

Dégustation menus

French

Escalope de foie gras poêlée aux chanterelles, sauce Porto
Pan-seared duck foie gras, chanterelle mushrooms, Vintage Port wine sauce
Jurançon Famille Castel, 2009, France

Raviole ouverte à la chair de cigale de mer, sauce veloutée aux crustacés et aux morilles
Open raviole with rock lobster, shellfish and morel sauce
Chablis 1er Cru Montée de Tonnerre, Domaine Droin, France

Filet mignon d'agneau accompagné de cèpes sautés à l'ail, tian de légumes
Lamb loin, Green asparagus, ceps mushrooms, celery mash and vegetable Tian
Château Ferrande, Graves, 2007, France

Millefeuille croustillant, amandes, pomme et raisins, sorbet à la pomme verte
Almond Napoleon cake, sultana grapes, green apple sherbet
Muscat de Beaumes de Venise, Domaine des Bernardins, 2005, France

1,600++ per guest food only
3,400++ per guest including wines
(each course is served with a 10cl glass of wine)

Thai

Goong kiew wan tord prom kab nam jim buay lae nam jim phed wan
Prawns coated with spicy green curry, plum and sweet chili dip
Colombard Monsoon Valley 2010, Thailand

Pla krapong yam takrai, prik, nam manaow lae bai makrud
Pan-grilled seabass fillet with lemongrass, chili, lime juice & kaffir lime leaves
Rosé white Shiraz Monsoon Valley 2010, Thailand

Nuea kae kab kluang gang massaman
Lamb Massaman curry slow-cooked with shallots, potatoes & cashew nuts
Shiraz Premium Range Hua Hin Hills 2009, Thailand

Mamuang kab nam tal grob, i tim kati
Mango, coconut ice cream, Malibu cream & passion fruit sauce
Muscat Monsoon Valley 2010, Thailand

1,600 ++ per guest food only
2, 830++ per guest including wines
(each course is served with a 10cl glass of wine)



Chef's recommendations



Vegetarian

All prices are in Thai Baht and subject to 10% service charge and 7% Vat

French Cuisine

Les entrées Froides – Cold Starters

	Red Tuna Carpaccio	410
	Organic salad, shaved Parmesan and extra virgin olive oil <i>Chardonnay Protero 2006, Australia, 340</i>	
	Homemade Duck Liver Terrine	700
	Mango chutney and forest honey <i>Jurançon Famille Castel 2009, France, 260</i>	
	Canadian Lobster Salad	950
	Fresh herbs, vegetable julienne and pink grapefruit dressing <i>Chablis 1er Cru Montée de Tonnerre, Drouin 2004, France, 540</i>	
	Home Smoked Tasmanian Salmon	340
	Belgian endive salad and dill <i>Heart of Stone Sauvignon Blanc, Marlborough 2008, New Zealand, 380</i>	
	Alaskan King Crab Salad	420
	Green asparagus, Xérès sherry vinegar dressing <i>Chardonnay Louis Latour 2007, France, 360</i>	
	Trisara Life Salad	350
	Avocado, nuts, sprouts, mixed greens, hummus, beetroot and carrots <i>Colombard, Monsoon Valley 2010, Thailand, 280</i>	
	Boathouse Organic Salad	250
	Green asparagus, beetroot, cucumber, egg, cherry tomatoes, Quinoa, raisins and balsamic dressing <i>Bourgogne Pinot Noir, Lequin 2007, France (Organic Wine), 480</i>	
	Rocket Salad	340
	With shaved Parmesan, fresh herbs and classic vinaigrette <i>Colombard, Monsoon Valley 2010, Thailand, 280</i>	
	Caesar Salad	280
	Romaine lettuce, croutons, shaved Parmesan and anchovies <i>Pinot Grigio by Allegini 2010, Italy, 320</i>	
 Les entrées Chaudes – Warm Starters		
	Mussels “Phang Nga” Curry Sauce	325
	Sautéed fresh baby spinach, ginger and garlic <i>Riesling Villa Loosen, Dr Loosen, Mosel 2009, Germany, 380</i>	
	Layered Goat’s Cheese and Summer Garden Combination	300
	Grilled eggplant and zucchini, dried tomatoes and onion preserve <i>Heart of Stone Sauvignon Blanc Marlborough 2008, New Zealand, 380</i>	
	Sautéed White Prawn Salad	300
	Eryngii mushrooms, green asparagus and fresh herbs <i>Chenin Blanc, Ken Forrester, Stellenbosch 2009, South Africa, 320</i>	
	Pan-seared Duck Foie Gras	800
	Chanterelle mushrooms, vintage Port wine sauce <i>Château Ferrande, Graves Bordeaux 2007, France, 560</i>	
	Open Raviole with Rock Lobster	690
	Shellfish and morel sauce <i>Chardonnay Woodbridge, Robert Mondavi 2008, USA, 380</i>	



