



# THE VERANDAH

## Homage to French Classics

Chef Pierre Rimoneau is delighted to present his latest seasonal menu at The Verandah for lunch and dinner. Respecting time-honoured culinary traditions and using the highest quality seasonal produce from the Royal Project and selected international suppliers, Chef Pierre prepares simple, home-style French fare that earns rave reviews. This special menu is available April to May.



For more information please call +66 (2) 659 9000  
or email [mobkk-restaurants@mohg.com](mailto:mobkk-restaurants@mohg.com)

## Hommage to French Classics

### APPETIZER

Escargots à la Bourguignonne

*Baked Bourguignonne vineyard snails  
with herbed garlic butter and crispy French baguette*

One Dozen

500.-

Half Dozen

250.-

Salade Folle de Foie Gras

*Green beans and apple salad with Foie Gras, pine nuts  
and red wine vinaigrette*

510.-

Salade Lilloise

*Paris ham salad with remoulade sauce, dry fruits, walnuts and endives*

480.-

### SOUP

Potage St. Germain

*Velvet cream pea soup served with garlic croutons*

260.-

### MAIN COURSE

Filet de Sole Dugléré

*Poached sole filet with white wine and fresh tomato sauce  
served with croquette potatoes and seasonal vegetables*

590.-

Chou Farci

*Stuffed cabbage with savoury pork mince, braised jus  
and assorted vegetables and mashed potato*

510.-

Blanquette de Veau à l'Ancienne

*Traditional veal stew in velouté sauce with mushrooms  
and onion served with pilaf rice*

620.-

### DESSERT

Charlotte au Chocolat

*Dark chocolate Charlotte cake, anglaise cream sauce,  
pistachio ice cream*

320.-

Savarin aux fruits

*Light syrup soaked savarin, red fruit salad and strawberry sorbet*

280.-

Profiteroles à la Glace Vanille et Sauce Chocolat

*Chou pastry filled with vanilla ice cream,  
served with whipping cream and warm chocolate sauce*

310.-

### Sommelier's selection:

Louis Roederer, Brut Premier, Reims, France

Glass  
1,500.-

Bottle  
7,500.-

La Tour de Capion Blanc, Languedoc-Roussillon, 2011

300.-

1,200.-

Château Beausejour, Cru Bourgeois, Fronsac AOC, Bordeaux

300.-

1,200.-