



PLUM
PRIME STEAKHOUSE



Menu

2018 ~ 2019

Welcome to

PLUM

PRIME STEAKHOUSE

A wooden tray containing a charcoal burning oven with a rack of ribs, vegetables, and a knife. The tray is set on a dark surface. The ribs are cooked and glistening. There are several vegetables including broccoli, radishes, and carrots. A knife is placed on the right side of the tray. The background is dark, making the food stand out.

Dinner is a great experience and at PLUM'S we are all fired up!

At the centre of your experience is the charcoal burning oven, bringing out the succulent best from our prime cuts of imported beef.

Equal attention is given to the fish and seafood, along with an appealing choice of a la carte dishes and fine wines.

Innovative and modern....walking a tasty line between 'steakhouse' and 'fine dining'. Come relaxed....leave inspired!

Degustation Menu

Sample a selection of nine best-sellers for 1,790.- baht per person - Minimum for Two people

Amuse bouche of the day

Starters

Siamese salad

A selection of exotic greens, mango leaves, morning glory sprouts, cashew nuts and much more, all dressed with our Thai herbs worked by hand in a stone mortar with extra virgin olive oil.

Fake salmon sashimi

Imported, "Tzar" cut Norwegian cold smoked salmon with western style condiments.

Double goose breast

Air cured hand-sewed double goose breast on green apples salad, raspberry dressing, olive powder, warm focaccia.

Soup

Lentils, spinach and lemon

"Castelluccio di Norcia" lentils soup with spinach and lemon. Crispy garlic.

Mains

Seafood

Soft shell crab meunière, white asparagus

Fresh soft shell crab, gently drenched in flour and then pan seared in butter. Finished with lemon, parsley and white wine and served with Parmigiano Reggiano cheese broiled imported white asparagus

Subtlety

Olive oil sherbet

100 % cold pressed Sabina's olive extra virgin oil, served with Modena's vintage balsamic and toasted almonds.

Meat

Lamb rump, cap off

Imported fresh from southern Australia, it's a premium pasture fed lamb of Dorset and Dorper breed. Extremely juicy and delicate in taste it's also incredibly tender, partially due to a week long aging. We recommend no more than medium cooking to enjoy it at its best.

Desserts

Gelato di pistacchio di Bronte

Bronte's Pistachio ice cream

Ricotta, chocolate, mint and honey

Ricotta mousse with honey crisps, Guanaja 70% chocolate fondue, mint candy

All price are net and include VAT and Service charge.
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Starters

Oysters Selection

All our oysters are air freight shipped fresh and alive twice a week from France

Fine De Claire, Marennes d'Oleron No.3

The world-famous oyster cultivation area Marennes-Oléron is located on the coast of the French region Charente-Maritime. The landscape is dotted with big pools of water where algae flourish abundantly. Oysters relish this nutritious "soup" which confers their unique flavor.

No. 3 size is the favorite and ranges from 60 to 80 grams per piece.

1/2 Dozen

THB 890.-

Six oysters Fine de Claire Marennes d'Oleron, imported alive from Normandy, France, opened at request and served with all traditional condiments.

1 Dozen

THB 1,690.-

Twelve oysters Fine de Claire Marennes d'Oleron, imported alive from Normandy, France, opened at request and served with all traditional condiments.

Belon No.3

The most famous oyster in the world, our Belons are harvested from Brittany, France and finished in special walled ponds ("claires") in the brackish waters of the Belon River, a process the French call "affinage."

No. 3 size is called "Moyen" (Medium) and ranges from 50 to 60 grams per piece.

1/2 Dozen

THB 1,090.-

Six oysters Belon, imported alive from Normandy, France, opened at request and served with all traditional condiments.

1 Dozen

THB 2,090.-

Twelve oysters Belon, imported alive from Normandy, France, opened at request and served with all traditional condiments.

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Starters



Siamese Salad

A selection of exotic greens, mango leaves, morning glory sprouts, cashew nuts and much more, all dressed with our Thai herbs worked by hand in a stone mortar with extra virgin olive oil.

