

Café
WOLSELEY

BANGKOK 2023

CRUSTACEA

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

Petit Plateau de Fruits de Mer 3,300
*a selection of oysters and shellfish from
rungs market paris, served on crushed ice
with lemon and shallot vinegar*

Gillardeau Oysters 1,500
*french no.2 size rock oysters on
the half shell with shallot
vinegar and brown bread*

STARTERS

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

Heritage Beetroot Salad (v) 450
*french goats' cheese, roast candy beetroot,
salade mâche leaves, 'fines herbes' dressing*

Chopped Chicken Salad 550
*poached chicken, endive, peas, broad beans,
peppers, avocado, tarragon vinaigrette*

Prawn & Avocado Cocktail 680
*shelled tiger prawns, avocado,
shredded lettuce, marie rose sauce*

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

Chicken Consommé 400
*clear chicken broth with spring onions,
carrots and matzo dumplings*

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

Oak Smoked Salmon 650
*hand sliced norwegian salmon,
shallots and capers*

Seared Scallops 1,050
*pan-seared shetland king scallops,
confit fennel, chive butter sauce*

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

EGGS

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

Eggs Florentine (v) . . . small 400 large 800
*toasted English muffin, spinach,
poached egg and hollandaise sauce*

Omelette Arnold Bennett. 390
*parmesan glazed flat omelette,
with smoked haddock, cream and parmesan*

Omelette 'Adrian' 1350
*parmesan glazed flat omelette topped with
poached lobster, oscietra caviar and chervil*

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*

Fillets of Lemon Sole 'Grenobloise' . 1,950
*seared lemon sole fillets, beurre noisette,
cornichons and lemon*

Hungarian Goulash & Spätzle 1,400
*diced beef casserole with pancetta, peppers,
tomato and hot paprika, finished with sour
cream and gherkins*

Roast Anjou Chicken with Morels . . . 1,950
*half a roast french chicken,
potato & sage rösti, morel cream sauce*

Grilled Pork Chop, Sauce Charcutière . 900
*char-grilled 350gr pork chop,
caramelised apples and a cornichon sauce*

Pork Schnitzel 850
*panko crumbed pork escalope,
lingonberry compote and lemon*

Aubergine Schnitzel (v). 700
*panko crumbed grilled aubergines and
mozzarella with a plum tomato sauce*

Pan Roast Fillet of Salmon 1,100
*pan roasted salmon fillet, wilted spinach,
sauce nantua*

The Wolseley's Coq au Vin 900
*5 day marinated, red wine braised chicken with
pancetta, pearl onions and button mushrooms*

Choucroute à l'Alsacienne 1,250
*braised pickled cabbage, salted and cured
pork belly, smoked pork belly, garlic sausage,
frankfurter and boiled potatoes*

Char-grilled Rib-eye Steak, Frites . . . 2,800
*grilled 225gr wagyu rib-eye steak, french fries
and béarnaise sauce*

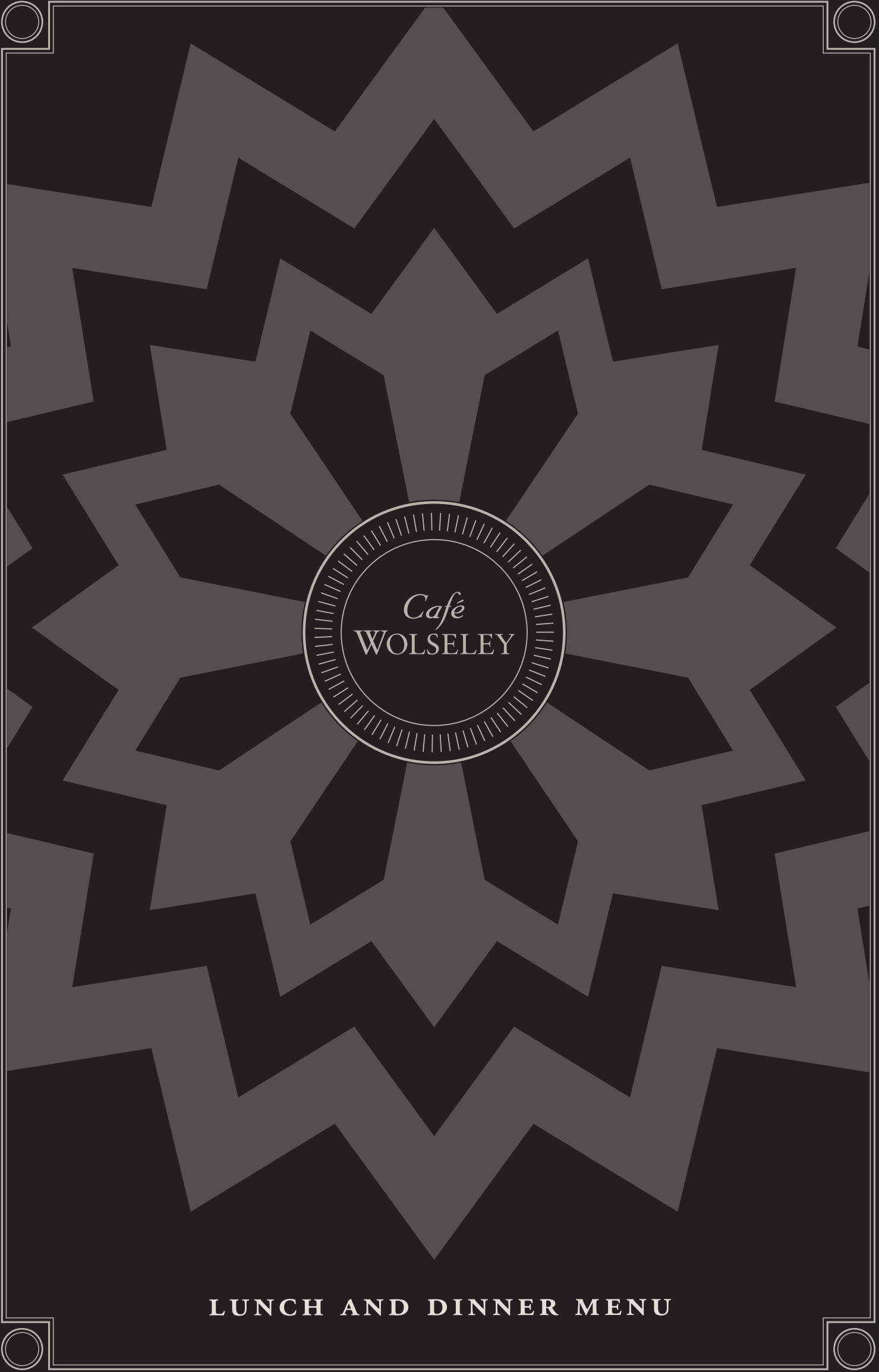
Whole Native Lobster 2,600
*steamed whole english lobster, sea vegetables,
parsley butter and medium cut chips*

Wiener Holstein Schnitzel 900
*the pork schnitzel with a fried egg,
anchovies and a lemon & caper butter*

VEGETABLES AND SIDE SALADS

french fries 210 buttery mashed potatoes 210 baby gem salad 200
tomato & aubergine ratatouille 220 pickled cucumber salad 190

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.



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LUNCH AND DINNER MENU