

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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A5 Kobe Beef Fillet, Foie Gras, Teriyaki sushi sliders

Bubbles: André Delorm, Blanc De Blancs. Brut France. 11.5%

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Langostino red prawns Fagottini with Lobster & cognac sauce

Chablis. Christophe Patrice France, 2022, 12.5%

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MB7/8 WX Wagyu Wellington

Beef Fillet baked in Puff Pastry

Served with Gratin Dauphinoise and Red wine Rosemary Demi-Glace. Medium or Medium Rare

Le Preare Amarone Della Valpolicella. Italy 2019 15%

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Choose Sweet:

Poached Pear Roquefort Crème Sauce, with Vanilla Ice Cream

or

Tarte tartan Brandy Flambé

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

Set Menu 2 2790 Baht

Wine pairing + 1300

Chefs Amuse Bouche Miniature appetizer to excite your palate

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Goose Foie Gras Terrine

Blackberry compote, apple puree, ginger bread.

Haut Charmes Sauternes France, 2022. 13.5%vol.

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A5 Kobe Beef Fillet, Foie Gras, Teriyaki sushi sliders

Bubbles: André Delorm, Blanc De Blancs. Brut France. 11.5%

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Roasted Snow Fish sautéed spinach Morel Mushroom

Chablis. Christophe Patrice France

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Sweet choice:

Tarte tartan Brandy Flambé

or

Poached Pear Roquefort Crème Sauce, with Vanilla Ice Cream

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

Oysters – Crab – Caviar

French Specials GEAY (Queen) Oyster #3 1 Dozen 1450 – Half Dozen 750

XXL (400g) Alaskan King Crab Legs 1790
(1200 for each extra leg)

Russian Empire Royal Oscietra Caviar (30g) - 2800

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



(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



Goose Foie Gras Terrine 990

blackberry compote, apple puree, ginger bread.



Steak Tartare

Choose Beef: Wagyu 990 or Black Angus 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 590

Warm Appetisers

New A5 Kobe Beef Fillet, Foie gras, Teriyaki sushi sliders 1490



New French White Asparagus with Parma Ham, 1190
Fresh Dark Truffle, Croutons, Aioli Sauce



Langostino red prawn Fagottini with Lobster & cognac sauce 790
Delicious pasta pillow case with Spanish prawns



Pan fried Blue Crab Cake with Remoulade sauce 650



Spicy Red Prawns with Avocado Salsa 590
Choose Mild – Medium 🌶️ Spicy 🌶️🌶️



(V) Époisses Cheese Ravioli with Champagne Sauce 790



Duck Ravioli, Goose Foie Gras, Parmesan cream 890



Organic Tasmanian Mussels - Moules Marinière 690
Cooked with white wine, cream, leek, carrot, spring onion and parsley



Burgundy Snails – Escargots de Bourgogne 690
French Burgundy Snail baked with Butter, Garlic and Parsley



Sautéed Goose Foie Gras
With Blackberry Compote and Apple Puree With Toasted Crostini 1290



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



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

Seafood - Main Courses

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



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



Beef Fillet baked in Puff Pastry

Served with Gratin Dauphinois and Red wine Rosemary Demi-Glace. Medium or Medium Rare

Each Wellington is made for 1 person

Note: A Long Beef Wellington can be pre ordered 12hr in advance for multiple diners and is sliced at your table

Select Your Beef:-

- 1) Australian Beef Fillet: **1590 baht**
- 2) Aus Rangers Valley Black Market: **1790 baht.**
- 3) WX Aus Wagyu MB7/8 **2290 baht.**



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



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



Iberico Pork Tenderloin (Spain) Sous Vide at 57°C and flame Grilled 850
Caramelised Apple, Baby Carrot, Parsnip Purée & Cider Sauce



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



Lamb from "Thomas Farms" Grand Championship Winners



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



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 worlds finest steaks here

GRILLED BEEF

We can cut larger size Fillet Steaks on request, If you would like us to cut you a larger size steak please ask your server

Fillet	Rib Eye
F1: Australian Beef Fillet Australian. 100 day Grain Fed. 7oz / 200g - 1490 baht	WXR2: Ranger Valley WX Wagyu Rib Eye Australian. Top grade Marbling #7 Flavourful Juicy And Tender 11.oz / 300g 1800 baht
Australian F2: Rangers Valley Black Market Beef Fillet Grain fed 270 days Flavourful Juicy And very Tender 7oz / 200g - 1690 baht	PRIME 2 Certified USDA PRIME RIB EYE USA. Top grade Super Tender with Delicious soft Fat 10.5. oz / 300g - 2190 baht
WX1: WX Wagyu Beef Fillet Australian. Top grade Marbling #7 Flavourful Juicy And Tender 7oz / 200g - 2450 baht	OKAN: Okan pure breed Wagyu Rib Eye Top grade Marbling #8/9 Flavourful Juicy And Tender 11.oz / 300g 2490 baht
WX2: WX Wagyu Beef Fillet 9+ The Best Australian. Highest Quality & Marbling 9oz / 260g - 3190 baht	

Sauce and Potatoes are Included

Chefs Gourmet Creamed Potato

Steamed Potatoes - Gratin Dauphinois Potatoes - Salted French Fries

Red Wine Rosemary Demi-Glace sauce (Chefs Speciality)

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

Extra items can also be ordered

Blue Cheese Cheese Sauce + 240

Gorgonzola Dolce DOP Sauce + 190

Morel Mushrooms Sauce + 400

Saffron Parmesan Risotto Side Dish + 590

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

Reading Glasses Available

Dear Sir & Madam, If anything is incorrect or caused disappointment please inform us immediately, we will act swiftly to ensure that the rest of your experience is first class.

If you are hungry you can request extra vegetables, potatoes, sauce or accompaniments that come with your main course
(no extra charge)

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.

We do not use any fake flowers All of the flowers that you see here are fresh.

We welcome your comments or suggestions, Thank You



Please refrain from Facetime or loud speaker calls
or watching videos that will disturb other diners.

Thank You