

Cafe des Amis

Chefs Course Tasting Menu 3790 baht per person / Wine pairing + 1700

Complimentary Amuse Bouche: Something to excite your palate

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Duck Ravioli, Goose Foie Gras & Premium Dark Truffle

Natura Allegria 9 Prosecco D.O.C Extra Dry. Italy. 11%

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Roasted Snow Fish with Morel Mushroom

Chablis. Christophe Patrice France, 2022, 12.5%

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Miyazaki A5 Beef Fillet, Crab croquette, Sweetcorn-coconut confit, Zucchini
Le Preare Amarone Della Valpolicella. Corvinone. Italy 2019 15%

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Gourmet Desserts Choices:

Tart tartan Brandy Flambé or Hendricks Gin & Tonic cheesecake with Peach
or Gourmet cheese plate

Haut Charmes Sauternes Appellation Sauternes Contrôlée. France, 2022. 13.5%vol.

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Set Menu 2 2790 Baht - Please choose Fish or Beef:

Wine pairing + 1300 (choose Chablis or Amarone with main course)

Chefs Amuse Bouche Miniature appetizer to excite your palate

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Duck Ravioli, Goose Foie Gras & Premium Dark Truffle

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Roasted Snow Fish sautéed spinach Morel Mushroom

or

Jacks Creek Australian Beef Fillet

Flame Grilled Bee Fillet with Gratin Dauphinoise. Rosemary Demi Glace

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Sweet: Choice of two

Tart tartan Brandy Flambé

or

Hendricks Gin & Tonic cheesecake with Gin Peaches

Oysters - Crab – Caviar – Raw Sicilian Prawns

French Bretagne Belon River La Perle Noire Oyster #3 1 Dozen 1440 – Half Dozen 720

French Specials GEAY (Queen) Oyster #3 1 Dozen 1380 – Half Dozen 690

XXL (350g) Alaskan King Crab Legs 1790 Per Leg

Cold Appetisers

Caesar Salad with 20 months aged Parma Ham, Quail egg, Parmesan Mousse 690

Home Smoked Duck Breast with Rocket Salad and Parmesan Cheese 450
+ Premium sliced truffle 4g + 340 baht

(v) "Not a Greek Salad" 480
+ Premium sliced truffle 4g + 340 baht

Delicious Combination of 13 ingredients including Greek Feta cheese, semi-roasted cherry tomatoes, Japanese cucumber pesto, pistachio walnut almond, Caper flowers, mint and watermelon

Cranberry laced Goose Foie Gras Terrine 990
blackberry compote, apple puree, ginger bread.

Wagyu beef Tartare 750

+ Premium sliced truffle 4g + 340 baht

Spicy Raw chopped Angus beef fillet with onions, capers, black pepper, Worcestershire sauce, seasonings served with French bread.

Hot Soup

Lobster Bisque Soup with Cognac and Lobster Meat 790

(v) Porcini (Cèpes) wild Mushrooms Soup, Croutons 590
+ Premium sliced truffle 4g + 340 baht

+ Premium sliced truffle 4g + 340 baht

Warm Appetisers

Crispy Fried Duck *With julienne of onion & peppers, bean shoots, plum and Hoy Sin Sauce* 490



Pan fried Blue Crab Cake with Remoulade sauce 590



Spicy Red Prawns with Avocado Salsa 590

Choose Mild – Medium 🌶️ Spicy 🌶️🌶️



(V) Époisses Cheese Ravioli with Champagne Sauce 790

+ Premium sliced truffle 4g + 340 baht



Duck Ravioli, Goose Foie Gras, Parmesan cream 890

+ Premium sliced truffle 4g + 340 baht



Organic Tasmanian Mussels - Moules Marinière 690

Cooked with white wine, cream, leek, carrot, spring onion and parsley



Seared Japanese Sea Scallops with Red Prawns 950

Spicy Sweet Chilly Coconut Sauce, Crisped Parma Ham



Burgundy Snails – Escargots de Bourgogne 690

French Burgundy Snail baked with Butter, Garlic and Parsley



Sautéed Goose Foie Gras 1290

With Blackberry Compote and Apple Puree With Toasted Crostini



Large Grilled Tiger Prawn wrapped Parma Ham, Black Pudding, Quinoa and Avocado 990

Main Course Seafood

Steamed Maine Lobster, Zucchini Lobster Rouleaux and Bisque Hollandaise 1900



Canadian Lobster with Saffron Risotto, Parmesan crisp, bisque Sauce 1290



Roasted Snow Fish with Morel & Sauté Spinach, Champagne Sauce 1290



New Grilled Herb Crusted Norwegian Salmon 890

Fennel, with Pernod Lemon Glass Beurre Blanc Sauce, Pea Purée and Fennel Oil

Main Course Meat



Signature Beef Wellington



*Tender Fillet steak wrapped in Parma Ham Mushroom Duxelles baked in a Puff Pastry
Served with Gratin Dauphinois and Red wine Rosemary Demi-Glace. Medium or Medium Rare*

