

Cafe des Amis

#1 Menu 6 item Chefs Tasting Menu

Wine Pairing + 1900 - 2990 baht per person

(Option) Beef Wellington + 400 baht

Foie Gras Goose Terrine with ginger bread

Chezatte Sancerre Rose, France 2023, 12.5%

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Norwegion Langostine with Lobster Bisque & Hennessy cognac

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Duck ravioli pan seared foie gras, Champagne parmesan sauce.

Chablis. Christophe Patrice France, 2022, 12.5%

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Roasted Snow Fish with Morel Mushroom risotto

Saint-Émilion Grand Cru. France, 2018. 14%

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USA Prime Beef Fillet, red wine rosemary demi-glace sauce

USDA Prime fillet Served with baked creamed mash, pumpkin, asparagus, baby carrot

Amarone Valpolicella, Le Prepare 15%

(option: Beef wellington +400)

Sweet:

Tarte tartan Brandy Flambé, une glace a la vanille

(French upside down Apple Tart vanilla ice cream flamed with brandy on top)

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

Oysters – – King Crab – – Caviar

French Black Pearl Oysters #3 La Perle Noire Oyster 1 Dozen 1500 – Half Dozen 890

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New Wild caught Rosso di Mazara Italian Red Prawns (Raw)
Extra virgin olive oil, lemon, salt and black pepper
4 prawns: 990 - 8 prawns: 1800

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Alaskan King Crab Cocktail, Lettuce, Wasabi Crème Sauce 700

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

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

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

Cold Appetisers

Chefs Salad 590
Crispy Romaine lettuce, Pine nuts, Parma ham,
Roasted garlic parmesan oil, mild wasabi dressing

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

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(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

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Goose Foie Gras Terrine 990
blackberry compote, apple puree, ginger bread.

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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

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(v) Porcini (Cèpes) wild Mushrooms Soup, Croutons 590

Warm Appetizers

- Grilled Kobe Beef, Foie gras, sushi Rolls 890
- 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 1250
- Crispy Fried Duck
With julienne of crispy bean shoots onion & peppers, plum and Hoy Sin Sauce 490

Seafood - Main Courses

- 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
- New** Grilled Salmon Trout 790
*Himalayan salmon grilled with a black garlic & parsley herb crust.
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: **1550 baht**

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

3) WX Aus Wagyu mb9: **2500 baht**



Oven Roasted sous vide Chicken Breast 690
Layer baked potato, demi glace Morel mushroom sauce.



Iberico Pork Tenderloin (Spain) Sous Vide at 57°C and flame Grilled 790
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.*

The best quality Lamb from "Thomas Farms Australia

☆ " 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

Certified Black Angus and Wagyu Beef

Hungry? larger size Fillet Steaks can be cut on request

Tenderloin Fillet	Rib Eye & Strip
F1: Black Angus Beef Fillet Rangers Valley 100 day Grain Fed. 7oz / 200g - 1390 baht Add Extra 50g +300	Carera New York Strip Australia MB5. Tender & Flavoursome with nutty and Creamy notes. Fatty Flavourful Juicy And Tender 10. oz / 290g - 1490 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	WXR: Ranger Valley WX Wagyu Rib Eye Australian. Top grade Marbling mb7 Fatty Flavourful Juicy And Tender 11.oz / 300g - 1800 baht
WX2: Rangers Valley WX Wagyu Beef Fillet The Best Australian. Highest Quality & Marbling #9 7oz / 200g - 2400 baht Add Extra 50g +490	USDA PRIME RIB EYE USA. Top grade Super Tender with delicious soft Fat 11. oz / 300g - 2190 baht
New Harris Ranch USDA PRIME FILLET USA. Highest Quality (highly recommended) 7oz / 200g - 1890 baht Add Extra 50g +390	

Sauce and Potatoes are Included

Chefs Gourmet Creamed Potato

Steamed Potatoes - Gratin Dauphinois Potatoes - lightly Salted French Fries

Red Wine Rosemary Demi-Glace sauce (Chefs Speciality)-

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

Extra items

Blue Cheese Cheese Sauce + 190

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 Guests

If anything was incorrect or any disappointments 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 Name: GIN Password: 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 Video calls & speaker calls or watching videos that will disturb other diners.

Thank You