

POIROT

HORS D'OEUVRES

Huître Gillardeau

GILLARDEAU OYSTERS

1/2 dozen of Gillardeau oysters, lemon caviar, vinaigrette

1,290

Tartare de Boeuf Wagyu

WAGYU BEEF TARTARE

Raw Australian Wagyu beef 8/9, grilled young green chili, cornichon, red shallot, grain mustard, quail egg, croutons, smoked apple

1,150

SOUPES

Soupe à l'Oignon

FRENCH ONION SOUP

Caramelized onion, beef broth, grilled marrow bone, Gruyère cheese

420

Potage Parmentier

POTATO LEEK SOUP

Farmed potato, leek, crème fraîche, truffle, leek chips

400

PLATS PRINCIPAUX

Boeuf Bourguignon

BEEF BURGUNDY

Australian Wagyu beef tenderloin 8/9, pearl onion, potato purée, smoked streaky bacon, red wine

2,250

Selle d'Agneau

SADDLE OF LAMB

Mushroom Duxelle-stuffed lamb, truffle, potato purée, lamb jus

1,950

Loup de Mer

SEABASS

Asian seabass fillet, baby kale, carrot, coconut crust, espuma of crustaceans, dill essence

1,350

Tarte Aux Champignons

MUSHROOM TART

Mushroom tart assorted mushroom, truffle paste, puff pastry, mushroom jus

1,250

DESSERTS

Fraise Flambée

STRAWBERRY FLAMBÉE

Royal project strawberry, yoghurt espuma, Chiang Mai honey ice-cream, Cointreau

490

Savarin

SAVARIN CAKE

Macadamia Savarin, 70% dark chocolate sauce, vanilla ice-cream, cacao nibs, Cognac flambé

450

All prices are in Thai Baht and subject to 7% VAT and 10% service charge