



Plateau de fromage

APPETIZERS

PRAWN SALAD Poached prawn, Avocado, cucumber, tomato, frisée lettuce with sherry dressing	430
SALMON GRAVLAX House marinated Norwegian salmon with dill, pickled turnip, radish and shallot, horseradish cream, Caviar	470
OYSTER ROCKEFELLER Spinach, butter, parmesan, breadcrumb	450
CHARCUTERIE BOARD European selection of cold cuts with marinated olive, baguette (sharing for 2-3 persons)	590
PLATEAU DE FROMAGE ✓ Variety selection of cheeses with nuts, dried fruits, Cracker (sharing for 2-3 persons)	680
CHARCUTERIE & CHEESE PLATTER European selection of cold cuts and cheese with marinated olive, nuts, dried fruit and cracker (sharing for 2-3 persons)	940
ESCARGOTS À LA BOURGUIGNONNE Baked snail with garlic, parsley and parmesan with crispy bread	450



Charcuterie & Cheese platter



Oriental beet salad



Escargots à la Bourguignonne

STARTER

CAESAR SALAD Romain lettuce, bacon bites, Caesar dressing, croutons	300
Choice of grilled chicken breast	330
Choice of smoked salmon	380
Choice of grilled shrimp	380
TARTARE DE BOEUF Tenderloin tartare with caper, cornichon, shallot, extra virgin olive oil with crispy bread	490
SCALLOP CARPACCIO Hokkaido scallop, yuzu mustard dressing, red radish pickle, frisée, arugula, Fine herb oil	540
ORIENTAL BEET SALAD ✓ Arugula, roasted beet root, sundried tomato, goat cheese, vol au vent with balsamic	380
BURRATA SALAD ✓ Burrata cheese, marinated tomato on vine , arugula leave, pesto sauce	460



Tartare de boeuf



Burrata salad

SOUP

CLASSIC FRENCH ONION SOUP Caramelize onion with beef bouillon, gratin gruyere baguette	250
CRÈME DE TOMATOES ✓ Roasted tomato soup, served with garlic bread	250
PRAWN BISQUE Tiger prawn bisque	310

SANDWICH

BEEF BURGER Wagyu beef patty, iceberg, tomato,mustard mayonnaise, cheese served with French fries	520
CHICKEN BURGER Chicken minced patty, iceberg, tomato, mustard mayonnaise, cheese served with French fries	460
ORIENTAL CLUB SANDWICH Brioche bread with roasted chicken, bacon, fried egg, iceberg, tomato, cheddar cheese, mustard mayonnaise served with French fries	350
GRILLED CHEESE SANDWICH ✓ Sourdough with signature 3 cheese blend served with French fries	390
JAMBON – BEURRE French baguette, Paris ham, brie cheese, tomato served with French fries	350



Lamb rack

MAIN COURSE

TRUFFLE RISOTTO ✓	420
Riso aborio, truffle paste, champignon, parmesan cheese	
SAFFRON RISOTTO WITH SCALLOP	680
Riso aborio, saffron, seared scallop, parmesan cheese	
BARRAMUNDI	600
Grilled barramundi, cauliflower puree, eggplant moussaka, tomato salsa, pumpkin puree	
ATLANTIC SALMON	690
Grilled salmon, mashed potato, poached leek, vine tomatoes on vine, mustard beurre blanc	
BUTTERFISH WITH MUSSEL SAUCE	590
Poached butterfish with Chile mussel and white wine sauce served with garlic bread	
LEMON GARLIC CHICKEN	480
Marinated chicken breast, French bean, champignon, cherry tomato	
LAMB RACK	1050
Australian lamb rack, sautéed snow pea, potato fondant shallot pickled, red wine jus and balsamic	
TENDERLOIN	1050
Angus beef tenderloin grain fed, sautéed spinach, potato fries, café de Paris	
BRAISED BEEF CHEEK	650
Australian beef cheek, mashed potato, shallot pickled shallots, fried carrot, Demi-glace	



Tenderloin



Barramundi



Saffron risotto with scallop

PASTA

FETTUCINE CARBONARA	380
Fettucine served with fresh bacon, parmesan cream and egg yolk	
SPAGHETTI AGLIO E OLIO WITH BACON	300
Spaghetti with garlic, dried chili, bacon and olive oil	
SPAGHETTI WITH SQUID INK SEAFOOD AND CHILI	520
Spaghetti with garlic, dried chili, squid ink sauce, octopus, shrimp, Chile mussel	
GNOCCHI ✓	350
Potato gnocchi, Pomodoro sauce, mushroom and mozzarella cheese	
GNOCCHI ITALIAN SAUSAGE	450
Potato gnocchi, Pomodoro sauce, Chicken Italian sausage, champignon and parmesan cheese	

SIDE DISH

GARDEN SALAD ✓	170
Mixed salad with balsamic dressing	
BAKED SPINACH ✓	220
Baked spinach with mozzarella	
PURÉE DE POMME DE TERRE ✓	190
Mash potato	
FRENCH FRIES ✓	150
PARMESAN FRIES ✓	200
ONION RINGS ✓	180



Brioche French toast



Yuzu crème brûlée



Apple oat crumble

DESSERT

YUZU CRÈME BRÛLÉE	260
Creamy French custard cream with yuzu, caramelized sugar	
SALTED CARAMEL CHOCOLATE TART	310
Tartelette with caramel sauce, chocolate ganache, almond, cacao powder	
APPLE OAT CRUMBLE	320
Caramelized apple with vanilla curd, honey oat crumble, almond caramel ice cream	
MANGO AND PASSION CHEESECAKE	360
Cheesecake mousse, crumble, mango, passion fruit, passion fruit curd, mango sorbet	
BRIOCHE FRENCH TOAST	310
Served with banana caramel, cinnamon and fresh berries	
MANGO STICKY RICE	250
Ripe mango served with coconut milk sticky rice	
EXOTIC FRESH FRUIT	200
Seasonal Thai fruits platter	

Prices are quoted in Thai baht, subject to 10% service charge and 7% applicable government tax