnut

**KEBAB PESCA'S STYLE 420.-**  
Pita Bread, Duck Breast, Pan Seared Foie Gras,  
Dry Nuts & Homemade Spices Mustard

**BEEF TARTAR X OYSTERS 250.-/PC**  
Angus Beef "au couteau", Oyster juice, Oyster mousse  
& Ponzu Sauce

Add : Oscietra Caviar 5g / 300.-

**CRISPY CAMEMBERT BOX 280.-**  
Fried Camembert to eat with Chili Jam & Raspberry

**HOKKAIDO SCALLOPS BBO 310.-**  
Hokkaido Scallops Cooked with Miso Butter,  
Melting Leeks & Yuzu Foam

**EGG CAVIAR 850.-**  
3 pieces of Creamy Egg Mousse,  
Anchovies, Asparagus, Fancy Soldier Bread  
& Oscietra Caviar

**PIZZA "SOUFFLE" 380.-**  
Fried Pizza Dough, Stratciatella,  
Tomato Sauce & San Daniele Ham 20th

**PORK CRACKERS 280.-**  
Crispy Pork Skin, Chili-Eggplant Condiment,  
Minced Pork & Grilled Onion

## PESCA CAVIAR

CAVIAR HOUSE OF BANGKOK

### ROYAL OSCIETRA CAVIAR

30g / 1,600.- 100g / 4,900.-  
50g / 2,500.- 250g / 9,900.-

### BELUGA CAVIAR

30g / 3,600.- 100g / 9,800.-  
50g / 5,500.- 250g / 21,000.-

## SHARING

**ATLANTIC SEABASS (1.5KG) 3,400.-**  
Cooked in flavorful salt crust, served with 3 Pesca sauces (40min)

**KING SALMON FILET (600G) 3,300.-**  
Soft & juicy, to eat with a herbs crust & condiment (40min)

**SURF & TURF(500G) 3,900.-**  
Australian Wagyu Tenderloin grilled on the bbq, choose whole Maine Lobster or Alaskan King Crab to make it surf (30min) served with 3 Pesca sauces.

**BEEF CHEEKS X PUMPKIN 3,150.-**  
Beef cheeks stew, morels & carrot confit cooked in a pumpkin and bread crust (40min)

**LAMB TOMAHAWK (800G) 3,450.-**  
Australian Lamb Tomahawk Rack, cooked on the grill (30min), served with 3 Pesca sauces

**IBERICO PORK SHOULDER (1.5KG) 3,670.-**  
12hours slow cooked, crispy-soft pork shoulder to share, served with 3 Pesca sauces (40min)

### SAUCES 50.-

BBQ	Spicy Mayonnaise
Bearnaise	Green Peppercorn
Putanesca	Thai Seafood Sauce
Hollandaise	Anchovies & Lemon Butter
Blue cheese	Tamarind Chili (Nam jim Jaew)

### SIDES DISHES

Green Salad	90.-	Grilled Asparagus	160.-
French Fries	140.-	Caponata	180.-
Truffle French fries	190.-	Smashed Mustard Potatoes	140.-
Mashed Potatoes	140.-	Apple Bacon Mac & Cheese	190.-
Truffle Mashed Potatoes	190.-	Baby Spinach & Garlic Cream	140.-



## DELICATESSEN



### IN HOUSE FISH 'DELICATESSEN'

**YELLOW FIN TUNA RILETTES 240.-** **HOKKAIDO SCALLOPS TARAMA 290.-**  
Perfumed with mustard seeds Infused with kalamansi lime

**IN HOUSE 24H SMOKED SALMON 'BALIK STYLE' SEAWEED BUTTER & TOAST 430.-**

LET THE CHEF CHOOSE THE BEST FOR YOU

**ARTISAN BOARD 920.-**  
3 Cheeses & 3 Cold Cuts

**PESCA'S BOARD 1,490.-**  
5 Cheeses & 5 Cold Cuts

SELECT YOUR FAVORITE ITEMS FROM THE DISPLAY

**ARTISAN BUTTER 60.-**

**SELECTION OF 3 590.-**  
**SELECTION OF 5 980.-**  
**SELECTION OF 7 1,270.-**

**SALTED 'FLEUR DE SEL' SEAWEED ESPELETTE CHILI**

### LET YOURSELF BE SEDUCED BY THE CHEF'S SELECTION

**1 METER MAR & TERRA 1,890.-**  
Smoked salmon, Hokkaido Scallops Tarama, Tuna Rilette, Iberica Paletta 24 months, Chorizo Iberico, Truffle Salami, Comte 24th & Pistachio Brie