THB 290.-



Lardo, pears, nuts and Toma

Mangalica's Lardo Magro® on fresh pears and walnuts salad with Beppe Occelli's Tuma Dla Paja cheese. Acacia Honey.

THB 1,090.-



Giant Hokkaido scallops fruit medley

Two extra large Hokkaido scallops, flash roasted and served on hazelnut crisp. Fresh tropical fruits, raspberry extra virgin emulsion.

THB 920.-



Octopus and tubers

Japanese octopus, slowly braised in bay leaves infused red wine and served warm on Jerusalem artichoke cream. Baked Kalamata, glass potato chips.

THB 920.-



Fake salmon sashimi

Imported, "Tzar" cut Norwegian cold smoked salmon with western style condiments

THB 890.-

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Starters



Crudo di mare, Stracciatella

THB 990.-

Raw Mediterranean violet shrimp, Mazara' extra virgin and Trapani's salt. Scampi, Riviera Dei Fiori extra virgin and Cervia's salt. Reverse spherification of "Stracciatella" cheese, Sabina's extra virgin and Cervia's Salt. Plankton infused sea water gel.



Double goose breast

THB 690.-

Air cured hand-sewed double goose breast on green apples salad, raspberry dressing, olive powder, warm focaccia.



Beef tartare

THB 590.-

50 grams of knife chopped Manzetta Prussiana® beef tenderloin with all the classic condiments in a small portion fit for appetizer. Served with warm rye bread.



Beef Carpaccio

THB 1,190.-

Back to the original 1963 Cipriani's recipe, made of thinly sliced and then beaten Manzetta Prussiana® beef sirloin, and dressed "Kandinsky" with Cipriani's celebrated Universal Sauce.



Foie Gras de Canard

THB 890.-

Hungarian Duck foie gras, flash seared in the iron skillet and served with Fleur De Sel De Guerande crystals on brioche crouton, shallot compote and rosemary infused mesquite smoke.

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Soups, Pastas and Risottos



Lentils, spinach and lemon

THB 590.-

"Castelluccio di Norcia" lentils soup with spinach and lemon. Crispy garlic.



Lobster bisque

THB 890.-

Cognac infused slipper lobster bisque with bites, organic carrot warm espuma, crouton



Strozzapreti al ragù di cervo

THB 890.-

Strozzapreti pasta in Red Deer Ragout, aged "Ricotta Tosta" cheese.



Trofiette, anchovies, Colatura (Gueridon Service)

THB 790.-

"Trofiette" pasta with garlic, chili, fresh European anchovies and Colatura di Alici di Cetara DOP. (Slightly spicy (but we can do it without chilies))



Vialone, rapini, mullet, sage

THB 790.-

"Vialone Nano" rice risotto with rapini and topped with striped red mullet fillet in butter and sage.



Carnaroli, goose & Castelmagno

THB 790.-

"Carnaroli" rice risotto with Italian fresh goose sausage and Castelmagno cheese, topped with crispy leek julienne.

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From the Charcoal Grill



The Grill

All our meats, and most of the seafood, are cooked in a special, imported Spanish brazier. Sort of a charcoal grill inside a fully insulated enclosure. It's tremendously efficient, fast and clean. 100% charcoal powered, we feed it with only natural, sustainable bamboo charcoal, to keep a delicate aroma and virtually no smoke.

When you order from the grill selection

In order to give the best experience possible, when you order from our grill menu, please let us know:

Cooking grade of your meat, rare, medium rare, medium, medium well or well done, with sole exception of the spring chicken, which is always cooked to well done.

