










SALADS & SOUPS

Served with our homemade sour dough bread

CHAR GRILLED VEGETABLES 	220	TOMATO TART 	230
Summer vegetables - kalamata olives - feta cheese - sundried tomatoes		Organic cherry tomatoes - basil oil & garden salad	
APPLE & BLUE CHEESE OR PECORINO CHEESE SALAD 	240	HALF CANADIAN LOBSTER SALAD SERVED WITH EGG SAUCE "GRIBICHE"	490
Mixed greens - granny smith apple - dried cranberries & sultanas - blue cheese or pecorino cheese		Organic cherry tomatoes - STAY garden green beans - cucumber - onion - arugula - lemon dressing	
BURRATINA & ORGANIC TOMATO SALAD 	260	SMOKED ORGANIC DUCK BREAST SALAD	280
Heirloom tomato - burratina - basil - 1st harvest evoo		Organic smoked duck breast - free range egg - parmesan - mixed salad - croûtons	
RUCOLA & PEAR SALAD 	230	CONFIT MACKEREL SALAD	260
ADD HOMEMADE SMOKED MACKEREL	50	Homemade confit mackerel - pesto - radish - cucumber - dill - red onions - mint - coriander	
Rucola salad - fresh pear - roasted pine nuts - walnuts - 24-month old aged parmigiano reggiano - lemon dressing			
BAKED BUTTERNUT SQUASH WITH FETA CHEESE 	230	ROASTED PUMPKIN – HOT SOUP 	160
Mixed roasted hazelnuts - almond slices - pumpkin seeds and sunflower seeds - balsamic glaze - homemade mayonnaise - basil - fried garlic		Pumpkin - pumpkin seeds - whipping cream	
BEETROOT SALAD WITH GOAT CHEESE CREAM 	220	GAZPACHO – COLD SOUP	180
Basil - red radish - red wine vinegar dressing - arugula leaves		Tomato based cold soup - crispy serrano ham - croûtons	

DELI SHOP

HOMEMADE DUCK RILLETTES (RECOMMENDED FOR 2)	260
200g of duck rillettes - pickles - sourdough bread	
HOMEMADE DUCK FOIE GRAS	450
80g IGP South West France Foie grasslice seasoned with fleur de sel de guerande & pink peppercorns - homemade brioche - red onion jam - hazelnuts & arugula	
ORGANIC HOMEMADE PORK TERRINE	280
Organic pork - salt (nitrite free) - sourdough bread - pickles	
HOMEMADE PATE EN CROUTE	290
Organic pork, free-range barbery duck - homemade duck foie gras - pistachio - cognac VS served with mustard grain cream	
HOMEMADE FRESH WILD NORWEGIAN SALMON RILLETTES	230
Fresh wild Norwegian salmon spread - sour cream - white wine - aromatic herbs - rustic sourdough bread	
JAMON IBERICO DE CEBO 	280
Cured Spanish black pig 60g ham	

CHEESE SHOP

3 CHOICES 240 | 5 CHOICES 340 | 7 CHOICES 440

ARTISAN AWARD WINNING CHEESE

All cheese are made by Artisan master-cheese makers and have been recognized several times. Most of our cheese selected are cellar matured for several months and some are made with raw milk, which give more intense flavor.

FRANCE

Beaufort AOP outdoor summer pasturage (Verdannot) - Raw cow's milk - semi soft - nutty & sweet
Comte AOP 18 mois Fort des Rousses (Juraflore) - Raw cow's milk - semi soft - fruity
Auvergne AOP (Auvermont) - Blue cheese - pasteurized cow's milk - soft and creamy

ITALY

Parmigiano Reggiano PDO Millesimato Oltre 24 Mesi - Raw cow's milk - hard cheese - mildly salty
Latteria de Grotta - Cow's milk - traditional semi hard cheese aged on straw

