

Café WOLSELEY

CRUSTACEA & CAVIAR

Dressed Dorset Crab 650
*fresh picked english crab,
brown crab mayonnaise
and lemon*

Antonius Caviar
5 Star Oscietra
30g or 50g 5,200 | 8,500
served with blinis and sour cream

Crevettes Roses 900
*shelled king prawns
with sauce "marie rose"*

Krystale Oysters 2,000
*french no.2 size rock oyster
on the half shell with shallot
vinegar and brown bread*

Fines de Claire 1,500
*no.2 size native style oyster
on the half shell with shallot
vinegar and brown bread*

STARTERS

Avocado Vinaigrette (vg) 500
*avocado, salade mâche, mustard cress,
soft herb dressing*

Salad Niçoise 850
*with 'agromar' tuna, new potatoes
and anchovies*

Superfood Salad (vg) 480
*grilled broccoli, pousse spinach,
'salsa verde' dressing*

Prawn & Avocado Cocktail 680
*king prawns and avocados served on shredded
gem lettuce, dressed with sauce 'marie rose'*

Steak Tartare 650
*hand chopped rump steak enhanced with
a spicy relish, cornichons & capers*

Soupe à l' Oignon 450
*classic french onion soup made with beef stock
and finished with a gruyère crouton*

Classic Eggs Benedict . small 380 large 760
*toasted english muffin, york ham,
poached egg and hollandaise sauce*

Seared Scallops 1,050
*pan-seared king scallops with cauliflower purée,
capers and raisins*

Escargots à la Bourguignonne au Pastis .790
*escargots in the shell, garlic & parsley butter,
finished with pernod*

Grilled King Prawns950
*butterflied king prawns with a piquant tomato
sauce and lemon*

RAW, CURED OR SMOKED

Yellow-Fin Tuna Tartare 600
with sesame dressing

Smoked Salmon 750
with buttered soda bread

Ceviche of Sea Bream 700
with citrus dressing

MAIN COURSES

Soufflé Suisse (v) 550
*twice cooked cheese soufflé, mushroom
& parmesan cream sauce and chives*

Goujons of Cod 900
*deep-fried panko crumbed fillets of cod
tartar sauce and medium cut chips*

Wild Fillet of Seabass "Grenobloise" . 1,400
*pan-seared fillet of wild sea bass
with a lemon & caper butter*

The Wolseley Coq au Vin900
*5 day marinated, red wine braised chicken with
pancetta, pearl onion and button mushroom*

Chicken Schnitzel Holstien850
*panko-crumbed chicken breast topped with a fried egg
and anchovies, served with a lingonberry compote*

Wild Mushroom Stroganoff (v) 700
*mixed mushrooms braised in brandy with paprika,
served with buttered spätzle and crème fraîche*

Whole Native Lobster 2,600
*steamed whole english lobster, sea vegetables,
parsley butter and medium cut chips*

Roast Breast of Duck 1,000
*roast breast of barbary duck with orange
braised endive and pan juices*

Cauliflower & Chickpea Makhani (v) . .600
*a rich 'butter style' curry of tomatoes, cauliflower and
chickpeas served with mango chutney and chapatis*

Roast Fillet of Salmon 1,100
*pan-roasted fillet of salmon with wilted
spinach and a lobster bisque sauce*

GRILLED SELECTION

Wagyu Rib-eye Steak
225g 2,800
with béarnaise sauce

Wagyu Fillet au Poivre
180g 2,800
with peppercorn sauce

Cannon of Lamb 1,400
with garlic cream

Treacle-Cured
Pork Chop 900
with sauce diable

all served with french fries

VEGETABLES AND SIDE SALADS

french fries 210
pickled cucumber salad 190

buttery mashed potatoes 210
honey & thyme roasted carrots 210

broccoli mornay gratin 210
baby gem salad 200

*Prices are in Thai Baht and are exclusive of 10% service charge and 7% applicable government tax.
Please inform a member of the team should you have any allergies or dietary requirements.*