

Food



It's all in the name, they say. Craft, expertise, and innovation are words that characterise **WORKSHOP** as a laboratory where people's creativity is at the forefront. **WORKSHOP** is a tribute to the humble work that is needed to innovate and create positive change.

From a flavorful family descent of chefs followed by a list of Michelin listed restaurants in which he worked, chef Clément Hernandez has envisaged and perfected a menu that fits the ambiance and concept of **WORKSHOP**. He has created a range of dishes based on traditional french classics blended with contemporary and authentic flavors.

BON APPÉTIT!

SINCERE DINING

4-COURSE TASTING MENU

1,000 THB

WINE PAIRING

600 THB

GARLIC ESPUMA

Confit Potatoes / Parsley Crust / Chips

*Joseph Drouhin, Mâcon-Villages,
Burgundy, France / 2017*

STUFFED SQUID

Ratatouille / Squid Ink Tuile / Basil / Vegetable Reduction

*La Vie En Rose, Côtes de Provence,
Château Roubine, France / 2019*

BARBARY DUCK BREAST

Chanterelle / Eryngii / Spaetzle / Jus

* EXTRA Pan-Seared Foie Gras * 200 THB

*Château Picard, Saint-Estèphe,
Bordeaux, France / 2016*

FLOATING ISLAND

Coriander Seeds / Micro Coriander / Candied Seeds

*Domaine des Bernardins,
Muscat Beaumes de Venise, Rhône, France / 2017*

BITES 4 PCS

v	SUNCHOKE ARANCINI Sunchoke Puree / Truffle Oil / Parmesan	100
v	COTTAGE CHEESE Shallots / Garlic / Fresh Herbs / Crispy Bread	90
	CHICKEN CROQUETAS Roasted Chicken / Béchamel / Emmental	110
	DUCK RILLETTES Longan Chutney / Pickled Shallots / Crispy Bread	110
	CROQUE MONSIEUR White Bread / Béchamel / Paris Ham / Emmental	160
	SNAILS ON TOAST Pastis / Baguette / Butter / Garlic / Parsley	210

CHEESE

v	CAMEMBERT CLOUD Watermelon Jam / Rye Bread / Seeds / Greens	190
v	FOURME D'AMBERT CLOUD Walnut / Celery / Rye Bread / Apple	230
v	MANCHEGO SNOW Fig Chutney / Rye Bread / Greens	240
v	COMTÉ SNOW Watermelon Jam / Rye Bread / Greens	260
v	BAKED ROCAMADOUR Honey / Rocket / Walnut	260
v	AGED COMTÉ * 24 MONTHS	* 50 G / 100 G 250 / 440
v	FOURME D'AMBERT	* 50 G / 100 G 180 / 320
v	MANCHEGO	* 50 G / 100 G 220 / 380

SOUPS

ONION SOUP	260
Confit Onion / Chicken Stock / Emmental / Sourdough	
LOBSTER BISQUE	320
Maine Lobster Head / Saffron Rouille / Crouton / Parsley	
v PUMPKIN SOUP	190
Slow-Cooked Pumpkin / Pumpkin Seeds	
* EXTRA Pan-Seared Scallop * 170 THB	
* EXTRA Pan-Seared Foie Gras * 200 THB	

SALADS

SMOKED HAM SALAD	290
Parmesan / Sun-Dried Tomatoes / Sunflower Seeds	
v BEETROOT SALAD	280
Beetroot Textures / Sour Cream / Green Apple / Pumpkin Seeds / Dill	
CURED TROUT SALAD	290
Pickles / Capers / Shallot / Rye Bread Croutons	
TUNA SALAD	290
Confit Tuna / Bell Pepper / Olives / Boiled Egg	
v QUINOA SALAD	280
Ratatouille / Mixed Tomatoes / Sunflower Tips & Seeds	
v TOMATO BURRATA SALAD	460
Pesto / Mixed Tomatoes / Basil / Crouton / Balsamic Dressing	

STARTERS

OSTRA REGAL OYSTERS #4	* 1 PC / 6 PCS	100 / 570
OSTRA REGAL OYSTERS #3	* 1 PC / 6 PCS	130 / 740
OSTRA REGAL OYSTERS #2	* 1 PC / 6 PCS	160 / 900
CURED FJORD TROUT		340
Pickled Shallots / Green Apple / Sour Cream / Dill		
MEDITERRANEAN OCTOPUS CARPACCIO		420
Extra Virgin Olive Oil / Lemon / Fennel / Sun-dried Tomatoes		
CRAB SALAD		390
Mayonnaise / Lettuce / Grey Shrimp Jelly / Herbs		
KRISTAL KAVIARI CAVIAR * 30 G		3,120
Condiments / Sour Cream / Confit Potato / Toast		
v GARLIC ESPUMA		220
Confit Potato / Parsley Crust / Chips		
* EXTRA Black Winter Truffle * 270 THB		
EGG MEURETTE		210
Confit Onion / Pancetta / Croutons / Parsley / Red Wine Sauce		
FOIE GRAS TERRINE		470
Fig Chutney / Rocket / Brioche		
PAN-SEARED FOIE GRAS		490
Caramelized Apple / Green Apple Brunoise / Pumpkin Seeds / Jus		
IBERICO CHORIZO * 80 G		210
Pickles / Sun-Dried Tomatoes / Herbs		
HAND-SLICED IBERICO BELLOTA * 80 G		
Pickles / Sun-Dried Tomatoes / Herbs		
* <i>Shoulder</i> * 24 MONTHS		1,050
* <i>Ham</i> * 48 MONTHS		1,480

