

# *Cafe des Amis*

## *Chefs Course Tasting Menu*

3600 baht per person / Wine pairing + 1690

*Chefs Amuse Bouche:* Excite your palate

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Duck Ravioli, Goose Foie Gras & sliced Truffle

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

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Roasted Snow Fish with Morel Mushroom cream

*Chablis. Christophe Patrice France, 2022, 12.5%*

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Mayura Chocolate Wagyu Beef Fillet

*The cows were fed chocolate in their diet producing a unique beef flavour.*

*Le Preare Amarone Della Valpolicella. Corvinone. Italy 2019 15%*

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*Sweet*

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

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

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*Small Set Menu* 2600 Baht Wine pairing + 1250 (choose Chablis or Amarone with main course)

*Please choose Fish or Beef:*

*Chefs Amuse Bouche*

Miniature appetizer to excite your palate

Duck Ravioli, Goose Foie Gras & sliced Truffle

Roasted Snow Fish with Morel Mushroom

*or*

Jack Creek Australian Beef Fillet

Flame Grilled Beef Fillet with Gratin Dauphinoise. Rosemary Demi Glace

*Sweet*

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

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

## Cold Appetisers

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

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   990

blackberry compote, apple puree, ginger bread.

Wagyu beef Tartare   750

*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 and freshly sliced Dark Truffle   590

*Cafe des Amis*

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



Spicy Red Prawns with Avocado Salsa 590

Choose Mild – Medium 🌶️ Spicy 🌶️🌶️



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



Duck Ravioli, Goose Foie Gras, sliced Truffle Parmesan cream 890



*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



Wild caught Norwegian Salmon with Tarragon Sauce 890

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

## 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*

*200g Jacks Creek Beef 1490 baht*

*220g Black Onyx Hybrid Wagyu: 1890 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*



*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*

## Lamb

*Herb Crusted Duo of Lamb 1150  
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*

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

# Lava Stone Grill Steaks

Experience some of the world finest beef here at Café des Amis

<b>Beef Fillet</b>	<b>Beef Rib Eye</b>
<p>Australian F1: Kidman Angus Grain Fed Beef Fillet 7oz / 200g - 1250 baht</p>	<p>BA2: Tender Valley Angus Rib Eye Australian, 200 day Grain Fed, Marble #3 Juicy and tender with fat 10.5oz / 300g - 1450 baht</p>
<p>Australian F2: Black Onyx Hybrid Wagyu-Angus Beef Fillet Flavourful Juicy And very Tender 8oz / 210g - 1650 baht</p>	<p>BA3: Black Onyx Hybrid-Angus Rib Eye Australian 270 day grain fed. Juicy and tender with soft fat 11oz / 300g - 1690 baht</p>
<p>WG1: Sher Wagyu Beef Fillet Australian, Top grade Marbling #8 Flavourful Juicy And Tender 8oz / 210g - 2500 baht</p>	<p>A5 2: Japan Kagoshima A5 Rib Eye Highest Marbling 100% Pure Japanese Wagyu 11. oz / 320g - 2900 baht</p>
<p><b>NEW Chocolate Wagyu Fillet</b> Mayura Cows are fed a special diet with chocolate creating a special flavour 7oz / 200g - 3800 baht</p>	<p><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</p>
<p><b>A5 1: Japan Miyazaki A5 Wagyu Fillet</b> Highest Marbling 100% Pure Wagyu 8oz / 210g - 3700 baht</p>	

## **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 + 490

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

# *Cafe des Amis*

## 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

A5 1: Japan Miyazaki A5 Wagyu Fillet  
*Highest Marbling 100% Pure Wagyu*  
8oz / 210g - 3700 baht