

NAMU DINING UNDER THE STARS

Namu 浪漫星空晚餐 代表了 W 海滩私人晚餐的舒适 - 是一种亲密精心设计的用餐体验，提供创新的当代日本料理，充满想象力和激情。这是一个聚会场所，提供多样化的用餐体验，重新发现了整个亚洲尤其是日本的影响。为了与亚洲的餐饮环境保持一致 - 我们鼓励共享餐桌概念；以庆祝菜单的兼容纹理和风味。因此，餐具会按照特定的顺序从厨房里出来，以更轻松的服务方式刺激分享食物，随时享受美食。

STOP BY 9900++

选择您的 7 个招牌菜单

享受日落“签名桑格利亚”

饭后睡前

惊喜你的合作伙伴的礼物

COZY UP 14900++

选择您的 7 个招牌菜单

享受日落“签名泡沫流行”

清酒配对

侍酒师葡萄酒配对或地窖主选择葡萄酒

饭后睡前

惊喜你的合作伙伴的礼物



GOING WILD 19900++

选择您的 7 个招牌菜单

享受日落“迷你 Mo 香槟香槟”

清酒配对

侍酒师葡萄酒配对或地窖主选择葡萄酒

饭后睡前

惊喜你的合作伙伴的礼物

无人机镜头

香草黄金在撤退

NAMU OMAKASE

Signature

- Seared Tuna sashimi + Namu Salsa 
微煎吞拿鱼刺身+ NAMU 莎莎酱

Japanese Wagyu Sashimi

- Seared Japanese Wagyu Thin Slice Tataki
+ Ponzu Sauce 香煎和牛刺身+柑橘醋

Tempura

- Rock Shrimp Tempura + Creamy Chili
Mayonnaise  虾天妇罗 + 香辣蛋黄酱

Duck Duck

- Roasted Duck Breast + Orange Miso
烤鸭胸+橘子味噌

The Main Event

- Marinated Snow Fish + Yuzu Miso with
Roast Hoba Leaf 柚子味噌腌雪鱼

Tappan Yaki

- Pineapple Fried Rice with Crispy Pork + King
Tiger Prawn 菠萝炒饭 + 国王老虎虾 + 酥脆猪肉

Sweet Dream

- Green Tea Crème Brûlée
绿茶焦糖布丁



辣



素食主义者



包含猪肉



一分熟

Whatever/Whenever you need - simply let us know of any special requirements, allergies and so on and we will be happy to enhance your dining experience
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HARBOR FRONT

Ocean Tease

- Signature Sashimi Platter of Salmon + Tuna + Yellowtail 生鱼片拼盘三文鱼 + 吞拿鱼 + 鮪鱼

Tuna Pizza

- Special Teppan Yaki Tortillas Tuna Pizza with Truffle Oil 吞拿鱼薄饼

Shiromi Usuzukuri

- New Style Sashimi of Thin Sliced Seabream + Lemongrass Ponzu 薄切白身鱼刺身+柑橘醋

Ocean Platte

- Soft Shell Crab Maki + Thai Chili Basil Sauce
With Sushi Abi + Unagi + Ikura Roe Nigiri
寿司套泰式软壳蟹卷 + 辣椒罗勒酱
寿司虾 + 烤鳗鱼 + 三文鱼子手握寿司

East meet West

- Sauté Prawn + Spicy Garlic Sauce
香炒虾 + 辣椒汁
- Pan Seared Sea Bass + Jalapenos Dressing
香煎鲈鱼 + 墨西哥辣椒酱汁

Sweet Dream

- Yuzu Cheese Cake
柚子芝士蛋糕



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MEAT LOVER

Tokyo Chikin

- Chicken Kushiyaki with Passionfruit Teriyaki
鸡肉串烧 + 百香果照烧

Kurisupi Buta 🐷

- Crispy Slow Cooked Marinated Pork Belly
With homemade XO Sauce + Vanilla Den Miso
脆皮猪肚 + 照烧 XO 酱

