

WORKSHOP

NIGHT MENU v0.4

COCKTAILS

APEROL SPRITZ	250
Aperol / Prosecco / Soda Water	
KIR ROYAL	250
Prosecco / Crème de Cassis	
MOJITO	250
Havana 3 YO / Lime / Brown Sugar / Mint	
NEGRONI	250
Beefeater / Sweet Vermouth / Campari	
OLD FASHIONED	250
Evan Williams / Sugar / Bitter	

BEERS

SINGHA	110
HEINEKEN	120
SAN MIGUEL LIGHT	120
LEFFE BLONDE	240

APERITIFS & LIQUORS

RICARD	120
AMARETTO	210
BAILEY'S	210
CAMPARI	210
KAHLÚA	210
LIMONCELLO	210
MARTINI	210
Dry / Rosso / Bianco	
FERNET BRANCA	270

SPIRITS

ABSOLUT	210
GREY GOOSE	320
BEEFEATER	210
BOMBAY SAPPHIRE	250
HENDRICK'S	320
HAVANA 3 YO	210
HAVANA 7 YO	250
DIPLOMÁTICO 12 YO	320
DEWAR'S	210
EVAN WILLIAMS	210
JAMESON	230
JACK DANIEL'S	250
BALVENIE 12 YO	450
EL JIMADOR	210
PATRÓN XO CAFE	290
PATRÓN SILVER	320

WORKSHOP

NIGHT MENU v0.4

DIGESTIFS

A. SCHERER Poire Williams	250
A. SCHERER Mirabelle	250
CHRISTIAN DROUIN Calvados	250
CASTARÈDE V.S. Bas Armagnac	270
LAUBADE V.S.O.P. Bas Armagnac	300
HENNESSY V.S.O.P. Cognac	350

WATER & SOFT DRINKS

SODA WATER SINGHA 33 CL	60
STILL WATER CRYSTAL 60 CL	60
EVIAN 50 CL / 100 CL	90 / 140
SAN PELLEGRINO 100 CL	180
SOFT DRINKS 33 CL	60
– COKE	
– COKE LIGHT	
– SPRITE	
– TONIC WATER (SCHWEPPE)	
– GINGER ALE (SCHWEPPE)	

COFFEE & TEA

ESPRESSO	80
DOUBLE ESPRESSO	100
AMERICANO	80
CAPPUCCINO	100
LATTE	100
DECAFFEINATED	100
TWININGS	80
– SELECTION OF TEAS	

SINCERE DINING

4-course tasting menu 1,000 THB

4-course tasting menu and wine pairing 1,500 THB

GARLIC ESPUMA

Confit Potatoes / Parsley Crust / Chips

VIOGNIER Domaine Laroche, Pays d'Oc, France, 2018

STUFFED SQUID

Ratatouille / Squid Ink Tuile / Basil / Vegetable Reduction

CHARDONNAY Antares, Chile, 2018

BARBARY DUCK BREAST

Chanterelle / Eryngii Mushroom / Spaetzle / Jus

EXTRA PAN-SEARED FOIE GRAS 200 THB

BORDEAUX Château Loumelat, Bordeaux, France, 2016

FLOATING ISLAND

Coriander Seeds / Micro Coriander / Candied Seeds

PROSECCO Extra Dry, Follador, Italy

WORKSHOP

NIGHT MENU v0.4

BITES (4 PCS)

v	SUNCHOKES ARANCINI	Sunchoke Puree / Truffle Oil / Parmesan	90
v	COTTAGE CHEESE	Shallot / Garlic / Fresh Herbs / Crispy Bread	90
	CHICKEN CROQUETAS	Roasted Chicken / Béchamel / Emmental	100
	DUCK RILLETTES	Longan Chutney / Pickled Shallots / Crispy Bread	100
v	½ CROQUE MUSHROOM	White Bread / Wild Mushroom Béchamel / Eryngii / Emmental	130
	½ CROQUE MONSIEUR	White Bread / Béchamel / Paris Ham / Emmental	160
	SNAILS ON TOAST	Pastis / Baguette / Butter / Garlic / Parsley	190

STARTERS

	ONION SOUP	Confit Onion / Chicken Stock / Emmental / Sourdough	260
v	GARLIC ESPUMA	Confit Potato / Parsley Crust / Chips	220
v	BAKED ROCAMADOUR	Honey / Rocket / Walnut	260
v	CAMENBERT CLOUD	Watermelon Jam / Rye Bread / Seeds	190
v	BEETROOT SALAD	Boiled & Pickled Beetroot / Sour Cream / Orange / Pumpkin Seeds / Dill	280
v	MARINATED VEGETABLE SALAD	Olives / Eggplant / Tomatoes / Seeds / Mixed-Greens	220
v	BURRATA	Grilled Pumpkin / Pumpkin Seeds / Rocket / Pesto / Balsamic Vinegar	420
	EGG MEURETTE	Confit Onion / Pancetta / Croutons / Parsley / Red Wine Sauce	1 PC / 2 PCS 190 / 290
	CURED FJORD TROUT	Pickled Shalots / Green Apple / Sour Cream / Dill	340
	SMOKED HAM SALAD	Parmesan / Sun-Dried Tomatoes / Sunflower Seeds / Mixed-Greens	280
	BEEF TARTARE & WILD MUSHROOMS	Classic Condiments / Russula Scented Oil / Croutons	360
	FOIE GRAS TERRINE	Longan Chutney / Rocket / Brioche	450

