



Course Tasting Menu 3500 baht per person / Wine pairing + 1400

Chefs Amuse Bouche Trio.

Truffle Quails Egg - Japanese Beef – Salmon Wasabi

Appetizer

Duck Ravioli with Fresh sliced Dark Truffle

Prosecco D.O.C. Extra Dry Torresella. Italy. 11%

Pre Main Course

Roasted Snow Fish with Morel Mushroom

“Le Oche” Marche Bianco, Elevato, San Lorenzo. Italy 2020, 13%

Main Course

Japanese A5 Miyazaki Beef Fillet, Rosemary Demi Glace

Malbec. Cahors. Chateau Eugenie Reserve de L'Aieul France. 2019 13.5%

Dessert

Crème Brûlée with summer Fruits

Carmes De Rieussec Sauternes, Proprietaire Fargues. France, 2019. 14%vol.

3 Course Set Menu 2250 Baht Wine pairing + 1150

Choose Main Course Fish or Beef

Complimentary Chefs Amuse Bouche Duo

Two Miniature appetizers to excite your palate

Appetizer

Duck Ravioli with Fresh Dark Truffle

Main Course

Roasted Snow Fish with Morel Mushroom

or

Australian Grain Fed Beef Fillet

Flame Grilled Beef Fillet with Gratin Dauphinoise. Rosemary Demi Glace

Dessert

Crème Brûlée with summer Fruits

Cold Appetizers

Irish Carlingford Oyster #3 1 Dozen 1440 – Half Dozen 720 - 120 each

French Specials GEAY (Queen) Oyster #3 1 Dozen 1380 – Half Dozen 690 - 115 each

New Oysters Kilpatrick 6 pcs – 690 12 pcs – 1290

Caviar Royal Oscietra 15g – 1490

Served with traditional Condiments:
Boiled Egg, Freshly made soft Pancakes,
Sour Cream, Capers, etc. 30g - 2490

XXL (350g) Alaskan King Crab Legs 1800 Per Leg

Delicious Smoked Duck Breast with Rocket Salad and Parmesan Cheese 450

Duck Liver Parfait 420

Delicious smooth Pate served with Onion Marmalade, Apple Chutney, Fruit Purée and toasted Crostini's

(v) "Not a Greek Salad" 480

Delicious Combination of 13 ingredients including Greek Feta cheese, semi-roasted cherry tomatoes, Japanese cucumber pesto, pistachio walnut almond, Caper flowers, mint and watermelon

Caesar Salad with Parma Ham and Parmesan Mousse 590

Steak Tartare 690

Spicy Raw chopped Black Angus fillet steak with onions, capers, pepper, Worcestershire sauce and other seasonings served with crostini bread

Beef Carpaccio Large 690 / Med 490

Thinly sliced raw black angus beef topped with salt, pepper, olive oil, balsamic, Parmigiano Reggiano and Rocket Leaves

Cold Cuts and Cheese Large 890 / Med 650

24 Months Parma Ham, Milano Salami, Mixed Cheese and Garnishes

Soup

Lobster Bisque Soup dressed with Cognac and Lobster Meat 590

(v) Porcini (Cèpes) and wild Mushrooms Soup with Croutons and freshly sliced Summer Truffle 550

Warm Appetizers

New Bolet ou Porcini and winter Chanterelles Mushroom Pappardelle 590
Pasta ribbons with delicious mushroom sauce



New (V) Taleggio Cheese Ravioli with Fresh Truffle Champagne Sauce 890



New Duck Ravioli with Fresh sliced Dark Truffle 890



Pan fried Blue Crab Cake with Remoulade sauce 590



Pan Seared Tiger Prawns and Japanese Scallops 790
*in a Sweet Coconut Milk and Spicy Chili Sauce, Parma Ham Crisp,
Coriander, Red Radish and Cucumber*



Spicy Prawns with Avocado Salsa 490

Mild – Medium – Spicy 🌶️



Burgundy Snails – Escargots de Bourgogne 590
French Burgundy Snail baked with Butter, Garlic and Parsley



Organic Tasmanian Mussels - Moules Marinière 690
Cooked with white wine, cream, leek, carrot, spring onion and parsley

Main Course Seafood

Maine Lobster with Saffron Risotto, Parmesan & Lobster Sauce 990



Salmon Wellington
*Norwegian Salmon Fillet wrapped in Puff Pastry with spinach
Pesto Sauce, Gourmet Creamed Potato. 990*



Roasted Snow Fish with Sauté Spinach, Champagne Sauce and Morel Mushroom 1300



Line caught Norwegian Salmon with Tarragon Sauce 790
Crushed steamed Potato, Carrot Purée with a hint of Ginger

