

## ALL DAY BREAKFAST


TWO FRESH FARM EGGS ANY STYLE 360

## FRIED | OMELETTE | SCRAMBLE | POACHED

Soft bacon or crispy - heirloom organic tomato - saute mushrooms - baked beans - sourdough bread


## SALADS & SOUPS

Served with our homemade sour dough bread

**CHAR GRILLED VEGETABLES**  220  
Summer vegetables - kalamata olives - feta cheese - sundried tomatoes

**APPLE & BLUE CHEESE OR PECORINO CHEESE SALAD**  240  
Mixed greens - granny smith apple - dried cranberries & sultanas - blue cheese or pecorino cheese

**BURRATINA & ORGANIC TOMATO SALAD**  260  
Heirloom tomato - burratina - basil - 1st harvest evoo

**RUCOLA & PEAR SALAD**  230  
**ADD HOMEMADE SMOKED MACKEREL** 50  
Rucola salad - fresh pear - roasted pine nuts - walnuts - 24-month old aged parmigiano reggiano - lemon dressing

**BAKED BUTTERNUT SQUASH WITH FETA CHEESE**  230  
Mixed roasted hazelnuts - almond slices - pumpkin seeds and sunflower seeds - balsamic glaze - homemade mayonnaise - basil - fried garlic

**BEETROOT SALAD WITH GOAT CHEESE CREAM**  220  
Basil - red radish - red wine vinegar dressing - arugula leaves

**TOMATO TART**  230  
Organic cherry tomatoes - basil oil & garden salad

**HALF CANADIAN LOBSTER SALAD SERVED WITH EGG SAUCE "GRIBICHE"** 490  
Organic cherry tomatoes - STAY garden green beans - cucumber - onion - arugula - lemon dressing

**SMOKED ORGANIC DUCK BREAST SALAD** 280  
Organic smoked duck breast - free range egg - parmesan - mixed salad - croûtons

**CONFIT MACKEREL SALAD** 260  
Homemade confit mackerel - pesto - radish - cucumber - dill - red onions - mint - coriander

**ROASTED PUMPKIN - HOT SOUP**  160  
Pumpkin - pumpkin seeds - whipping cream

**GAZPACHO - COLD SOUP** 180  
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

## PLATTERS TO SHARE

**ANTIPASTO MISTO FOR 2** 590  
Serrano ham - italian mortadella - latteria di grotta cheese - cellar matured pecorinob - 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

**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

**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

### AUSSIE BEEF SPECIAL

"ENTRECOTE" AUS BLACK ANGUS - 300G RIBEYE, GRAIN-FED, 120 DAYS 550

Served with confit tomato - garlic

#### 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.

#### 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

<b>FRENCH FRIES</b> 	110
<b>CREAMY SPINACH</b> 	130
<b>BAKED CAULIFLOWER</b>  Baked cauliflower with comté aop 18-month, mornay sauce, cajun spices	140
<b>STAY GARDEN</b>  Sautéed green beans & baby carrots served with "persillade" sauce	130
<b>SWEET POTATO FRIES</b>  Sweet potato fries - lime - aromatic herbs	130
<b>BRUSSEL SPROUTS</b>  Brussel sprouts - fried garlic - truffle oil - parmesan	130
<b>GRILLED SWEET CORN</b>  Grilled corn - aromatic herbs - parmesan - smoked paprika	130
<b>COMTE CHEESE &amp; POTATO GRATIN "TARTIFLETTE STYLE"</b> Potatoes- onions - bacon - French comté AOP (please allow 20 minutes)	260

### FROM THE LAND

<b>FREE RANGE CHICKEN THIGH</b> 280 Crispy skin - carrot purée - walnut - kale & pecorino cheese salad
<b>SMASHED CHEESE BURGER &amp; FRIES</b> 310 2 patties of prime Australian black angus beef - organic vintage cheddar cheese - condiments - homemade bun
<b>ORGANIC PAN SEARED FOIE GRAS</b> 290 Organic pan seared duck foie gras - choux pastry filled with chestnut cream - balsamic glaze - mixed nuts (please allow 15 minutes)
<b>HOMEMADE ORGANIC, NITRITE FREE PORK SAUSAGES</b> 320 Selection of Toulouse, Italian & chorizo homemade sausages - pickles - dijon mustard - light caramelized onion

### FROM THE SEA

<b>SPICY SEABASS FISH ACCRA</b> 190 Spicy seabass fish cakes - Sriracha mayonnaise
<b>FISH &amp; CHIPS</b> 260 Singha beer battered black king fish - fries - tartar sauce
<b>PAN FRIED WILD FRESH SALMON FROM NORWAY</b> 390 Crispy skin salmon - sautéed greens - butter sauce
<b>PAN SEARED SEABASS FILLET</b> 370 Bell pepper purée - sautéed of quinoa - organic tomatoes - sage
<b>WILD NORWEGIAN SALMON VOL AU VENT</b> 250 Pure butter puff pastry stuffed with wild salmon - cream - white wine - morel mushrooms
<b>LOBSTER COQUILLE ST-JACQUES</b> 440 Canadian scallops and lobster meat - comté aop 18-month, mashed potato - smoked paprika (please allow 20 minutes)

## PASTY SHOP

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

### 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.