

Salad



Beetroot & Ricotta Salad ¥ 310.-

Marinated beetroot, orange, rocket salad, toasted walnuts, fresh ricotta & pesto sauce



Greek Salad ¥ 340.-

Mixed salad, black olives, red onions, cucumber, feta cheese, red bell pepper with oregano dressing



Caesar Salad ¥ 380.-

Roasted farmer chicken, baby cos lettuce, shaved parmesan cheese, crunchy croutons, hard-boiled eggs & caesar dressing



Victoria Cobb Salad ¥ 420.-

Roasted farmer chicken, iceberg lettuce, cherry tomatoes, avocado, corn, hard-boiled organic egg, crispy bacon & blue cheese mayonnaise



Quinoa Power Bowl ¥ 440.-

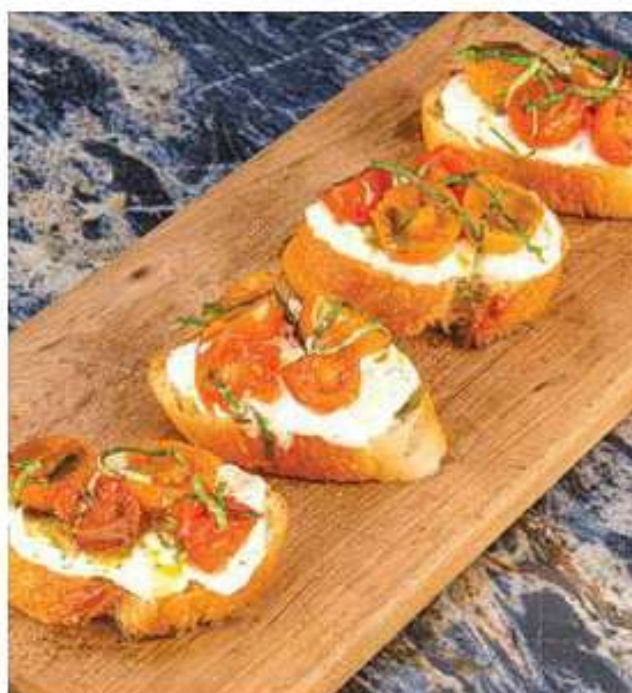
Quinoa, steamed prawns, cucumber, tomatoes, avocado, edamame, pomegranate & Japanese wakame dressing



Soft Shell Crab Salad 490.-

Crispy soft shell crab, butterhead lettuce, avocado, mango, red onions, toasted almonds & passion fruit mango dressing

Appetizer



Bruschetta Tomato Confit ¥ 240.-
Toasted baguette, tomato confit, pesto, stracciatella & basil oil



Chicken Croquetas 240.-
Chicken croquetas served with aioli sauce



Chicken "Lollipop" 240.-
Crispy chicken wings coated with hot BBQ sauce



Truffle Curry Fries ¥ 290.-
Crispy curly fries with truffle cheese sauce & bacon bits



Fried Calamari 260.-
Deep-fried marinated calamari served with tartar sauce

Starter



French Oysters 390.- / 690.- / 1,290.-
 3 pcs / 6 pcs / 12 pcs
 Fine de Claire N°3
 served with shallots, vinegar & lemon.



Prawn Cocktail 440.-
 Steamed black tiger prawns served on ice,
 cocktail sauce & seafood sauce.



Seafood Gratin 350.-
 Mussels, scallops, clams, mushrooms, leeks,
 potatoes cooked in white wine sauce
 & baked with bechamel



Tuna Tartare & Avocado 380.-
 Yellow fin tuna marinated with lemon,
 seaweed, avocado & corn

Starter & Soup



Deviled Eggs Truffle ¥ 260.-
Stuffed organic eggs with truffle mayonnaise & fresh truffle



Escargots "Snails" 390.-
6 pcs of baked snails cooked with garlic & herbs butter



Beef Carpaccio (XXL to share) 490.-
Finely sliced Angus tenderloin, parmesan, mustard, pickled onions, hazelnut & rocket salad



Burrata Tomato ¥ 490.-
Creamy Italian burrata, tomato confit, pesto & rocket leaves



Pumpkin Soup ¥ 260.-
Creamy pumpkin soup with roasted pumpkin & pumpkin seeds



Onion soup ¥ 340.-
Traditional onion soup with Swiss cheese & bread gratin

Prices are subject to 10% service charge and 7% VAT

Pasta & Risotto



Lobster Linguine

Truffle Risotto

Lobster Linguine

Linguine pasta, grilled whole lobster, creamy bisque sauce & fresh herbs

1,490.-

Truffle Risotto

Carnaroli rice, truffle, parmesan, creamy butter & truffle oil

¥ 590.-

Wagyu Beef Ragù

Homemade tagliatelle, slow-cooked Wagyu beef & parmesan cheese

640.-

La Carbonara

Spaghetti pasta, crispy guanciale, parmesan sauce, shaved parmesan & black pepper

¥ 440.-

Seafood Pasta

Linguine pasta, grilled prawns, fresh seafood selection, creamy white wine sauce, garlic & rocket leaves

