

Salad

Organic Salad
Early Fall Garden Salad • Homemade Dressing

Baht 290.-

Rocket Salad
Sun Dried Sweet Plum Tomato • Classic French Dressing

Baht 290.-

Foie Gras

Pan Seared Duck Foie Gras
Caramelized Green Apples • Lemongrass • Wild Salad

Baht 590.-

Terrine Of Duck Foie Gras
Eggplant Marmalade Port Wine Reduction • Crispy Onion Toasted

Baht 590.-

Foie Gras Risotto
Canaroli Risotto • Diced of Duck Liver • Fresh Foie Gras Topping

Baht 690.-

Foie Gras Ravioli
Pan Fried Fresh Duck Foie Gras Stuffing • Morel Mushroom Emulsion

Baht 590.-

Appetizers

Seared Scallop Salad
Crusted of Macadamia Nuts • Arugula Salad • Age Balsamic

Baht 390.-

Baked Spanish Blue Mussel
A Dozen Of Black Mussel Baked With Herbs & Spices • Lightly Tomato Chablis Sauce

Baht 490.-

Soup

Light Lobster Bisque
Crispy Pastilla Of Blue Prawn • Thai Basil

Baht 290.-

French Onion Soup
In Puff Pastry • Gratin Of Gruyère Cheese

Baht 290.-

Truffle Soup
Infused With Fresh Foie Gras • Cappuccino Style

Baht 290.-

Prices are subject to 10% of service charge & applicable government tax

Entrees

Escargot De Bourgogne
Half Dozen Of Snails Baked With Parsley & Herbs • Gratin Of Garlic Butter Sauce

Baht 590.-

Sautéed Frog Legs
Combination With Sautéed Wild Mushroom • Crispy Of Smoked Pork Belly • Morel Sauce

Baht 490.-

Half of Canadian Lobster Salad
Red Wine Crustaceans Emulsion • Mesclun Salad

Baht 1,290. -

Pasta & Truffles

Mentaiko (Spice Cod Roe Ball)
Spaghetti With Fish Roll • Truffle Oil

Baht 490.-

Truffle Bordelaise
Fettuccini With Classical Home Made Full Flavors of Meat Sauce • Slide of Truffle

Baht 490.-

Pomodoro & Truffe
Angle Hair With Home Made Dattarini Tomato Sauce • Diced of Truffe • Sundried Tomato

Baht 390.-

Sound Of The Sea
A Symphony Of Mediterranean With Dry Chili • Garlic & Olive Oil • Shaved of Truffle

Baht 690.-

Fish

Wild Tasmanian Trout
Confit At 45 Degrees • Onion Confit • Green Asparagus • Parsley Coulis

Baht 890.-

Roasted Mediterranean Cod Fish
Finished In The Oven • Sautéed Wild Mushroom • Crispy Lard • Capers Lemon Crème

Baht 890.-

Baked Australian Sea Bass
At 50 Degrees • Sweet Pea Chips • Winter Vegetables • Crustaceans Emulsion

Baht 890.-

Prices are subject to 10% of service charge & applicable government tax

Seafood

Roasted King Prawn With Herbs
Thyme Infused • Potato Mousse • Confit Onions • Sicily Olive Oil

Baht 990.-

Seared Scallop Truffle
Onion Ragout • Back Truffle • Crème De Foie Gras

Baht 990.-

Roasted Whole Canadian Lobster
Sautéed Winter Vegetable • Mussel Emulsion Infused

Baht 2,200.-

Meat

Traditional Provencal Daubed Of Braised Beef Cheek
Confit Tomato • Nyons Olive • Potato Mouseline

Baht 690.-

Slow Confit Duck Leg
Crispy On The Skin • Blue Foot Mushroom • Blackcurrant Jus • Smoked Milk Sauce

Baht 690.-

Rack Of Lamb From The Tasmanians Field With Herbs
Fava Bean's Ragout • Lard From The Alps • Natural Jus • Rosemary Emulsion

Baht 990.-

Roasted Anjou Pigeon
Risotto Of Iberico Ham, Spring Onion & Confit Leg

Baht 1,790.-

Butcher Block

Charcoal Grilled Tenderloin Japanese Kagoshima	Baht 15.-/ Gram
U.S. Rib Eye Prime Fresh Chilled	Baht 10.-/ Gram
U.S. Striploin Prime Fresh Chilled	Baht 8.-/ Gram

Side Dish & Sauce

Mash Potato Or Sautéed Potato	Baht 180.-
Crème Spinach	Baht 200.-
Sautéed Mushroom	Baht 220.-
Pepper Sauce Or Red Wine Sauce	Baht 180.-
Béarnaise Sauce	Baht 200.-
Mushroom Sauce	Baht 220.-

Prices are subject to 10% of service charge & applicable government tax

Desserts

Tarte Tatin & Madagascar Vanilla Sauce
An Upside-Down Tart • Caramelized Granny Smith Apples • Sugar Butter

Baht 290.-

Crêpe Suzettes
Flambé Citrus Crêpe • Orange Curacao Liqueur • Tangerine Juice • Home Made Vanilla Ice Cream

Baht 290.-

Home Made Bread Pudding
Our Famous Bread Combination With Caramelized Banana & Chocolate Chip • Madagascar Vanilla Sauce

Baht 290.-

Hokkaido Soft
Sundae Serving

Baht 290.-

Crème Brûlée
Consisting Of A Rich Custard • Chocolate Tartlet • Jivara of Chocolate

Baht 290.-

Caramelized Banana
Chocolate Banana Smoothies • Hokkaido Soft Cream

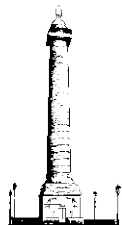
Baht 290.-

Chocolate Fondant
Valrhona Grand Cru • Vanilla Ice Cream

Baht 290.-

Ice Cream • Sorbet

Baht 290.-



Le Vendôme

Fresh Seafood Platter

Served with Shallot Vinaigrette, Mayonnaise & Spicy Chili Sauce

Fin de Clair Oyster	Baht	180.-
Pink Oyster	Baht	380.-
Japanese Scallop	Baht	350.-
A Dozen Of White Shrimp	Baht	450.-
A Dozen Of Blue Mussel	Baht	390.-
Tiger Prawn	Baht	500.-
A Set Of Six Fin de Clair Oyster	Baht	1,000.-
A Set Of Six Pink Oyster	Baht	2,200.-
Canadian Lobster	Baht	2,200.-

Cold Platter

Baht 1,900.-

Fin de Clair Oyster	2	Pcs.
Blue Mussel	6	Pcs.
White Shrimp	4	Pcs.
Japanese Scallop	2	Pcs.
Tiger Prawn	1	Pcs.

Le Vendôme Platter

Baht 3,500.-

Fin de Clair Oyster	4	Pcs.
Blue Mussel	12	Pcs.
White Shrimp	8	Pcs.
Japanese Scallop	3	Pcs.
Tiger Prawn	2	Pcs.

Royal Platter

Baht 6,500.-

Fin de Clair Oyster	6	Pcs.
Blue Mussel	6	Pcs.
White Shrimp	6	Pcs.
Japanese Scallop	2	Pcs.
Tiger Prawn	4	Pcs.
Canadian Lobster	1	Pcs.