



# Menu

## APPETIZER

QUINOA 	390
<i>Quinoa salad, guacamole, fancy tomatoes</i>	
LOBSTER BISQUE	450
<i>Maine lobster troncon, bisque and rouille</i>	
BURRATA 	450
<i>Fresh Burrata, organic fancy tomatoes, cucumber, basil granite and crispy bread</i>	
SALMON TARTARE	550
<i>Scottish salmon tartare, yuzu ponzu and truffle dressing, soya and apple jelly, wasabi mayonnaise, guacamole</i>	
FOIE GRAS	650
<i>French pan seared foie gras from Landes, apple chutney, honey port wine sauce, rocket and passion fruit dressing</i>	
SCALLOPS	650
<i>Pan seared Hokkaido scallops, sunchoke and chorizo foam</i>	
BEEF CARPACCIO	690
<i>270 days grain fed Angus tenderloin carpaccio, oregano, parmesan cream, hazelnuts, fresh winter black truffles</i>	



## M A I N

<b>SALMON</b>	650
<i>Scottish pan seared salmon filet, mashed potatoes, leek fondue, black garlic and dill white wine sauce</i>	
<i>Option Caviar : 250 THB/g</i>	
<b>LEMON SOLE</b>	750
<i>Lemon sole filet, cauliflower risotto, and wasabi white wine sauce</i>	
<i>Option Caviar : 250 THB/g</i>	
<b>LOBSTER</b>	1300
<i>Glazed full Maine lobster, seasonal vegetables, lobster and ginger Port wine jus</i>	
<b>PORK</b>	650
<i>Slow cooked and pan seared pork belly, polenta, sauteed musroom and basil sauce</i>	
<b>DUCK</b>	950
<i>French roasted duck from Périgord infused in earl grey tea, beetroot, red cabbage stew, radish pickles and duck jus</i>	
<b>LAMB</b>	1,250
<i>Roasted Australian lamb racks, couscous, eggplant caviar grilled vegetables and rosemary jus</i>	
<b>RISOTTO</b> 	450
<i>Cauliflower risotto, lemon and cucumber cream</i>	
<b>LOBSTER PASTA</b>	850
<i>Fettuccine pasta, lobster, sauteed zucchini, bell pepper, aromatic basil</i>	



## ROASTED & GRILLED

<b>TOMAHAWK ( DRY AGED )</b> <i>Grilled Australian Wagyu grade 7/8, 360 days grain fed (3 Sauces included) please allow 45 minutes of preparation.</i>	500/100g
<b>BEEF STRIPLOIN 250g ( DRY AGED )</b> <i>Grilled Australian Pure Blood Wagyu infinite M7+</i>	2,350
<b>BEEF STRIPLOIN 100g ( DRY AGED )</b> <i>Grilled Japanese Ohmi Wagyu Grade A5 from Shiga Prefecture Japan</i>	1,800
<b>BEEF TENDERLOIN 250g</b> <i>Grilled Australian Angus 270 days grain fed (1 Sauce included)</i>	1,500
<b>BEEF RIB EYE 250g ( DRY AGED )</b> <i>Grilled Australian Angus 270 days grain fed (1 Sauce included)</i>	1,350
<b>BABY CHICKEN 550g</b> <i>Roasted organic farmed baby chicken please allow 45 minutes of preparation.</i>	650
<b>SEA BREAM</b> <i>Roasted Atlantic sea bream with thyme and lemon please allow 45 minutes of preparation.</i>	1,100

## SIDE DISH

<b>MASHED POTATOES</b>	150
<b>TRUFFLE MASHED POTATOES</b>	190
<b>COUSCOUS</b>	150
<b>QUINOA SALAD</b>	150
<b>GRILLED VEGETABLES</b>	150
<b>GREEN SALAD</b>	100
<b>HOMEMADE FRENCH FRIES</b>	150

## SAUCE

<i>Pepper Brown • Bearnaise • Barbecue • Truffle mayonnaise</i>	40
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Please advise any dietary requirements or allergies and our chefs will be delighted to assist.  
Prices are in Thai baht and subject to 10% service charge and 7% V.A.T



## SHARING PLATTER

### COLD CUT

420 / 650

*Selection of 3 or 5 cold cuts*

*Chorizo, Parisian ham, coppa di Parma, salami Milano,  
pavé with spices and chili*

### CHEESE

450 / 720

*Selection of 3 or 5 cheeses*

*Brie de Meaux, Tome de Savoie, Morbier,  
Fourme d'Ambert, Sainte-Maure-de-Touraine, Comte,  
Mimolette AOP Isigny*

### SEAFOOD PLATTER

3,250

*Oysters Fine de Claire n°4, full Maine lobster, shrimp cocktail,  
scallop sashimi, octopus, whelk*

### OYSTER

*Fine de Claire n°3*

130 /piece

*Gillardeau n°4*

140 /piece



## DESSERT

ALMOND MILLEFEUILLE 350  
*Crispy almond tuile, Tahiti vanilla cream and fleur de sel caramel*

MELON BERGAMOT 350  
*Melon compressed elderflower, bergamot crispy meringue and wild honey Greek yogurt ice cream*

CHEESECAKE 350  
*Burnt cheesecake with homemade berries compote*

RUM BANANA 350  
*Caramelized rum banana, Tainori 64% dark chocolate cream and coffee granité*

PINK ROSE 390  
*Red fruits pannacotta, rose granité and mixed red fruits*

ABSOLUTE CHOCOLATE CAKE 350  
*Devil's food cake, Guanaja 80% chocolate frosting, croustillant cacao*

## HOMEMADE ICE CREAM AND SORBET

VANILLA 130  
*Tahiti vanilla ice cream*

DARK CHOCOLATE 130  
*Guanaja 70% dark chocolate ice cream*

YOGURT 130  
*Wild honey Greek yogurt ice cream*

RED FRUIT 130  
*Red fruits sorbet*

LEMON BASIL 130  
*Lemon Italian basil sorbet*