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

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

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 & Crab

New Caviar De Neuvic Oscietra (15g) 1800

Black Pearl French Oysters #3 ***3 Pieces - 510 / Half Dozen 890 / 1 Dozen 1750***

Perle Noire are premium French concave oysters - farmed by Cadoret Family in Brittany France.

Wild caught Rosso di Mazara Italian Red Prawns (Raw) Olive oil, lemon, salt and black pepper

4 piece 990 / 8 piece 1790

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

Chilled Alaskan King Crab, with Caviar & wasabi dressing. 1490

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

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

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

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 MB9*** *950* *or* ***Black Angus*** *750*

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

Gourmet Soups	(v) Porcini (Cèpes) wild Mushrooms Soup, Croutons	*590*
	Lobster Bisque Soup with Cognac and Lobster Meat	*790*

Warm Appetizers

New Grilled Tiger Prawn with Japanese Scallops sweet Chili coconut sauce, Parma ham crisp 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 safron, 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 MB3: ***1590 baht***

2) NZ Hawkes Bay Wagyu Fillet: ***1950 baht***

3) AUS Okan Wagyu mb9: ***2490 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

<table>
<tr><th>Beef Fillet</th><th>Rib Eye & Strip</th></tr>
<tr><td>F1: Black Angus Beef Fillet
Rangers Valley 100 day Grain Fed.
7oz / 200g - 1450 baht
Add Extra 50g +250</td><td rowspan="2">Carera New York Strip
Australia MB5. Tender & Flavoursome
with nutty and Creamy notes.
Fatty Flavourful Juicy And Tender
10. oz / 290g - 1250 baht</td></tr>
<tr><td>HB2: Hawkes Bay New Zealand
Wagyu MB5 Beef Fillet
Excellent
Australian. Highest Quality & Marbling #5
7oz / 200g - 1950 baht
Add Extra 50g +390</td></tr>
<tr><td>F3: Okan AUS Wagyu MB9 Fillet
Melt in your mouth, rich nutty, The best from Australia.
7oz / 200g - 2250 baht
Add Extra 50g +390</td><td rowspan="2">WXR: Ranger Valley WX Wagyu Rib Eye
Australian. Top grade Marbling mb9
Fatty Flavourful Juicy And Tender
11.oz / 300g 1800 baht</td></tr>
<tr><td>New Japanese A5 Beef Fillet
Kagoshima. Highest Quality Melt in your mouth, rich nutty.
The best from Japan.
7oz / 200g - 2800 baht
Add Extra 50g +700</td></tr>
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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