

# MIXED PLATTERS

MEDIUM = 2-3 PAX / BIG = 3-4 PAX

<b>FRY ME TO THE MOON</b> (COMBO).....	<b>890</b>
chicken wings, ham & cheese croquettes, fried calamari, spicy meatballs and Signature fries	
<b>ASSORTED COLD CUTS</b> (MEDIUM/BIG).....	<b>790/1,290</b>
selection from our Chef, served with toasted bread and butter	
<b>SELECTION OF CHEESES</b> (MEDIUM/BIG).....	<b>790/1,290</b>
selection from our Chef, served with toasted bread and butter	
<b>COLD CUTS &amp; CHEESES</b> (MEDIUM/BIG).....	<b>790/1,290</b>
selection from our Chef, served with toasted bread and butter	

# SAVORY

## MUSHROOM SOUP 🍄 .....180

mushrooms, cream, white onion, white wine and Parmesan cheese, served with toasted bread

## AVOCADO BRUSCHETTA.....280

Smash avocado toast with diced tomato, red onion, feta cheese and garlic

## SKAGEN PUFF.....380

Scandinavian puff pastry topped with fresh shrimps, dill, red onions, shrimp eggs with sour cream and mayo sauce

## SHRIMP & AVOCADO TARTARE.....260

fresh avocado & boiled shrimp tartare with lemon dressing, served with toasted bread

## THE FRENCH DIP.....280

unordinary slow-cooked beef dip sandwich with homemade brioche bread, emmental cheese, caramelized onions and Dijon mustard, served with Signature fries

## BRIOCHE BLT.....280

traditional bacon, lettuce and tomato sandwich with homemade brioche bread and Thousand Island sauce, served with Signature fries

## CROQUE MONSIEUR.....280

French style Paris ham, Emmental cheese and bechamel toasty, served with green salad

## BEEF TARTARE.....440

NZ tenderloin, quail egg yolk, served with Signature fries and green salad  
**add black truffle paste +140**

## TRUFFLE COQUILLETES.....320

mini-elbow pasta, Paris ham, black truffle paste, cream and Parmesan cheese

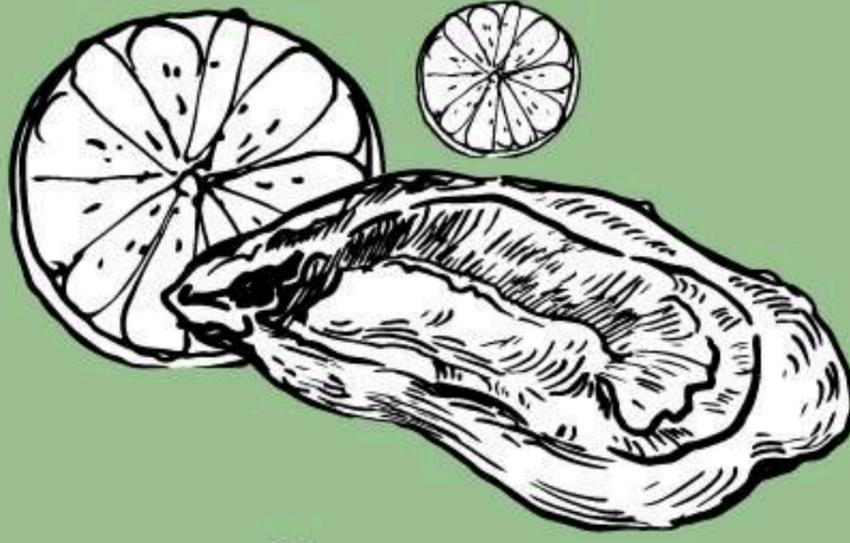
## LINGUINE VONGOLE.....340

fresh clams, dry chili, garlic butter and white wine sauce

## TRUFFLE & MUSHROOMS RISOTTO 🍄...480

mushrooms, black truffle paste, Parmesan cheese, cream and white wine sauce

PRICES ARE IN THB, SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX



# Oysters

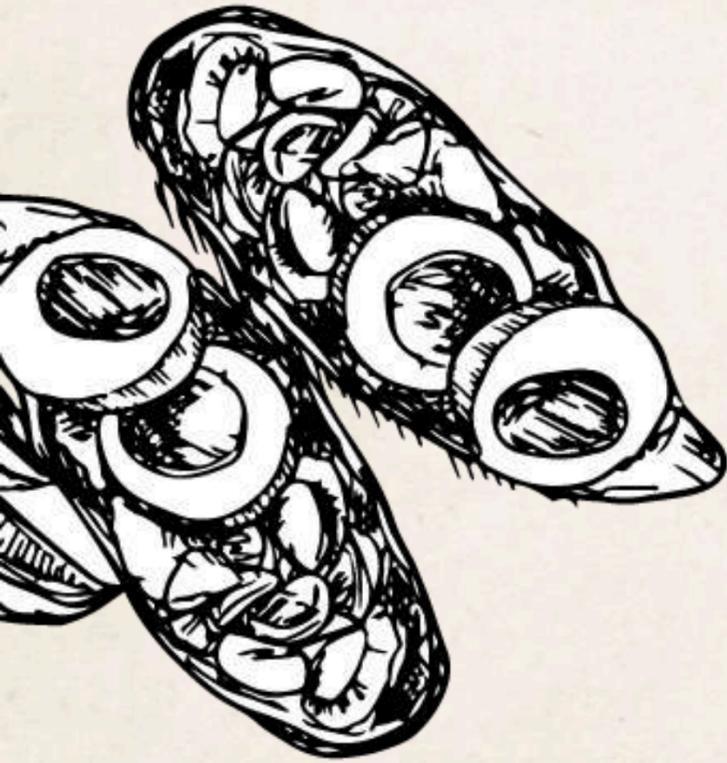
FRESH OYSTERS

(X3/X6/X12 PCS.)

