

# FIREPLACE

GRILL AND BAR

## STARTERS

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

## CHILLED SEAFOOD

### FOR SHARING

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

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

## SEAFOOD

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

### SAUCES

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

## STEAK

### FOR SHARING

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

### JAPAN

<b>MATSUSAKA STRIPLOIN WAGYU</b> Marbling A5 (200 grams)	4,800
<b>MIYAZAKI STRIPLOIN WAGYU</b> Marbling A5 (250 grams)	4,300

### U.S.A.

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

### AUSTRALIA

<b>BLACKMORE WAGYU STRIPLOIN</b> Marbling 8-9 (250 grams)	4,000
<b>STOCKYARD PRIME RIB</b> Yorkshire pudding, Marbling 4-5 (340 grams) (24 hours advance order required)	3,600
<b>MAYURA WAGYU TENDERLOIN</b> Marbling 8-9 (200 grams)	3,600
<b>OKAN PUREBRED WAGYU STRIPLOIN</b> Marbling 8-9 (300 grams)	3,500
<b>MARGARET RIVER WAGYU RIB EYE</b> Marbling 6-7 (300 grams)	3,400
<b>STANBROKE SANCHOKU WAGYU STRIPLOIN</b> <b>STILTON CHEESE CURED</b> Marbling 4-5 (300 grams)	3,000
<b>STOCKYARD TENDERLOIN</b> Marbling 4-5 (250 grams)	2,400

### ADD TO ANY STEAK

<b>HOKKAIDO SCALLOPS (2 pcs)</b>	680
<b>SEARED FOIE GRAS (40 grams)</b>	690
<b>GRILLED TIGER PRAWNS (2 pcs)</b>	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

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

## SIDES

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

## DESSERTS

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