

CAVIAR HOUSE

Served in orders of 15 grams
alongside traditional condiments.

Russian Sturgeon Caviar	1500
Royal Oscietra Caviar	2500

OYSTERS BY DAVID HERVÉ

Served on the half shell. Please select between
an order of three or six pieces.

Fine de Claire	310 / 570
Huîtres de "Roncé"	560 / 980
Bodeuse	520 / 850
David Hervé Mix	490 / 920

SOUPS & SALADS

Lobster Bisque <i>Lemon Crème Fraiche, Brandy</i>	450
Onion Soup Gratin <i>Gruyere Cheese Crouton & Thyme</i>	370
Madison Caesar Salad <i>Add Chicken 80, Add Prawn 100</i> <i>Romaine Lettuce, Black Forest Ham,</i> <i>Parmesan, Croutons</i>	390
 Avocado & Rocket Salad <i>Add Tenderloin 300</i> <i>Lemon-Infused Olive Oil, Parmesan,</i> <i>Almonds, Cherry Tomatoes</i>	450
 Burrata Salad <i>Heirloom Tomatoes, Extra Virgin Lemon Olive Oil,</i> <i>Balsamic Caviar</i>	490

APPETIZERS

Tuna Tartare <i>Avocado, Wasabi-Soya Sauce, Shallots</i>	500
Roasted Rougie Foie Gras <i>Onion Compote, Frisée Salad, Lemongrass Sauce</i>	1050
Maryland Crab Cakes <i>Tomato Salsa, Garlic Mayonnaise</i>	480
House-Smoked Beetroot Salmon <i>Capers, Shallots, Horseradish, Farmer's Bread</i>	480
Escargot a la Bourguignon <i>Garlic Butter, Farmer's Bread</i>	650
Seared Hokkaido Scallops <i>Cauliflower Puree, Lemon Grass Sauce</i>	790



MADISON

★ CHEF'S SIGNATURE DISH

Coffee Dry Aged Striploin
Grilled Baby Corn, Salsa, Truffle Mash,
Red Wine Sauce

1600

CHEF'S RECOMMENDED MENU

Kiwami, meaning outstanding excellence, is our finest Wagyu, hand selected to provide beef with a combination of silky flavours, tenderness, taste and juiciness that will exceed expectation and guarantee the ultimate dining experience.

Stockyard Kiwami

Grain-Fed Wagyu Marbling Score 9+
Striploin (300g) 4500

BEEF SELECTION

Suggestion Sauces

*Pepper Corn Sauce^(A) | Mushroom Sauce | Chimichurri |
Blue Cheese Sauce | Béarnaise Sauce | Fresh Horseradish |
Red Wine Sauce^(A)*

Japanese Kyoto Beef

Grain-Fed Marbling Score 8
Striploin (350g) 4100

Australian Santa Gertrudis

Grain-Fed Wagyu Beef Marbling Score 6
Oyster Blade (200g) 1400

Australian Darling Downs

Grain-Fed Wagyu Beef Marbling Score 5
Tenderloin (200g) 2200
Rib Eye (300g) 2200
T-Bone (700g) 1980
Porterhouse (700g) 2900
Tomahawk (1100g) 4350

Australian Jack's Creek

Grain-Fed Black Angus Beef Marbling Score 2
Tenderloin (200g) 1700
Rib Eye (300g) 1800

Personalize Your Steak with

Foie Gras	(1pc)	300
Scallop	(1pc)	250
Truffle	(1g)	300

MEATS

New Zealand Lamb Chops (300g)	1500
Iberico Pork Chop (400g)	1300
Barbecue Pork Ribs <i>Sweet Corn and Mango Salsa</i>	900
Roasted Organic Baby Chicken <i>Mashed Potatoes and Truffle Jus</i>	990

SEAFOOD

Seafood On Ice <i>Oysters, Lobster, Red Prawns, Tiger Prawns,</i> <i>Black Mussels, Scallops, Razor Clams</i>	3700
Grilled Canadian Lobster <i>Garlic Herb Butter</i>	1900
Grilled Tasmanian Salmon <i>Lemon Butter Sauce</i>	950
Grilled Atlantic Sea Bass <i>Lemon Butter Sauce</i>	1250
Seared Black Cod Fish <i>White Wine Mushroom Cream Sauce</i>	1100
Poached Snow Fish <i>Leek salad, Ginger-Lemongrass Consommé</i>	1250

VEGETARIAN SIGNATURE

Mushroom Ravioli

Truffle, Parmesan,
Tomato sauce

790

SIDE DISHES

Vegetable 150

Creamy Spinach
Sautéed Baby Spinach
Butter Sweet Corn and Thyme
Onion Rings
Mixed Sautéed Mushrooms
Grilled Asparagus with Extra Virgin Olive Oil

Starch 150

Butter Mashed Potatoes
Truffle & Parmesan French Fries with Smoked Mayonnaise
Baked Potato & Condiments
Sweet Potato French Fries

Open Daily

Lunch: 12:00 – 14:30 (Excluding Sundays)
Dinner: 18:00 – 22:30

Price are in Thai Baht and subject to 10% service charge and applicable government tax.
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

 Vegetarian Dishes  Chef Signature Dish