

## COLD APPETIZERS

### Red Sky Caesar Salad

Crispy bacon, garlic croutons and parmesan shavings

### King Crab Seasoned with Espelette Pepper

Frisée salad with orange and olive oil emulsion

### Quail Stuffed with Foie Gras

Fig and mango chutney

### North Atlantic Salmon Tartare

Horseradish, chili, cucumber, avocado

## SOUPS

### Foie Gras Ravioli

Light duck consommé served with "Pot-Au-Feu" vegetables

### Lobster Bisque Soup

Lobster tempura & crème fraîche

## WARM APPETIZERS

### Smoked Lamb Meatballs

Harissa, yogurt, couscous

### Pan Fried Duck Foie Gras

Rhubarb pomegranate compote, candied kumquats

### Crabcake Americana

Avocado gribiche, radish salad

### Pan Seared Hokkaido Scallops

Smoked eggplant caviar and parsley coulis

### French Frog Legs "Meunière"

Served with imported pink garlic from Lautrec and parley cream

## PASTA

### Nova Scotia Lobster Risotto

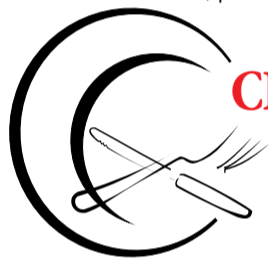
Sweet basil and light lobster emulsion

### Linguine Pasta with Kurobuta Pork Neck

Slow cooked as a Navarin stew, spring vegetables

### Corn and Truffle filled Agnolotti Pasta

Girolle mushrooms, parmigiano, shaved black summer truffles



## CHEF'S SEASONAL

By Chef Christian Ham

### SPRING TASTING MENU

SET MENU THB 2,955 THB++ PER PERSON

WINE PAIRING THB 1,799++ PER PERSON

### AMUSE BOUCHE

#### Lobster Salad "A la Parisienne"

Stuffed tomato with fresh garden vegetables  
- 595 -

*Chablis, Domaine Faiveley, Burgundy, France 2015 7.5 cl*

#### White German Asparagus

Served "meunière", "hollandaise" or "mimosa"  
- 655 -

*Riesling 'Undhof Kögl', Salmon Undhof, Kremstal, Austria 2015 7.5cl*

#### Pan Seared Snowfish with Mini Ratatouille Salad

Crunchy fennel, lemon butter sauce  
- 1,555 -

*Sauvignon Blanc Letter Series 'B', Brancott, Marlborough, New Zealand 2016 7.5cl*

#### Beef Tenderloin and Beef Cheek

Tomato confit, olives, capers and basil mashed potatoes  
- 1,855 -

*Chianti Classico DOCG, Castello di Bossi, Tuscany, Italy 2015 7.5cl*

### PRE DESSERT

#### White Peach Crème Brûlée

- 395 -

*G.H. Mumm N°1 Pink Edition Extra Dry NV 12 cl*



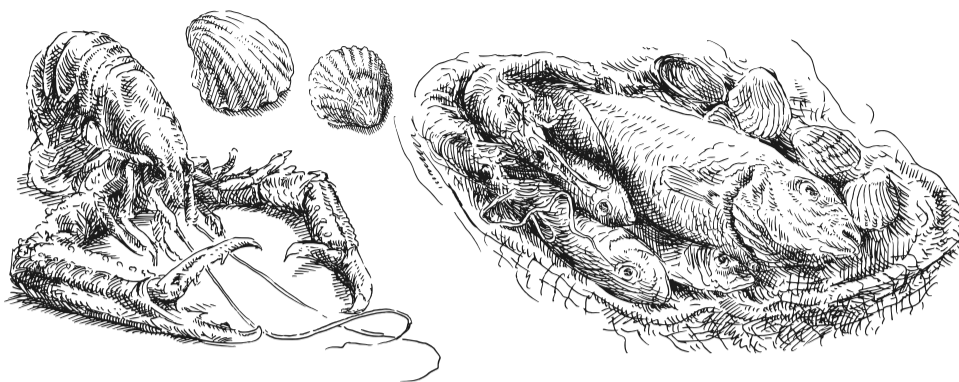
SIGNATURE DISH



CONTAINS PORK

All Prices are subject to 10% service charge and applicable government tax.

## THE SEAFOOD BAR



555

695

795

755

555

555

595

795

695

795

595

855

895

1,055

### HALF DOZEN LIVE OYSTERS

Au natural, Champagne Mignonette or spicy sauce

Cap Horn Fine De Claire No.1 Oysters

895

### SEAFOOD ON ICE

Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, lobster, oysters, king crab, Carabineros, langoustines, mussels and array of dips and condiments

Ideal to share 5,555

### Oscietra Caviar

30 grams of Oscietra caviar with classic condiments and a shot of frozen Absolut vodka

3,955

## FISH & SEAFOOD

### Charred Fillet of Atlantic Salmon

Tomberry tomatoes & basil butter, crisp snow peas

1,155

### Verrigni Spaghetti with Nova Scotia Lobster

Whole lobster sautéed with garlic, chili, artchoke & E.V.O.O

1,955

### Atlantic Turbot

Pan fried on the bone, saffron and cauliflower "Charlotte" potatoes, razor clam and cockle cream sauce