Main Course Meat & Poultry

☆ Beef Wellington ☆

*Australian Grain Fillet steak wrapped in Parma Ham,
Mushroom Deluxe and baked in a Puff Pastry.
Gratin Dauphinois and Red wine Rosemary Demi-Glace.
Recommended cooking Medium Rare. 1390*



*Free Range Roasted Chicken Breast 590
with a delicious Worcestershire & Dijon Cream Sauce, Garlic Mashed Potatoes*



*Aromatic Roasted Duck breast with Cherry Sauce 690
Free Range Duck Breast, Gourmet Creamed Potato. Cooked medium.*



*Kurobuta Pork Tenderloin Sous Vide at 57°C and flame Grilled 690
Caramelised Apple, Baby Carrot, Parsnip Purée & Cider Sauce*



*Veal Tenderloin
Pan seared Premium Veal Medallion from Holland
Gourmet Creamed Potato, Red wine Rosemary Demi-Glace.
Recommended cooking Medium Rare. 1490*



*Veal Zurich Style
Premium Veal Tenderloin from Holland sliced flame in Cognac
Served in wild Italian Porcini Cream Sauce and Fettuccini Pasta 1100*

Lamb

*Herb Crusted Duo of Lamb 990
Australian Lamb Fillet and Lamb Cutlet with Red Wine-Cherry Sauce,
Garlic Purée, Gourmet Creamed Potato.*



☆ "Thomas Farms" Gold Medal Winner - Lamb Rack ☆

*Flame grilled finest quality large Australian lamb cutlets served with rosemary red wine Jus
Your choice of potatoes*

1400 – 3 Cutlets 330g - 1100 – 2 Cutlets 220g

Lava Stone Flame Grill

"MB" or Marble score is the natural fat running through beef, a high marble score equals great flavour and is associated with some of the best beef in the world.
 Australian MB score ranges from 1 to 9, Japanese range from A1 to A5

<p>BA1: Angus Grain Fed Beef Fillet Australia. Excellent flavour Juicy. Tender. 7oz / 200g - 1250 baht</p> <p style="text-align: center;">~</p> <p>JC1: Jacks Creek Wagyu Beef Fillet Marbling 4. Excellent flavour. Australia. Juicy. Tender with fat. 8oz / 220g - 1490 baht</p>	<p>BA2: Angus Grain Fed Rib Eye Australia. Marbling 3 Juicy and tender with fat 10.6oz / 300g - 1590 baht</p> <p style="text-align: center;">~</p> <p>JC2: Jacks Creek Wagyu Rib Eye MB5. Australia. Juicy. Tender with fat 11.4oz / 320g - 1890 baht</p>
<p>A42: A4 Japanese Saitama Rib Eye Fully Marbled 100% Pure Japanese Wagyu 13.4oz / 380g - 2500 baht</p>	<p>A52: A5 Japanese Okinawa Rib Eye Highest Marbling 100% Pure Japanese Wagyu 13.4oz / 380g - 2900 baht</p>
<p>A51: Miyazaki A5 Wagyu Beef Fillet Highest Marbling 100% Pure Japanese Wagyu 7oz / 200g - 3800 baht</p>	

** Sauce & Potatoes are Included with Steaks*

Potato Choices

Chefs Gourmet Creamed Potato

Steamed Potatoes - Gratin Dauphinois Potatoes - Salted French Fries

Sauce

Chefs Speciality Sauce: Red Wine Rosemary Demi-Glace

Pepper sauce - Porcini Mushroom sauce - Béarnaise sauce

Extra items available

Gorgonzola Dolce DOP Sauce + 180

Morel Mushroom Sauce + 500

Saffron Parmesan Risotto Side Dish + 400

*** Freshly sliced Truffles subject to stock please ask ***

Need Reading glasses ?

If something is incorrect please inform us immediately
We will act swiftly to ensure that the rest of your experience is first class.
The owners name is "Blu" feel free to ask if you would like to talk to him.



Please refrain from Facetime or loud speaker calls
or watching videos that may disturb other diners.
Don't be that guy 😊

We have a selection of phone chargers available at your table

Wi-Fi: GIN 2 GHz Pass: HENDRICKS (All Capitals)

If the AC is blowing on you or is too warm or cold please inform a member of staff.

Freshly laundered Shawls are available for ladies if you are cold.

We have Paracetamol, Neurofen & Gaviscon, ask our staff if you require.

FYI: All of the flowers that you see here are fresh

We welcome your comments or suggestions, Thank You