LE MENU DÉGUSTATION

THB 3,800++ per person

Wine pairing is available at a supplementary charge of THB 1,700++ per person

Bread & Butter

CURTAIN UP

Steamed egg | truffle | morel mushroom

GARDEN

Organic heirloom tomato | smoked beef tongue | corn shoots

OCEAN

Phuket rainbow lobster | tarragon sabayon | oyster | yuzu foam | sea grapes | ponzu jelly

INTERLUDE

Seasonal sorbet

THE SEA

Snow fish roulade | saffron–clam sauce | sugar snap pea | seaweed oil

THE LAND

Japanese A5 Wagyu | charcoal-grilled leek | black garlic oil | beef jus

FINALE

Valrhona chocolate indulgence

Duo of chocolate | cherry | bourbon whisky crème anglaise

WINE PAIRINNG

THB 1,700++ per person

Chandon Brut, Australia

Pouilly-Fume, Château de Tracy, Loire Valley, France

Chardonnay, Cave de Lugny Bourgogne, France

Brunello di Montalcino DOCG, Banfi, Tuscany, Italy

Penfold's Max's Rose, Australia

Vegetarian · Gluten-free · Spice level · VO Suitable for vegetarian · Nut

Please let us know if you have any food allergies or special dietary needs.
All prices are subject to 10% service charge and 7% government taxes.

LE MENU RIVET

Your choice of an appetiser, a main and a dessert
THB 2,200++ per person

CHEF'S COMPLIMENTARY

APPETISER

ROCKET SALAD
Wild greens | semi-dried tomatoes | apple | superfood crunch

POACHED PEAR WITH CREAMY STILTON
Toasted walnut | honey vinaigrette

SHRIMP CARPACCIO
Andaman shrimp with yuzu | heirloom tomatoes | seaweed caviar

DUO DUCK
Duck confit with crispy leg | fresh wild rocket | balsamic vinaigrette

CAESAR SALAD
A Riviera favorite | enriched with Parma ham | anchovy crumb | puffed rice

HOMEMADE SORBET

MAIN

CHARCOAL GRILLED GROUPER
Local grouper with spices | herbs | sweet tomato jam

ROASTED HALF BABY CHICKEN
Home-style roasted | foie gras | jus | gizzards

DUCK BREAST
Dry-aged with croquettes | baby carrot | cranberry jus | warm spices

BEEF CHEEK
Tender braised beef with celeriac puree | charred celeriac | red wine jus

PICANHA
Juicy beef rump cap | silky garlic cream | black garlic | red wine

DESSERT

CHOCOLATE FONDANT
Molten chocolate | raspberry sorbet

CLASSIC CRÈME BRÛLÉE
Silky custard | caramel crust | berries

Coffee or Tea

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VEGETARIAN MENU

APPETISER

GRILLED SALAD — 420
Wolffia | baby carrot | asparagus | broccoli | fresh herbs | balsamic | green onion sour cream | lotus root chips

MIXED SALAD — 420
Grilled okra | avocado | Wolffia | heirloom tomatoes | fresh herbs | cucumber | red onion | balsamic vinaigrette

AVOCADO CROSTINI — 420
Homemade sourdough | guacamole | grilled tomato | fresh herbs | balsamic

MAIN

CAULIFLOWER STEAK — 550
Grated parmesan | roasted cauliflower purée | harissa butter | crispy garlic | pine nuts

MUSHROOM RISOTTO — 650
Grilled mushrooms | garlic cream | parmesan | vegetable demi-glace | asparagus

ROASTED AUBERGINE — 550
Miso marinade | seaweed sauce | soba noodles | herb pesto

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APPETISER

ROCKET SALAD — 450
Wild greens | semi-dried tomatoes | apple | superfood crunch

SHRIMP CARPACCIO — 450
Andaman shrimp with yuzu | heirloom tomatoes | seaweed caviar

TUNA TARTAR — 650
French bistro meets Asia with tuna | guacamole | spicy sauce | salmon roe

FISH CEVICHE — 650
Latin-inspired white fish cured in leche de tigre | jalapeño | banana chips

CRAB CAKE — 650
Sweet crab with pomelo | pickled fennel | yuzu mayo

DUO DUCK — 550
Duck confit | crispy leg with wild rocket | balsamic vinaigrette

BEEF CARPACCIO — 650
Classic Italian creation with rocket | black garlic and parmesan

BURRATA SALAD — 620
Creamy burrata with pear | Parma ham & honey

CAESAR SALAD — 450
A Riviera favorite | enriched with Parma ham | anchovy crumb | puffed rice

TUNA CEVICHE — 650
The taste sensation is a balance of savory | acidic | spicy | umami elements

SOUP

FRENCH ONION SOUP — 420
Parisian classic with caramelized onion | brioche and molten cheese

SMOKED FISH CONSOMMÉ — 420
Delicate broth with homemade fish ravioli

LOBSTER BISQUE — 450
Velvety lobster soup with a tropical whisper of coconut

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MAIN

Accompanied by your selection of two side dishes and complemented with an additional sauce of your choice.

FROM THE SEA

SEARED SCALLOPS — 1,200
With wine sauce | black tuile

CHARCOAL GRILLED GROUPER — 1,200
Local grouper with spices | herbs and sweet tomato jam

MISO-MARINATED SNOW FISH — 1,400
Inspired by white miso | asparagus | lime caviar

CHAR GRILL PRAWNS — 1,600
Chipotle chili | squid ink | tapioca crispy | coconut milk

PHUKET LOBSTER THERMIDOR — 1,600
French Riviera classic | reimagined with Phuket lobster

GRILLED PHUKET LOBSTER — 1,600
Charcoal-grilled to perfection

FROM THE GRILL

ROASTED HALF BABY CHICKEN — 950
Home-style roasted with potatoes | jus and gizzards

DUCK BREAST — 950
Dry-aged with croquette | cranberry jus and warm spices

BEEF CHEEK — 1,200
Tender braised beef | celeriac puree | charred celeriac | red wine jus

SMOKED BEEF BRISKET — 1,200
Hickory-smoked | grilled vegetables | BBQ sauce | chimichurri

PICANHA — 1,600
Brazilian specialty with garlic cream | black garlic | red wine

US TENDERLOIN — 1,800
Succulent cut served with garlic cream | black garlic and red wine

RIBEYE — 2,500
Juicy beef with garlic cream | black garlic and red wine

LAMB CUTLETS — 1,800
Herb-crusted with red wine sauce | pickled shallots

SMOKED PORK BELLY — 1,200
Rich and tender | pickled cabbage | chicharrón and Asian sauce

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SAUCE

Gravy I Chipotle Chimichurri I Seafood I
Béarnaise I Nam Jim Jaew I Café de Paris

SIDE

Wedge-cut Potato Fries
Sautéed Mixed Mushrooms
Creamy Mashed Potatoes
Sichuan Pepper Smoked Eggplant
Okra with Mexican Spice
Heirloom Tomatoes with Smoked Beef Tongue
Garlic Fried Rice (Japanese rice)
Organic Seasonal Vegetables

DESSERT

CHESTNUT BANANA 450
Chestnut ice cream I caramelized banana and mille-feuille

CHOCOLATE FONDANT 450
Molten chocolate with raspberry sorbet

LEMON CHEESECAKE 450
Bright lemon with marshmallow I crumble

CLASSIC CRÈME BRÛLÉE 450
Silky custard I caramel crust I berries

MANGO COCONUT CRUMBLE 450
Thai mango I coconut ice cream I peanut crumble

APPLE TARTE TATIN 450
Caramelized apple tart with smoked pineapple ice cream

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