BRITISH

Blue Stilton - Cow's milk - semi soft blue cheese - crumbly - slightly creamy

HOLLAND

Honey Rind Cow Gouda (Award Winning) - Cow's milk - hard cheese with a touch of sweetness
Honey Rind Goat Gouda - Goat's milk - hard cheese
Gouda XO - Cow's milk - hard cheese - the king of aged gouda
1000 days aged Gouda - Cow's milk - hard cheese - extra aged for more intense flavors
Honey Goat Truffle Gouda - Goat's milk - semi hard cheese - creamy and slightly sweet taste

SPAIN

Queso Manchego D.O. viejo - Sheep milk - firm and crumbly - sharp lick a slightly peppery edge

SEAFOOD BAR

HOMEMADE SALMON GRAVLAX (80G)	220
Wild fresh Norwegian salmon - dill crème - condiments- sourdough bread	
SEARED YELLOWFIN TUNA CARPACCIO	250
Tuna grade saku AAA - lime - green sauce - sourdough bread	
OYSTER BAR	6 OYSTERS 550 12 OYSTERS 990
French imported Live oysters Fine de Claire No. 3 - Served with Lemon - mignonette sauce - Thai spicy seafood dressing - homemade sourdough bread & butter	

PLATTERS TO SHARE

ANTIPASTO MISTO FOR 2	590
Serrano ham - italian mortadella - latteria di grotta cheese - cellar matured pecorino - focaccia garlic and rosemary- artisanal mixed Italian olives	
IBERICO "PATA NEGRA" PLATTER FOR 2	550
Jamon ibérico cebo - ibérico chorizo - ibérico lomo de campo - salchichón ibérico - quesos manchego - focaccia rosemary	
TRUFFLE PLATTER FOR 2	520
Truffle salchichón - homemade sourdough bread with truffle paste - truffle cow gouda - honey goat truffle gouda - true butter - focaccia rosemary	

 - Vegeterian Dish


Prices are subject to 10% service charge and 7% Government tax


ITALIAN KITCHEN

NAPOLITAN STYLE PIZZA 12"

HOMEMADE PIZZA

Our dough is fermented for 48 hours to develop quality aroma. The long fermentation and hot stone of the pizza oven will bring elasticity and a fine crispy crust


MARGHERITA  **270**
Mozzarella - basil - tomato sauce

QUATTRO FORMAGGI  **320**
Mozzarella - parmigiano reggiano - pecorino - blue cheese - tomato sauce

PEPPERONI **290**
Spicy pork sausage - mozzarella - oregano - tomato sauce


CAPRICCIOSA **320**
Italian cooked ham - Italian black olives - marinated 'carciofi spicchi' artichoke - tomato sauce


PARMA HAM, BURRATA & RUCOLA **380**
Parma ham 20 months - burrata cheese - rucola salad - heirloom organic tomato - tomato sauce


TARTUFATA WHITE PIZZA  **350**
Truffle paste - taleggio cheese - mushroom - egg

MORTADELLA & PISTACCHIO WHITE PIZZA **390**
Italian mortadella - burrata, pistacchio - first early royal olive oil - fresh basil

SMOKED SALMON & BURRATA WHITE PIZZA **380**
Smoked salmon - rucola salad - burrata cheese butter - focaccia rosemary

SPAGHETTI AL POMODORO  **240**
Fresh tomato sauce - extra virgin olive oil - basil

SICILIAN PENNE "ALLA NORMA"  **250**
Tomato sauce - eggplant purée - creamy burrata cheese

PENNE ALL'ARRABBIATA  **260**
Fresh tomato sauce - fresh chilli - heirloom organic tomato - 24 old month parmigiano reggiano - first early royal olive oil

HOMEMADE RAVIOLI ALLA CAPRESE  **260**
Ricotta cheese - mozzarella - fresh tomato sauce


HOMEMADE PAPPARDELLE AL RAGU **360**
Stewed angus beef sirloin - fresh homemade pappardelle pasta - tomato sauce