Your favorite basting, that our chefs will use to enhance the flavor of your meats during the cooking process. The choices are as following:

Plain - *Just a bit of extra virgin olive oil. A small pinch of Maldon sea salt crystals is added after cooking*

Sir James - *Clarified butter, Scotch Whiskey, honey and shallot*

Connoisseur - *Clarified butter, Dijon mustard, red wine, shallot and fresh sage*

Mediterranean Shepherd's - *Pure olive oil, fresh rosemary, fresh sage, bay leaves, garlic, juniper berries, red wine and black pepper*

Andalusa - *Pure olive oil, fresh red jalapeño pepper, sweet paprika, white wine, shallot and black pepper*

Shogun - *Clarified butter, Mirin wine, light soy sauce, rice vinegar and white pepper*

All the items in the grill section are served with a flight of four sauces, plus a knob of Beurre Café De Paris. The sauces are two cold and two warm, tap on the picture to know more.

Side dishes are not included, so you can choose freely from the menu.



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Poultry



Roasted French baby chicken

THB 1,490.-

Imported fresh from France, it's a 500 grams baby chicken, tender and juicy. We cut it open to cook thoroughly on the inside too and during the cooking we continuously baste with your choice of basting. We recommend the Mediterranean Shepherd basting and as compulsory by law, we serve it well done only.

Recommended Basting:

Connoisseur

Recommended Cooking grade:

Well done (Mandatory)



Mallard Duck breast

THB 1,190.-

Our mallard duck breast is imported fresh from France, it weights about 200~250 grams of lean meat with a savory, crispy skin on. Despite being considered poultry, it sports a red juicy meat, therefore we suggest to have no more than medium cooking, to enjoy the full flavor.

Recommended Basting:

Connoisseur

Recommended Cooking grade:

Medium Rare or Medium

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Lamb



Suckling lamb rack

THB 1,890.-

Half rack (3 or 4 ribs) of baby lamb, milk fed from either Spanish or French side of the Pyrenees mountains (depending on the season), roasted to your liking. Please tell the waiter your preferred cooking grade, we suggest to cook it no more than medium, but it's very tender and juicy so it can be cooked a little more.

Recommended Basting:

Mediterranean Shepherd

Recommended Cooking grade:

Medium Rare or Medium



Lamb rump, cap off

THB 890.-

Imported fresh from southern Australia, it's a premium pasture fed lamb of Dorset and Dorper breed. Extremely juicy and delicate in taste it's also incredibly tender, partially due to a week long aging. 250 grams of lean meat that we recommend no more than medium cooking to enjoy it at its best.

Recommended Basting:

Mediterranean Shepherd

Recommended Cooking grade:

Medium Rare or Medium

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Lamb



Lamb rump, cap on (**Gueridon Service**)

THB 1,090.-

Imported fresh from southern Australia, it's a premium pasture fed lamb of Dorset and Dorper breed. Extremely juicy and delicate in taste it's also incredibly tender, partially due to a week long aging. 400 grams of highly marbled meat that we recommend no more than medium well cooking to enjoy it at its best.

Recommended Basting:

Mediterranean Shepherd

Recommended Cooking grade:

Medium Rare or Medium



Lamb shank, porcini and polenta

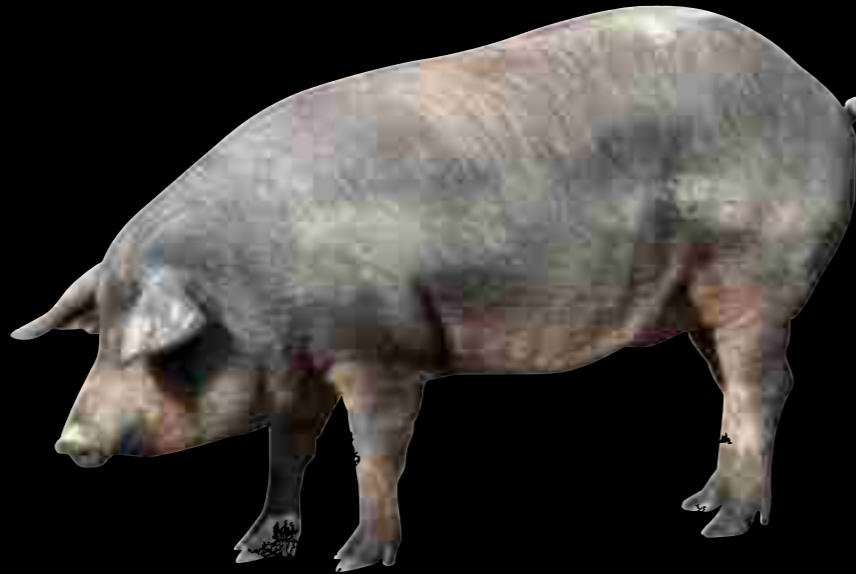
THB 1,790.-

French baby lamb hind shank, braised for at least 6 hours in red wine with herbs and vegetables. Served on soft Toma cheese polenta and with porcini mushrooms sauce.

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Iberico Pig



The "Black Iberian Pig", is a traditional breed of the domestic pig that is native to the Iberian Peninsula. The Iberian pig, whose origins can probably be traced back to the Neolithic, when animal domestication started, is currently found in herds clustered in the central and southern part of Portugal and Spain.

The particular farming method, the attention to all aspects of the animal health makes it possible to be consumed less than well done without any risk. As an additional safety purpose, each portion is blast frozen in our premises.



Pluma de Iberico (250 grams)

THB 1,490.-

250 grams of "Pluma", one of the two most sought cuts of the collar, some says the best part of the whole pork, carefully hand butchered, massaged with Spanish flor de sal de Cadiz and stone crushed Lampong pepper, charcoal roasted to medium well, which is the right way, and it's 100% safe!

Recommended Basting:

Plain

Recommended Cooking grade:

No more than Medium

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Iberico Pig



Iberico's Tomahawk

THB 1,290.-

300 grams of bone in pure Iberico loin, tomahawk cut, massaged with Spanish flor de sal de Cadiz and stone crushed Lampong pepper, charcoal roasted to medium well, which is the right way, and it's 100% safe!

Recommended Basting:

Plain

Recommended Cooking grade:

No more than Medium



Presa de Iberico (500 grams) **(Gueridon Service)** THB 2,690.-

One of the most sought after collar cuts of the Iberico, some says this is the best... You judge this tender and juicy cut of Iberico, massaged with wet Flor de sal de Cádiz, stone crushed Lampong black pepper and Arbequina Extra Virgin Olive Oil, charcoal roasted to medium well, which is the right way, and it's 100% safe! This piece weights approx 500 grams and we slice it right at your table.

Recommended Basting:

Plain

Recommended Cooking grade:

No more than Medium

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Beef



Beef tartare (**Gueridon Service**)

THB 1,490.-

150 grams of knife chopped Manzetta Prussiana® beef tenderloin with all the classic condiments, prepared at your table and following your taste. Served with warm toast.



Veal Rack

THB 1,590.-

Suckling veal 7 ribs rack, imported from New Zealand, it's extremely tender and juicy, we recommend no basting and medium cooking.

Recommended Basting:

Plain

Recommended Cooking grade:

Medium Rare or Medium

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Free Range, Pasture Fed Beef



Imported fresh from Argentina, it's a free range, pasture fed Black Angus beef of the best quality.

It's the meat that made famous the "Churrasco", flavorful, juicy and tender.



Black Angus Argentinian beef Rib Eye

THB 1,190.-

300 Grams of Argentinian 100% pasture fed, Black Angus rib eye steak

Recommended Basting:

Plain or Andalusia

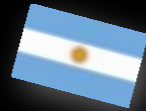
Recommended Cooking grade:

No more than medium

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Free Range, Pasture Fed Beef



Black Angus Argentinian beef Filet Mignon THB 1,290.-

200 grams of Argentinian 100% pasture fed, Black Angus tenderloin

Recommended Basting: Plain or Andalusia

Recommended Cooking grade: No more than medium

Black Angus Argentinian beef Châteaubriand THB 3,190.-

Gueridon Service



500 grams, center-cut of Argentinian 100% pasture fed, Black Angus tenderloin, carefully massaged with Peruvian Maras Salt, stone crushed Sarawak black pepper and Chianti Classico DOP extra virgin olive oil. Cooked whole to your liking (we suggest no more than medium-rare) and sliced at your table.