320/620/1,220

Fines de Claire #3, served with Mignonette and seafood sauce

# Eggs



**2 EGGS & TOAST** .....140

choose boiled / poached / scrambled / sunny-side up eggs,  
served with toasted bread

add mushrooms +60 / smoked bacon +80 / Paris ham +80 /  
Parma ham +80 / avocado +120 / smoked salmon +180

**EGGS SPARAGUS** .....180

2 poached eggs, asparagus and Hollandaise sauce,  
served with toasted bread

add mushrooms +60 / smoked bacon +80 / Paris ham +80 /  
Parma ham +80 / avocado +120 / smoked salmon +180

**OMELETTE DE LA MAISON**.....200

eggs, Paris ham, mushrooms, capsicum, fresh tomato,  
cheddar cheese, white onion and cream,  
served with toasted bread

**SIGNATURE EGGS BENEDICT** (X2/X3 PCS.)....320/440

2 poached eggs, homemade hashbrowns, onion jam  
and Hollandaise sauce

choose or mix from smoked bacon +0 / Paris ham +0 /  
avocado +0 / smoked salmon +80

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# MOULES-FRITES

400G FRESH MUSSELS, SERVED WITH SIGNATURE FRIES



<b>MARINIÈRE</b> .....	640
in classic white wine sauce	
<b>POULETTE</b> .....	640
in cream and white wine sauce	
<b>BLUE CHEESE</b> .....	720
in blue cheese, cream and white wine sauce	
<b>THAI STYLE</b> .....	640
in green curry sauce	

## From The Grill

SINGLE PORTION INCLUDES 1 SIDE AND 1 SAUCE / DOUBLE PORTION INCLUDES 2 SIDES AND 1 SAUCE

Striploin	Bavette	Pork Chop	Salmon	Seabass
200g = 990 400g = 1,980	200g = 650 400g = 1,250	350g = 620 700g = 1,190	200g = 690 400g = 1,380	200g = 420 400g = 820

### SIDES

ALL +140

Signature fries / mashed potatoes /  
sautéed veggies & garlic mushrooms /  
ratatouille / couscous in virgin sauce /  
mixed green salad

### SAUCES

mustard / mayonnaise / ketchup / BBQ +20  
red wine and shallots +60  
mushroom +60  
black peppercorn +60  
lemon and butter cream +60  
blue cheese +80

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# THAI BRUNCH

served with jasmine rice and fried egg

<b>PAD KRA PAO (NEUA / MOO KROB)</b>	250 / 200
Stir-fried NZ minced Wagyu beef or crispy pork belly, fresh chili, holy basil, garlic and oyster sauce	
<b>KAENG KHIAO WAN GAI</b>	200
A classic green curry paste, Chicken thigh without bone and coconut milk	
<b>PANANG NEUA</b>	280
NZ flank steak with panang curry paste, kaffir lime, sweet chili, peanuts, coconut milk and fish sauce	
<b>TOM YUM TALAY</b>	260
Traditional Tom Yum soup with fresh mixed seafood	
<b>PAD CHA PLA</b>	220
Stir-fry diced sea bass, finger roots, pepper corn and thai basil	
<b>PAD PAK RUAM</b>	180
Stir-fried mixed veggies in oyster sauce	
<b>KAO PAD KUNG</b>	200
Stir-fry jasmine rice, shrimp, egg, mixed veggies and soy sauce	
<b>PAD SEE EW GAI</b>	220
Stir-fry wide rice noodles, egg, chicken breast and chinese broccoli	

**FULL MENU**



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# SALADS

## FRESH BURRATA 🍃

380

cherry tomato confit, crispy garlic, fresh basil and Balsamic sauce, served with toasted bread

## PIEMONTAISE

240

traditional boiled egg and potato salad, Paris ham, cherry tomatoes, cornichons, mayonnaise and rocket salad

## AVOCADO & MANGO 🍃

360

fresh mango and avocado salad with quinoa, pickled beetroot, cherry tomatoes, feta cheese and house dressing

add Parma ham +80 / grilled chicken +120 / shrimps +120

## PASTA FRIA

280

cold mix pasta, saucisson bites, mix vegetables, feta cheese and vinaigrette dressing

## CHICONS & BLUE CHEESE

340

chicons (endives), apple, blue cheese, walnuts, grain Dijon mustard and honey dressing

option: replace blue cheese with smoked bacon

## COCONUT SHRIMP

260

fresh shrimps cooked in lime juice, cherry tomatoes, cucumber and onion, with coriander, spices and coconut milk

# Desserts

## CREME BRULEE

200

cream, egg and vanilla dessert, topped with caramelised sugar

## GRANOLA BANANA

200

delicious energy choco-boost served with yogurt

## FRENCH TOAST

260

homemade brioche bread with seasonal red fruits and strawberry coulis, served with artisanal chocolate ice-cream

## THE WAFFLE

240

homemade waffle served with hot chocolate, roasted almonds and whipped cream

## HONEY FRUIT SALAD

180

fresh vitamins cuts and passion fruit dressing

## ARTISANAL ICE-CREAM

180

2 scoops - choose from: vanilla, chocolate, salted caramel, hazelnut, pistachio, blueberry and raspberry - add 1 scoop +80

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