



Gourmet Tasting Menu 2690 Baht

Trio of Amuse Bouche

Selection of miniature appetizers to excite your palate

Appetizer

Lobster & Prawn Ravioli with Champagne Sauce and Truffle oil

Pre Main Course

Pan Roasted Snow Fish Fillet, Avocado Salsa

Main Course

AUS Wagyu MB7 Beef Tenderloin, creamed potato and vegetables

Dessert

Tarte Tatin, Vanilla Ice Cream with Laurent Jouffe Cognac flambé
(Upside down Apple Pie)

Dinner Set Menu 1290 Baht

Trio of Amuse Bouche

Selection of miniature appetizers to excite your palate

Appetizer

Duck Confit Raviolo with Foie Gras Cream Sauce

Main Course

Line caught Norwegian Salmon with Tarragon Sauce
Fresh Crab with crushed steamed Potato, Carrot Purée with a hint of Ginger
or

Australian Grain Fed Beef Fillet (+450)
Grilled Beef Fillet with Gratin Dauphinoise, Vegetables, Pepper Sauce

Dessert

Tarte Tatin, Vanilla Ice Cream with Laurent Jouffe Cognac flambé
(Upside down Apple Pie)

Cold Appetizers

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

French Fine De Claire Oyster #3 1 Dozen 1140 – Half Dozen 570 - 95 each

(Subject to daily stock availability, can be reserved in advance)



House smoked Salmon with Horseradish Cream Sauce and Garnishes 380



Chicken Liver Parfait 350

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



Caesar Salad with Parma Ham and Parmesan Mousse 390



Steak Tartare 450

Spicy Raw chopped Australian Black Angus Beef with onions, capers, pepper, Worcestershire sauce and other seasonings serve with toasted Bread



Beef Carpaccio Large 550 / Med 390

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 590

24 Months Parma Ham, San Daniel Ham, Salami, Mixed Cheese

Soup

(v) Porcini (Cèpes) and wild Mushrooms Soup with Croutons 390

Warm Appetizers

Duck Confit Raviolo with Foie Gras Cream Sauce 360



Crispy Duck 380

Crispy Fried strips of duck served on a julienne of crispy vegetables and bean shoots with a plum and Hoy Sin Sauce



Spicy Prawns with Avocado Salsa 450

Mild – Medium – Spicy!



Pan Seared Tiger Prawns and Japanese Scallops 650

in a Sweet Coconut Milk and Spicy Chili Sauce, Parma Ham Crisp, Coriander, Red Radish and Cucumber



Lobster and Prawn Ravioli with Champagne Sauce and Truffle oil 490



Pan seared Foie Gras (Duck liver) from France, Fruit Compote, toasted crostini (150gr.) 790



Tasmanian Organic Mussels - Moules Marinière 690

Cooked with white wine, cream, leek, carrot, spring onion and parsley

Main Course Seafood

Spaghetti alle Vongole 490

Spaghetti with imported Clams, Olive Oil, dried Chili and Garlic

Choice: Spaghetti no. 3 or Angel Hair Spaghetti

Mild – Medium – Spicy!



Roasted Snow Fish Avocado 890

Roasted Snow Fish fillet, Fresh Avocado Salsa, buttered baked Potatoes



Line caught Norwegian Salmon with Tarragon Sauce 690

Fresh Crab with crushed steamed Potato, Carrot Purée with a hint of Ginger

Main Course Meat

☆ Beef Wellington ☆

*Australian 270 days Grain Fillet steak wrapped in Parma Ham,
Mushroom Deluxe and baked in a Puff Pastry.
Gratin Dauphinois and Demi-Glace. Recommended cooking Medium Rare. 1290*



*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 Normandy Sous Vide at 57°C and flame Grilled 690
Caramelised Apple, Baby Carrot, Jerusalem Artichoke and Apple & Cider Sauce*

Lamb

New 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 jus or mint sauce
Your choice of potatoes*

1290 – 3 Cutlets 330g - 990 – 2 Cutlets 220g

Steak - next page

Black Angus and Wagyu Beef

Marbling or Marble score is the natural fat running through beef, a high marble score equals great flavour and is associated with the best beef in the world.

Australian Grass Fed Beef Fillet

Excellent and Unique Flavour. Juicy.
7oz / 200g – 890

Australian Grass Fed Beef Rib Eye

Juicy, Unique Flavour with perfect texture
10.6oz / 250g – 890

Australian Black Angus Beef Fillet 270 days Grain Fed

High quality Excellent flavour. Juicy. Tender.
7oz / 200g – 1190

Australian Black Angus Beef Rib Eye 270 days Grain Fed

*Aus. Premium quality beef, Marble score #2-3,
juicy, Nicely marbled with perfect texture*
10.6oz / 300g – 1190

Certified Australian Wagyu MB7 Beef Fillet

*Holding the current title of
'World's Best Steak Producer'
for two consecutive years
Well marbled, producing an intense rich flavour*
7oz / 200g – 3200

Certified Wagyu Prime Beef Rib Eye

*Aus. Premium quality beef, Marble score #4-5,
juicy, highly marbled with an intense
marbled flavour and texture*
10.6oz / 300g – 1690

** Extra items available*

Potato

Sautéed Potatoes - Gourmet Creamed Potato (Chefs Recommendation) -

Steamed Potatoes - Salted French Fries - Gratin Dauphinois Potatoes

Saffron Risotto Side Dish 290

Sauce

Pepper Sauce - Porcini Mushroom Sauce - Gorgonzola Sauce

Red Wine Sauce - Béarnaise Sauce served warm (not hot)

Please ask your waiter if you require mustard. Choice of English / Dijon / Coarse Grain

Please ask for Reading glasses

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



If you need anything Please ask

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

We have a selection of phone chargers available at your table

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.

We love to welcome your comments or suggestions, thank you