CLASSIC LASAGNA **340**
Beef ragu - mozzarella - tomato sauce (please allow 20 minutes)

PENNE SALSICCIA & ROSEMARY **280**
Italian pork sausage - fresh rosemary - 24 old month parmigiano reggiano - first early royal olive oil

LOBSTER SPAGHETTI **490**
Half Canadian lobster - spaghetti - heirloom organic tomatoes - 4 month old parmigiano reggiano

EGGPLANT ALLA PARMIGIANA  **220**
Eggplant - tomato sauce - mozzarella - parmigiano reggiano

GNOCCHI  **290**
Pecorino - parmesan - cheddar - cream - pesto

RISOTTO SCALLOPS & LEMON **420**
Carnaroli rice - seared US scallops - gremolata - pine nuts - first early royal olive oil

BLACK TRUFFLE RISOTTO  **390**
Carnaroli rice - truffle paste - black truffle - sabatino truffle oil - Portobello - mushroom - taleggio cheese - 24 old month parmigiano reggiano

ASIAN KITCHEN

COLD

YOUNG PAPAYA SALAD **190**
Som tum - peanuts - chili - beans - dried prawns - organic tomatoes

POMELO & PRAWNS SALAD **220**
Pomelo - orange - prawns - shallots - peanut - local herbs

RAW TUNA SPICY SALAD **310**
Laab tuna - prawn cracker - local herbs

SEAFOOD VERMICELLI SALAD **240**
Squid - prawns - black king fish - chili - Chinese celery - onion - organic tomatoes

GRILLED BEEF SALAD **240**
Charcoal grilled oz sirloin - cucumber - onions - Chinese celery - heirloom organic tomatoes

LAMB SALAD **240**
AUS lamb - pickels japanese cucumber - organic tomato - fresh mint - Thai dressing

ORGANIC JASMINE RICE  **30**

HOT

ARANCINI TOM YUM THAI FUSION **190**
Carnaroli rice seasoned with tom yum - shrimp - mozzarella - homemade chili mayonnaise

SOFT SHELL CRAB CURRY **290**
Local soft shell crab - egg curry - Chinese celery - onion

ORGANIC CHICKEN CASHEW **220**
Free range organic chicken thigh - cashew nuts - capsicum - onion

FRIED BLACK KING FISH **230**
3 flavoured sauce - chili - holy basil

SPICY SEAFOOD SOUP **220**
Tom yum soup - prawns - squid - fish - Thai spices - mushroom

LAMB MASSAMAN **480**
Slow cooked Aus lamb shank - coconut massaman curry - potatoes

EGG FRIED RICE  **190**
Egg - garlic - onion - soy sauce

 - Vegetarian Dish

Prices are subject to 10% service charge and 7% Government tax

JOSPER GRILL

No side dish include

"ENTRECOTE" AUS BLACK ANGUS - 300G RIBEYE, GRAIN- FED, 120 DAYS	550
Served with confit tomato - garlic	
"NEW YORK STRIP " AUS BLACK ANGUS - 450G STRIPLOIN, GRAIN- FED, 150 DAYS, *MBS 3 +	690
Served with confit tomato - garlic (share up to 2 persons, please allow 20 minutes)	
"FILLET MIGNON " AUS BLACK ANGUS - 300G TENDERLOIN, GRAIN- FED, 120 DAYS	750
Served with confit tomato - garlic (please allow 20 minutes)	
"WAGYU RIBEYE" AUS BEEF - 300G WAGYU, GRAIN- FED, *MBS 6 +	1,200
Served with confit tomato - garlic	
"DELMONICO STEAK" AUS BLACK ANGUS - 550G BONELESS RIBEYE, GRAIN- FED, 200 DAYS, *MBS 5	1,200
Served with confit tomato - garlic (share up to 2 persons, please allow 20 minutes)	
"COTE DE BOEUF" AUS BLACK ANGUS- 1.2 TO 1.4KG RIBEYE ON THE BONE, GRAIN-FED, 200 DAYS, *MBS 5	2,400
(share for up to 3, please allow 35 minutes)	
XL ORGANIC PORK CHOP TOMAHAWK 880G	640
Served with herb sauce	
3 LARGE OZ LAMB CUTLETS 300G	790
Sautéed leeks - baby carrots - green beans - onions purée - balsamic beef jus	



