

Scene

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.

Appetiser



Fried Calamari Rings Served with Tzatziki dip	350
Tuna Tataki Tuna lightly seared and served rare with a citrus-based soy sauce	450
Pan seared Hokkaido Scallops Served with green garden peas puree	650
'Brotzeit' Cold Cut and Cheese Platter Parma ham, salami, cheese, dry fruits, pickled gherkins, crackers, multigrain bread and butter	750
'Chef's Special For Two To Share' Burrata cheese, pan seared Hokkaido scallops, Norwegian smoked salmon, avocado salad topped with prawns and porcini mushroom cappuccino	980

Salad

Caesar Salad Bacon, parmesan, soft egg, romaine lettuce, crouton with grilled chicken	280
Prawn Salad (🌿 option) Poached prawns, mixed lettuce, avocado, tomato salsa, pickles onions and balsamic vinegar pearls	390
Burrata Cheese 🌿 Heirloom tomato, lettuce, Kalamata olives and pesto sauce	390
Chef J's Yellow Fin Tuna Salad (🌿 option) 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	390
Norwegian Smoked Salmon Served on a bed of mesclun lettuce and horseradish cream	390

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

Soup

- Spinach and Asparagus**  250
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 bacon
- Lobster Bisque** 350
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

- Grilled Chicken Breast** 520
Sautéed baby- potatoes and carrots, broccolie, smoked paprika gravy
- Potato Croquet** 550
Served with Indian 'style' chicken masala, papadum
- Pork Chop or BBQ Pork Spare Ribs** 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 1400
Homemade mashed potato, onion jam and red wine gravy

Certified Wagyu Striploin 1600
Café de Paris butter, Cajun spiced potato wedges and sautéed spinach

Chef's Signature Sea-Bass fillet 750 Herbs and Mediterranean vegies, lemon served in parchment paper
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For sharing between two

Grain Fed Tomahawk 4500
Grilled garlic, corn, French beans wrapped in bacon, Béarnaise sauce, homemade BBQ sauce and parmesan sprinkled French fries

Andaman Seafood 3900
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

Desert

Culinary Award Winning Dessert "Phuket Pineapple Panacotta" 190
Chili and pineapple panna cotta enhanced with Chalong bay rum

Apple Strudel 190
Crispy filo pastry filled with apple, raisin, cinnamon and vanilla ice cream

Crème Brûlée 190
Vanilla custard topped with a layer of hardened caramelized coconut sugar, served in a coconut shell

Chocolate Lava Dome 220
Soft center chocolate soufflé served with strawberry ice cream

Homemade Ice Cream and Sorbet 80
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*

Master Beverage List

House Wine by Glass & Bottle

	Vintage	Glass	Bottle
Sparkling Wine			
Pitars Genesi Prosecco, Italy	NV	430	2,150
Rosé Wine			
Les Pins D'aubane Rose de, France	NV	280	1,400
White Wine			
Kimi, Sauvignon Blanc, New Zealand	2017	300	1,500
Pinical Estate Reserve, Chardonnay, NSW, Australia	2017	310	1,550
Satori Pinot Grigio, Italy	2018	320	1,600
Red Wine			
Chilano, Carbernet Sauvignon, Chile	2019	250	1,250
St. Hallet Gamekeeper's Shiraz, Australia	2018	340	1,700
Duboeuf Pinot noir France	2019	370	1,850

Scene Signature Drinks

Scene Passion Gin • Galliano • Lime Juice • Passion Fruit • Pineapple Juice	350
Sweet Soul Bourbon • Red Wine • Lime Juice • Syrup	350
T-Toddy Whisky • Earl Grey Tea • Honey • Lime	350
Bubbly Cocktail	
Kir royale Crème de classis • Sparkling wine	490
Grand Marnier Spritz Grand Marnier • Sparkling wine • orange juice • Soda	490
French 75 Gin • Sparkling wine • Lime juice • syrup	490
Sbagliato Campari • sweet Vermouth • fresh lime • Soda	490

Lipstick Memory Campari • Sparkling wine • syrup • Cranberry Juice	490
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Sparkling Julep Cognac • Sparkling wine • Bitter • syrup • Mint leaves	490
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Classic Cocktails

