

## THREE COURSE MENU

### Amuse-Bouche

Chef's Creation of the Day

### Appetizers (select one dish)

Roselle-marinated Fjord trout Gravlox carpaccio with pickles



Fine de Claire Oyster No.3 platter of 3 pcs with condiments



Slow-cooked pork tenderloin ham carpaccio with tonnato tarama sauce



Beef Tartare with sweet chili, herbs and pickles



Beetroot Ravioli with spinach and ricotta served with carbonara sauce



Fresh mesclun salad with cheese truffle samosa, walnut, apple and lardon

### Cleanser

Citrus sorbet, wild pepper infused

### Main Courses (select one dish)

Atlantic cod served with spring vegetables and sabayon sauce



Pork Belly served with broccolini, almond and tamarind sauce



Beef tenderloin served with spring vegetables and redcurrant sauce



Risotto Verde with tiger prawn and seafood

### Dessert

Chocolate burnt honey cake

Raspberry yoghurt crèmeux

**THB 1,900++ PER PERSON**

Add 590++ per person for 2 glasses of wine

## FOUR COURSE MENU

### Amuse-Bouche

Chef's Creation of the Day

### Appetizers (select one dish)

- Roselle-marinated Fjord trout Gravlax carpaccio with pickles
- ◆
- Fine de Claire Oyster No.3 platter of 3 pcs with condiments
- ◆
- Slow-cooked pork tenderloin ham carpaccio with tonnato tarama sauce
- ◆
- Beef Tartare with sweet chili, herbs and pickles
- ◆
- Beetroot Ravioli with spinach and ricotta served with carbonara sauce
- ◆
- Fresh mesclun salad with cheese truffle samosa, walnut, apple and lardon

### Soups

- Onion soup with pastry dough, 24 month Emmental
- ◆
- VGE consommé by Paul Bocuse, scallop and truffle
- ◆
- Smoked Eel & Hamachi Dashi with Soba

### Cleanser

Citrus sorbet, wild pepper infused

### Main Courses (select one dish)

- Atlantic cod served with spring vegetables and sabayon sauce
- ◆
- Pork Belly served with broccolini, almond and tamarind sauce
- ◆
- Beef tenderloin served with spring vegetables and redcurrant sauce
- ◆
- Risotto Verde with tiger prawn and seafood

### Dessert

Chocolate burnt honey cake  
Raspberry yoghurt crèmeux

**THB 2,400++ per person**  
Add 890++ per person for 3 glasses of wine

## A LA CARTE MENU

### Appetizers

Fresh mesclun salad with cheese truffle samosa, walnut	THB 420
Slow-cooked pork tenderloin ham carpaccio with tonnato tarama sauce	THB 450
Beetroot & Pork Ravioli with spinach and ricotta served with carbonara sauce	THB 450
Roselle-marinated Fjord trout Gravlox carpaccio with pickles	THB 480
Beef Tartare with sweet chili, herbs and pickles	THB 590
Crab salad with mango and avocado	THB 690
Seared Hokkaido Scallops rolled in prosciutto with smoked bacon emulsion, seaweed and sesame tuile	THB 890

### Tapas

Oyster Fine de Clair N3 per 1pcs (minimum 3 pieces)	THB 120
Pork Croquette All' Arrabbiata	THB 190
Fresh Spring Roll filled with Crispy Pork Belly in "Kra Pao" Sauce	THB 220
Baked Nachos served with Pulled Pork, Bacon, Cheddar Cheese, Jalapenos, Sour Cream and Pickles	THB 220
Taco Larb Tuna with Fried lotus roots	THB 280
Mini Bacon and Cheese Quiche	THB 290
Chicken Wings in Sesame Crust	THB 290
Deep Fried Calamari	THB 320
Set of Three Crostini <i>-Chicken Liver Pate, Fried Capers and Puff Risotto</i> <i>-Parma Ham, Honey Truffle and Grana Padano</i> <i>-Brie, Apricot and Sundried Tomato</i>	THB 320
Truffle Choux	THB 320
Tater tots with Shrimp, Garlic and Chili	THB 260
Seafood Fritto with Ghost Chili "Flaming Flavour" Sauce <b>**Caution very hot</b>	THB 340
Glazed Salmon Skewers with Soya Sauce and Honey	THB 370
Mini Salmon Quiche with Spinach Ricotta and Tuna Flakes	THB 380
Crab Avocado Croquette	THB 390
Eclair Crab and Granite Smith	THB 390
Tuna and Avocado Tart	THB 420
Tomahawk Australian 270 Days Grass Feed 1.4 kg	THB 3,900
Beluga Caviar 30g with Condiments & Blinis	THB 3,900

## Antipasti

Mixed Nuts with Larb Spices	THB 180
Vegetarian Mezze Platter <i>Homemade Pickles, Olives Kalamata, Pita and Lavash Bread, Pistachio Hummus, Truffle Cheese Spread, Eggplant Tahini, Avocado Guacamole</i>	THB 620
Smoked Fish Platter with Sour Cream and Blinis	THB 620
Artisan Cheese Platter <i>Asiago, Gorgonzola, Grana Padano, Taleggio</i>	THB 650
Artisan Cold Cuts Platter <i>Prociutto Cruda, Mortadella, Coppa, Salami Milano</i>	THB 650
Mixed Platter of Artisan Cheese and Cold Cuts	THB 810

## Soups

Onion soup with pastry dough, 24-month Emmental	THB 480
VGE consommé by Paul Bocuse, scallop and truffle	THB 510
Smoked Eel & Hamachi Dashi with soba	THB 520

## Cleanser

Citrus sorbet, wild pepper infused	THB 180
------------------------------------	---------

## Main Courses

Atlantic cod served with spring vegetables and sabayon sauce	THB 650
Pork Belly served with broccolini, almond and tamarind sauce	THB 650
Risotto Verde with tiger prawn and seafood	THB 690
Beef tenderloin served with spring vegetables and redcurrant sauce	THB 990
Lamb Rack served with broccolini, almond and pomegranate sauce	THB 990
Ribeye Australian 200 Days Grass Feed 475g	THB 1,890

## Dessert

Ice Cream <i>Vanilla, Chocolate, Coconut, Mango, Strawberry, Raspberry, Coffee</i>	THB 110
Mini Dessert Assortments	THB 340
Chocolate burnt honey cake	THB 350
Raspberry yoghurt crèmeux	THB 350