

# MADISON

## CAVIAR HOUSE

ROYAL OSCIETRA CAVIAR 2,300

## OYSTERS BY DAVID HERVÉ

Served on half shell. Please select between an order of three or six pieces.

FINE 310 | 570  
ROYALE 590 | 990  
BABY BOUDEUSÉ 520 | 850  
DAVID HERVÉ MIX 490 | 950

## SOUPS & SALADS

LOBSTER BISQUE 470  
Lemon Crème Fraiche, Brandy

ONION SOUP GRATIN 370  
Gruyère Cheese Croutons & Thyme

MADISON CAESAR SALAD 390  
Add Chicken THB 80, Add Prawn THB 100  
Romaine Lettuce, Black Forest Ham, Parmesan, Croutons

AVOCADO & ROCKET SALAD **V** 450  
Add Tenderloin THB 100  
Lemon-Infused Olive Oil, Parmesan

BURRATA SALAD **V** 490  
Basil Pesto, Heirloom Tomatoes, Almond Crunch

## APPETIZERS

TUNA TARTAR & AVOCADO **C** 550  
Radish, Wasabi root, Apple, Citrus

ROASTED ROUGE FOIE GRAS 1,050  
Onion Compote, Truffle Jus, Brioche

GRILLED KING CRAB **S** 950  
Chimichurri, Beure blanc, Tomato, Garlic bread

HOUSE SMOKED SALMON **S** 580  
Keta Caviar, Sour cream, Toasted Farmer's bread

SEARED HOKKAIDO SCALLOPS **S** 870  
Fennel, Orange, Bell Pepper, Hollandaise Sauce

GRILLED TOFU **V** 500  
Fennel, Orange, Bell Pepper, Capers, Hazelnut

ESCARGOT A LA BOURGUIGNONNE **S** 650  
Garlic Butter, Farmer's Bread

## VEGETARIAN SIGNATURES

CAULIFLOWER **V** 700  
Parmesan, Truffle, Chive, Hazelnut

BEYOND MEAT **V** 900  
Roast Potato, smoked eggplant, Mushroom jus

Prices are in Thai Baht plus 10% service charge and 7% applicable government tax.  
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

We only use Halal meat in our menus | Truffles are not included in any promotional program.

**V** Vegetarian Dish | **S** Seafood | **C** Chef Recommend



## CHEFS RICK SIGNATURES

<b>BEEF TARTAR <span style="color: #FFD700;">S</span></b>	<b>650</b>
Truffle, Potato Salad, Mustard Leaves	
<b>STEAK DIANE (200 G) <span style="color: #FFD700;">S</span></b>	<b>1,950</b>
Grain-Fed Black Angus Tenderloin Beef Marbling Score 2 Flambéed with cognac, and mustard - mushroom sauce	

## CHEF'S RECOMMENDED MENU

Kiwami, is our finest Wagyu, hand selected to provide beef with a combination of silky flavours, tenderness, taste and juiciness that will exceed expectation and guarantee the ultimate dining experience.

## JOSPER GRILL OVEN BEEF SELECTION

<b>STOCKYARD KIWAMI</b>		
Grain-Fed Wagyu Marbling Score 9+		
<b>STRIPLOIN</b>	<b>(300G)</b>	<b>4,500</b>
<b>AUSTRALIAN DARLING DOWNS</b>		
Grain-Fed Wagyu Beef Marbling Score 5		
<b>TENDERLOIN</b>	<b>(200G)</b>	<b>2,300</b>
<b>RIBEYE</b>	<b>(300G)</b>	<b>2,300</b>
<b>T-BONE</b>	<b>(700G)</b>	<b>2,180</b>
<b>PORTERHOUSE</b>	<b>(700G)</b>	<b>2,900</b>
<b>TOMAHAWK</b>	<b>(1,100G)</b>	<b>4,350</b>

<b>AUSTRALIAN JACK'S CREEK</b>		
Grain-Fed Black Angus Beef Marbling Score 2		
<b>TENDERLOIN</b>	<b>(200G)</b>	<b>1,700</b>

Personalize Your Steak with

<b>FOIE GRAS</b>	<b>(1PC)</b>	<b>300</b>
<b>SCALLOP</b>	<b>(1PC)</b>	<b>250</b>
<b>TRUFFLE</b>	<b>(1G)</b>	<b>300</b>

### SUGGESTION SAUCES

Pepper Corn Sauce <sup>(A)</sup> | Morel Sauce | Chimichurri | Blue Cheese Sauce | Béarnaise Sauce | Fresh Horseradish | Red Wine Sauce <sup>(A)</sup>

## MEATS

<b>NEW ZEALAND LAMB CHOPS <span style="color: #FFD700;">👑</span></b>	<b>1,750</b>
Smoked Eggplant, Fregola, Lamb Jus	
<b>IBERICO PORK CHOP</b>	<b>1,350</b>
Roast Potato, Apple, Pepper corn	
<b>ROASTED ORGANIC BABY CHICKEN</b>	<b>850</b>
Mashed Potatoes and Truffle Jus	

## SEAFOOD

<b>GRILLED BOSTON LOBSTER</b>	<b>1,900</b>
Garlic Herb Butter	
<b>SEARED TASMANIAN SALMON</b>	<b>950</b>
Green Asparagus, Hollandaise Foam	
<b>GRILLED SNOW FISH</b>	<b>1,250</b>
Cauliflower, Hazelnut, Beure Blanc	
<b>PAN SEARED CODFISH <span style="color: #FFD700;">👑</span></b>	<b>1,100</b>
Heirloom Tomato, Anti-Boise, Black Olive, Capers, Herbs	

## SIDE DISHES

<b>VEGETABLE</b>	<b>150</b>
Creamy Spinach	
Butter Sweet Corn and Thyme	
Onion Rings	
Mixed Sautéed Mushrooms	
Grilled Asparagus with Extra Virgin Olive Oil	
<b>STARCH</b>	<b>150</b>
Butter Mashed Potatoes	
Truffle & Parmesan French Fries with Smoked Mayonnaise	
Baked Potato & Condiments	

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