

# Cafe des Amis

## Chefs Course Menu 1

3250 baht per person / *Wine Pairing + 1700*

### *Amuse Bouche*

Quails egg croquet with truffle

--

Fresh Norwegian Langoustine Fagottini with Lobster & cognac sauce

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

--

Trio of seared Kobe Beef Foie gras Nigiri

*AG Forty-Seven, Argentina, 2024, Malbec 13%*

--

MB7 - WX Wagyu Beef Wellington

Beef Fillet baked in Puff Pastry

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

*Saint-Paul de Dominique Vignobles Clément Fayat, Saint-Émilion Grand Cru. France, 2018. 14%*

--

### *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.*

## Chefs Course Tasting Set Menu 2 3000 Baht

*Wine pairing + 1590*

### *Chefs Amuse Bouche*

An amazing combination of 12 vegetarian ingredients, Feta cheese, Balsamic

--

Alaskan King Crab & Caviar

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

--

Trio of seared Kobe Beef Foie gras Nigiri

*Saint-Paul de Dominique Vignobles Clément Fayat, Saint-Émilion Grand Cru. France, 2018. 14%*

--

Roasted Snow Fish sautéed spinach Morel Mushroom

*Chablis. Christophe Patrice France. OR. France Pinot Noir Cote de Nuits Aurelien Verdet. France. 13%*

### *Sweet choice:*

Tarte tartan Brandy Flambé

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

## Oysters – King Crab – Caviar

Oysters Fines de Claire "GEAY" #3 (France) (6 Pieces) Half Dozen 800



**New** Alaskan King Crab Cocktail, Lettuce, Wasabi Crème Sauce 700



Chilled Alaskan King Crab, caviar & mild wasabi dressing, 2 French oysters with caviar. 1950



Alaskan King Crab leg Pieces with dressing.  
450g 2100 - (250g). 1350



Caviar De Neuvic Oscietra (15g) 1800 – (30g) 2990

## Cold Appetisers

Chefs Salad 590

Crispy Romaine lettuce, Pine nuts, Parma ham,  
Roasted garlic parmesan oil, mild wasabi dressing



Home Smoked Duck Breast with Rocket Salad , Balsamic, Parmesan Cheese 450



(v) "Not a Greek" 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 beef** 990 or **Black Angus beef** 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 Appetizers

**New** Grilled Kobe Beef, Foie gras, sushi Rolls 890

**New** Trio of seared Kobe Beef Foie gras Nigiri 1490

Fresh Norwegian Langoustine Fagottini with Lobster & cognac sauce 890  
*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  
*Fresh Slices Dark Milano Truffle + 400*

Duck Ravioli, Goose Foie Gras, Parmesan cream 890  
*Fresh Slices Dark Milano Truffle + 400*

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 Toasted Crostini 1290

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

## Seafood - Main Courses

**New** Classic French Lobster Thermidor 2390  
*large Maine lobster cooked in a brandy & morel mushroom cream cheese sauce*

Maine Lobster with Saffron Risotto, Parmesan crisp, bisque Sauce 1290

Roasted Snow fish, Porcini and Morel Mushroom 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 steak baked in Puff Pastry

*Each Wellington is for 1 person, you can pre order a large one to share at your table.*

Served with Gratin Dauphinois and Red wine Rosemary Demi-Glace. Medium Rare or Medium  
"mb" is level of marbling, a higher number means more flavour.

#### Select Your Beef

1) Black Angus Beef Fillet mb2: **1500 baht**

2) Rangers Black Market mb5 Beef: **1790 baht**

3) WX Aus Wagyu mb7: **2500 baht**



**New** Oven Roasted sous vide Chicken Breast 690

Layer baked potato, demi glace Morel mushroom sauce



**New** Balsamic glazed Black Onyx Beef Short Rib 1090

Baby Carrot, Balsamic demi glace sauce.



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 1190

Australian Lamb rack and Lamb fillet with Cherry Red Wine-Rosemary Sauce,

Black 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 - 1290 – 2 Cutlets 220g

# FLAME GRILL

enjoy some of the worlds best steak here

We can cut larger size Fillet Steaks on request

Fillet	Rib Eye & Strip
F1: Black Angus Beef Fillet Rosedale farm Aus, 100 day Grain Fed. 7oz / 200g - 1390 baht Add Extra 50g +300	WXR: Ranger Valley WX Wagyu Rib Eye Australian. Top grade Marbling mb7 Fatty Flavourful Juicy And Tender 11.oz / 300g 1800 baht
F2: Rangers Valley Black Market Beef Fillet Grain fed 270 days, mb4 Flavourful Juicy And very Tender 7oz / 200g - 1690 baht Add Extra 50g +300	<del>Shodoshima Olive Wagyu Rib Eye</del> <del>Japan Olive Fed beef.</del> <del>Juicy, Rich and loads of Nutty fat.</del> <del>12. oz / 380g — baht</del>
WX1: WX Wagyu Beef Fillet Australia. Very high Marbling mb7 Flavourful Juicy And Tender 7oz / 200g - 2450 baht Add Extra 50g +350	Certified USDA PRIME RIB EYE USA. Top grade Super Tender with delicious soft Fat 11. oz / 300g - 2190 baht
WX2: WX Wagyu Beef Fillet The Best Australian. Highest Quality & Marbling mb9 7oz / 200g - 2850 baht Add Extra 50g +490	

## 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

Extra Veg & sauce ( No charge )

\* 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