* Marble Score - Marbling refers to the amount of intramuscular fat found on a cut of red meat. Besides fat content, the distribution and texture of the marbling flecks are also assessed. Grade standards from 0 to 9

SELECT 1 SAUCE WITH YOUR STEAK:

Beef Jus | Green Pepper Corn | Chimichurri Sauce - extra virgin oil - mix herbs - garlic | Café de Paris - butter - mix herbs - garlic
Extra sauce 40 THB each

SIDE DISHES

FRENCH FRIES	110
TRUFFLE PARMESAN FRIES	130
TRUFFLE MASHED POTATOES	160
Blanched Broccolini - 1 st harvest evoo, sea salt flakes	
CREAMY SPINACH	130
BAKED CAULIFLOWER	140
Baked cauliflower with comté aop 18-month, mornay sauce, cajun spices	
STAY GARDEN	130
Sautéed green beans & baby carrots served with "persillade" sauce	
SWEET POTATO FRIES	130
Sweet potato fries - lime - aromatic herbs	
BRUSSEL SPROUTS	130
Brussel sprouts - fried garlic - truffle oil - parmesan	
GRILLED SWEET CORN	130
Grilled corn - aromatic herbs - parmesan - smoked paprika	
COMTE CHEESE & POTATO GRATIN " TARTIFLETTE STYLE"	260
Potatoes- onions - bacon - French comté AOP (please allow 20 minutes)	

BLACK ANGUS BEEF

This breed of cattle is more marbled than other cattle. This marbling improves flavor, tenderness and keeps the meat moist while cooking especially at high temperatures. At Fresca, all cattle are bred and raised under free range conditions overseen by strict protocols that focus on the animals' welfare.

LAMB

We source our lamb from the pristine pastures of Australia's Southern state of Victoria which guarantees a lamb with delicate texture and rich flavor.

FROM THE LAND

FREE RANGE CHICKEN THIGH	280
Crispy skin - carrot purée - walnut - kale & pecorino cheese salad	
SMASHED CHEESE BURGER & FRIES	310
2 patties of prime Australian black angus beef - organic vintage cheddar cheese - condiments - homemade bun	
SLOW COOKED ROASTED BEEF SHORT RIBS FRESH BOK CHOY SLAW	640
Served with mashed potatoes	
SLOW COOKED MEDITERRANEAN LAMB SHANK	520
8 hours slow cooked AUS Lamb Hindshank - Mediterranean marinade - sautéed green beans & baby carrots with persillade - chimichurri sauce	
FREE-RANGE "BARBARY" DUCK BREAST	590
Large free-range duck breast - chestnut & white truffle oil purée - king mushroom - bok choy - crispy potatoes (cooked medium)	
ORGANIC PAN SEARED FOIE GRAS	290
Organic pan seared duck foie gras - choux pastry filled with chestnut cream - balsamic glaze - mixed nuts (please allow 15 minutes)	
DUCK HACHIS PARMENTIER	390
Homemade duck confit - mashed potatoes - organic tomato confit (please allow 15 minutes)	
HOMEMADE ORGANIC, NITRITE FREE PORK SAUSAGES	320
Selection of Toulouse, Italian & chorizo homemade sausages - pickles - dijon mustard - light caramelized onion	

