




WARM AND COLD APPETISERS




Sea food salad with lime dressing and organic salad	160.-
Crispy squid black pepper with garlic, mesclun salad and fresh herbs	160.-
Tartar of sea-bass, green apple and lime juice	180.-
Crab meat with organic salad, Andalusia sauce	200.-
Rock lobster ravioli in cream morel mushroom velouté	400.-
Andaman mussels topped with saffron sauce	180.-
Tod Man Talay deep-fried seafood cakes, sweet plum dipping 	140.-
Roast duck salad French dressing	150.-

SOUP



Shellfish soup with oyster juice and croutons	160.-
Vichyssoise with fresh whipped cream	160.-

MAIN COURSES

Fresh mixed vegetables cooked in green curry	160.-
Grilled salmon steak, slow braised leeks, lardon and fennel sauce	560.-
Sea-scallops and prawns, cooked in yellow curry with coconut milk 	520.-
Gang Kiew Wan Gai sliced breast of chicken cooked in green curry with green vegetables 	280.-
Chicken breast stuffed with spinach and rosemary, grain mustard sauce served with sauté white button mushrooms	380.-
Tagliatelle Arrabiata with crispy basil 	240.-
Penne Regatta, spinach, Parma ham, cream and crispy Parmeggiano Reggiano	300.-

Served with a choice of Jasmine rice, fried rice or crushed potatoes

MEAT



Lamb Massaman curry and pickles	550.-
Grilled Australian Angus beef rib eye	750.-
Grilled Australian Angus beef tenderloin	850.-
Pan-roasted Angus beef tournedos Diable sauce	850.-

**Choice of sauce: Béarnaise, green pepper, red wine or Roquefort.
Served with choice of: French fries, Lyonnaise potatoes
or mixed fresh young salad**

DESSERTS

Chocolate banana pie, raspberry coulis	120.-
Pineapple layered with crispy puff pastry and coconut ice cream	140.-
<u>KINDLY ALLOW 15 MINUTES PREPARATION FOR THE FOLLOWING DESSERTS</u>	
Warm baby blinis served with red berry coulis	120.-
Crêpe with mango and vanilla ice cream	120.-
Baba au Rhum with tropical fruit and Rum raisin ice cream	150.-

ICE CREAM AND SHERBETS

One scoop 60 Baht

Mocha
Vanilla
Coconut
Hazelnut
Chocolate
Yogurt
Malaga

Sherbets

Passion fruit
Strawberry
Lime
Pineapple
Green apple
Mango



Prices are in Thai Baht, subject to 10% service charge and government tax