1,855

### Dover Sole "Meunière"

Caramelized baby leeks and mashed potatoes

1,655

### Lobster Thermidor

Gratinated whole Nova Scotia lobster with artichokes and mushrooms

1,955

### John Dory Fillet

Zucchini "Brandade", lemon butter sauce and mixed herb salad

1,655

## LOVE TO SHARE

### The Red Sky Surf & Turf Tower

An assortment of the freshest seafood and prime quality meat Wagyu rib eye, lamb rack, grilled Maine lobster, giant Andaman prawns, Alaskan king crab and U.S. scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces

serves two 5,955

## CHARCOAL GRILLED SELECTION OF BEEF CUTS

SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE

Tomahawk Black Angus "Ranger Valley" 1.5 kilo

4,555

Kagoshima Striploin, Prime A3 Japanese Wagyu beef 450 gr

4,955

U.S.D.A. Prime Rib 1 Kilo

4,995

U.S. Certified Black Angus Rib-eye 300 gr

2,155

### Sauce

Bearnaise, red wine, mushroom, green peppercorn, Pommery mustard, nam jim jaew

## MEAT & POULTRY

### U.S. Grain Fed Beef Tenderloin "Rossini"

Foie gras, truffle, wild mushrooms and Madeira sauce

2,155

### American Wagyu Beef Short Rib

Potato gnocchi, mushrooms, braising sauce

1,555

### Red Label French Limousin Pork Chop

Garlic potato purée, vegetables, sauce charcuterie

1,855

### Rack of Lamb

Provençal vegetables served as a "Tian", coriander sauce

1,855

### Roasted Baby Chicken

Moroccan chicken leg pastilla, foie gras emulsion

1,255

### French Duck Confit

Sarladaise potatoes, sautéed spinach & Cabernet red wine sauce

955

### Sides

Grilled asparagus with pesto

255

Mashed potatoes

255

Duck fat fried potato wedges

255

Rocket salad with olive oil, parmesan and balsamic

255

Sautéed forest mushrooms

255

Rosemary potatoes

255

Sautéed mixed vegetables

255

Creamy spinach

255

French fries


255

05/01

## CHILLED DESSERTS

- Mango & Ginger Ale** 355
- Chocolate Parfait** 355  
Raspberry compote and biscotti
- Dark Chocolate Sphere** 395  
Pabama flavor and vanilla ice cream 
- Hazelnut Semifreddo** 355  
Chestnut cream, delight milk chocolate with ground hazelnut

## WARM DESSERTS

- Brioche & Bread Butter Pudding** 355  
Vanilla & Chivas Regal whisky sauce
- Warm Apple Crumble** 355  
Vanilla ice cream
- Dark Chocolate Fondue** 395  
Seasonal fruits and marshmallow 
- Valrhona Chocolate "Fondant"** 395  
Warm caramel center, Amarena cherry ice cream



## ARTISAN CHEESE

**FROM FRANCE & SPAIN**  
served with truffle honeyed walnuts, biscuits,  
crusty baguette & jams  
**295 per piece 855 sampler**

**Brie Fermier au Lait Cru**  
French Brie made from raw  
un-pasteurized milk.

**Couronne Lochoise**  
Soft and creamy raw goat milk cheese from the  
farmlands of the Loire Valley.

**El Beyucu**  
Blue tasty cow cheese wrapped in tree leaves  
from Asturias, region north of Spain.

**Brillat Savarin**  
French soft white crusted raw cow milk cheese  
from Burgundy.

**Manchego**  
Firm and compact sheep milk cheese from  
La Mancha, region of Spain.



**SIGNATURE DISH**

## GOURMET ICE CREAM


With your choice of raspberry, vanilla, caramel or chocolate sauce

- Ice Creams** per scoop 155  
Bourbon vanilla, Dark chocolate 70%, Hazelnut
- Sorbets**  
Yellow lemon, Raspberry, Mango

## FINE PORTS

- per glass
- Graham's Late Bottled Vintage 2008** 550
- Graham's Limited Edition for the birth of  
HRH Prince George of Cambridge Vintage 1982** 1,600
- Dow's Vintage Port 1994** 1,000

## SPECIALITY COFFEES

- Irish Coffee** 460  
John Jameson whisky, fresh coffee, brown sugar and whipped cream
- Jamaican Coffee** 460  
Jamaican rum, fresh coffee, brown sugar and whipped cream
- Royal Coffee** 460  
Cognac, fresh coffee, brown sugar and whipped cream 
- Mexican Coffee** 460  
Tia Maria, double espresso, brown sugar and whipped cream
- Spanish Coffee** 460  
Harveys Bristol cream, double espresso, brown sugar and whipped cream

## AFTER DINNER DRINKS

- Cognac**
- Martell VSOP 350
- Martell Cordon Bleu 900
- Martell XO 1,000
- Moyet Cognac de Borderies XO 1,550
- Rémy Martin Louis XIII 45ml. 9,900
- Rémy Martin Louis XIII 30ml. 6,600
- Rémy Martin Louis XIII 15ml. 3,300

- Armagnac**
- Château de Laubade VSOP 370
- Château de Laubade XO 900
- Château de Laubade 1990 900
- Calvados**
- Domaine Dupont Réserve "Pays d' Auge" 360

- Eaux de Vie & Grappa**
- Garbriel Boudier, Poire Williams, Vieille Prune or Kirsch 330
- Etter, Vieille Pomme Royale
- Grappa Alexander Riserva Privata 330
- Grappa Sperss Gaja 390
- Grappa San Antone 450
- Grappa Sassicaia Tenuta San Guido 580

- Liqueurs** 330
- Amaretto, Baileys, Cointreau, Drambuie,  
Grand Marnier, Kahlua, Tia Maria, Sambuca

- Bitters**
- Amaro Siciliano 330
- Amaro Averna 330
- Jagermeister 330