

SHELLFISH & CAVIAR

OSTRA REGAL OYSTER NO.3 (2 Pcs.)

Aguachile

600

KRISTAL CAVIAR

50g / 125g

Buttermilk Biscuits, Crème Fraîche &
Marinated Cucumber

8,000 / 16,000

SICILIAN GAMBERO ROSSO

Fennel & Pernod Dressing

1,100

TO START & SHARE

THIN SLICES OF NOIR DE BIGORRE HAM

From the Pyrenees

1,100

LIMOUSINE VEAL SWEETBREAD & OBSIBLUE PRAWN

Vol au Vent, Young Ginger & Vin Jaune

1,400

ORGANIC VEGETABLE CRUDITÉS

Caesar Dip

550

MARINATED SEA BREAM

Green Radish, Cucumber, Green Mango & Coconut

990

MINI CRAB ROLLS

Snow Crab with Toasted Brioche, Celery & Pomelo

990

"PÂTÉ DE CAMPAGNE"

Brioche & Honey Mustard

800

CAVATELLI PASTA

Black Truffle Butter, Sarawak Pepper & Pecorino

550

GRANDE GRILL - SERVES 2-3

WHOLE ROASTED ORGANIC CHICKEN

Stuffed with Foie Gras & Wild Mushrooms

5,800

DRY AGED CÔTE DE BOEUF (1.2KG)

Café de Paris Butter, Bone Marrow & Béarnaise

5,500

GRILL

GRILLED WHOLE LOBSTER

with Persillade Butter

2,800

GRILLED LAMB CHOPS

From Pays d'Oc, Tomato, Basil &

Light Jus with Taggiasca Olives

2,200

CORN FED CHALLANDAIS DUCK

Shaved Fennel & Pear Vinegar

1,800

U.S. PRIME BLACK ANGUS BEEF FILLET

"Au Poivre" & Pommes Allumettes

2,050

BRITTANY TURBOT

Beurre Blanc & Smoked Roe Vinaigrette

1,800

FROM THE FARM

DUCK FAT TRIPLE COOKED HASH BROWNS 600

GRILLED ASPARAGUS - ANCHOVY BUTTER 750

SAUTEED PEAS - OLIVE OIL - LEMON - SOURDOUGH 750

"RATATOUILLE" 450

POTATO GRATIN - CRÈME CRU - MONTGOMERY CHEDDAR 750

BUTTER LETTUCE - HERBS - CITRUS VINAIGRETTE 450

DESSERT



STRAWBERRY ÎLE FLOTTANTE

Lemon Verbena, Greek Yoghurt & Pistachio

550

70% CHOCOLATE

Tart "Soufflé", XO Cognac, Chocolate & Cocoa Nib Ice Cream

550

BANANA MILLE FEUILLE

Banana Rhum Cream, Caramelized Spiced Banana & Ice Cream

650

VANILLA & JASMINE SOUFFLÉ

Nam Dok Mai Mango, Madagascar Vanilla & Mango Ice Cream

550

PETITS FOURS

Prices are in Thai Baht and subject to 10%
service charge and applicable government tax.