



**Salad Bar 400**

**Pumpkin risotto with walnuts and old parmesan cheese 500**

**Paris brest cake 290**

## Soup

### Soupe aux Champignons

Smooth and creamy mushroom soup with truffle oil

240

### Bisque de Crustacés ★

Smooth and creamy crustacean soup with Andaman blue crab meat and aged brandy

390

### Soupe à l'Oignon

Traditional gratinated onion soup with Gruyere cheese and baguette bread Gruyere

260

## Salad

### Salade Niçoise

Niçoise salad served with seared, rare yellowfin tuna

300

### Salade Caesar 🐷

Caesar salad with organic romaine lettuce with anchovies, bacon, Caesar dressing and parmesan Gran Padano cheese

250

**with grilled chicken breast**

280

**with smoked salmon**

320

**with grilled prawn**

330

### Salade de Roquette

Organic arugula salad with heirloom tomatoes, parmesan and olive oil lemon juice dressing

260

### Salade de Chèvre chaud

Baked Goat cheese salad with heirloom tomatoes and pine nuts, honey mustard dressing

270

## Eggs

### Oeuf Bénédicte à la française

French style eggs benedict with croissant, paris ham and gruyere cheese

260

### Oeuf Bénédicte à la Californienne

California style eggs benedict with English muffins and avocado

260

### Classique Oeuf Bénédicte

Poached eggs with canadian bacon and hollandaise sauce

260

### Oeuf Bénédicte au Saumon fumé

Style eggs benedict with English muffins and smoked salmon

280

### Oeuf Poché sur pain de Campagne

Poached eggs with sauteed mushroom and bacon on country bread toast

220

## Pasta

### Tagliatelle à la Bisque de Homard et Crevette

Tagliatelle with lobster bisque and prawns

380

### Spaghetti aux Fruits de mer

Seafood spaghetti aglio olio

520

### Gnocchi à la crème de Tomate et Basilique

Creamy tomato gnocchi with basil

300

## Starter

### Oeufs mimosa

Classic Devil eggs with spring onion

220

### Salade de Fromage Burrata et Tomates Anciennes

Burrata cheese with heirloom tomatoes, arugula salad

350

### Crabe Cake

French style crab cake with marie rose sauce and green mango pickles

320

### Crevettes sauce cocktail, Avocat et Pamplemousse

Prawns cocktail sauce, avocado and pomelo

320

### Tartare de Saumon et Crabe

Salmon tartare with crab, beetroot-raspberry dressing

280

### Tartare de Thon et Avocat ★

Tuna tartare with avocado, basil oil and sun-dried tomatoes

320

### Foie Gras Poêlé de Canard

Pan-seared French foie gras with raspberries

500

### Escargots de Bourgogne

Six pieces of Burgundy snails with garlic butter

320

### Charcuterie

French cold cut platter with condiments and country artisanal bread

450

## Fish

### Thon grillé

Grilled tuna loin with basil oil and lemon juice, grilled vegetables

400

### Barramundi à la Bisque de Homard ★

Roasted Seabass, lobster sauce, crushed potato with crab, baby asparagus

390

### Snow fish Caramélisé

Caramelized honey mustard Snow fish, lemon risotto

480

### Saumon Sauce Dieppoise

Roasted salmon "Dieppoise style" sauce with mussels, prawns and braised leeks

490

## Organic Meat & Poultry

### Filet de Boeuf Angus Thai 150gr

Grilled Thai Angus beef tenderloin with peppercorn sauce

700

### Bavette de Boeuf Angus de Thailand Maturé 21 jours 150gr

Grilled Thai Angus flank steak with shallot sauce and roasted potatoes

460

### Blanquette de Poulet Fermier ★

Stewed free range chicken "Blanquette style", mushroom, rice pilaf and baby vegetables

380

### Côte de Porc Noir Thai

Thai Kurobuta pork Tomahawk with mashed potato and charcutière sauce

490

### Tartare de Boeuf au Couteau

Classic steak tartare with beef and French fries

350

### Parmentier de Canard Fermier

Free range duck parmentier with red wine

360

### Carré d'Agneau de Nouvelle Zelande

New Zealand Lamb rack with chili and herbs crust, polenta

600

### Bourguignon de Joue de Boeuf Thai Charolais

Slow-cooked Thai charolais beef cheek in red wine Burgundy-style, and mashed potatoes

480

## Side Dish

### Riz Pilaf à la Ciboulette 🍷

Rice pilaf with chives

100

### Pommes de Terre Sautées 🍷

Roasted potatoes with garlic and parsley

100

### Pommes Frites 🍷

French fries

100

### Purée de Pomme de Terre 🍷

Mashed potatoes

100

### Poêlée de Legumes 🍷

Sautéed mixed vegetables

100

### Asperges au Sautoir

Sautéed green asparagus

100

### Epinards à la Crème

Creamed spinach

100



\*Prices are in Thai Baht, subjected to 10% service charge and applicable 7% government tax.