



Course Tasting Menu 3400 baht per person / Wine pairing + 1690

Chefs Amuse Bouche Trio.

Truffle Quails Egg - Beef Cheek celeriac puree – Salmon Wasabi

Appetizer

Duck Ravioli with Fresh sliced Dark Truffle

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

Middle Course

Roasted Snow Fish with Morel Mushroom

Chablis. Christophe Patrice France, 2022, 12.5%

Main

Japanese A5 Miyazaki Beef Fillet, Rosemary Demi Glace

Le Preare Amarone Della Valpolicella. Corvino. Italy 2019 15%

Dessert

Warm Poached Pear with Roquefort Cheese lava or Chocolate truffle salted Caramel Tart

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

3 Course Set Menu 2400 Baht Wine pairing + 1250 (choose Chablis or Amarone with main course)

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

Chocolate truffle and salted Caramel Tart

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 Meddal 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
NEW C1: 200g Mayura Chocolate Wagyu Fillet Mayura Cows are fed a special diet with chocolate creating a special flavour 7oz / 200g - 3800 baht	NEW C2: 300g Mayura Chocolate Wagyu Rib Eye 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