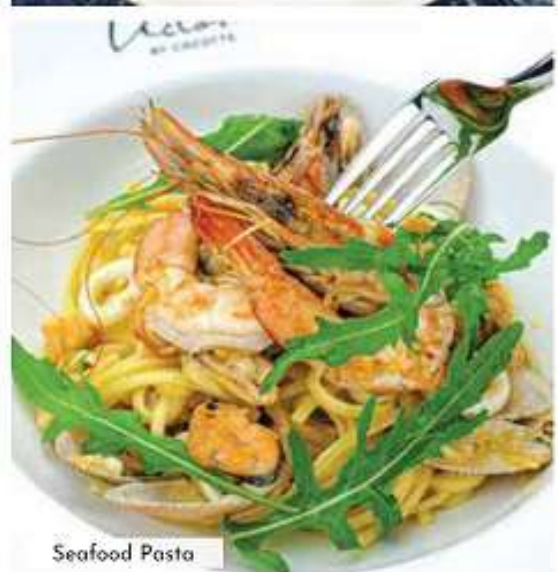
690.-



Wagyu Beef Ragù



Carbonara



Seafood Pasta

Prices are subject to 10% service charge and 7% VAT

Pasta & Risotto



Coquillettes Jambon Truffle

French style pasta, Paris ham, mushrooms, Comté cheese & fresh truffle

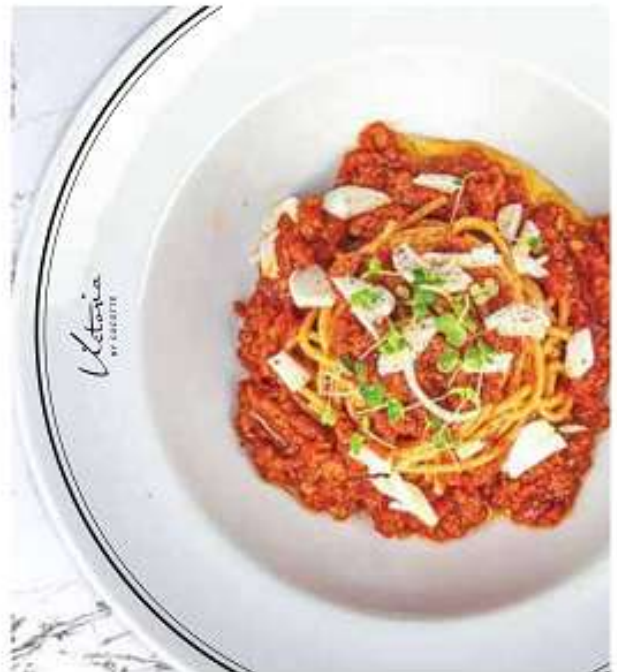
690.-



Aglio Olio Bacon

Spaghetti pasta sautéed with garlic, bacon, poached egg, Italian basil & fried shallots

¥ 360.-



Vegan Bolognese

Spaghetti pasta, plant-based meat cooked in tomato sauce, olive oil & vegan mozzarella

¥ 390.-



Rôtisserie



Half / Whole Farmer Chicken
Potatoes confit & chicken gravy

590.- / 990.-



Free-range farmer chicken directly
from the farm to your table

More than a rotisserie, Victoria is the encounter
of carefully selected artisanal products,
and a cosy atmosphere in the heart of Bangkok.

All our chickens are locally raised in neighbouring
provinces such as Khao Yai & Chiang Mai by
caring farmers with no pesticides or antibiotics.

The outcome?
A unique farm-to-table experience.

Victoria



Prices are subject to 10% service charge and 7% VAT

From the Sea



Fish & Chips 460.-

Crispy crumbed fish with chips, tartare sauce & fresh lemon



Fish "Meuniere" 440.-

Butter seared white fish, lemon & parsley served with mashed potatoes & spinach



Fish Stew "Bouillabaisse" 560.-

Seafood soup, fish selection, potatoes, leeks & aioli served with toasted bread



Salmon Quinoa 550.-

Salmon confit, garlic quinoa, bell pepper mousse, bell pepper confit, almond & fresh herbs



Cod Fish Risotto 640.-

Pan-seared Cod fish, risotto flavored with chorizo, bell peppers, olives & rocket salad



Lobster Roll 790.-

Housemade brioche bun, Maine lobster, condiments, cocktail sauce & French fries

Prices are subject to 10% service charge and 7% VAT

Dutcher Corner



Wagyu Hanger Steak

Grilled Hanger steak, French fries & confit shallots gravy

940.-



Black Angus Ribeye

Grilled Ribeye, French fries & bearnaise sauce

1,190.-



Prime Rib Wagyu 1kg 3,390.- / 1.2kg 3,990.-

Mashed potatoes, French fries, ratatouille, bearnaise, shallot gravy & mushroom sauce

Sides & Sauces

Mushroom Sauce	60.-
Bearnaise Sauce	60.-
Nam Jim Jaew	60.-
Shallot Sauce	60.-
Mashed Potatoes	150.-
Truffle Mashed Potatoes	190.-
French Fries	150.-
Ratatouille	150.-



Wagyu Beef Burger

Homemade brioche bun, Wagyu beef patty, Swiss cheese, bacon jam, pickled onions, tomatoes served with French fries

590.-



Beef Tartare

Traditional Black Angus beef tartare with pickles, egg yolk served with French fries

590.-

Prices are subject to 10% service charge and 7% VAT

Main Course



Pork Tenderloin & Mushroom 490.-

Grilled pork tenderloin, mashed potatoes & creamy mushroom sauce



Lamb Shank 890.-

12 hours slow-cooked lamb shank in lamb gravy served with rich & flavourful bean stew



Bangers & Mash 420.-

Pork sausage, mashed potatoes, shallots & gravy



Chicken Parmigiana 490.-

Crispy chicken breast stuffed with parmesan and mozzarella cheese, stracciatella, pesto, tomato sauce, rocket salad & tomato confit