



Valentine's

menu

Valentine's Cocktail

LOS AMORES

Tequila El Jimador, Crème de cassis, Prosecco, Lime Juice,
Simple Syrup, Fresh strawberry

BITTER VALENTINE

Bulleit Bourbon, Galliano, Cherry Liqueur, Lime Juice

MINT TO BE

Ketel One Vodka, Fresh mint, Fresh lime juice, Simple Syrup

CRUSH ON YOU

Gordon's Gin, Suze, Benedictine D.O.M., Orange Bitter's

MARRY ME MARGARITA

Tequila El Jimador Blanco, Lime Juice,
Home made Ras el Hanot syrup

THB 470 PER GLASS

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

M
MADISON
BANGKOK

VALENTINE MENU

Set menu for 2 persons THB 4,990++
Experience Wine Pairing for 2 persons THB 3,180++

AMUSE-BOUCHE (A)

Red Wine-Foie Gras Bite
Braised Pumpkin Medallion, Cranberry Chutney and Pistachio

RED SHRIMP CARPACCIO (S)

Aniseed Cream, Citrus and Fennel Salad, Lime Jelly
Pink Pepper, Lemon and Mint Dressing
Franciacorta, Contadi Castaldi, Brut, Franciacorta DOCG, Lombardy, Italy, N.V.

GRATINATED SCALLOPS (S)

Caviar, Lemon Butter Leek Fondue, Hollandaise Sabayon
Riesling, Trimbach, Alsace, France, 2020

PAN SEARED RED SNAPPER (S)

Seafood Cream, Clams, Crushed Potato, Dill Oil
Pinot Noir, Domaine Jerome Chezeaux, Cote d'Or, Burgundy, France, 2019

BEEF Tournedos (A)

Australian Black Angus Tenderloin 200 days
Warm Wilted Winter Vegetables and Black Garlic
Parmesan Cheese, Beef Demi-glace
Cabernet Sauvignon, "Cedar Vineyard", Clayhouse, Paso Robles, California, USA, 2018

NORMAN HOLE RED COLONEL (A)

Raspberry Sorbet and Vodka

64 % TAINORI VALRHONA SINGLE ORIGIN CHOCOLATE TORTE

Lychee Spread, Flourless Chocolate Biscuit, Cherry Blossom Sauce

TEA – COFFEE

Petit Fours & Mignardises

(S) Seafood (A) Alcohol

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