

## CAVIAR HOUSE

Served in orders of 15 grams Alongside traditional condiments.

**Royal Oscietra Caviar** 2,300

## OYSTERS

3 pcs / 6 pcs

**David Hervé Fine** 310 / 570

**David Hervé Royale** 590 / 990

**David Hervé Baby Boudeuse** 520 / 850

**Oyster Mix** 490 / 950

## SOUPS & SALADS

**Lobster Bisque** 470

Lemon Crème Fraiche, Brandy

**Onion Soup Gratin** 370

Gruyere Cheese Crouton & 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 300

Lemon-Infused Olive Oil, Parmesan

**Burrata Salad V** 490

Basil Pesto, Heirloom Tomatoes, Almond Crunch

## APPETIZERS

**Beef Tartare**  650

Truffle, Potato Salad, Mustard Leaves

Prepared tableside

**Tuna Tartare & Avocado**  590

Radish, Wasabi root, Apple, Citrus

**Roasted Rougie Foie Gras** 1,050

Onion Compote, Truffle Jus, Brioche

**Grilled King Crab** 950

Chimichurri, Beure blanc, Tomato, Garlic bread

**House Smoked Salmon** 580

Keta Caviar, Sour cream, Toasted Farmer's bread

**Seared Hokkaido Scallops** 870

Fennel, Orange, Bell Pepper, Hollandaise Sauce

**Grilled Tofu** 500

Fennel, Orange, Bell Pepper, Capers, Hazelnut

**Escargot a la Bourguignon** 650

Garlic Butter, Farmer's Bread

## CHEF RICK SIGNATURES

**Steak Diane** (200g) 1,950

Grain-Fed Black Angus Tenderloin Beef Marbling Score 2 Flamed with cognac, and mustard - mushroom sauce

Prepared tableside

**Wagyu Tenderloin Rossini** 2,790

Grain-Fed Wagyu Beef Marbling Score 5 (200g) Seared Foie Grass, Black Truffle, Mixed Mushrooms Red Wine Sauce

**Australian Darling Downs Tomahawk** (1,100g) 4,350

Grain-Fed Wagyu Beef Marbling Score 5

Prepared tableside

## JOSPER OVEN GRILLED BEEF SELECTION

**STOCKYARD KIWAMI STRIPLOIN** 4,500

Grain-Fed Wagyu Marbling Score 9+ (300g)

**JAPANESE KYOTO STRIPLOIN** 4,100

Grain-Fed Marbling Score 8 (350g)

**USDA PRIME STRIPLOIN** 2,250

Corn-Fed Black Angus (300g)

**AUSTRALIAN DARLING DOWNS**

Grain-Fed Wagyu Beef Marbling Score 5

**TENDERLOIN** (200g) 2,300

**RIB EYE** (300g) 2,300

**T-BONE** (700g) 2,180

**PORTERHOUSE** (700g) 2,900

**AUSTRALIAN JACK'S CREEK**

**TENDERLOIN** (200g) 1,700

Grain-Fed Black Angus

**TASTING OF SIRLOIN** 2,700

**USDA Prime Black Angus** (100g)

**Dry Aged Wagyu** (100g)

**Japanese Kyoto Beef** (100g)

## RANGERS VALLEY DRY AGED BEEF

Our meat are hung for a minimum of four weeks in the micro-climate of controlled temperature, humidity and air quality. It can make our meat extraordinarily tender and with an intense flavor.

**ANGUS BLACK ONYX**

**STRIPLOIN** (Minimum 300g) 100g per 550

Grain-Fed 270 Days Marbling 3+

**WAGYU WX**

**PRIME RIB** (Minimum 500g) 100g per 650

**STRIPLOIN** (Minimum 300g) 100g per 650

Grain-Fed 360 Days Marbling 5+

Personalize Your Steak with

**Foie Gras** (1pc) 300

**Scallop** (1pc) 250

**Truffle** (1g) 300



## MEATS

**New Zealand Lamb Chops**  1,750

Smoked Eggplant, Fregola, Lamb Jus

**Iberico Pork Chop** 1,300

Roasted Potato, Apple, Peppercorn

**Roasted Organic Baby Chicken** 850

Mashed Potatoes and Truffle Jus

## SEAFOOD

**Grilled Boston Lobster** 1,900

Garlic Herb Butter

**Seared Tasmanian Salmon** 950

Green Asparagus, Hollandaise Foam

**Grilled Snow fish** 1,250

Cauliflower, Hazelnut, Beure Blanc

**Pan Seared Cod Fish**  1,200

Heirloom Tomato Antiboise, Black olive Capers, Herbs

## VEGETARIAN SIGNATURES

**Cauliflower V** 700

Parmesan, Truffle, Chives, Hazelnut

**Hasselback Potato V** 700

Black Truffle, Hollandaise foam, Green asparagus

**Beyond Meat V** 900

Roasted Potato, smoked eggplant, Mushroom jus

## SIDE DISHES

Creamy Spinach 190

Butter Sweet Corn and Thyme 160

Onion Rings 180

Mixed Sautéed Mushrooms 185

Grilled Asparagus with Extra Virgin Olive Oil 190

Sautéed Spinach 195

Butter Mashed Potatoes 190

Truffle & Parmesan French Fries with Smoked Mayonnaise 210

Baked Potato & Condiments 200

## ADDITIONAL SAUCES

Peppercorn (A) 90

Morel

Chimichurri

Blue Cheese

Béarnaise

Fresh Horseradish

Red Wine Sauce (A)

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

 Vegetarian Dish |  Chef Signature Dish

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