

DECO

BAR & BISTRO

SALAD

- SIAM CHOPPED SALAD** eighteen ingredients & truffle vinaigrette • 400
- QUINOA & WARM ROAST VEGETABLES SALAD** Jerusalem artichokes chickpeas, roast tomatoes & rosemary pesto • 400
- CAESAR SALAD** baby cos, grilled chicken, parmesan, anchovies, crouton bacon & poached egg • 420
- ROCKET SALAD** sautéed mushrooms, pine nuts, blue cheese, crouton & balsamic dressing • 450
- TOMATO & BURRATA SALAD** olive oil, lemon juice & mint leaves • 480
- TUNA SALAD** seared tuna, mushroom, potato, capsicum, okra, asparagus, black olives, lemon & pommery mustard dressing • 500
- CRAB MEAT SALAD** avocado, mango, pomegranate, raspberry sauce raspberry jelly & lavash • 520

SOUP

- CLASSIC TOMATO SOUP** served with gruyère fingers • 400
- SEAFOOD BOUILLABAISSE** scallop, mussel, prawn, snow fish, potato, parsley served with garlic baguette • 480

MAIN

- FISH & CHIPS** Singha beer battered sea bass, tartar sauce, French fries & green salad • 490
- DUCK CONFIT SALAD** sweet potato, toasted tomato, grilled zucchini pineapple & passion fruit • 600
- GRILLED CHICKEN BREAST** caponata, garlic pistachio, potato fondant served with dill sauce • 550
- GRILLED LAMB RACK** asparagus, carrot, zucchini, red radish, mushroom potato & black truffle croquette, passion fruit jelly served with lamb jus • 750
- PAN-SEARED SALMON** carrot, zucchini, red radish, crispy fennel served with ginger cream sauce • 780
- GINGER MISO PAN-SEARED SNOW FISH** sautéed mushrooms, snow peas fennel, red radish & ginger-miso sauce • 800
- AUSTRALIAN LAMB SHANK** slow-cooked lamb shank, red wine shallot, cherry tomatoes, truffle mashed potato, baby carrots & lamb sauce • 850
- GRASS-FED BEEF TENDERLOIN** tomato almond bread crumbs, leek, potato apple, celery & green pea purée • 1,500

PASTA

- POTATO GNOCCHI** prawns bisque, vanilla oil, gruyère, caviar • 490
- RIGATONI TOMATO SAUCE** olive oil, garlic basil, grilled vegetables • 420
- BLACK ANGLEHAIR PRAWN** Ebiko roe, poached egg, bacon, cherry tomatoes & garlic milk sauce • 490
- SPAGHETTI BOLOGNESE** braised Wagyu beef & parmesan • 550

PIZZA

- MIXED GRILLED VEGETABLES** mozzarella, parmesan & basil pesto • 400
- SAN DANIEL PARMA HAM** rocket leaves, mozzarella, parmesan & tomato sauce • 620
- SEAFOOD** onion, mozzarella & tomato sauce • 620



SANDWICH & BURGER

- CLUB SIAM SANDWICH** grilled chicken breast, iceberg lettuce, tomatoes streaky bacon, egg mayonnaise, avocado, French fries & green salad • 450
- DECO ANGUS CHEESE BURGER** tomatoes, onions, gherkins, iceberg lettuce gruyère, sesame brioche, French fries & onion rings • 690

Chef's tasting menu

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the perfect blend
of texture, flavor
& aroma

minimum of two persons

-  two starters
three main dishes
a dessert of signature jasmine rice ice cream
tasting menu I
thb 1,450++ per person
-  three starters
four main dishes
a combination of mango sticky rice & coconut ice cream
tasting menu II
thb 1,650++ per person

*All prices are subject to 10% service charge & 7% government tax.