














HORS D'OEUVRES

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| Marinated leeks, hazelnut vinaigrette   roasted macadamia Poireau, vinaigrette noisette, macadamia | 420 |
| Avocado, soy and mustard vinaigrette  vegetable crisps Avocat, moutarde soja, chips de légumes | 450 |
| Roasted peppers, smoked ricotta    pistachios, olives Poivrons grillés, smoked ricotta, pistaches, olives | 450 |
| Eggs mimosa, tuna, anchovies Oeufs mimosa, thon, anchois | 420 |
| Hazelnut butter toasted brioche     truffle and Parmesan Brioche meunière, truffes, Parmesan | 590 |
| Beef tartare “au couteau”, croutons  Tartare de boeuf au couteau minute, croûtons | 750 |
| Grilled octopus, chili-aioli and rocket Poulpe grillé, aioli pimentée, roquette | 720 |
| Lettuce, smoked bacon, poached egg   brioche croutons Salade Lyonnaise | 520 |

LES MIJOTÉS

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| Truffle risotto, cepes mushrooms and herbs  Risotto aux truffes, cèpes et herbes | 890 |
| ** Rock lobster casserole à la Provençale    Stracciatella and fresh pappardelle Cocotte de cigalles de mer à la Provençale Stracciatella et pâtes fraîches | 2,190 |
| Slow-braised beef cheeks    in beer and spices Ragoût de joues de boeuf à la bière et aux épices | 1,490 |
| Seafood in saffron cream sauce   Blanquette de la mer au safran | 1,490 |

*A supplement charge of 500** applies for this item
when selected as part of a half/full board or dinner package*

 contains gluten  contains dairy  contains nuts  Chef's signature dish
 contains alcohol  Sustainable/Local  vegetarian  vegan

Prices are in Thai Baht, subject to 10% service charge
and applicable 7% government tax

GRILL ET RÔTIS












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|---|--------------|
| ** Thai-Charolais beef Hanging tender steak (A) | 1,890 |
| confit shallots and red wine sauce Onglet de boeuf Thai-Charolais, échalottes confites sauce marchand de vin | |
| **** Thai-Charolais beef Chateaubriand 500gr (A) | 4,290 |
| peppercorn sauce Chateaubriand Thai-Charolais(500gr), sauce au poivre | |
| ** Calvados and honey roasted Kurobuta pork chop (A) | 1,690 |
| apple cider sauce Cote de cochon noire rôtie au Calvados et miel sauce au cidre | |
| ** Seven-hour leg of lamb (A) | 1,890 |
| confit garlic, lamb jus Gigot d'agneau de sept heures, ail confit et jus gras | |
| Roasted white snapper (A) | 1,390 |
| in white wine olive oil lemon butter Vivaneau blanc rôti entier quatre-quarts | |
| Grilled tuna steak, herb salad, saffron aioli | 1,390 |
| Thon grillé, salade d'herbes, aioli safranée | |
| *** Grilled giants tiger prawns | 2,790 |
| with garlic and parsley Gambas géantes grillées à l'ail et au persil | |
| **** Bourbon-roasted lobster, lemon butter sauce (A) | 3,790 |
| Langouste rôtie au Bourbon, beurre meunière | |

*A supplement charge of 500** / 1,000*** / 1,500**** / 1,800***** applies for this item when selected as part of a half/full board or dinner package*

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 (V) vegetarian
 (VG) vegan

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GARNITURES - SIDES

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|--|-----|
| Homemade fries Frites maison | 210 |
| French beans with garlic and parsley butter  Haricots verts persillade | 210 |
| Mushrooms sautéed with garlic and parsley  Mushroom fricassée | 210 |
| Baby potatoes, herbs and sour cream  Pommes grenailles herbes et crème sure | 250 |
| Lettuce, garlic, croutons and old wine vinegar   Salade verte, ail, croûtons et vieux vinaigre | 210 |
| Fresh pappardelle sauteed in butter   Pappardelle sautee in butter | 210 |
| Potato gratin with Saint Nectaire cheese   Gratin de pommes de terre au Saint Nectaire | 250 |
| LA RONDE DES FROMAGES   Selection of French affiné cheeses | 890 |

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GOURMANDISES

| | |
|---|--------------------------|
| Banane sensuelle 🍷 🥛 🥥 | 390 |
| Chocolate almond tart, banana almond cream banana ganache, mascarpone cream, pabana sorbet | |
| Yuzu blanc 🍷 🥛 🥥 🗨️ | 370 |
| Yuzu white chocolate ganache, coconut crémeux almond crumble, French meringue, coconut ice cream | |
| Passion sans concession 🍷 🥛 🥥 | 370 |
| Tres leche sponge cake, lime foam, passion fruit crémeux pabana sorbet, almond crumble, tuile lemon zest, citrus cream | |
| Gianduja 🍷 🥛 🥥 (A) | 390 |
| Gianduja chocolate mousse, coconut heart, Amaretto praliné sponge, coconut crisps, caramelised cashew nuts | |
| Exotic delight 🥛 (A) | 370 |
| Madagascar vanilla light ganache, Issan rum marinated exotic fruits, banana ice cream caramelised cashew nuts | |
| Exotic seasonal fresh fruit platter (VG) | 370 |
| Ice cream (per scoop) 🥛 | 195 |
| Dark chocolate | Madagascar vanilla |
| Cookies and cream 🍷 | Arabica coffee |
| Malaga rum raisin (A) | Caramel macadamia 🥥 |
| Cassata Amaretto (A) | Mint chocolate |
| Coconut (VG) | Amarena cherry |
| Vanilla chocolate brownie 🍷 🥥 | Speculoos 🍷 |
| Sorbet (per scoop) (VG) | 195 |
| Beriolette (<i>mixed berries</i>) | Lime |
| Strawberry | Yuzu |
| Raspberry | Supreme mango |
| Passion fruit | Blood orange campari (A) |
| Pabana (<i>passion fruit, banana, mango</i>) | |

A supplement charge of 200 applies for this item
when selected as part of a half/full board or dinner package*

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(A) contains alcohol 🌱 Sustainable/Local (V) vegetarian (VG) vegan

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