WORKSHOP

NIGHT MENU v0.4

MAIN COURSES

v	CRISPY POLENTA Ratatouille / Eggplant Caviar / Vegetable Reduction / Greens	340
v	BLACK TRUFFLE RISOTTO Mushroom Duxelles / Truffle Butter / Parmesan / Chive Flowers	520
	STUFFED SQUID Ratatouille / Squid Ink Tuile / Basil / Vegetable Reduction	390
	HOKKAIDO SCALLOPS Sunchoke / Chorizo / Snap Pea / Sunflower Seeds / Jus 2 PC / 4 PCS	450 / 800
	SEARED SALMON FILLET Leek Fondue / Burnt Leek / Rice / White Wine Sauce	480
	COD FISH MEUNIÈRE Brown Butter / Potatoes / Garlic / Lemon / Parsley	520
	SLOW-COOKED PORK BELLY Lentils / Pancetta / Vinegar / Pickled Onion / Jus	390
	BARBARY DUCK BREAST Chanterelle / Eryngii / Spaetzle / Jus	560
	EXTRA PAN-SEARED FOIE GRAS 200 THB	
	BRAISED BEEF CHEEK Red Wine / Crispy Polenta / Confit Onion / Spring Onion	590
	LAMB CHOPS Mediterranean Vegetables / Quinoa / Garlic / Basil / Jus 2 PCS / 4 PCS	540 / 990
	BUTCHER'S CUT PLEASE ASK YOUR WAITER!	

SIDES

v	GREEN SALAD / CRISPY POLENTA / SAUTEED POTATOES / FRENCH FRIES	90
v	GARDEN VEGETABLES / RATATOUILLE	120

DESSERTS

v	FLOATING ISLAND Coriander Seeds / Micro Coriander / Candied Seeds	180
v	CHOCOLATE MOUSSE Dark Chocolate / Cocoa Nibs	200
v	ICED NOUGAT Cranberries / Apricot / Longan / Candied Cashew Nuts / Red Berry Sauce	220
v	APPLE CRUMBLE Apple Textures / Marinated Longan / Lemon / Caramel / Vanilla Ice Cream	240
v	HAZELNUT & MILK CHOCOLATE ENTREMET Royaltine / Hazelnut Praline / Chantilly	260

WORKSHOP

NIGHT MENU v0.4

BUBBLES

PROSECCO Extra Dry, Follador, Italy / NV	250 / 1,400
CHAMPAGNE Brut, Aubert et Fils, France / NV	2,300

WHITE WINES

CHARDONNAY Antares, Chile / 2018	220 / 1,100
VIOGNIER Domaine Laroche, Pays d'Oc, France / 2018	290 / 1,400
SAUVIGNON BLANC Stone Bay, New Zealand / 2018	1,600
GAVI Batasiolo, La Morra, Italy / 2019	1,700
MÂCON-VILLAGE Joseph Drouhin, Burgundy, France / 2017	1,800
POUILLY FUMÉ Jean-Max Roger, Loire Valley, France / 2018	1,900
RIESLING Hugel, Alsace, France / 2017	2,100
CHABLIS Joseph Drouhin, Burgundy, France / 2018	2,300

ROSÉ WINES

DOMAINE FONTVAL Provence, France / 2018	1,200
M DE MINUTY Côtes de Provence, France / 2018	1,700

RED WINES

CARMENERE Antares, Chile / 2016	220 / 1,100
BORDEAUX Château Loumelat, Bordeaux, France / 2016	290 / 1,400
BELLERUCHE M. Chapoutier, Rhône Valley, France / 2017	1,600
PINOT NOIR Ropiteau, Vin De France, France / 2016	1,600
CAHORS Château du Cèdre, South West, France / 2015	1,900
VELAR NEGROAMARO Fantini, Puglia, Italy / 2014	2,100
CROZES-HERMITAGE Domaine des Grands Chemins, Delas, Rhône Valley, France / 2016	2,300
MARGAUX Château Prieuré-Lichine, Bordeaux, France / 2014	3,300

SWEET WINE

PIGMENTUM Côtes de Gascogne, France / 2018	1,400
---	-------