

ALATI

----- STORIES OF FRANCE -----

APPETISERS

Plateau de Fruits de Mer [SF]	4,500
<i>Lobster, Oysters, Prawns, King Crab, Mussels, Clams Served on Ice with Condiments</i>	
Huîtres en Persillade [G] [D] [SF]	490
<i>Fine de Claire Oysters Gratin, Parsley Butter, Garlic Croutons</i>	
Soupe à l'Oignon [A] [D] [G]	450
<i>Traditional Onion Soup Gratin, Toasted Bread, Comté Cheese, Black Pepper</i>	
Foie Gras Poêlé aux Figs (+THB 600) [A] [G]	1,150
<i>Pan-fried Foie Gras, Fresh Figs, Fig and Port Wine Coulis, Brioche Cubes</i>	

MAINS

Boeuf Bourguignon [A] (+THB 150)	850
<i>Tender Braised Beef in a Thick Red Wine Sauce, Aromatic Herbs and Baby Carrots</i>	
Porc à la Moutarde [A] [D] [G] [P]	750
<i>Kurobuta Pork Chop, Mustard Sauce, Braised Cabbage Jam</i>	
Sole Meunière [D] [G] (+THB 900)	1,650
<i>Whole French Lemon Sole Cooked with Butter, Lemon Juice and Capers</i>	

DESSERTS

Clafoutis aux Abricots et Cerises [D] [G] [N]	320
<i>Warm Cake, Apricot, Cherries, Strawberry Sorbet and Caramelised Pistachio</i>	
Éclair à la Vanille et Fruit Rouges [D] [G]	290
<i>Vanilla Cream, Fresh Berries, Raspberry Sauce</i>	
Fondant au Chocolat [D] [G] [N]	320
<i>70% chocolate, Caramel Sauce, Vanilla Ice Cream</i>	

----- MEDITERRANEAN FAVOURITES -----


APPETISERS AND SALADS

Burrata and Tomatoes [V] [G] [D]	450
<i>S. Marzano Cherry Tomato Pie, Burrata Cheese, Tomato Molasses, Fresh Basil</i>	
ALATi Greek Salad [V] [D]	390
<i>Cherry Tomatoes, Watermelon, Basil, Feta Cheese, Molasses</i>	
Rocket & Berries [V] [N] [D]	450
<i>Wild Rocket Leaves, Pears, Raspberries, Walnuts, Berry Dressing</i>	
 Mediterranean Chicken Salad [G] [D]	390
<i>Romaine Lettuce, Chicken Breast, Onion, Olives, Parmesan Cheese, Dried Tomato Dressing</i>	
 Pulled King Crab (+THB 500) [SF]	990
<i>Spider Crab Meat, Avocado, Celery, Tomato, Lemon Juice</i>	
Seared Tuna [D]	420
<i>Cured and Seared Tuna Loin, Haydari, Green Onion Gremolata</i>	
Truffle Chicken Liver Pâté [N] [D] [A]	390
<i>Homemade Chicken Liver Mousseline, Pickled Shallots, Homemade Hazelnut Bread</i>	
 Salmon & Green Apple Tartare [D]	420
<i>Norwegian Salmon, Green Apple, Cucumber, Dill-infused Sour Cream</i>	
Fritto Misto [G] [SF]	420
<i>Fried Calamari, White Prawns, Soft-shell Crab, Served with Smoked Paprika Aioli</i>	
FLATBREADS	
Caramelised Onion & Bacon [G]	420
<i>Slow-cooked Onion, Bacon, Cream Cheese, Fresh Thyme</i>	
 Black Truffle and Cheese Pide (+THB 250) [V] [G] [D]	650
<i>Mozzarella Cheese, Homemade Truffle Compote, Sliced Truffle</i>	
Smoked Salmon (+THB 150) [G] [D]	490
<i>Lemon Cream Cheese, Red Onion, Dill, Capers, Smoked Salmon, Pomegranate</i>	
Garlic and Cheese [V] [S] [G] [D]	390
<i>Fluffy Arabic Sesame Focaccia, Garlic, Butter, Chives and Melted Cheese, Spicy Tomato Dip</i>	