Chef's recommendations



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Snail Fricassée 680
Thai mushrooms, onion preserve and sweet garlic cream
Chardonnay Louis Latour 2007, France, 360

 **Classic French Snails** 650
With garlic butter and parsley
Chablis 1er Cru Montée de Tonnerre, Drouin 2004, France, 540

Les soupes - Soups

Lobster Bisque Velouté 390
Flambé with Brandy served with roasted garlic croûtons
Château Marjose, Entre Deux Mers 2009, France, 340

Gazpacho 240
Chilled tomato and cucumber soup, balsamic vinegar and extra virgin olive oil
Les Domaniers Rosé, Ott Selection, Côtes de Provence 2008, France, 340

Les produits de la mer - Seafood

Grilled Salmon Fillet 635
Chardonnay cream sauce, sautéed leeks and crispy basil leaves
Heart of Stone Sauvignon Blanc Marlborough 2008, New Zealand, 380

Barracuda Fillet and Tiger Prawns 710
Ratatouille and saffron sauce
Les Domaniers Rosé, Ott Selection, Côtes de Provence 2008, France, 340

 **Seared Alaskan Scallops** 700
Beurre blanc sauce and wasabi mashed potatoes
Chardonnay Protero 2006, Australia, 340

 **Canadian Lobster Stewed with Chanterelle mushrooms** 1,200
Late harvest wine sauce
Chablis 1er Cru Montée de Tonnerre, Drouin 2004, France, 540

Red Mullet Fillet Mediterranean Style 690
Eggplant mousse and extra virgin olive oil with tomatoes and basil
Pinot Grigio by Allegini 2010, Italy, 320

Seafood Gratin in Rich Lobster Sauce 680
Rock lobster, scallops, prawns, barracuda, celery julienne and spinach
Chardonnay Louis Latour 2007, France, 360

Grilled King Prawns “à la Provençale” 910
Crushed garlic, parsley, coriander butter and summer vegetables
Chablis 1er Cru Montée de Tonnerre, Drouin 2004, France, 540



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Le Grill - From the Grill

Wagyu Beef Tenderloin - 200g <i>La Strada Pinot Noir, Marlborough 2007, New Zealand, 440</i>	1,850
Angus Beef Tenderloin 120days - 200g <i>Bourgogne Pinot Noir, Lequin 2007, France (Organic Wine), 480</i>	1,280
Angus Beef Rib Eye - 200g <i>Alamos Catena, Malbec Mendoza 2009, Argentina, 350</i>	985
Lamb Loin <i>Marius Syrah & Grenache, Chapoutier, 2010, France, 280</i>	850
Rack of Lamb <i>Château Ferrande, Graves Bordeaux 2007, France, 560</i>	1,150
Lamb chops <i>Glaetzer Shiraz & Grenache, Barossa Valley, 2009, Australia, 560</i>	1,150

All the above cuts are from Australia and are served with your choice of Béarnaise, Roquefort, red wine, green curry, young green pepper or Nam Jim Jaew sauce
And French fries, mashed potatoes, mixed salad, Gratin Dauphinois or baked potato

Chicken Breast Fillet Green asparagus, ceps mushrooms, celery mash & vegetable Tian <i>Chardonnay Louis Latour 2007, France, 360</i>	560
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Pan-roasted Kurobuta Black Pork Dijon mustard sauce, capers & crushed potatoes <i>Marius Syrah & Grenache, Chapoutier, 2010, France, 280</i>	850
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Tournedos Rossini Pan-grilled Angus beef tenderloin 120 days, duck foie gras, black truffle Madeira wine sauce <i>Bourgogne Pinot Noir, Lequin 2007, France (Organic Wine), 480</i>	1,350
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 Grilled French Duck Breast Fillet Raspberry sauce, sautéed potatoes and mushrooms <i>Château Ferrande, Graves Bordeaux 2007, France, 560</i>	760
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 Wagyu Beef Cheeks Very Slowly Braised in Merlot Wine Caramelized celery and mashed potatoes <i>Alamos Catena, Malbec Mendoza 2009, Argentina, 350</i>	950
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Les pâtes - Pasta Boathouse Penne Parma ham, baby spinach, pine nuts, raisins and shaved Parmigiano Reggiano <i>Pinot Grigio by Allegini 2010, Italy, 320</i>	350
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 Fettuccini Arrabiata Tomato sauce flavoured with basil, chili & crushed garlic <i>Barbera d'Alba Elio Altare, Piemonte 2007, Italy, 380</i>	350
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If you wish to have some dishes that aren't on our menu
Kindly ask our staff and we will try our best to make it happen



