



## Gourmet Tasting Menu

*Choose Beef:*

*Japanese A5 Beef Fillet 2950 Baht or Australian Beef Fillet 2490 Baht*

### Trio of Amuse Bouche

Selection of miniature appetizers to excite your palate

#### Appetizer

Prawn Ravioli with Champagne Sauce and Truffle oil

#### Pre Main Course

Pan Roasted Snow Fish Fillet, Avocado Salsa

#### Main Course

Japanese A5 Miyazaki or Australian Beef Fillet Steak

#### Dessert

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

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Dinner Set Menu 1390 Baht

### Trio of Amuse Bouche

Selection of miniature appetizers to excite your palate

#### Appetizer

Prawn Ravioli with Champagne Sauce and Truffle oil

#### Main Course

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

or

Australian Grain Fed Beef Fillet (+390)  
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 )

### Caviar Royal Oscietra

15g – 1490

Serve with the traditional Condiments

### Chicken Liver Parfait 390

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

**New** House Smoked Duck Breast with Rocket Salad and Parmesan Cheese 420

### **New (v)** "Not a Greek Salad" 450

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

### Smoked Salmon 470

Norwegian salmon cold smoked in house. Rocket leaves Caper flowers onion dill Horseradish cream sauce

### Caesar Salad with Parma Ham and Parmesan Mousse 420

### Steak Tartare 490

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

### Beef Carpaccio Large 570 / Med 420

*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, Milano Salami, Mixed Cheese and Garnishes*

## Soup

Lobster Bisque Soup dressed with Lobster Meat 420

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

## Warm Appetizers

Crispy Duck 390

*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 490

*Mild – Medium – Spicy 🌶️*

**New** Burgundy Snail – Escargots de Bourgogne 570

*French Burgundy Snail baked with Butter, Garlic and Parsley*

Pan fried Blue Crab Cake 590

**New** Grilled Tiger Prawns wrapped in bacon, Blood Orange & toasted Garlic sauce 690  
*with crispy Black Pudding, Fresh Avocado and pine nut Salsa*

**New** Pan seared Japanese Scallops coriander and pesto Quinoa, 560

*Celeriac Purée and Parsnip chips*

Prawn Ravioli with Champagne & Truffle Oil Sauce 490

Tasmanian Organic Mussels - Moules Marinière 690

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

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

## Main Course Seafood

**New** ★ Salmon Wellington ★ **New**

*Norwegian Salmon Fillet wrapped in Puff Pastry with spinach Pesto Sauce, Gourmet Creamed Potato.* 890

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 960

*Roasted Snow Fish fillet, Fresh Avocado Salsa, Gratin dauphinoise Potatoes*

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. 1290*



**New** 60 hours Sous-Vide Wagyu-Black Onyx Beef Bourguignon **New** 890  
*Served with Gourmet Creamed Potato*



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, Jerusalem Artichoke and Apple & Cider Sauce*



**New** ☆ Veal Tenderloin ☆ **New**

*Pan seared Premium Veal Medallion from Holland with French Foie Gras on top  
Gourmet Creamed Potato, Provençal Vegetables and Red wine Rosemary Demi-Glace.  
Recommended cooking Medium Rare. 1490*



**New** Veal Zurich Style **New**

*Premium Veal Tenderloin from Holland sliced flame in Cognac  
Served in wild Italian Porcini Cream Sauce and Fettuccini Pasta 990*

## 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*

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

# 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 some of the best beef in the world.

Australian Black Angus Grain Fed Beef Fillet 1190

*Excellent flavour. Juicy. Tender. 7oz / 200g*

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**New.** Australian Miyagi Japanese Cross - 200 days Grain Fed - Beef Fillet 1890

*Higher quality Excellent flavour. Juicy. Very Tender. 7oz / 200g*

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Japanese Miyazaki Wagyu Beef Fillet A5

*Highest Marble Score 100% Pure Japanese Wagyu Beef*

*7oz / 200g - 3650*

Aus. Black Angus Grain Fed Beef Rib Eye

*Certificated quality beef, Marble score #1-2, Juicy with nice texture*

*10.6oz / 300g - 1190*

Aus. Black Angus Grain Fed Beef Rib Eye

*Premium quality beef, Marble score #3-4,  
juicy, Nicely marbled with perfect texture*

*10.6oz / 300g - 1590*

## \* *Sauce & Potatoes Included with Steaks*

*Saffron Risotto Side Dish + 290 baht*

### Potato Choices

*Chefs Gourmet Creamed Potato*

*Steamed Potatoes - Gratin Dauphinois Potatoes - Salted French Fries*

### Sauce

*Chefs Speciality Red Wine Rosemary Demi-Glace*

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*Pepper Sauce - Porcini Mushroom Sauce - Gorgonzola Sauce*

# 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

Wifi: GIN 5ghz Pass: HENDRICKS (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.

Blu the owner welcomes your comments or suggestions, Thank You