

# 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

BAR DE LIGNE SAUVAGE MARINÉE AU CITRON VERT, SALSA DE MELON, GEL DE CÉLERI ET POMME  
WILD LINE CAUGHT SEABASS MARINATED WITH LIME, MELON SALSA, CELERY AND APPLE GEL  
2250

TRONÇONNETTES DE HOMARD POÊLÉES MINUTE AU PORTO BLANC  
PAN-FRIED LOBSTER MEDALLIONS AND GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE  
3250

TERRINE DE FOIE GRAS ET PAIN D'ÉPICE, CHUTNEY DE PÊCHES BLANCHES, TOAST BRIOCHÉ  
TERRINE OF FOIE GRAS AND GINGERBREAD, WHITE PEACH CHUTNEY, BRIOCHE TOAST  
1950

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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QUEUE DE LOTTE, FLEUR DE COURGETTE ET SAUCE BASILIC  
MONKFISH TAIL WITH ZUCCHINI FLOWER AND BASIL SAUCE  
2250

SOLE DE DOUVRES ENTIÈRE GRILLÉE, GIROLLES, TERRINE DE POMMES DE TERRE ET SAUCE CHORON  
(POUR DEUX PERSONNES)  
GRILLED WHOLE DOVER SOLE, GIROLLE MUSHROOMS, POTATO TERRINE AND CHORON HOLLANDAISE SAUCE  
(FOR TWO PEOPLE)  
6900

SUPRÊME DE PIGEON DE MIÉRAL ET CAILLE, CHOU VERT ET POMMES DE TERRE ECRASÉES, JUS AU CITRON VERT  
BREAST OF MIÉRAL PIGEON AND QUAIL, SAVOY CABBAGE AND CRUSHED POTATOES, LIME JUS  
2950

CHATEAUBRIAND DE BŒUF WAGYU, JEUNES DE CAROTTES, MORILLES ET SAUCE BORDELAISE  
(POUR DEUX PERSONNES)  
WAGYU BEEF CHATEAUBRIAND WITH BABY CARROTS, MOREL MUSHROOMS AND BORDELAISE SAUCE  
(FOR TWO PEOPLE)  
8500

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## LES FROMAGES

SÉLECTION DE FROMAGES FERMIS AFFINÉS FRANÇAIS

SELECTION OF FRENCH FARM CHEESES

1200

## LES DESSERTS

GÂTEAU FAÇON SAINT-HONORÉ AU CHOCOLAT NOIR, CHOUX AU CARAMEL ET SORBET MANGUE-BANANE

DARK CHOCOLATE SAINT-HONORÉ, CARAMEL CHOUX WITH MANGO AND BANANA SORBET

750

SOUFFLÉ CHAUD AUX FRAMBOISES

WARM RASPBERRY SOUFFLÉ

850

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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