

## CAVIAR SELECTION 🌿

### Siberian Caviar “ANTONIUS”

An exceptional product known for its distinctive, complex flavour and a long and strong finish.

**Siberian Caviar 5-star 30g**

**4,400**

**Siberian Caviar 6-star 30g**

**5,800**

### Oscietra Caviar “ANTONIUS”

A slightly nutty flavour and a mild buttery finish make this exquisite caviar an unforgettable tasting experience.

**Oscietra Caviar 5-star 30g**

**5,200**

**Oscietra Caviar 6-star 30g**

**6,400**

## DELICACIES SELECTION

### Cancale “Krystale” Oysters N2 “Au Naturel” (6 Pieces) 🌿

**2,000**

Served with Condiments, Rye Bread

### Jamon Iberico Pata Negra Board 🐷

**1,290**

Served with Pan Con Tomate

### Charcuterie Board 🌿 🐷

**740**

Parma Ham, Truffle Mortadella, Pavé au Poivre, Chorizo, Beef Pastrami, Smoked Chicken

### Cheese Board 🌿 🧀

**740**

Taleggio, Brie, Comté, Gorgonzola, Manchego, Parmesan, Served with Condiments

### Ocean Board 🌿

**840**

Smoked Salmon, Seabass Gravlax, Sweet Water Prawns, Salmon Rillettes, Sea Urchin Tarama



Vegetarian



Contains Nuts



Pork



Seafood



Alcohol



Spicy

Prices are in Thai Baht, subject to 10% service charge and 7% applicable government tax.

## BREAKFAST DELICACIES

Available 8.00 AM - 12.00 PM

### **Moroccan Chakchouka** 🌿 **320**

Confit Bell Peppers and Tomato Relish, Sweet Onions, Fresh Herbs

### **Truffle Scrambled Eggs** 🌿 **330**

Black Truffle, Sourdough Bread

### **Smoked Salmon Egg White Omelette** 🌿 **320**

Spring Onions, Baby Spinach, Fresh Dill

### **Indian Style “Bhurji” Masala Scrambled Eggs** 🌿 **310**

Tomatoes, Onions, Green Chilli, Coriander

### **Arabic Style Omelette** 🌿 **310**

Spinach, Onions, Feta Cheese, Garlic, Cumin

### **Parma Ham and Truffle Benedict** 🐷 **450**

Parma Ham, Muffin Bread, Truffle Hollandaise Sauce



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## THAI CUISINE DISCOVERY

### **Poh Pia Thord** 🌿 520

Homemade Deep-Fried Crab Spring Rolls Served with Sweet Chilli Sauce

### **Satay Ruam** 🌿 🐷 🦐 580

Traditionnal Charcoaled Grilled Skewers of Chicken, Beef, Pork and Shrimp Satay Served with Peanut Sauce and Cucumber Relish

### **Poh Pia Din Sor** 🌿 290

Vegetable and Glass Noodles Spring Rolls Served with Sweet Chilli Sauce

### **Som Tam Gai Yang** 🌿 🦐 🌶️ 450

Authentic Spicy Green Papaya Salad with Roasted Chicken

### **Yam Som O Gub Goong** 🌿 🐷 🦐 580

Bangkok Traditional Pomelo and Pork Salad Served with Grilled Tiger Prawn and Roasted Peanuts

### **Tom Yum Goong** 🌿 🌶️ 420

Original Spicy Prawns, Lemongrass and Galangal Clear Broth Soup

### **Tom Kha Gai** 🌿 🌶️ 320

Traditional Spicy Coconut Milk, Chicken and Mushroom Creamy Soup

### **Poo Nim Phad Prig Thai Orn** 🌿 🌶️ 🍷 580

Crispy Soft-Shell Crab, Spicy Peppercorn, Chilli and Chinese Wine Sauce

### **Goong Phad Med Ma MOUNG** 🌿 🦐 🌶️ 580

Stir-Fried Sweet Water Shrimps with Cashew Nuts and Dried Chilli

🌿 Vegetarian 🥥 Contains Nuts 🐷 Pork 🦐 Seafood 🍷 Alcohol 🌶️ Spicy

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## INTERNATIONAL LIGHT BITES AND STARTERS

### Selection of Lebanese Hot Mezzeh 🌿 690

Four Different Flavored Crispy Rolls, Lamb, Cheese, Spinach, Beef

### Selection of Lebanese Cold Mezzeh 🌿 🍷 550

Six Different Seasonal Lebanese Mezzeh, Arabic Bread

### Jumbo Lump Maryland Crab Cakes 🍷 🌶️ 450

Tartar Sauce, Spicy Lemon Chutney

### Crispy Calamari 🌿 350

Battered Fried Calamari, Tartar Sauce, Lemon

### Buffalo Chicken Wings 🌶️ 350

Cayenne Hot Pepper Sauce, Ranch Dressing

### Traditional Caesar Salad 🌿

Romaine Lettuce, Anchovies, Garlic Bread

Classic with Bacon 🍷 390

Chicken 440

King Prawns 🍷 480

### Classic French Niçoise Salad 🌿 420

Seared Yellowfin Tuna, Green Beans, Baby Potatoes,  
Black Olives, Anchovies, Quail Eggs



Vegetarian



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Pork



Seafood



Alcohol



Spicy

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### Chicken Cobb Salad 🐔

320

Iceberg, Tomato, Crispy Bacon, Chicken, Eggs, Avocado, Chives, Blue Cheese, Ranch Dressing

