

TO START

Caesar salad, romaine lettuce, anchovies, Reggiano shavings, crispy Parma ham, garlic croutons (P)	480
Sous vide Mediterranean deep-sea prawns, garlic puree, chorizo (P)	1,000
Pan-fried Hokkaido scallops, foie gras, green peas, XO sauce	900
Escargots a la Bourguignon French snails in the shell baked with herb butter, garlic baguette	1,100
Beef tartar ‖ (A) Fireplace Grill secret recipe, toast points	1,200
Lobster salad, mesclun leaves, mango salsa, micro cress ‖	1,200
Pan-fried foie gras, wild rocket salad, raspberry sauce	1,100
Crab salad, smoked salmon, avocado cream ‖	750

FROM THE SEA

Seafood sharing platter (for two persons) Fresh variety of market seafood	Market price
Freshly shucked market oysters With choice of seafood sauce, mignonette sauce, Kilpatrick (P) or Florentine style	Market price

SOUPS


Caramelised onion soup, port wine, puff pastry lid ‖ (A) (Preparation time 20 minutes)	420
Cappuccino of wild mushrooms, black truffle, crispy lavosh (V)	390
Lobster bisque, brandy, latte foam ‖ (A)	450

SEAFOOD FROM THE GRILL

Whole grilled or steamed lobster from Canada	2,100
À la Provincial (A)	2,400
À la Thermidor (A)	2,400
À la Florentine	2,400
Snow fish from Norway	1,500
Dover sole from France	3,000
Tiger prawn from Thailand	1,300

All items are served with your choice of white wine sauce (A), lemon butter (A),
garlic butter sauce or spicy seafood sauce
Additional sauce 100 THB

CHEF SELECTION MAIN COURSES

Chicken ballotine (P)(A) Chipolata sausage, porcini mushrooms	1,200
Roasted snow fish Pan-fried Hokkaido scallops, saffron minestrone jus	1,600
Challans duck breast  (A) Baby beetroot, orange gel, grand marnier reduction	1,900
58C Wagyu short rib (A) Pan seared foie gras, celeriac puree, port wine jelly	1,800
Duo of lamb, rack from Spain & belly from France (A) Smoked miso eggplant, sour cream, green pea puree	1,600

** Vegetarian options served on request **

MEAT CUTS SPECIALTIES

Stockyard Wagyu beef – Wagyu black label marble score: 8+, Australia Rib eye 300 grams	4,500
Jack's Creek Wagyu beef marble score: 6, Australia Tenderloin 200 grams	2,900
Riverina Grain Fed Angus, Australia Rib eye 300 grams	2,200
Hereford True Grass Fed, Australia Tenderloin 200 grams Rib eye 300 grams	1,800 1,600
USDA prime striploin / CAB, USA Striploin 300 grams	2,500
Sanuki Wagyu beef sirloin, Japan Olive fed beef from Kagawa 300 grams	3,900
Bone-in rib eye, Australia Bone-in rib eye, serves 2 to 3 people	520/100g
Iberico lamb chops, Spain Baby lamb from Spain 260 grams	2,300

All grilled items with one kind of sauce

Please choose of wild mushroom fricassee (A), Shiraz glace (A), peppercorn sauce (A),
Béarnaise or Café de Paris butter

Additional sauce 100 THB
Additional foie gras topping (50g) 420THB

Roasted prime rib (available from 18:30 to 21:30 hours)	
Classic cut 350 grams	2,800
Or	
Contemporary cut 240 grams	2,200

Served with Yorkshire pudding, sautéed kipfler, red wine sauce, fresh horseradish

SIDE DISHES

Potato variations

Truffle mashed potato	250
Jacket potato, sour cream, bacon chips, spring onion (P)	200
Sautéed kipfler, rosemary, Maldon sea salt	250
French fries	200

Fresh vegetables & salads

Forest mushrooms, garlic butter, thyme	200
Sautéed spinach, nutmeg, garlic, shallots	200
Sautéed mixed market vegetables	200
Steamed broccoli, extra virgin olive oil	200
Rocket salad, Parmesan shavings	200
Mixed green leaves, balsamic vinaigrette	200



FIREPLACE
GRILL AND BAR

TROLLEY SERVICE

350

||| Crêpe Suzette (A)
Flambé crêpes, orange liquor

Cherries Jubilee (A)
Tahiti vanilla ice-cream, brandy snap

Baked Alaska (A)
Ice-cream, sponge and meringue flambé

DESSERTS

300

||| Chocolate lava cake
Valrhona chocolate, vanilla ice-cream

Apple Tatin
Caramel sauce, bourbon ice-cream

Baba Au Rum (A)
Marinated seasonal fruits, Chantilly cream

Pavlova (A)
Crunchy baked meringue, fresh berries, bourbon cream

CHEESES

800

Cheese collection of the day
Fig walnut roll, grapes

||| = Signature dish (A) = Contains alcohol

LIQUEUR

Disaronno Amaretto	300
Bailey's	300
Malibu	300
Tia Maria	300
Kahlua	300
DOM Benedictine	350
Grand Marnier	350
Drambuie 15 years	450

SWEET WINE BY GLASS

De Bortoli Noble One Botrytis Semillon, Riverina, Australia	470
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GOURMET COFFEE

Coffee	160
Caffé Latte	160
Cappuccino	160
Espresso	160
Macchiato	160
Double Espresso	170
Double Macchiato	170
Decaffeinated Coffee	160
Mocca	160
Chocolate	150
Ovaltine	150
Irish Coffee	300
Affogato	300

TEA SELECTION

English Breakfast	200
French Earl Grey	200
Royal Darjeeling	200
Emperor Sencha	200
Jasmine Queen	200
Moroccan Mint	200
Chamomile	200



FIREPLACE

GRILL AND BAR

FLAVORS AIX-EN-PROVENCE

Foie gras terrine
Black truffle, pepper brioche

2015 Domaine Pinon, Vouvray Moelleux, Loire Valley, France

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Pan seared scallop
Navy bean cream, pistou sauce

2015 Kumeu River Estate Chardonnay, Auckland, New Zealand

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Challan duck
Anchovy pie, olivejus

2013 Deolino Chianti "Rufina" Riserva DOCG, Tuscany, Italy

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Bouillabaisse of red snapper
Baby fennel, bottarga, rouille

2015 Claude Riffault Sancerre, Loire Valley, France

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Roasted rack of lamb
Vegetable tian, garlic cream

2013 Atlan & Artisan, Epistem No. 3, Yecla DOC, Rioja, Spain

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Lemon Tiramisu
Olive oil, thyme

2014 Château Jolys, Cuvee Jean, Jurancon, France

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Coffee or tea

Baht 3,000++ per person

Wine pairing 6 glasses (100ml) Baht 2,500++

Wine pairing 3 glasses (100ml) Baht 1,250++

This menu is not available with any other promotions or discount program.



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