

Cafe des Amis

#1 Menu 6 item Tasting Menu

Wine Pairing + 1900 - 2990 baht per person

(Option) Beef Wellington + 400 baht

Foie Gras Goose Terrine with ginger bread

Chezzatte 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

Chateau De Ribebon. France, 2019. 13.5%

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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 Apple pie with Puff pastry vanilla ice cream flamed with brandy on top

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

Oysters – Alaska King Crab

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

Wild caught Rosso di Mazara Italian Red Prawns (Raw)
Extra virgin olive oil, lemon, salt and black pepper
4 piece 990 / 8 piece 1790

Caviar De Neuvic Oscietra (30g) 2750

Alaska King Crab & Avocado Cocktail, caviar & mild wasabi crème 850

Chilled Alaskan King Crab, with Caviar & wasabi dressing & 2 Fresh Oysters. 1890

250g Alaskan King Crab leg Pieces with dressing (warm or cold) 1350 Baht

500g 1 full leg Alaskan King Crab with dressing (warm or cold) 2100 Baht

1KG Alaskan King Crab legs with dressing (warm or cold) 3500 Baht

Cold Appetisers

Crispy Parmesan Parma Ham Chefs Salad 590

Crispy Romaine lettuce, Parma ham, Quail egg croquet, pine nuts, mild wasabi dressing

Home Smoked Duck Breast Rocket Salad. 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, blackberry compote, apple puree, ginger bread. 990

Steak Tartare

Choose Beef: Wagyu beef 950 or Black Angus beef 750

Spicy Raw chopped Angus beef fillet with onions, capers, black pepper, Worcestershire sauce, seasonings served with French bread.

Gourmet Soups

Lobster Bisque Soup with Cognac and Lobster Meat 790

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

Warm Appetizers

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

New Grilled Tiger Prawns wrapped in Parma Ham, Mushroom Butternut Risotto 990

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

Whole Norwegian Langoustine, prawn Fagottini pasta parcel, Lobster & cognac sauce 890

Pan fried Blue Crab Cake 650

Spicy Red Prawns with Avocado Salsa 650
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 & fruits, Passion fruit foam 1250

Grilled Kobe Beef, Foie gras, sushi Rolls 890

Delicious Kobe Beef with Foie gras Nigiri Trio 1390

Seafood - Main Courses

Classic French Lobster Thermidor 2400
800g Lobster cooked with wine, mustard and a touch of brandy, morel mushroom cheese gratin.

Lobster Risotto with saffron, Parmesan crisp, bisque Sauce 1290

Roasted Snow fish, Porcini and Morel Mushroom 1290

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: **1590 baht**
- 2) USDA Prime Fillet: **1950 baht**
- 3) NZ Hawkes Bay Wagyu mb7: **2390 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 1400
*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



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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, Wagyu and USDA Prime 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 - 1450 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 - 1250 baht
HB2: Hawkes Bay New Zealand New Wagyu Beef Fillet Amazing Australian. Highest Quality & Marbling #7 7oz / 200g - 2200 baht Add Extra 50g +390	
Harris Ranch USDA PRIME FILLET USA. Highest Quality (highly recommended) 7oz / 200g - 1850 baht Add Extra 50g +390	WXR: Ranger Valley WX Wagyu Rib Eye Australian. Top grade Marbling mb9 Fatty Flavourful Juicy And Tender 11.oz / 300g 1800 baht

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

Gorgonzola/blue cheese 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.

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