**TRUFFLE BOARD 1,080.-**  
Truffle Gouda, Truffle Brillat Savarin, Truffle Salami & Truffle Mortadella, Truffle Toasted Bread

**IBERICO BELLOTA 42 MONTHS**  
50g / 560.-  
100g / 1,290.-

**PALETTA IBERICA 24 MONTHS**  
50g / 395.-  
100g / 790.-

**PARMIGIANO TRUFFLE SALAMI**  
80g / 520.-

## SEA SIGNATURE

**MEDITERANEAN FISH STEW 'BOUILLABAISSÉ' 1,150.-**  
Daily arrival of fish slowly cooked in a flavourful homemade fish soup with saffron potatoes & served with baguette and aioli

### PESCA'S PAELLA ROYAL

Bomba Rice, Maine Lobster, Chicken, Chorizo, Clams, Cussels, Octopus, Bell Peppers, Green Peas & Lobster Bisque



**TO SHARE**  
**FOR 2 (20MINS) / 2,400.-**  
**FOR 4 (30MINS) / 4,400.-**

**PESCA'S LOBSTER ROLL 1,290.-**  
Homemade bun, whole Maine Lobster meat, Garlic & Herb Butter, Coral Mayonnaise, Fresh Herbs, served with French Fries

**MAINE LOBSTER 'FRICASSEE' 1,450.-**  
Roasted Maine Lobster in Salted Butter, Asparagus, Morels, Soft Cabbage and Garlic Bisque Sauce

**FRENCH MUSSELS 'BOUCHOT'**  
- Mariniere : White Wine, Shallots & Parsley 650.-  
- Chorizo, Pequiillos & Smoked Paprika 670.-  
- Roquefort, Apple & Gingerbread 690.-  
served with French Fries

**FISH QUENELLE 'GRATIN' 690.-**  
Steamed Fish Mousse, Bell Peppers Confit, Clams, Chorizo Sauce & Cheese Gratin



## SALADS



**PESCA'S MANGO SALAD 380.-**  
Iceberg, Smashed Avocado, Crab Seasoned with Mango, Bell Peppers Confit & Chives

**PRAWN SALAD 360.-**  
Butter Head Lettuce, Grilled Prawn, Pineapple, Yoghurt, Coriander Oil & Lime Vinegar

**OCTOPUS SALAD 560.-**  
Thin Sliced Octopus, Sun Dried Tomatoes, Wild Rocket, Burrata & Warm Potatoes Salad

**PESCA'S COUNTRY SALAD 480.-**  
Green Salad, Asparagus, Soft Cooked Egg, Iberico Ham, Pine Nuts, Cherry Tomatoes, Roasted Mushroom & Truffle Dressing

## LAND SIGNATURE

### AUSTRALIAN WAGYU TENDERLOIN 1,690.-

250g cooked on the Kamadoe Joe Jr served with 1 Pesca sauce & 1 side of your choice



**Make it Surf +510.-**  
**1/2 Maine Lobster OR Alaskan King Crab**



**WAGYU'S BURGER 640.-**  
Brioche Bun, Garlic-pepper Sauce, Wagyu Beef Patty, Vintage Cheddar, Tomatoes, Onions, Pickles and served with French Fries

**PORK IBERICO 'PLUMA' 1,450.-**  
"Wagyu of Pork" grilled and served with homemade Rocket Gnocchi, Spanish condiments & Pipperrade jus

**FRENCH DUCK LEG 'CONFIT-CRISPY' 890.-**  
Confit Duck Leg, Cheese Potato Mousse, Mushroom Duxelle & Potato Chips



## PASTA & RISOTTO



**PESCA'S ROYAL SPAGHETTI 1,290.-**  
White Wine, Mussels, Hokkaido Scallops, Carrabineros, Clams, Razor Clams & Hokkaido Sea Urchin "al dente or soft cooked"

**Add : Oscietra Caviar 10g / 600.-**

**RAVIOLI FOIE GRAS 690.-**  
Homemade Ravioli Foie Gras, Green Pea, Truffle Sauce & Fried Onions

**LOBSTER LINGUINE 1,190.-**  
Linguine Pasta, Grilled Maine Lobster, Lobster Bisque & Fresh Herbs "al dente or soft cooked"