

LA CARTE

THE WATERSIDE INN'S CLASSIC DISHES.
PERFECT FOR SHARING OR TO ENJOY ON THEIR OWN.
ALL OF THE DISHES ON OUR TASTING MENUS, ARE ALSO AVAILABLE AS À LA
CARTE.

CAVIAR OSCIÈTRE, GARNITURES CLASSIQUES ET BLINIS
OSCIETRA CAVIAR WITH CLASSIC CONDIMENTS AND BLINIS

OR

LINGUINE AU CAVIAR OSCIÈTRE
OSCIETRA CAVIAR WITH LINGUINE

50 GRAMS	125 GRAMS
8000	18750

BALLOTTINE DE SAUMON FUMÉ ET CRABE ROYAL, CAVIAR OSCIÈTRE
BALLOTTINE OF SMOKED SALMON AND KING CRAB, OSCIETRA CAVIAR
2500

HUÎTRES OSTRAL REGAL TIÈDES, SAUCE CHAMPAGNE, TRUFFE NOIRE ET CAVIAR OSCIÈTRE
WARM OSTRAL REGAL OYSTERS, CHAMPAGNE SAUCE, BLACK TRUFFLE AND OSCIETRA CAVIAR
5500

QUENELLE DE BROCHET, QUEUES DE LANGOUSTINES, SAUCE NANTUA ET TRUFFE NOIRE
TRADITIONAL PIKE QUENELLE WITH LANGOUSTINE TAILS, NANTUA SAUCE AND BLACK TRUFFLE
2750

TRONÇONNETTES DE HOMARD BLEU DE BRETAGNE POÊLÉES MINUTE AU PORTO BLANC
PAN-FRIED BRITTANY BLUE LOBSTER MEDALLIONS AND GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE
3750

RAVIOLI À LA TRUFFE NOIRE ET DÉS DE FOIE GRAS POÊLÉS, CEP, COULIS DE PARMIGIANO REGGIANO
BLACK TRUFFLE RAVIOLI AND PAN-FRIED FOIE GRAS, CEP MUSHROOMS AND PARMIGIANO REGGIANO COULIS
2500

TARTARE DE FILET DE BŒUF WAGYU COUPÉ AU COUTEAU
HAND-CUT WAGYU BEEF FILLET STEAK TARTARE
2750

THE DISHES WE OFFER ARE SUBJECT TO VARIATIONS IN MARKET SUPPLY.
PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.
PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

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FILET DE TURBOT SAUVAGE RÔTI, MOELLEUX DE COCO DE PAIMPOL AUX LARDONS ET TROMPETTES DE LA MORT,
SAUCE RICHE À L'HERMITAGE
ROASTED FILLET OF WILD TURBOT, "COCO DE PAIMPOL" BEANS, LARDOONS AND BLACK TRUMPET MUSHROOMS,
HERMITAGE WINE SAUCE
3200

SOLE DE DOUVRES MEUNIÈRE ENTIÈRE, HARICOTS VERT ET GIROLLES, SAUCE AU BEURRE ET CÂPRES
(POUR DEUX PERSONNES)
WHOLE DOVER SOLE MEUNIÈRE, GREEN BEANS AND GIROLLE MUSHROOMS, CAPER BROWN BUTTER SAUCE
(FOR TWO PEOPLE)
6900

FILETS TENDRES DE LAPEREAU GRILLÉS SUR UN FONDANT DE CELERI-RAVE,
SAUCE À L'ARMAGNAC ET AUX MARRONS GLACÉS
GRILLED TENDER RABBIT FILLETS, SERVED ON A CELERIAC FONDANT,
GLAZED CHESTNUTS AND ARMAGNAC SAUCE
2750

LIÈVRE À LA ROYALE ET TAGLIATELLES FRAÎCHES, SAUCE GRAND-VENEUR
HARE À LA ROYAL AND FRESH TAGLIATELLE PASTA, GRAND-VENEUR SAUCE
3450

CHATEAUBRIAND DE BŒUF WAGYU À LA ROSSINI ET SAUCE PÉRIGOURDINE
(POUR DEUX PERSONNES)
WAGYU BEEF CHATEAUBRIAND ROSSINI WITH PÉRIGOURDINE SAUCE
(FOR TWO PEOPLE)
8500

CANARD FERMIER DE BARBARIE FRANÇAIS RÔTI AUX ÉPICES, CAROTTES ANCIENNES ET JUS AU THYM
(POUR DEUX PERSONNES)
ROASTED FRENCH BARBARY FARMED DUCK WITH SPICES, HERITAGE CARROTS AND THYME JUS
(FOR TWO PEOPLE)
8500

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LES FROMAGES

SÉLECTION DE FROMAGES FERMIERS AFFINÉS FRANÇAIS

SELECTION OF FRENCH FARM CHEESES

1200

LES DESSERTS

SOUFFLÉ CHAUD AU GRAND MARNIER ET MANGUE

WARM GRAND MARNIER AND MANGO SOUFFLÉ

850

SOUFFLÉ CHAUD À LA TRUFFE NOIRE ET SA GLACE

WARM BLACK TRUFFLE SOUFFLE AND ICE-CREAM

1500

PÉCHÉ GOURMAND SELON "ALAIN ROUX" **

A SELECTION OF SIX MOUTH-WATERING DESSERTS FROM ALAIN ROUX

1200

CRÊPES SUZETTE FLAMBÉES AU GRAND MARNIER, GLACE VANILLE **

(POUR MINIMUM DEUX PERSONNES)

CRÊPES SUZETTE FLAMBÉ AU GRAND MARNIER, VANILLA ICE-CREAM

(FOR MINIMUM TWO PEOPLE)

2000

** THESE DESSERTS TAKE UP TO 20 MINUTES TO PREPARE

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