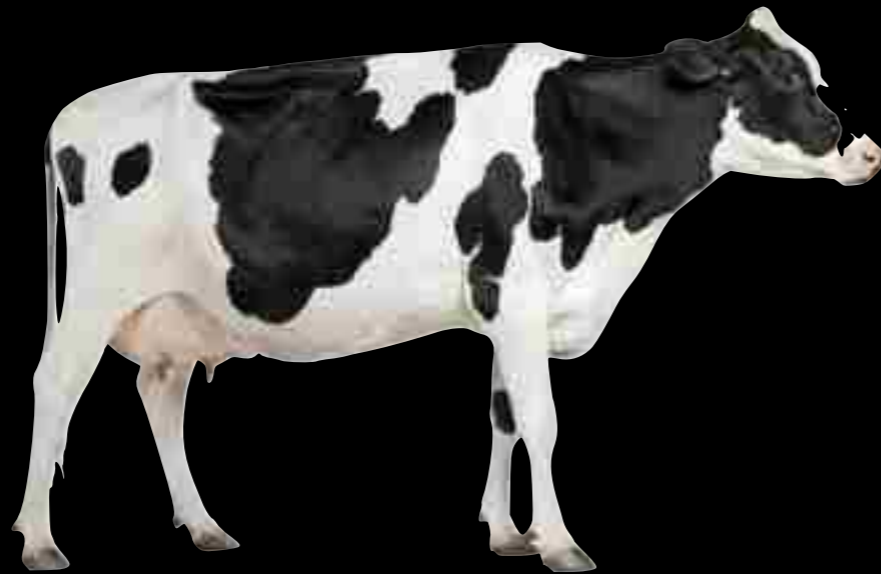
Recommended Basting: Plain or Andalusia

Recommended Cooking grade: No more than medium

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Manzetta Prussiana®



It's called "Manzetta Prussiana" and it's farmed in small cattle by world renown Jolanda De Colò which hold this exclusive Trademark, a company specialized in supplying the best meats in the world to the very best restaurants in the world.

These small cattle are farmed in in the north of Poland, in the beautiful region of Mazury, formerly known as "Prussia" from which the name of the product derives.

The cattle is left free in the farms, grazing from the natural pastures and few months before slaughter, they're fed with only sugar beet.



Manzetta Prussiana® Rib Eye

THB 2,490.-

300 grams of Manzetta Prussiana® rib eye

Recommended Basting:

Plain

Recommended Cooking grade:

No more than medium

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Manzetta Prussiana®



Manzetta Prussiana® Filet Mignon

THB 2,990.-

300 grams of Manzetta Prussiana® tenderloin

Recommended Basting: Plain

Recommended Cooking grade: No more than medium



Manzetta Prussiana® Asado (Ribs)

THB 2,390.-

500 grams of Manzetta Prussiana® ribs, first poached in herbed Pirano's whole salt brine and then flash roasted into our charcoal oven.

Recommended Basting: Plain

Recommended Cooking grade: Precooked to well done

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Manzetta Prussiana®



Manzetta Prussiana® Chateaubriand

THB 4,990.-

500 grams of Manzetta Prussiana® center cut tenderloin, carefully massaged with Pirano's fleur de sel, stone crushed Tellicherry black pepper and Kalamata extra virgin olive oil. Cooked whole to your liking (we suggest no more than medium-rare) and sliced at your table.

Recommended Basting: Plain

Recommended Cooking grade: No more than medium



Manzetta Prussiana® Bone-In rib eye

THB 4,590.-

550 grams of Manzetta Prussiana® bone-in rib eye, carefully massaged with Pirano's fleur de sel, stone crushed Tellicherry black pepper and Kalamata extra virgin olive oil. Cooked whole to your liking (we suggest no more than medium-rare).