FROM THE SEA

SPICY SEABASS FISH ACCRA	190
Spicy seabass fish cakes - Sriracha mayonnaise	
FISH & CHIPS	260
Singha beer battered black king fish - fries - tartar sauce	
PAN FRIED WILD FRESH SALMON FROM NORWAY	390
Crispy skin salmon - sautéed greens - butter sauce	
PAN SEARED SEABASS FILLET	370
Bell pepper purée - sautéed of quinoa - organic tomatoes - sage	
LINE CAUGHT BLACK KING FISH	390
Lightly cured - organic tomato, onion, cucumber, basil & kalamata olives salad - cold capsicum sauce	
WILD NORWEGIAN SALMON VOL AU VENT	250
Pure butter puff pastry stuffed with wild salmon - cream - white wine - morel mushrooms	
SEARED U.S. SCALLOPS (3 PIECES)	290
Cauliflower puree - bacon bites	
LOBSTER THERMIDOR	690
Whole Canadian lobster - 24-month old parmigiano reggiano - rucola salad (please allow 20 minutes)	
LOBSTER COQUILLE ST-JACQUES	440
Canadian scallops and lobster meat - comté aop 18-month, mashed potato - smoked paprika (please allow 20 minutes)	

Prices are subject to 10% service charge and 7% Government tax

PASTY SHOP

TIRAMISU Biscuit cuillere with coffee - mascarpone cream - cocoa powder	170	BABA AU RHUM  Sponge cake - rhum - crème chantilly - orange	230
PROFITEROLES Puff pastry choux Vanilla ice cream - dark chocolate sauce	190	COCONUT AND PASSION FRUIT "VACHERIN" FROZEN CAKE Meringue - coconut sorbet - passion fruit sorbet - crème chantilly	170
CHEESECAKE Graham cracker crust - homemade blueberry jam	190	COFFEE AND HAZELNUT "CHANTECLERC" FROZEN CAKE Meringue - coffee chantilly - praline	170
PASSION FRUIT TART Sweet dough - passion fruit curd - meringue	170	VANILLA OR CHOCOLATE COOKIE SANDWICH Vanilla or chocolate ice cream - crème chantilly	190
DAME BLANCHE Vanilla ice cream - crème Chantilly - dark chocolate sauce	180	SUNDEE ICE CREAM RECOMMENDED FOR 2 Waffle cup - vanilla & chocolate ice-cream - brownie's cubes - caramelized macademia - crème Chantilly - homemade chocolate sauce	360
VODKA & LEMON SORBET "COUPE COLONEL"  Lemon sorbet - vodka	150	PLUM CAKE (SUITABLE FOR 2) Butter sponge cake - baked meringue with roasted almonds - fresh seasonal fruit (ask your waiter/waitress for more details)	360
FLOURLESS MOLTEN CHOCOLATE CAKE (please allow 15 minutes to bake it) 70% Belgium dark chocolate cake - vanilla ice cream - fresh berries	230		

ICE CREAM

Ice Cream - 1 scoop Chocolate, Vanilla bean	90
Sorbet - 1 scoop Lemon, Passion Fruit, Coconut, Strawberry	90

POUND BIRTHDAY CAKES

Let Our French Pastry Chef create the perfect cake for your birthday!

Available Anytime:

Frozen Cake - 12 slices	1500
Coconut & Passion Fruit "Vacherin"	1700
Coffee & Hazelnut "Chanteclerc"	1500

Order 24 Hours In Advance:

Cheesecake - 12 slices	1600
Tiramisu Cake - 12 slices	1200
Passion Fruit Tart - 8 slices	800
Tropeziennne - 8 slices	950
Royal Cake - 8 slices	950

CAN I BRING MY OWN CAKE?

We have a full pastry team and would love to sell ours, but if you really need to, cakeage fee of 500 THB will be applied

ARTISAN BAKERY

Our bread is made using traditional French artisan methods by our French Pastry and Bakery Chef Hugo. With natural levain and a long-fermentation process. We knead the dough slowly prior to the baking day to keep the gluten in the flour which makes the food easier to digest.