

LE MENU RIVET

Your choice of an appetiser, a main and a dessert
THB 2,000 per person

CHEF'S COMPLIMENTARY

APPETISER

SALMON TARTARE

Semi-cured salmon | chorizo crumble | mango gel |
sesame & black dressing

SMOKED PRAWN SALAD

Smoked prawns | homemade cashew nut milk | shallot jam

SERRANO & THYME COMPRESSED WATERMELON

Avocado mousse | lime pickled onions | local farm feta cheese

HOMEMADE SORBET

MAIN

AUSTRALIAN ANGUS RUMP CAP

Baby carrot | crème potato | broccolini | pan sauce

SLOW COOKED ORGANIC CHICKEN BREAST

Butternut purée | pickled radish | broccolini | eryngii mushroom | chicken jus

GRILLED ANDAMAN SEABASS

Cauliflower purée | grilled green vegetables | carrot emulsion

DESSERT

CHOCOLATE FONDANT

Berry jelly | berry jam | vanilla ice cream

CRÈME BRÛLÉE PANNA COTTA

Apple jelly | apple sponge cake | green apple ice cream

Coffee or Tea

LE MENU DÉGUSTATION

Your choice of an appetiser, a main and a dessert
THB 2,500 per person

CHEF'S COMPLIMENTARY

APPETISER

DUO OF PRAWN

Tempura & grilled prawn | pumpkin gnocchi | tomato fondue

GRILLED OCTOPUS SALAD

Potato | baby salad | heirloom tomato | harissa

ORGANIC GARDEN BEET SALAD

Baby carrot | beetroot | crème feta | pickled watermelon | orange | avocado

HOMEMADE SORBET

MAIN

AUSTRALIAN GRASS FED BLACK ANGUS TENDERLOIN

Foie gras | creamy mashed potato | broccolini | pan sauce

ROASTED DUCK BREAST

Butternut purée | broccolini | eryngii mushroom |
pickled radish | duck jus

ROASTED ANDAMAN KING PRAWN

Cauliflower purée | grilled green vegetables | spiced bisque sauce

DESSERT

RUBY CHOCOLATE CARAMEL MOUSSE "MAGNUM STYLE"

Chocolate crumble | caramel jelly

MELTED CHOCOLATE BALL

Mango & passion fruit cheese mousse | yogurt ice cream

Coffee or Tea

APPETISER

GRILLED CAESAR SALAD 450
Grilled Romaine lettuce | homemade Caesar dressing | pecorino cheese

PRAWN SALAD 550
Smoked prawns | homemade cashew nut milk | baby salad | shallot jam

PULPO A LA PLANCHA 550
Slow-cooked octopus | aji amarillo aioli | chorizo crumble | garlic chips | honey chili dressing

ROASTED BONE MARROW 550
Slow-cooked onions | caviar | herb garlic | brioche

BURRATA SALAD 620
Sautéed vegetables & tomatoes | homemade pesto

SALMON TARTAR 620
Semi cured salmon | chorizo crumble | mango gel | salmon pearls | sesame & black dressing

TUNA CEVICHE 650
Wasabi | shoyu sauce | lime caviar | lime & lemon

GROUPER CEVICHE 650
Leche de tigre | heirloom tomato | grilled corn | jalapeño chili | lime caviar | coriander cress

SEABASS TIRADITO 650
Leche de tigre | aji amarillo | fresh lime & lemon heirloom tomato juice | lime caviar | coriander oil

RIVET BEEF TARTARE 650
Australian grass-fed Angus tenderloin | caviar | homemade egg yolk | pickled vegetables

FOIE GRAS TERRINE 750
Champagne jelly | cranberry | Port pears | pistachio | brioche

SOUP

FRENCH ONION SOUP 420
Consommé | pickled onions | onion brioche

LOBSTER BISQUE 450
Lobster bisque | butter poached prawn | milk foam

MAIN

Rivet Signature Dish

LAND AND SEA

Australian Angus tenderloin | king prawn | potato pavé |
grilled broccolini | black garlic truffle

1,800

GOLDEN SLOW-COOKED TOMAHAWK

Australian grain-fed Tomahawk (good for 2)

4,500

FROM THE GRILL

Australian grass-fed black Angus tenderloin 200g

Australian Wagyu rib eye 400 days grain-fed (MB 4-5) 300g

Picanha, Brazilian cut of Australian Wagyu rump cut (MB 8-9) 200g

Roasted New Zealand rack of lamb 300g

Pork chop double center cut 350g

Slow-Cooked organic chicken breast

1,800

2,500

2,000

2,000

1,200

950

SAUCE

Demi glace (rich brown sauce) | café de Paris | chimichurri |
béarnaise | Nam Jim Jaew (Thai chili sauce)

FISH & SEAFOOD

GROUPER

1,200

SNOW FISH

1,400

KING TIGER PRAWN

1,600

HOKKAIDO SCALLOP

1,600

PHUKET LOBSTER

2,500

SAUCE

Chipotle crema | classic mango salsa |

butter lemon sauce | spicy lime | cilantro lime crema

SIDE

Wedged potato fries | grilled Mediterranean vegetables |

garden greens | tomato & cucumber salad |

sautéed mix mushrooms | Parmesan mashed potato |

crispy Hasselback potatoes | sweet potato fries |

roasted broccoli | grilled sweet corn

CHEESE BOARD

Selection of imported & local-made cheese 550

DESSERT

RUBY CHOCOLATE MIX BERRIES MOUSSE “MAGNUM STYLE” 380

Chocolate crumble | mixed berries jelly | fresh seasonal fruits

CHOCOLATE FONDANT 380

Berry jelly | berry jam | vanilla ice cream

LEMON CHEESECAKE 380

Fresh berries | berry ice cream

POACHED PEARS IN WHITE WINE 380

Rye crumble | yogurt ice cream

CRÈME BRÛLÉE PANNA COTTA 380

Apple jelly | apple sponge cake | green apple ice cream