### Burrata Salad 🌿

520

Heirloom Tomatoes, Roquette, Balsamic Vinaigrette

### Traditional Lebanese Lentils and Cumin Soup 🌿

300

Crispy Pita Bread, Lemon and Olive Oil

### Green Asparagus Velouté 🐔

370

Perfect Egg, Crispy Pancetta, Extra Virgin Olive Oil

### Wild Mushroom Velouté 🌿

350

Sautéed Mushrooms, Thyme Cream

### Indian Potato and Peas Samosa 🌿

270

Traditional Stuffed Pastry with Potato and Peas, Indian Spices, Mint Chutney



Vegetarian



Contains Nuts



Pork



Seafood



Alcohol



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## SANDWICHES AND BURGERS

### **Club Sandwich** 🍗 450

Grilled Chicken Breast, Fried Egg, Bacon, Tomato, Lettuce, French Fries

### **Wagyu Beef Burger** 550

Comté Cheese, Truffle Mayonnaise, Caramelized Onions, Mushrooms, French Fries

### **Truffle Croque-Monsieur** 🍖 500

Cereals Bread, Home Cured Ham, Comté Cheese, Truffle Béchamel, French Fries

### **Veggie Burger** 🌱🌶️ 320

Chickpeas and Mushroom Patty, Kimchi Mayonnaise, Red Cabbage, Arugula, French Fries

### **Avocado and Smoked Salmon Club Sandwich** 🐟 400

Toasted Wholegrain Bread, Smoked Salmon, Avocado, Roquette Salad, French Fries



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Pork



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Alcohol



Spicy

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## THAI CUISINE MAIN COURSES

### **Phad Phak Ruam Mitr Gub Taohoo** 🌿 290

Local Market Stir-Fried Vegetables with Bean Curd and Mushroom Sauce

### **Phad Ga Prao Moo** 🐷 🌿 380

Authentic Stir-Fried Minced Pork with Chilli and Basil Leaves

### **Gaeng Karee Poo** 🦀 🌿 620

Blue Crab Meats in Yellow Curry with Pineapple and Coconut Milk  
Served with Crispy Soft Shell Crab

### **Gaeng Phed Ped Yang** 🦆 🌿 580

Roasted Duck in Lychee and Coconut Milk Red Curry

### **Phad Thai Khai Hor** 🍤 🌿 520

Traditional Thai Fried Rice Noodles with  
Tiger Prawns wrapped in Egg Net

### **Khao Phad Moo** 🐷 🌿 350

Classic Pork Fried Rice with Spring Onion, Tomatoes  
Served with Cucumber and Fried Betel Leaf

### **Khao Phad Neua Kem** 🐮 🌿 450

Traditional Thai Dried Beef Fried Rice with Sweet Basil,  
Bird Eye Chilli and Fried Egg

## INTERNATIONAL CUISINE MAIN COURSES

### Rigatoni with Chicken and Mushrooms

590

Paris Mushrooms, Roquette, Cream

### Roasted Beef Tenderloin

2,000

Red Wine Sauce, Pomme Purée, Asparagus, Button Mushrooms

### Grilled Australian Lamb Chops

1,790

Crispy Polenta, Confit Baby Eggplant, Rosemary Lamb Jus

### Pan Seared Norwegian Salmon

1,050

Green Pea Purée, Glazed Baby Carrots, Butter Sauce

### Oven Baked Seabass

790

Roasted Baby Potatoes, Spinach, Lemon Beurre Blanc



### **Dal Tarka** 🌿

Yellow Lentils Cooked in a Rich Gravy with Garlic and Cumin

**350**

### **Paneer Tikka Masala Curry** 🌿 🥜

Paneer Cheese Marinated in Indian Spices Cooked in a Rich Tomato and Onion Gravy

**390**

### **Navratan Style Vegetable Korma Curry** 🌿 🥜

Coconut Based Curry with Mixed Vegetables and Cashew Nuts

**370**

### **Murgh Makhani Butter Chicken** 🥜

Chicken Tikka Cooked in a Tomato and Cashew Gravy,  
Indian Aromatic Spices

**700**

### **Classic Indian Biryani**

Traditional Basmati Rice Dish, Prepared with Aromatic Indian Spices

Lamb Biryani

**650**

Chicken Biryani

**600**

Vegetables Biryani 🌿

**500**

### **Kerala Style Pepper Prawns** 🌿 🦐

Prawns Marinated in Black Pepper, Coriander, Chilli, Coconut Cream

**600**

*All Indian Main Courses are served with Basmati Rice*

### **Indian Breads**

Roti Bread

**200**

Naan Bread

**200**

Cheese Naan Bread

**250**

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## DESSERTS SELECTION

### **Chocolate Profiteroles** 🥥 320

Choux Dough filled with Vanilla Ice Cream and Hot Chocolate Sauce

### **Khao Niew Ma Muang** 350

Authentic Fresh Mango and Sticky Rice served with Coconut Sauce

### **Mississippi Style Chocolate Mud Pie** 300

Cookie Dough, Chocolate Cream, Dark Chocolate Sauce

### **New York Style Cheesecake** 330

Traditional Cheesecake with Blueberry Sauce

### **Chocolate Crème Brûlée** 300

58% Chocolate Crème Brûlée with Vanilla Caramelized Sugar

### **Fruit Platter** 250

Selection of Exotic Fruits

### **Sorbet Selection (per scoop)** 130

Lemon, Raspberry, Passion Fruit, Mango, Coconut, Yuzu

### **Ice Cream Selection (per scoop)** 130

Vanilla, Chocolate, Coffee, Strawberry, Green Tea, Caramel

 Vegetarian  Contains Nuts  Pork  Seafood  Alcohol  Spicy

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