



- A LA CARTE -

SALAD & SOUP

- Creamy pea Soup** / garden peas / walnut / speck / smoked salmon **290**
Pickled Beetroot / sunflower shoots / mint / orange / pistachios **280**
Mixed Greens / spinach / croutons / blackberry walnut dressing **280**

PASTA

- Ravioli** / pork and spinach filling / herbal salad / mustard cream sauce **290**
Penne / chorizo / rocket / chili / parmesan / confit tomato **320**
Spaghetti / roasted chicken / button mushrooms / parmesan / tarragon **320**

MAIN

- Red snapper grilled** / green beans / speck / carrot puree **480**
Duck breast / thyme / creamy kale / mashed potato **490**
Pork belly / garden herbs / grain mustard / mashed potato **450**
Beef cheek braised / potato puree / serrano ham / rosemary jus **590**

DESSERT

- Crème brulee and blueberry sorbet** **250**

COFFEE ORGANIC

- Espresso, Americano** 120 / **Latte, Cappucino** 140

TEA

- Darjeeling Summer Gold / Precious Earl Grey / Royal English Afternoon**
White Yunnan Silver Tips / Tie Guan Yin / Heaven & Earth Green tea /
Jasmine GoldPeppermint / Camomile **230**

WATER & SOFT DRINK

- Evian** (Still) 500ml / 1000 ml **160 / 250**
San Pellegrino (Sparkling) 500ml / 1000 ml **180 / 290**
Coke, Coke Zero, Sprite, Schweppe's Soda, Tonic, Gingle Ale **150**

ALL DISHES ARE DESIGNED TO BE SHARED

ARTISAN DELI SELECTION

CHEESE

50 g per serve

Brie de Meaux France.....	300
Brillat Savarin truffle France.....	380
Manchego Spain.....	250
Mimolette tender France.....	300
Pecorino romano Italy.....	290
Selles sur Cher France.....	300
Ami du Chambertin France.....	400
Grana Padano Parmegiano Italy.....	300

COLD CUTS

50 g per serve

Iberico Bellota 42 months Spain.....	790
Mortadella with pistachio, Italy.....	190
Serrano Ham, 18 months Spain.....	200
Saucisson con Poivre with pepper, france.....	290
Chorizo cular spicy, Spain.....	200
Parisian Ham cooked, France.....	220
Iberico Lomo with pimento, Spain.....	450
Chicken liver Pate homemade.....	290

CHEF'S SELECTION

3 kinds of cheese & cold cuts.....890

5 kinds of cheese & cold cuts.....1,390

Served with pickles, bread & condiments

SEAFOOD

Smoked Salmon 50g.....	290
Smoked Haddock 50g.....	220
Oscietra Caviar 15g.....	1,800
Baeri Caviar 15g.....	2,200


PICKLES

Manzanilla Olives.....	120
Kalamata Olives.....	120
Bella de Cerignola.....	150
Beetroots.....	80
Baby carrots.....	80
Caperberries.....	80





BREAD

Brioche.....	120
Baguette.....	100
Sourdough.....	100
Ciabatta.....	100
Milk Bread.....	100





RAW

Oysters, lemon, minionette, tabasco 1 piece / 6 pieces	100 / 550
Yellowfin Tuna Tartare smoked chilli powder,	290
lemon, crispy potato chips	
 Polmad Beef Tartare parsley, capers, grain mustard.....	580
Seared Yellow Fin Tuna 	450
Watermelon , chilli salsa & mizuna	
Australian Black Angus Carpaccio 	600
parmesan, rucola & fresh figs	

TAPAS / STARTERS

 Polmad Beef mini Burger 	300
blue cheese & pickled cucumber	
Melted Ami du Chambertin black truffle.....	450
Padron peppers & Chorizo smoked pimento.....	350
 Stracciatella & bottarga smoked maldon salt.....	300
Smoked Burrata confit tomato, basil, black pepper.....	350
White anchovies & Pear chili, lemon & dill.....	350
Deep fried Oysters tartare sauce.....	350
 Artisan Cheese Melt, smoked pimento, brioche.....	360
Seared Duck & Beetroot basil, black pepper & orange.....	450
Tomato Sugo Tarragon, croutons & charcuterie.....	390
Crispy Spanish Octopus potatoes & Homemade aioli.....	450
 Chilli garlic Prawns parsley, lemon & olive oil.....	590
Spinach & Quinoa Salad preserved lemon.....	280
Original Cesar Salad crispy bacon & shaved parmesan.....	280
Crispy Potato Salad sunflower shoots.....	220
Grilled Scallops & Apple horseradish & cilantro.....	480
Grilled Chicken Thigh tabbouleh & yoghurt.....	350

MAINS

Mallard Duck Breast 180g.....	600
 Iberico Lamb, rack 180 g / full rack 800 g.....	890 / 2,700
 Australian Dry Aged Wagyu Beef Prime Rib 1000g.....	3,600
 Rainbow Trout whole en papillote 300g.....	690
Grilled Pink Snapper carrot pureé 180g.....	480
Australian Black Angus-Beef Tenderloin 200g.....	1,300
Roasted Farm Chicken ½ 400g.....	450
 Iberico Pork Pluma 200g.....	890
Mushroom & Spinach Risotto (V).....	590
Penne alla Pomodoro stracciatella, chili & basil (V).....	320
24 hour Braised Beef cheek Ragout Spaghetti.....	350
Grilled Eggplant parmesan, spring onion &.....	280
walnut chilli oil (V)	

SIDES

Truffle mashed potatoes.....	250
Creamy kale, mustard, speck.....	150
Almond broccoli, lemon, chili	150
Parmesan & Parsley Fries.....	120
Baby Cesar Salad.....	150

SAUCES

 Black garlic & Truffle.....	120
Rosemary Demi-glace.....	100
Green peppercorn Gravy.....	80
Berry & Herb Chimmichurri.....	120
Chipotle & Blue cheese BBQ.....	120
Sticky Sesame & Chili soy.....	80

DESSERT

Chocolate Chip ice cream, fresh strawberries.....	250
Crème brulee, marinated blueberries.....	250
Mixed Berry & Chocolate Pavlova.....	250



Premium Ingredient



Riedel Recommend



Vegetarian

All prices are displayed in Thai Baht and inclusive of 7% government tax and 10% service charge