



### TO START

Caesar salad, romaine lettuce, anchovies, Reggiano shavings, crispy Parma ham, garlic croutons <b>(P)</b>	480
Heirloom tomatoes, burrata cheese, dried olives, basil oil	620
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 <b>(A)</b> 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

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

### SOUPS

Caramelised onion soup, port wine, puff pastry lid <b>(A)</b> (Preparation time 20 minutes)	420
Cappuccino of wild mushrooms, black truffle, crispy lavosh <b>(V)</b>	390
Lobster bisque, brandy, latte foam <b>(A)</b>	450
Clam chowder, saffron potato, dill oil <b>(A)</b>	450

### SEAFOOD FROM THE GRILL

Whole grilled or steamed lobster from Canada	2,000
À la Provincial <b>(A)</b>	2,300
À la Thermidor <b>(A)</b>	2,300
À la Florentine	2,300
Carabinero prawns from Spain	2,200
John Dory from Australia	1,500
Snow fish from Norway	1,400
Dover sole from France	2,900

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

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

*\* Vegetarian options served on request \**

### 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

## MEAT CUTS SPECIALTIES

### **Stockyard Wagyu beef - Wagyu black label marble score: 8+, Australia**

Tenderloin 200 grams	3,400
Rib eye 300 grams	4,400

### **Riverina Grain Fed Angus, Australia**

Rib eye 300 grams	2,100
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### **Hereford True Grass Fed, Australia**

Tenderloin 200 grams	1,700
Rib eye 300 grams	1,500

### **USDA prime striploin / CAB, USA**

Striploin 300 grams	2,400
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### **Sanuki Wagyu beef sirloin, Japan**

Olive fed beef from Kagawa 300 grams	3,800
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### **Bone-in rib eye, Australia**

Bone-in rib eye, serves 2 to 3 people	520/100g
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### **Iberico lamb chops, Spain**

Baby lamb from Spain 260 grams	2,200
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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) Baht 420**

### **Roasted prime rib (available from 18:30 to 21:30 hours daily)**

Classic cut 350 grams 2,800 or Contemporary cut 240 grams 2,200

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