Recommended Basting: Plain

Recommended Cooking grade: No more than medium

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Plum's Dry Aged Charolais Beef



100% Charolais breed 5 ribs rack, imported fresh from France and aged in our dedicated fridge for 3 to 4 weeks, depending on the size.. The meat is placed on a grill suspended on top of a tray filled with whole, natural sea salt from Nakhon Sakhon. The salt will absorb any dripping neutralizing any unwanted fermentation and at the same time, with its hygroscopic characteristic (the salt is 100% pure so it does not contains any iodine) will keep the moisture level into the fridge under control, thus preventing the formation of mold. During this time, the meat will lose some of its natural water content, concentrating the aromas. At the same time, specific enzymatic processes render the meat more tender and digestible.



Bone-in Prime Rib (**Gueridon service**)

THB 6,190.-

More than 1 kg of pure Charolais beef, imported fresh from France and dry aged for 3 to 4 weeks in our dedicated cellar.

Recommended Basting:

Plain

Recommended Cooking grade:

No more than medium

ADVANCED BOOKING REQUIRED

Please send your enquiry to fb@capesienna.com

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Chianina



The Chianina is an Italian breed of cattle, formerly principally a draught breed, now raised mainly for beef. It is the largest and one of the oldest cattle breeds in the world.

The Chianina originates in the area of the Valdichiana, from which it takes its name, and the middle Tiber valley. Chianina cattle have been raised in the Italian regions of Tuscany, Umbria and Lazio for at least 2200 years.

The Chianina is both the tallest and the heaviest breed of cattle in the world. Mature bulls stand up to 1.8 m (5 ft 11 in), and oxen may reach 2 m (6 ft 7 in). It is not unusual for bulls to exceed 1,600 kg (3,500 lb) in weight.

Bone-in Prime Rib (Gueridon service) THB 650.-/100 gr.



From 800 grams to more than 2 kg of pure Chianina breed bone in rib eye. Seasoned and carved at your table and served with bottle cooked "Fagioli al fiasco", baked "Cetica" potatoes and mixed salad, together with our standard flight of sauces and Beurre Café De Paris.

Recommended Basting: Plain

Recommended Cooking grade: No more than medium

ADVANCED BOOKING REQUIRED

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Chianina



Fiorentina (T-Bone) (Gueridon service) THB 820.-/100 gr.

From 2 to 2.6 kg of pure Chianina breed T-Bone steak, "fiorentina Cut" with both full rib eye and tenderloin attached. Seasoned and carved at your table and served with bootle cooked "Fagioli al fiasco", baked "Cetica" potatoes and mixed salad, together with our standard flight of sauces and Beurre Café De Paris.

Recommended Basting: Plain

Recommended Cooking grade: No more than medium

ADVANCED BOOKING REQUIRED

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Chateaubriand (Gueridon service) THB 990.-/100 gr.

Around 500 grams of pure Chianina breed tenderloin. Seasoned and carved at your table and served with bootle cooked "Fagioli al fiasco", baked "Cetica" potatoes and mixed salad, together with our standard flight of sauces and Beurre Café De Paris.

Recommended Basting: Plain

Recommended Cooking grade: No more than medium

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Kuroge Washu



Kuroge Washu, also known as "Japanese Black". It is one of four Wagyu breeds that exist today, Kuroge being the largest of the four cattle breeds. The Miyazaki Prefecture is the 2nd largest producer of Japanese Black cattle, and only the highest quality cattle from this region can be dubbed "Miyazakigyu".



Kuroge Washu Rib-Eye

THB 4,590.-

300 grams of Japanese Kuroge Washu Rib Eye. We preferably cook it no more than medium rare and we serve it already sliced with the fatty trims seared crispy aside. It's a very delicate meat and we only use light soy sauce, sake wine, salt and pepper as seasoning.

Recommended Cooking grade: *Bleu or Rare*



Kuroge Washu Striploin

THB 4,590.