220g Black Onyx Hybrid: **1890 baht.** 200g Jacks Creek Beef **1490 baht**

Long Beef Wellington can be pre ordered for 3 to 6 people and will be sliced at your table



Free Range Roasted Chicken Breast 690
with a delicious Worcestershire & Dijon Cream Sauce, Garlic Mashed Potatoes



New Aromatic Roasted Duck breast Duo, duck confit & foie gras croquet 890
Rhubarb sauce, Creamed Swede, caramelised red onion, Cooked medium.



New Balsamic glazed Black Onyx Beef Short Rib 1190
Baby Carrot, Balsamic demi glace sauce.



Iberico Pork Tenderloin Sous Vide at 57°C and flame Grilled 750
Caramelised Apple, Baby Carrot, Parsnip Purée & Cider Sauce



Veal Tenderloin
*Pan seared Premium Veal Medallion from Holland
Gourmet Creamed Potato, Red wine Rosemary Demi-Glace.
Recommended cooking Medium Rare. 1490*

Lamb

Herb Crusted Duo of Lamb 1150
*Thomas Farm Australian Lamb rack and Lamb fillet with Red Wine-Rosemary Sauce,
Garlic Purée, Gourmet Creamed Potatoes*



"Thomas Farms" Gold Medal Winner - Lamb Rack



*Flame grilled finest quality large Australian lamb cutlets served with rosemary red wine Jus
Your choice of potatoes*

1450 – 3 Cutlets 330g - 1200 – 2 Cutlets 220g

Experience some of the world finest beef here

Grilled Steaks

<i>Beef Fillet</i>	<i>Beef Rib Eye</i>
Australian F1: Kidman Angus Grain Fed Beef Fillet 7oz / 200g - 1250 baht	BA2: Tender Valley Angus Rib Eye Australian. 200 day Grain Fed. Marble #3 Juicy and tender with fat 10.5oz / 300g - 1450 baht
Australian F2: Black Onyx Hybrid-Angus Beef Fillet Flavourful Juicy And very Tender 8oz / 210g - 1650 baht	BA3: Black Onyx Hybrid-Angus Rib Eye Australian 270 day grain fed. Juicy and tender with soft fat 11oz / 300g - 1690 baht
WG1: Sher Wagyu Beef Fillet Australian. Top grade Marbling #8 Flavourful Juicy And Tender 8oz / 210g - 2500 baht	CW2: Carrara Wagyu Rib Eye MB6-7 AUS. 350 Days Grain Fed Flavourful Juicy And Tender with Fat 10.5. oz / 300g - 1800 baht
A5 1: Japan Miyazaki A5 Wagyu Fillet Highest Marbling 100% Pure Wagyu 8oz / 210g - 3700 baht	New PRIME 2 Certified USDA PRIME RIB EYE USA. Top grade Marbling Super Tender with Delicious soft Fat 10.5. oz / 300g - 2200 baht
A5 2: Japan Kagoshima A5 Rib Eye Highest Marbling 100% Pure Japanese Wagyu 11. oz / 320g - 2900 baht	

Sauce and Potatoes are Included

Chefs Gourmet Creamed Potato

Steamed Potatoes - Gratin Dauphinois Potatoes - Salted French Fries

Sauce

Red Wine Rosemary Demi-Glace (Chefs Speciality

Pepper sauce - Porcini Mushroom sauce - Béarnaise sauce - Onion Confit sauce

Extra items available

Roquefort Cheese Sauce + 240

Gorgonzola Dolce DOP Sauce + 180

Morel Mushrooms Sauce + 400

Saffron Parmesan Risotto Side Dish + 590

*** Freshly sliced Truffles subject to stock please ask ***

Reading Glasses Available

If something is incorrect please inform us immediately
We will act swiftly to ensure that the rest of your experience is first class.
The owners name is "Blu" feel free to ask if you would like to talk to him.



Please refrain from Facetime or loud speaker calls
or watching videos that will disturb other diners.
Don't be that guy 😊

We have a selection of phone chargers available at your table & fast chargers at the bar.

Wi-Fi: GIN 2 GHz Pass: HENDRICKS (All Caps)

If the AC is blowing on you or is too warm or cold please inform a member of staff.

Freshly laundered Shawls are available for ladies if you are cold.

We have Paracetamol, Neurofen & Gaviscon, ask our staff if you require.

FYI: All of the flowers that you see here are fresh

We welcome your comments or suggestions, Thank You