SOUPS

Lobster & Prawn Bisque (+THB 250) [SF] [D] [A]	550
<i>Traditional Lobster Soup, Lobster and Prawn Chunks, Whipped Cream</i>	
Pumpkin Velouté [V] [S] [D]	290
<i>Shaved Manchego, Roasted Pumpkin Oil and Seeds</i>	

SHARINGS

Charcuterie Board (+THB 400) [N] [G] [D] [P]	790
<i>Paris Ham, Chorizo, Parma Ham, Duck Rillettes, Truffle Liver Pâté, Pickles</i>	
Cheese Board (+THB 400) [V] [N] [G] [D]	750
<i>Camembert, Brillat-Savarin, Comté, Parmesan Cheese, Grapes, Nuts</i>	
Mixed Board (+THB 400) [N] [G] [D] [P]	790
<i>A Choice of 2 Kinds of Charcuterie and 2 Cheeses, Grapes, Nuts</i>	
 Mezze Platter (+THB 200) [V] [N] [S] [D]	590
<i>Hummus, Haydari, Muhammara, Marinated Smoked Eggplant, Turkish Olives, Crudités</i>	

PASTAS

 Lobster Ravioli (+THB 300) [G] [SF] [D] [A]	850
<i>Homemade Ravioli Filled with Saffron and Lemon Ricotta Cheese, Lobster Ragout and Bisque</i>	
Squid Ink Angel Hair AOP Prawns [G] [SF] [A]	650
<i>Homemade Pasta, Prawn Chunks, White Wine, Chilli and Garlic</i>	
Spaghetti Clams [G] [SF] [A]	550
<i>Spaghetti, Clams in White Wine Sauce, Parsley, Olive Oil</i>	
Black Truffle Tonnarelli (+THB 500) [V] [G] [D]	1,200
<i>Homemade Pasta, Black Summer Truffle, Pecorino Cheese</i>	



FISH & MEAT


 Snow Fish (+THB 800) [D]	1,550
<i>Baked Snow Fish, Celeriac Velouté, Avruga Caviar, Black Truffle</i>	
Salmon Trout (+THB 200) [D] [A]	850
<i>Pan-fried Salmon Trout, Braised Fennel, Chardonnay Sauce, Dill Relish</i>	
Seabass [G]	790
<i>Pan-fried Seabass Fillet, Broccoli and Lemon Cream, Seared Broccolini with Roasted Chilli Croutons</i>	
 Duck Leg Confit [D] [A]	690
<i>Prunes, Pine Nuts and Duck Jus Served with Mashed Potatoes</i>	

FROM THE GRILL

Whole Spicy Baby Chicken	690
 Jack Creek Wagyu Prime Picanha 250 g (+THB 950)	1,690
Black Onyx Angus Ribeye 300 g (+THB 850)	1,550
Australian Lamb Cutlets 350 g (+THB 850)	1,590
<i>Select a Side and Sauce to Enjoy Your Favourite Cut</i>	
<i>Side: Rosemary and Garlic Roasted Potatoes, Chilli and Garlic Spinach, Mashed Potato</i>	
<i>Sauce: Balsamic Vinegar Gravy, Homemade Harissa, Gremolata, Nahm Jim Jaew, Nahm Jim Seafood</i>	

SWEETS

 ALATi Knafeh (+THB 100) [N] [G] [D]	390
<i>Warm Cheese-filled Pastry, Dulce de Leche and Vanilla Ice Cream</i>	
Valrhona Chocolate Choux [G] [D]	350
<i>Guanaja 70% Chocolate Cream, Chocolate Crumble, Vanilla Sauce and Chocolate Sorbet</i>	
 Delizia al Limone [N] [G] [D] [A]	320
<i>Amalfi Coast Lemon Sponge Dome, Light Whipped Cream, Lemon Custard and Limoncello</i>	
Tiramisu [D] [D] [G]	320
<i>Mascarpone Cream, Coffee Ladyfingers, Dulcey Pearls, Dark Chocolate</i>	
Homemade Ice Cream and Sorbets	per scoop 110
<i>Pistachio, Chocolate, Vanilla, Strawberry, Mango or Raspberry</i>	

 [A] [D] [G] [N] [P] [S] [SF] [V]
Signature Alcohol Dairy Gluten Nuts Pork Seeds Shellfish Vegetarian

All prices are in Thai Baht and subject to 10% service charge and 7% Government tax.



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