



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 summer Truffle*

*Prosecco D.O.C. Extra Dry Torresella. Italy. 11%*

*Pre Main Course*

*Roasted Snow Fish with Morel Mushroom*

*Florian Mollet, Pouilly-Fumé, Sauvignon Blanc. France 2021, 13%*

*Main Course*

*Japanese A5 Miyazaki Beef Fillet, Rosemary Demi Glace*

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

*Dessert*

*Crème Brûlée with summer Fruits*

*Carmes De Rieussec Sauternes, Proprietaire Fargues. France, 2019. 14%vol.*

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3 Course Set Menu 2100 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 Summer Truffle*

*Main Course*

*Roasted Snow Fish with Morel Mushroom*

*or*

*Australian Grain Fed 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 - 120 each

French Specials GEAY (Queen) Oyster #3 1 Dozen 1380 – Half Dozen 690 - 115 each

Oysters Kilpatrick 6 pcs – 790 12 pcs – 1390

### Beluga Siberian Caviar

Freshly made soft Pancakes, Sour Cream, Capers Boiled Egg 30g – 2745

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

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

## Cold Appetisers

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*

Caesar Salad with Parma Ham and Parmesan Mousse 590

Steak Tartare 690

*Spicy Raw chopped Black Angus fillet steak with onions, capers, pepper, Worcestershire sauce  
and other seasonings served with crostini bread*

Beef Carpaccio Large 690 / Med 490

*Thinly sliced raw black angus beef topped with salt, pepper, olive oil, balsamic,  
Parmigiano Reggiano and Rocket Leaves*

Cold Cuts and Cheese Large 890 / Med 690

*24 Months Parma Ham, Milano Salami, Mixed Cheese and Garnishes*

## Hot Soup

Lobster Bisque Soup with Cognac and Lobster Meat 590

(v) Porcini (Cèpes) and wild Mushrooms Soup with Croutons and freshly  
sliced Summer Truffle 490

## Warm Appetizers

Crispy Duck 490

*Crispy fried pulled duck, julienne of onion peppers bean shoots plum and Hoy Sin Sauce*



Spicy Red Prawns with Avocado Salsa 490

Choose Mild – Medium 🌶️ Spicy 🌶️🌶️



Chanterelle Mushroom Pappardelle Pasta ribbons with delicious mushroom sauce 590



(V) Taleggio Cheese Ravioli with Fresh Truffle Champagne Sauce 690



Duck Ravioli with Fresh sliced Summer Truffle 690



Pan fried Blue Crab Cake with Remoulade sauce 590



Seared Japanese Sea Scallops with Spanish Red Prawns 950

*Spicy Sweet Chilly Coconut Sauce, Crisped Parma Ham*

*Coriander Red Radish and Cucumber*



Burgundy Snails – Escargots de Bourgogne 590

French Burgundy Snail baked with Butter, Garlic and Parsley



**New** Sautéed Goose Foie Gras 990

With Blackberry Compote and Apple Puree With Toasted Crostini



Organic Tasmanian Mussels - Moules Marinière 690

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

## Main Course Seafood

**New** Steamed Maine Lobster, Zucchini Lobster Rouleaux and Bisque Hollandaise 1800



Maine Lobster with Saffron Risotto, Parmesan & Lobster Sauce 990



Salmon Wellington

*Norwegian Salmon Fillet wrapped in Puff Pastry with spinach 990*

*Pesto Sauce, Gourmet Creamed Potato.*



Roasted Snow Fish with Morel 1290

*Sauté Spinach, Champagne Sauce and Morel*



Wild caught Norwegian Salmon with Tarragon Sauce 890

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

## Main Course Meat & Poultry

### ☆ Beef Wellington ☆

*Australian Grain Fillet steak wrapped in Parma Ham,  
Mushroom Deluxe and baked in a Puff Pastry.  
Gratin Dauphinois and Red wine Rosemary Demi-Glace.  
Recommended cooking Medium Rare. 1390*



*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  
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*

"MB" or Marble score is the natural fat running through beef.  
 A high marble score equals great flavour and is associated with some of the best beef in the world.  
 Australian MB score ranges from 1 to 9, Japanese range from A3 to A5

<p>BA1: Jacks Creek MB1 Angus Grain Fed Beef Fillet          Australia. Tender and flavourful          7oz / 200g - 1250 baht</p> <p style="text-align: center;">~</p> <p>WG1: Sher Wagyu Beef Fillet          Australian. Marble #8          Flavourful Juicy And Tender          8oz / 210g - 2500 baht</p>	<p>BA2: Tender Valley Angus Rib Eye          Australia. 200 day Grain Fed. Marble #3          Juicy and tender with fat          10.6oz / 300g -1450 baht</p> <p style="text-align: center;">~</p> <p>BA3: Black Onyx Angus Rib Eye          270 day grain fed. Australia.          Juicy and tender with fat          10.6oz / 300g -1690 baht</p>
<p>WG2: JAC Wagyu Beef Fillet          Australian. Marble #9 (Highest)          Flavourful Juicy And Tender          8oz / 210g - 2900 baht</p>	<p>TAJ1: Tajima Aus Wagyu Rib Eye          Australia. MB 4-5 Juicy. Tender with fat          11.4oz / 320g - 1890 baht</p>
<p>A5 3: Oguma Saitama Wagyu Strip Lion          A5 Highest Marbling 100% Pure Japan Wagyu          extremely Marbled, served sliced,          good dish to share          2500 baht</p>	<p>A5 2: A5 Japanese Okinawa Rib Eye          Highest Marbling          100% Pure Japanese Wagyu          12. oz / 350g - 2800 baht</p>
<p>A5 1: Miyazaki A5 Wagyu Beef Fillet          Highest Marbling 100% Pure Japanese Wagyu          7oz / 200g - 3690 baht</p>	

## Please Choose Potato & Sauce

Chefs Gourmet Creamed Potato

Steamed Potatoes - Gratin Dauphinois Potatoes - Salted French Fries

## Sauce

Chefs Speciality Sauce: Red Wine Rosemary Demi-Glace

Pepper sauce - Porcini Mushroom sauce - Béarnaise sauce

### Extra items available

Gorgonzola Dolce DOP Sauce + 180

Morel Mushroom Sauce + 500

Saffron Parmesan Risotto Side Dish + 400

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

# Need Reading glasses ?

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 may disturb other diners.  
Don't be that guy 😊

We have a selection of phone chargers available at your table

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

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