



Course Tasting Menu 3300 baht per person / Wine pairing + 1400

*Chefs Amuse Bouche Trio.*

*Truffle Quails Egg - Japanese Beef – Salmon Wasabi*

*Appetizer*

*Duck Ravioli with Fresh sliced Dark Truffle*

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

*Pre Main Course*

*Roasted Snow Fish with Morel Mushroom*

*Ladera,, Sauvignon Blanc. Central Valley, Chile 2021, 12%*

*Main Course*

*Japanese A5 Miyazaki Beef Fillet, Rosemary Demi Glace*

*Merlot, Cabernet Sauvignon and Cabernet Flanc. Chateau La plage. France, Bordeaux 2019 13.5%*

*Dessert*

*Crème Brûlée with summer Fruits*

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

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3 Course Set Menu 2300 Baht Wine pairing + 1150

*Choose Main Course Fish or Beef*

*Complimentary Chefs Amuse Bouche Duo*

*Two Miniature appetizers to excite your palate*

*Appetizer*

*Duck Ravioli with Fresh Dark Truffle*

*Main Course*

*Roasted Snow Fish with Morel Mushroom*

*or*

*Jack Creek Australian Beef Fillet*

*Flame Grilled Beef Fillet with Gratin Dauphinoise. Rosemary Demi Glace*

*Dessert*

*Crème Brûlée with summer Fruits*

## Oysters - Crab – Caviar – Raw Sicilian Prawns

Irish Carlingford Oyster #3      1 Dozen 1440 – Half Dozen 720  
French Specials GEAY (Queen) Oyster #3   1 Dozen 1380 – Half Dozen 690

Royal Oscietra Russian Empire Caviar  
Freshly made soft Pancakes, Sour Cream, Capers Boiled Egg      15g – 1750   30g – 3200

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

Mazara Red Prawns from Sicily  
(Raw) Extra virgin olive oil, lemon, salt and black pepper  
4 prawns: 990 - 8 prawns: 1800

## Cold Appetisers

Caesar Salad with 20 month aged Parma Ham, Quail egg, Chefs Parmesan Mousse   650

Delicious Smoked Duck Breast with Rocket Salad and Parmesan Cheese   450

(v) "Not a Greek Salad"   480

*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   890  
blackberry compote, apple puree, ginger bread.

Steak Tartare   750  
*Spicy Raw chopped Angus beef fillet with onions, capers, black pepper, Worcestershire sauce, seasonings served with French bread.*

Beef Carpaccio   Large 750 / Med 590  
*Thinly sliced raw black angus beef topped with salt, pepper, olive oil*

Cold Cuts and Cheese Large   990 / Med 790  
*24 Months Parma Ham, Milano Salami, Mixed Cheese and Garnishes*

## Hot Soup

Lobster Bisque Soup with Cognac and Lobster Meat   690

(v) Porcini (Cèpes) wild Mushrooms Soup, Croutons and freshly sliced Dark Truffle   590

## Warm Appetisers

**New** Grilled Irish Oysters Kilpatrick **or** Rockefeller 490

Kilpatrick: Grilled with crispy bacon seasoned with Worcestershire sauce

Rockefeller: Grilled with sautéed Spinach, shallots and gruyere Cheese

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

Spicy Red Prawns with Avocado Salsa 490

Choose Mild – Medium 🌶️ Spicy 🌶️🌶️

**New** White Asparagus from France with Parma Ham and Béarnaise Sauce 790

Dried Chanterelle Mushroom Pappardelle Pasta ribbons 590

Home made Pappardelle with an Intense mushroom sauce made with dried Chanterelle Mushrooms

(V) Taleggio Cheese Ravioli with Fresh Dark Truffle Champagne Sauce 790

Duck Ravioli with Fresh sliced Dark Truffle 850

*Organic Tasmanian Mussels - Moules Marinière* 690

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

Seared Japanese Sea Scallops with Spanish 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 1190

With Blackberry Compote and Apple Puree With Toasted Crostini

Large Grilled Tiger Prawn with Black Pudding, Quinoa and Avocado 990

## Main Course Seafood

Steamed Maine Lobster, Zucchini Lobster Rouleaux and Bisque Hollandaise 1800

Canadian Lobster with Saffron Risotto, Parmesan crisp, bisque Sauce 1150

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

Wild caught Norwegian Salmon with Tarragon Sauce 890

*Crushed steamed Potato, Carrot Purée with a hint of Ginger*

## Main Course Meat

### ☆ 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*

200g Jacks Creek Beef **1390 baht**

220g Black Onyx Hybrid Wagyu: **1690 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 590

*with a delicious Worcestershire & Dijon Cream Sauce, Garlic Mashed Potatoes*



Aromatic Roasted Duck breast with Cherry Sauce 690

*Free Range Duck Breast, Gourmet Creamed Potato. Cooked medium.*



Kurobuta Pork Tenderloin Sous Vide at 57°C and flame Grilled 690

*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*



Veal Zurich Style

*Premium Veal Tenderloin from Holland sliced flame in Cognac*

*Served in wild Italian Porcini Cream Sauce and Fettuccini Pasta 1100*

## Lamb

Herb Crusted Duo of Lamb 990

*Thomas Farm Australian Lamb Fillet and Lamb Cutlet with Red Wine-Cherry Sauce,  
Garlic Purée, Gourmet Creamed Potato.*



"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*

1400 – 3 Cutlets 330g - 1100 – 2 Cutlets 220g

# Lava Stone Flame Grill

Experience some of the worlds best beef here at Café des Amis

<i>New York Strip</i>	
ST1: Darling Downs Wagyu Strip MB4-5 Australia. MB 4-5 Marbled, Juicy, Tender with fat 10oz / 280g – 1490 baht	
<i>Beef Fillet Steaks</i>	<i>Rib Eye Steaks</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 Wagyu-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	TAJ1: Tajima Aus Wagyu Rib Eye Australia. MB 4-5 Juicy. Tender with fat 11oz / 320g – 1890 baht
A5 1: Japan Miyazaki A5 Wagyu Fillet Highest Marbling 100% Pure Wagyu 8oz / 210g - 3700 baht	A5 2: Japan Kagoshima A5 Rib Eye Highest Marbling 100% Pure Japanese Wagyu 11. oz / 320g - 2900 baht
<b>NEW C1: 200g Mayura Chocolate Wagyu Fillet</b> Mayura Cows are fed a special diet with chocolate creating a special flavour 7oz / 200g - 3800 baht	<b>NEW C2: 300g Mayura Chocolate Wagyu Rib Eye</b> Mayura Cows are fed a special diet with chocolate creating a special flavour. 11oz / 300g - 3800 baht

## Choose Potato & Sauce

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

Gorgonzola Dolce DOP Sauce + 180

Morel Mushrooms Sauce + 500

Saffron Parmesan Risotto Side Dish + 400

\*\* 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