

FIREPLACE

GRILL AND BAR

STARTERS

SEARED FOIE GRAS AND SCOTTISH BROWN CRAB Green apple & rhubarb	900
ESCARGOTS À LA BOURGUIGNONNE Herb garlic butter	850
CLASSIC CRAB CAKE Celeriac & mango remoulade	800
AUSTRALIAN ANGUS BEEF TARTARE Hand-cut the classic way, black truffle, Parmesan cheese, brioche bread	750
APULIA BURRATA CHEESE (v) Roasted tomatoes, caper	680
OUR CAESAR (p) Hearts of cobb lettuce, lardons, Parmesan cheese, herb butter croutons	490
BIBB & WALNUT SALAD (n) (v) Spiced walnuts, Gorgonzola cheese, fine herbs, walnut sherry dressing	460
CANADIAN LOBSTER BISQUE (a) Bourbon, butter-poached lobster	480
FRENCH ONION SOUP (a) Caramelised onions, thyme, Cognac, topped with bread and Gruyère cheese	430
PORCINI MUSHROOM SOUP (v) Porcini and forest mushroom, white truffle essence	430

CHILLED SEAFOOD

FOR SHARING

PREMIUM SEAFOOD TOWER Golden king crab, Hokkaido scallop, Canadian lobster, Gillardeau oyster, blue crab claw, Cocktail sauce, lemon, mignonette, Thai chilli hot sauce	5,200
GRILLED LUXURY SEAFOOD SELECTION Canadian lobster, Hokkaido scallops, tiger prawns, tuna	4,200

KAVIARI OSCIETRA PRESTIGE CAVIAR (30 grams) Blinis crème fraîche, chives, shallots and chopped eggs	4,200
pc	6 pcs
GILLARDEAU OYSTER N.2	280 1,400
OSTRA REGAL OYSTER N.2	280 1,400
Cocktail sauce, lemon, mignonette, Thai chilli hot sauce	
AKAMI TUNA TATAKI (n) Orange ponzu sauce, Ichimi Togarashi and sesame	750
PRAWN COCKTAIL Cocktail sauce, lemon	700
RAW OBSIBLUE PRAWN Tomato Gazpacho, avocado	680

SEAFOOD

BUTTER ROASTED CANADIAN LOBSTER (750 grams) Garlic & shallots, fresh herbs, Serrano pepper butter	3,000
FRESH LINE-CAUGHT DOVER SOLE Sautéed broccolini, garlic oil, chilli	2,300
PAN-FRIED TOOTHFISH (a) Sea garden sauce	2,200
SICILIAN RED PRAWNS TAGLIOLINI (a) Cherry tomatoes, dried chilli	780

SAUCES

Choron sauce (a) | Creamy horseradish sauce | Lemon caper butter

STEAK

FOR SHARING

GRILLED BEEF TASTING SELECTION BLACKMORE WAGYU STRIPLOIN Marbling 8-9 (150 grams) U.S. PRIME RIB EYE (150 grams) STOCKYARD TENDERLOIN Marbling 4-5 (150 grams)	5,200
STOCKYARD CHATEAUBRIAND ANGUS TENDERLOIN Marbling 4-5 (500 grams)	4,800
AUSTRALIAN BLACK ONYX BEEF TOMAHAWK Marbling 3 (1,300 grams)	4,600

JAPAN

MATSUSAKA STRIPLOIN WAGYU Marbling A5 (200 grams)	4,800
MIYAZAKI STRIPLOIN WAGYU Marbling A5 (250 grams)	4,300

U.S.A.

U.S. PRIME RIB EYE (300 grams)	3,000
U.S. TENDERLOIN (250 grams)	2,600

AUSTRALIA

BLACKMORE WAGYU STRIPLOIN Marbling 8-9 (250 grams)	4,000
STOCKYARD PRIME RIB Yorkshire pudding, Marbling 4-5 (340 grams) (24 hours advance order required)	3,600
MAYURA WAGYU TENDERLOIN Marbling 8-9 (200 grams)	3,600
OKAN PUREBRED WAGYU STRIPLOIN Marbling 8-9 (300 grams)	3,500
STANBROKE SANCHOKU WAGYU STRIPLOIN STILTON CHEESE CURED Marbling 4-5 (300 grams)	3,000
STOCKYARD TENDERLOIN Marbling 4-5 (250 grams)	2,400

ADD TO ANY STEAK

HOKKAIDO SCALLOPS (2 pcs)	680
SEARED FOIE GRAS (40 grams)	690
GRILLED TIGER PRAWNS (2 pcs)	420

SAUCES

BBQ sauce | Béarnaise (a) | Café de Paris butter | Chimichurri (v) | Nam jim jaew
Porcini & red wine (a) | Red wine jus (a) | Veal jus (a)

MAIN COURSE

TOURNEDOS VEAL ROSSINI'S (a) Foie gras, black truffle Madeira sauce	2,800	CHARCOAL HALF BABY CHICKEN (a) Confit shallots, roast chicken jus, avocado Verde sauce	850
AUSTRALIAN LAMB RACK (280 grams) (a) Charred onion & peas, red wine jus	2,200	RISOTTO WITH OYSTER LEAF (v) Greek yoghurt and lime	680

SIDES

BAKED BONE MARROW GREMOLATA	320
CREAMED SPINACH, PARMESAN CHEESE, BLACK TRUFFLE OIL (v)	250
MAPLE-GLAZED BAKED SWEET POTATO (v)	250
ERYNGII MUSHROOM WITH GARLIC AND THYME (v)	220
MASHED POTATOES (v)	220
CLASSIC POTATO AU GRATIN (v)	220
GRILLED SIDES	
BROCCOLINI, GARLIC OIL, CHILLI, LIME (v)	250
GREEN ASPARAGUS, PESTO SAUCE (n) (v)	250
HEIRLOOM BABY CARROTS (v)	220

DESSERTS

BAKED ALASKA FOR TWO (a) Chocolate ice cream, black cherry ice cream, vanilla ice cream, sponge, meringue, Bourbon	550
CREPES SUZETTE (a) Vanilla ice cream, orange segments, Cointreau	450
MARJOLAINE CAKE (n) 17 layers of pistachio, chocolate, hazelnut	350
NEW YORK CHEESECAKE The classic, strawberries	350

HERITAGE SERIES

(a) CONTAINS ALCOHOL

(n) CONTAINS NUTS

(p) CONTAINS PORK

(v) VEGETARIAN

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.