MAINS - SEAFOOD

STUFFED SQUID		390
Ratatouille / Squid Ink Tuile / Basil / Vegetable Reduction		
HOKKAIDO SCALLOPS	* 2 PCS / 4 PCS	480 / 840
Sunchoke / Chorizo / Snap Peas / Sunflower Seeds / Jus		
* EXTRA Black Winter Truffle * 270 THB		
SEARED SALMON FILLET		490
Leek Fondue / Burnt Leek / Mashed Potatoes / White Wine Sauce		
MEDITERRANEAN SEA BREAM		620
Ratatouille / Confit Fennel / Fennel Salad / Sun-Dried Tomatoes / Brown Sauce		
COD FISH MEUNIÈRE		530
Brown Butter / Cannellini Beans Variation / Pickled Onion / Herbs / Jus		

PASTAS / RISOTTOS / POLENTA

v ROASTED TOMATO GIGLI		260
Roasted, Sun-Dried & Fresh Cherry Tomatoes / Basil / Garlic / Extra Virgin Olive Oil		
SPÄTZLE		350
Porcini Puree / Eryngii / Egg Yolk Confit / Chive Flowers / Jus		
* EXTRA Black Winter Truffle * 270 THB		
BRAISED BEEF CHEEK GIGLI		490
Red Wine / Mirepoix / Pancetta / Parsley		
* EXTRA Pan-Seared Foie Gras * 200 THB		
MAINE LOBSTER RAVIOLI		450
Slow-Cooked Cabbage / Celery / Chestnut / Creamy Lobster Sauce		
v BLACK TRUFFLE RISOTTO		530
Mushroom Duxelles / Truffle Butter / Parmesan / Chive Flowers		
* EXTRA Black Winter Truffle * 270 THB		
* EXTRA Pan-Seared Scallop * 170 THB		
* EXTRA Pan-Seared Foie Gras * 200 THB		
v CRISPY POLENTA		340
Ratatouille / Eggplant Caviar / Vegetable Reduction / Greens		

MAINS - MEAT

LAMB CHOPS	* 2 PCS / 4 PCS	560 / 1,060
Cannellini Beans Variation / Pickled Onion / Herbs / Jus		
CONFIT DUCK LEG		340
Sauteed Potatoes / Shallots / Parsley / Jus		
BARBARY DUCK BREAST		560
Porcini / Eryngii / Pickled Chanterelle / Spaetzle / Jus		
* EXTRA Pan-Seared Foie Gras * 200 THB		
SLOW-COOKED PORK BELLY		390
Lentils / Pancetta / Vinegar / Pickled Onion / Jus		
IBERICO PORK CHOP * 200G		880
Lentils / Pancetta / Vinegar / Pickled Onion / Jus		
CHICKEN BREAST		350
Slow-Cooked Cabbage / Sauteed Corn / Pickled Baby Corn / Jus		
* EXTRA Pan-Seared Foie Gras * 200 THB		
WHOLE STUFFED QUAIL		900
Slow-Cooked Cabbage / Smoked Bacon / Chestnut / Jus		
* EXTRA Pan-Seared Foie Gras * 200 THB		
NEW ZEALAND BLACK ANGUS TENDERLOIN * 150 G		850
Mashed Potato / Confit Onion / Spring Onion / Pickled Onion		
* EXTRA Pan-Seared Foie Gras * 200 THB		
AUSTRALIAN BLACK ANGUS RIBEYE * MB 4-5	* 250 / 500 G	990 / 1,950
Mashed Potato / Confit Onion / Spring Onion / Pickled Onion		
* EXTRA Pan-Seared Scallop * 170 THB		

SIDES

✓ GREEN SALAD	90
✓ FRENCH FRIES	100
✓ GARDEN VEGGIES	120
✓ RATATOUILLE	130
✓ SAUTEED POTATOES	90
✓ MASHED POTATOES	130
✓ TRUFFLED MASHED POTATOES	280
✓ LENTILS VARIATION	120
✓ CANNELLINI BEANS VARIATION	120

DESSERTS

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

**Good *food* is the foundation of
genuine happiness. The greatest
dishes are very simple.**

— AUGUSTE ESCOFFIER

WORKSHOP