Mojito Choice of Classic, Mango, Strawberry, Passion Fruit White Rum • Lime wedge • Syrup • Lime Juice	320
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Margarita Choice of Classic, Mango, Strawberry, Passion Fruit Tequila • Triple sec • Syrup • Lime juice	320
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Dry Martini Gin • Dry Vermouth • Olive	320
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Long island iced tea Gin • White Rum • Vodka • Tequila • Triple sec • Syrup • Lime juice • Coke	320
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Pina Colada White Rum • Malibu • Pineapple Juice	320
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Bloody marry Vodka • Tomato Juice • Salt & pepper	320
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Cosmopolitan Vodka • Triple Sec • Cranberry Juice • Syrup • Lime juice	320
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MaiTai White & Dark Rum • Orange Curacao • Pineapple Juice • Orange Juice • Grenadine Syrup • Lime juice	320
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Caipirinha White Rum • Sugar • Lime wedge • Syrup • Lime juice	320
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Caipiroska Vodka • Sugar • Lime wedge • Syrup • Lime juice	320
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Mint Julep Bourbon • Mint leaves • Sugar	320
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Negroni Gin • Campari • Sweet Vermouth	320
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Master Beverage List

Varieties of Beers

Chang Beer • Singha Beer • Phuket Beer	180
Tiger Beer • Heineken Beer	180
Corona Beer	290

Tropical Cocktail

Andaman Sea	320
White Rum • Amaretto • Blue Curacao • Pineapple Juice	

Panwa Sling	320
Vodka • Strawberry Liqueur • Cranberry Juice	

Southern Sunset	320
Gin • Lime Juice • Passion Fruit • Soda	

Panwa Sour	320
Thai Spirit • Lime Juice • Honey • Basil leaves	

Phuket Charm	320
Vodka • Lemoncello • Cucumber • Rosemary • Lime Juice	

White Andaman	320
White Rum • Crème de banana • Lime Juice • Ginger ale	

Green Land	320
Thai Spirit • Crème de Mint • Syrup • Lime Juice • Ginger ale	

Tequila Sundown	320
Tequila • passion fruit • Syrup • Lime Juice	

Mocktail

Virgin Pina Colada	180
Pineapple Juice • Coconut milk • Syrup	

Virgin Mojito	180
Lime Juices • Mint Leaves • Sugar • Soda	

Virgin MaiTai	180
Pineapple Juice • Orange Juice • Grenadine Syrup • Lime juice	

Aperitif & Bitter

Fernet Branca	390
Pernod • Ricard	290
Campari	230
Martini Rosso, Dry & Blanco	230
Cinzano Rosso	230

Vodka

Grey Goose	450
Belvedere	450
Absolute	260
Smirnoff	230

Gin

Tanqueray	260
Bombay Sapphire	260
Gordon's	230
Beefeater	230

Tequila

Don Julio	390
Jose Cuervo Silver	260

Rum

Captain Morgan	330
Chalong Bay	260
Bacardi White	230

Eau de Vie

Finissima Grappa Bianca	450
Calvados	260

Cognac

Remy Martin Louis XIII	9,500
Hennessy Paradis	6,350
Remy Martin X.O.	1,350
Hennessy X.O.	1,290
Remy Martin V.S.O.P.	550
Hennessy V.S.O.P.	550

Scotch whisky

Chivas Regal 25th Years	2150
Chivas Regal Royal Salute	2,950
Johnnie Walker Blue Label	1,850
Johnnie Walker Gold Label	390
Johnnie Walker Black Label	360
Chivas 12th Years	360
Johnnie Walker Red Label	300
J&B	300

Master Beverage List

Single Malt Whisky

Glen Fiddich 18th Years	850
Glenmorangie Original 10th Years	550

Bourbon Whisky

Jack Daniels	330
Jim Beam	300

Irish whisky

John Jameson	300
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Thai Spirit

Mekhong	200
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Liqueur

Jagermeister	260
Limoncello	260
Grand Marnier	260
Kahlua	260
Bailey's	260
Galliano	230
D.O.M. Benedictine	230
Crème de Mint Green	230
Crème de Cacao	230
Cherry Brandy	230
Sambuca	230
Midori	230
Amaretto	230
Southern comfort	230
Apricot Brandy	230

Mineral Water

Mont fleur still 500 ml	35
Mont fleur still 1000 ml.	60
Mont fleur Sparkling 750ml	300
Perrier 330 ml.	175
Perrier 750 ml.	300
Evian 500 ml.	165
Evian 1L.	300

Soft Drink

Coca Cola • Coke light • Sprite • Fanta Orange • Tonic Water • Ginger Ale • Soda Water	100
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Coffee selections

Your choice of freshly brewed coffee Single Espresso, Double Espresso, Macchiato, Cappuccino, Latte, Mocha, Americano	120
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Tea selections

Darjeeling Tea, Chamomile Tea, Jasmine Green Tea, Peppermint Tea, Earl Gray Tea, Ginger Tea	120
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Fruit juice

Water Melon, Tomato, Orange, Pineapple, Mango, Apple and Fresh young coconut	150
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