300 grams of Japanese Kuroge Washu striploin. We preferably cook it no more than medium rare and we serve it already sliced with the fatty trims seared crispy aside. It's a very delicate meat and we only use light soy sauce, sake wine, salt and pepper as seasoning.

Recommended Cooking grade: *Bleu or Rare*

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Side Dishes



Mixed salad

Mixed greens and tomatoes in extra virgin olive oil and red wine vinegar dressing

THB 90.-



Plum's Steakhouse fries

Deep fried, skin on baby potato wedges, Maldon Sea salt

THB 120.-



Pommes fondant

Fresh potatoes, baked with jus de viande

THB 120.-



Pommes Macario

Mash potatoes au gratin with Parmigiano Reggiano.

THB 120.-



Sautéed spinach

Low temperature, sous-vide cooked carrots, zucchini and beetroot in beurre noisette

THB 160.-



Cauliflower gratin

Fresh cauliflower, blanched and broiled with béchamel sauce and Parmigiano Reggiano.

THB 120.-



Teppanyaki trio

Baby asparagus, Eringi mushrooms and leek, flash roasted basting with light soy sauce, white pepper and Mirin wine

THB 120.-



Tagliatelle double butter

Egg pasta tagliatelle in creamy butter and Parmigiano emulsion.

THB 120.-



Additional Bread Basket

Four different kinds of freshly baked breads, served with unsalted Beurre d'Isigny PDO.

THB 220.-

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Seafood



Bacalhau, chick peas, rosemary

THB 1,190.-

Portuguese dried and salted cod fish, low temperature immersion cooked in extra virgin olive oil, on a chick peas mousse, rosemary infused



Hebridean Salmon, cauliflower, rosé

THB 690.-

Hebridean Salmon PDO, crispy skin on, on cauliflower cream. Cerasuolo d'Abruzzo rosé beurre blanc



Poached snow fish

THB 1,290.-

Lean snow fish fillet, gently poached in rock lobster bisque and served with celeriac purée, lobster bisque, roasted asparagus and Cyprus smoked salt.



French Turbot, celeriac, capers

THB 1,890.-

French turbot fillet in caper and butter sauce on celeriac sauté

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Seafood



Glacier 51, cacao sauce, dried fruits, crispy fennel

THB 1,890.-

*Crispy skin on Patagonian tooth fish, on cacao sauce with dried fruit and cocoa nibs.
Crispy fennel.*



Soft shell crab meunière, white asparagus

THB 890.-

Fresh **soft shell crab**, gently drenched in flour and then pan seared in butter. Finished with lemon, parsley and white wine and served with Parmigiano Reggiano cheese broiled imported **white asparagus**



Andaman's Black Tiger Prawns, potatoes and tomatoes

THB 990.-

Two king tiger prawns, on roasted tomato coulis, served with steamed baby potatoes.



Lobster, Cognac

THB 1,790.-

American lobster tail, imported from Boston, wrap cooked on Hennessy VSOP butter and shallot. Served on buttered Jasmine rice

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Desserts



Tokaji Aszú sabayon on wild berries compote

THB 690.-

A sabayon made à la minute from the world renown Hungarian sweet wine Tokaji Aszú and fresh egg yolk. Served on wild berries compote.



Instantaneous Laphroaig ice cream, dark chocolate

THB 690.-

Liquid nitrogen instant ice cream made of crème anglaise, Laphroaig peaty whisky, prepared at your table and served on dark chocolate Valrhona, Gran Cru Blend, Guanaja 70%



Gelato di pistacchio di Bronte

THB 290.-

Bronte's Pistachio ice cream



Ricotta, chocolate, mint and honey

THB 490.-

Ricotta mousse with honey crisps, Guanaja 70% chocolate fondue, mint candy



Butterscotch ice cream

THB 460.-

Sea salt crystal and butterscotch ice cream, Glenfiddich 12 Y.O. Single Malt, chocolate crispy, lady fingers



Raspberry crepe cake, bourbon vanilla

THB 390.-

Raspberry crepe cake on raspberry coulis, served with bourbon vanilla ice cream

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