

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, our 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!**

**BITES 4 PCS**

v	<b>SUNCHOKE ARANCINI</b> Sunchoke Puree / Truffle Oil / Parmesan	100
v	<b>COTTAGE CHEESE</b> Shallots / Garlic / Fresh Herbs / Crispy Bread	90
	<b>CHICKEN CROQUETAS</b> Roasted Chicken / Béchamel / Emmental	110
	<b>DUCK RILLETTES</b> Longan Chutney / Pickled Shallots / Crispy Bread	110
	<b>CROQUE MONSIEUR</b> White Bread / Béchamel / Paris Ham / Emmental	160

**CHEESE**

v	<b>CAMEMBERT CLOUD</b> Watermelon Jam / Rye Bread / Seeds / Greens	220	
v	<b>MANCHEGO SNOW</b> Chutney / Seeds / Rye Bread / Greens	240	
v	<b>COMTÉ SNOW</b> Jam / Walnut / Rye Bread / Greens	260	
v	<b>AGED COMTÉ * 24 MONTHS</b>	* 50 G / 100 G	250 / 440
v	<b>FOURME D'AMBERT</b>	* 50 G / 100 G	180 / 320
v	<b>MANCHEGO</b>	* 50 G / 100 G	220 / 380
v	<b>SPICY PECORINO</b>	* 50 G / 100 G	240 / 430

## SOUPS

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

## SALADS

<b>SMOKED HAM SALAD</b>	290
Parmesan / Sun-Dried Tomatoes / Sunflower Seeds	
v <b>BEETROOT SALAD</b>	290
Beetroot Textures / Sour Cream / Green Apple / Pumpkin Seeds / Dill	
<b>CURED TROUT SALAD</b>	290
Pickles / Capers / Shallot / Rye Bread Croutons	
<b>TUNA SALAD</b>	290
Confit Tuna / Bell Pepper / Olives / Boiled Egg	
v <b>QUINOA SALAD</b>	290
Ratatouille / Mixed Tomatoes / Sunflower Tips & Seeds	
<b>ROASTED CHICKEN SALAD</b>	290
Parmesan / Croutons / Sun-Dried Tomatoes / Pumpkin Seeds	

## STARTERS

<b>CURED FJORD TROUT</b>	340
Pickled Shallots / Green Apple / Sour Cream / Dill	
<b>MEDITERRANEAN OCTOPUS CARPACCIO</b>	420
Extra Virgin Olive Oil / Lemon / Fennel / Sun-dried Tomatoes	
<b>COLD ROASTED BEEF TENDERLOIN</b>	330
Garlic Aioli / Rocket / Parmesan / Hazelnut	
<b>EGG MEURETTE</b>	210
Confit Onion / Pancetta / Croutons / Parsley / Red Wine Sauce	
<b>FOIE GRAS DUO: PAN-SEARED &amp; RAVIOLI</b>	520
Braised Cabbage / Pumpkin Seeds / Herbs / Jus	
<b>PAN-SEARED FOIE GRAS</b>	490
Caramelized Apple / Green Apple Brunoise / Pumpkin Seeds / Jus	
<b>IBERICO CHORIZO * 80 G</b>	230
Pickles / Sun-Dried Tomatoes / Herbs	
<b>IBERICO BELLOTA * 80 G</b>	
Pickles / Sun-Dried Tomatoes / Herbs	
* <i>Shoulder Ham</i> * 24 MONTHS	1,050

## MAINS - SEAFOOD

<b>TIGER PRAWNS</b>		390
Ratatouille / Squid Ink Tuile / Basil / Vegetable Reduction		
<b>HOKKAIDO SCALLOPS</b>	* 2 PCS / 4 PCS	480 / 840
Sunchoke / Chorizo / Snap Peas / Sunflower Seeds / Jus		
<b>COD FISH MEUNIÈRE</b>		530
Brown Butter / Leek / Potato / Mussel Juice		
<b>MEDITERRANEAN OCTOPUS LEG</b>		680
Ratatouille / Fennel / Confit Potato / Pastis / Garlic Butter		

## PASTAS / RISOTTOS / POLENTA

v <b>ROASTED TOMATO GIGLI</b>		290
Roasted, Sun-Dried & Fresh Cherry Tomatoes / Basil / Garlic / Extra Virgin Olive Oil		
v <b>FOUR-CHEESE GIGLI</b>		290
Gorgonzola / Mozzarella / Gouda / Parmesan / Parsley		
<b>BRAISED BEEF CHEEK GIGLI</b>		490
Red Wine / Mirepoix / Pancetta / Parsley		
* EXTRA Pan-Seared Foie Gras * 200 THB		
<b>MAINE LOBSTER FETTUCCINE</b>		450
Celery / Chestnut / Creamy Lobster Sauce		
v <b>BLACK TRUFFLE RISOTTO</b>		530
Mushroom Duxelles / Truffle Butter / Parmesan / Chive Flowers		
* EXTRA Pan-Seared Scallop * 170 THB		
* EXTRA Pan-Seared Foie Gras * 200 THB		

## MAINS - MEAT

<b>LAMB CHOPS</b>	* 2 PCS / 4 PCS	560 / 1,060
Ratatouille / Eggplant / Garlic / Basil / Jus		
<b>CONFIT DUCK LEG</b>		390
Sauteed Potatoes / Shallots / Parsley / Jus		
<b>SLOW-COOKED PORK BELLY</b>		390
Lentils / Pancetta / Vinegar / Pickled Onion / Jus		
<b>IBERICO PORK CHOP</b>	* 200 G	920
Lentils / Pancetta / Vinegar / Pickled Onion / Jus		
<b>CHICKEN BREAST</b>		390
Slow-Cooked Cabbage / Sauteed Corn / Pickled Baby Corn / Jus		
* EXTRA Pan-Seared Foie Gras * 200 THB		
<b>AUSTRALIAN BLACK ANGUS RIBEYE</b> * MB 4-5	* 250 G	990
Mashed Potato / Confit Onion / Spring Onion / Pickled Onion		
* EXTRA Pan-Seared Foie Gras * 200 THB		

## SIDES

v <b>GREEN SALAD</b>	90
v <b>FRENCH FRIES</b>	100
v <b>GARDEN VEGGIES</b>	120
v <b>RATATOUILLE</b>	130
v <b>SAUTEED POTATOES</b>	90
v <b>MASHED POTATOES</b>	130
v <b>TRUFFLED MASHED POTATOES</b>	280
<b>LENTILS VARIATION</b> * CONTAINS BACON	120

## DESSERTS

v	<b>CHOCOLATE MOUSSE</b>	220
	Dark Chocolate / Cocoa Nibs	
v	<b>ICED NOUGAT</b>	220
	Cranberries / Apricot / Longan / Candied Cashew Nuts / Red Berry Sauce	
v	<b>APPLE CRUMBLE</b>	220
	Apple Textures / Marinated Longan / Lemon / Caramel / Vanilla Ice Cream	
v	<b>HAZELNUT ENTREMET</b>	220
	Milk Chocolate / Royaltine / Hazelnut Praline / Chantilly	
v	<b>LIKE A BLACK FOREST</b>	220
	Griottines / Chocolate Sponge Cake / Chantilly / Kirsch / Cocoa Nibs	
v	<b>PROFITEROLES</b>	280
	French Choux / Vanilla Ice Cream / Chocolate Sauce / Chantilly / Almonds	



# WORKSHOP