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WINE RECOMMENDATIONS THAI FOOD & CURRY RULES

Green curry is one of the spiciest curries in Thai cuisine and should be paired with a wine that will cut the heat, challenge the spice and cleanse the palette. The usual suspects here include Champagne of course and Gewurztraminer. Massaman curry is extremely flavourful, but slightly milder on the heat scale. This naturally creates an opportunity to experiment with different wines. Try an un-oaked Chardonnay, a Vouvray from the Loire Valley. South Africa produces some fabulous Chenin Blanc, seemingly made for Thai food pairing. For Pad Thai, try a lighter Pinot Noir or crisp Rosé de Provence from France. Yellow curries are slightly more versatile than the other curries as they are milder. Look for a wine with citrus notes to compliment the lemongrass. Good choices include Sauvignon Blanc or Rioja if red is preferred. For red curries with beef or pork, try a French Beaujolais or Italian Barbera.

Thai cuisine

Starters

Poo Grob, Goong Kiew Wan, Muak Grob 580

Pla Bai Toey, Satay Gai, Yam Ma Muang

Siam tapas – crab meat, crispy minced prawns in green curry

Deep-fried squid with garlic and pepper, fish fillet in pandanus leaves, chicken satay & spicy mango salad



Poo Cha 375

Crab meat stuffed in crab shell, coriander root and garlic

Pla Krapong Yam Takrai 315

Pan-grilled seabass fillet flavoured with lemongrass, chili, lime juice and Thai herbs

Yam Som O 280

Mild spicy pomelo salad with prawns

Por Pia Yad Sai Ped 290

Crispy duck spring rolls, spicy coriander, tamarind dip

Tord Man Talay 315

Seafood cakes, sweet chili dip

Yam Nuea Yang 450

Grilled sliced Angus beef rib eye salad, spicy crushed garlic with chili lime dressing

Goong Saroong 290

Deep-fried prawns wrapped with angel hair & sweet chili sauce

Pla Muak Tord Kartiem Priktae 280

Crispy squid, crushed black pepper, garlic and fresh herbs

Soups

Tom Yam Goong 300

Spicy herbed prawn soup with lemongrass, mushrooms, lime juice and tomatoes

Tom Kha Gai Maprow Orn 280

Chicken soup with coconut milk flavoured with lemongrass, galangal and mushrooms

Served in a coconut



Gaeng Aom Phak 250

Mixed vegetable soup with Thai style wild herbs and roasted sticky rice

Seafood

Pla Tom Yam Heng 580

Deep-fried whole garoupa with spicy Tom Yam Heng sauce



Pla Neuang Manao 580

Steamed whole seabass, garlic, lime juice and chili



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Pla Raad Khing 580
Deep-fried wild seabass fillet, crispy ginger and tamarind sauce

Pla Yang 580
Grilled wild seabass fillet, garlic mayonnaise, chili lime, tamarind sauce
And sautéed vegetables

Gung Phad Prik Thai Dam 695
Stir-fried rock lobster with black pepper, capsicums, spring onions and coriander

Meat

Gai Phad Med Mamuang 550
Chicken breast stir-fried with Thai mushrooms, chili paste, spring onions, crispy chilies
And cashew nuts

Moo, Gai Rue Nuea Phad Bai Kra Prao 550
Minced pork, chicken or beef with hot basil leaves, garlic and chili

Nuea, Moo Rue Gai Phad Nam Man Hoy 550
Sautéed sliced pork, beef or chicken with oyster sauce


Curries

Gang Phed Ped Yang 560
Roasted duck cooked in red curry, pineapple, grapes and tomatoes

 **Massaman Gai** 560
Slow-cooked chicken breast in Massaman curry with shallots, cashew nuts and potatoes

Gang Kiew Wan Gai 560
Chicken breast cooked in green curry, baby eggplants, basil, green peas, broccoli, asparagus
And kaffir lime leaves

Massaman Kae 685
Slow-cooked lamb in Massaman curry with shallots, cashew nuts and potatoes

 **Gang Kiew Wan Gung** 800
Rock lobsters cooked in green curry, baby eggplants, basil, green peas, broccoli, asparagus
And kaffir lime leaves

 **Gang Kiew Wan Phak** 450
Mixed vegetables cooked in green curry served in a young coconut

All above dishes are served with either jasmine or brown rice


Noodles

 **Phad Thai Talay Phuket** 680
Stir-fried noodles with mild chili paste, rock lobster, scallops, prawns, squid, bean sprouts,
Chives and ground peanuts

Khao Phad Gai Rue Goong 280
Fried rice with your choice of chicken or prawns

Vegetables

 **Giew Grob** 320
Crispy vegetable wontons, tomatoes and original Kikkoman dressing

 **Phad Phak Boong Fai Dang** 165
Sautéed morning glory or mixed vegetables with soya sauce

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