Duck Salad

- Seared Duck Breast with Mixed Oak Leave Salad
With Miso Dressing 鸭沙拉 + 味噌酱

Japanese Wagyu Gyoza

- Special Prepared Wagyu Beef with Black Truffle
Teriyaki 和牛饺子 + 照烧松露汁

18+

- Australian Fine Cut Lamp Chop with Tofu Puree
+ Spicy Garlic Sauce 🔥
菲力和牛 + 豆腐泥 + 味噌大蒜酱
- Brandy Flambé Wagyu Striploin with
Shichimi Ponzu + Teriyaki + Spicy Namu Sauce 🔥
白兰地外脊和牛 + Namu 辣酱, 照烧汁, 橘醋

Sweet Dream

- Ichigochizu – Strawberry Sorbet Ice Cream
Teaser + Mascarpone 特别的草莓冰淇淋



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THE JUNGLE IS MASSIVE

Vegetarian Moriwase

- Cauliflower Tempura + Jalapeno Dressing
菜花天妇罗 + 墨西哥辣椒酱汁
- Seaweed Sunomono + Sanbaizu 酸醋混合海藻
- Spicy Edamame 辣炒枝豆

Skinny Love

- Watermelon Carpaccio + Amazu Ponzu
西瓜生牛肉片
- 3 Way Mushroom Carpaccio 蘑菇生牛肉片

Warm Your Night

- Creamy Butter Tomato & Bell Pepper Smoke Oil
Soup 奶油黄油番茄汤 & 灯笼椒

Greens

- Mixed Oak Leaf Green Salad + Orange Miso
Dressing 田园沙拉+橙味噌酱

The reason you're here

- Vegetables Sushi Platter + Wasabi & Soy
时令蔬菜寿司套餐
- Tappan Yaki Sumo Udon with Vegetables
Flame Torched Finish with Spicy Chili Bean
Sauce 时令蔬菜龙虾乌冬配 NAMU 特制酱汁

Sweet Dream

- Fresh Mango and Sticky Rice with Coconut
Cream 芒果椰浆糯米饭

 辣  素食主义者  包含猪肉  一分熟

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WINE-O-CLOCK - YOUR PAIRING

特别的葡萄酒菜单

Bubble Trouble 气泡酒

Bellavista Franciacorta Alma Cuvee Brut, NV 意大利酒

Hints of white flowers and ripe fruit, with hints of vanilla. Taste: harmonious and with good flavor, with returns of bouquet aromas, floral, fruity and vanilla.

White Wine 白酒

Weingut Robert Weil Riesling Kabinett 2013 德国葡萄酒

From dry to naturally sweet, are the perfect accompaniment to almost any meal, they are also highly accomplished soloists. They dance gracefully between the taut poles of self-confident acidity.

Jeu De Dames Chablis Cyril Gautheron 2012 法国葡萄酒

Chablis produces wines known for their intense freshness and mineral, often described as "flinty" or "steely."

Enate 234 Chardonnay, Chile 2008 霞多丽白葡萄酒从智利

Complex and intense varietal aromas of green apple, ripe peach, fennel and exotic fruits (guava, passion fruit) on a discreet mineral background. Broad, fat palate, but clean and fresh in the mouth thanks to its sustained acid. Slightly syrupy aftertaste.

Red Wine 红酒

Apaltagua Cabernet Sauvignon Gran Verano 2013 智利葡萄酒

Our Gran Verano Cabernet Sauvignon has an intense ruby red color. A delicious, rounded taste, forward red fruit flavors, and sweet tannins are followed by a fresh, balanced finish.

Mommessin Morgon Les Griottes, Beaujolais 2008 法国葡萄酒

Cherry and dark fruit characters and a fleshy, juicy texture that is not common in Beaujolais wines.

Wittmann Rheinhessen Spatburgunder Rotwein Trocken

2013 德国葡萄酒

Ruby red. Our fruity Pinot Noir quality, velvety-dry.

Rose Wine 玫瑰酒

Apaltagua Gran Verano Rose 2015 智利葡萄酒

Apaltagua has a crisp, bright rose. It highlights the aromas of a kind of cherry. The palate is smooth and balanced. With fresh and nice finish.

Miraval Côtes de Provence Rosé 2016 来自法国的玫瑰酒

Miraval Rose has an attractive, soft blush color and is beautifully bright. On the nose, there are delicate notes of raspberries, peaches and white flowers.