

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	SUNCHOKE ARANCINI Sunchoke Puree / Truffle Oil / Parmesan	120
v	COTTAGE CHEESE Shallots / Garlic / Fresh Herbs / Crispy Bread	120
	CHICKEN CROQUETAS Roasted Chicken / Béchamel / Emmental	120
	DUCK RILLETTES Longan Chutney / Pickled Shallots / Crispy Bread	120
	CROQUE MONSIEUR White Bread / Béchamel / Paris Ham / Emmental	160
	SNAILS ON TOAST Pastis / Baguette / Butter / Garlic / Parsley	220

SALADS

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

STARTERS

ONION SOUP		260
Confit Onion / Chicken Stock / Emmental / Sourdough		
v CAMEMBERT CLOUD		220
Chutney / Rye Bread / Seeds / Greens		
v RED WINE MURCIAN CHEESE SNOW		240
Chutney / Seeds / Rye Bread / Greens		
v GRUYÈRE SNOW		260
Chutney / Walnut / Rye Bread / Greens		
v AGED GRUYÈRE * 15 MONTHS	* 50 G / 100 G	250 / 440
v RED WINE MURCIAN CHEESE	* 50 G / 100 G	220 / 380
CURED FJORD TROUT		340
Pickled Shallots / Green Apple / Sour Cream / Dill		
MEDITERRANEAN OCTOPUS CARPACCIO		420
Extra Virgin Olive Oil / Lemon / Fennel / Sun-dried Tomatoes		
FLAMBÉED TIGER PRAWNS	* 5 PC / 10 PC	290 / 550
Pastis / Garlic / Parsley / Butter		
COLD ROASTED BEEF TENDERLOIN		330
Garlic Aioli / Rocket / Parmesan / Hazelnut		
PAN-SEARED FOIE GRAS		520
Caramelized Apple / Green Apple Brunoise / Pumpkin Seeds / Jus		
IBERICO CHORIZO * 80 G		250
Pickles / Sun-Dried Tomatoes / Herbs		
IBERICO BELLOTA * 80 G		1,100
Pickles / Sun-Dried Tomatoes / Herbs		
* <i>Shoulder Ham</i> * 24 MONTHS		

MAINS

CATCH OF THE DAY

Kindly ask our service team for additional information.

TIGER PRAWNS

Ratatouille / Squid Ink Tuile / Basil / Vegetable Reduction

390

HOKKAIDO SCALLOPS

Cauliflower / Pancetta / Curry / Sunflower Seeds

* 2 PCS / 4 PCS

520 / 860

MEDITERRANEAN OCTOPUS LEG

Ratatouille / Fennel / Confit Potato / Pastis / Garlic Butter

720

V BLACK TRUFFLE RISOTTO

Mushroom Duxelles / Truffle Butter / Parmesan / Chive Flowers

550

* EXTRA Pan-Seared Scallop * 170 THB

* EXTRA Pan-Seared Foie Gras * 200 THB

IBERICO LAMB LOIN

Ratatouille / Eggplant / Garlic / Basil / Jus

* HALF / FULL

750 / 1,400

CONFIT DUCK LEG

Sauteed Potatoes / Shallot / Parsley / Jus

390

SLOW-COOKED PORK BELLY

Lentils / Pancetta / Vinegar / Pickled Onions / Jus

390

TOULOUSE SAUSAGE

Mash / Confit Onions / Green Salad / Jus

520

CHICKEN BREAST

Slow-Cooked Cabbage / Sauteed Corn / Pickled Baby Corn / Jus

390

* EXTRA Pan-Seared Foie Gras * 200 THB

AUSTRALIAN BLACK ANGUS RIBEYE * MB 4-5

Mashed Potato / Confit Onion / Spring Onion / Pickled Onion

* 250 G

990

* EXTRA Pan-Seared Foie Gras * 200 THB

SIDES

V MICROGREEN SALAD / SAUTEED POTATOES

110

V RATATOUILLE / MASHED POTATOES

140

DESSERTS

v	CHOCOLATE MOUSSE	220
	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	220
	Milk Chocolate / Royaltine / Hazelnut Praline / Chantilly	
v	LIKE A BLACK FOREST	220
	Griottines / Chocolate Sponge Cake / Chantilly / Kirsch / Cocoa Nibs	
v	MADAGASCAR VANILLA ICE CREAM * 1 SCOOP	100
v	DARK CHOCOLATE SORBET * 1 SCOOP	100

WORKSHOP