

PASTRY SHOP

TIRAMISU Biscuit cuillere with coffee - mascarpone cream - cocoa powder	190	VANILLA OR CHOCOLATE COOKIE SANDWICH Vanilla or chocolate ice cream - crème chantilly	210
PROFITEROLES Puff pastry choux Vanilla ice cream - dark chocolate sauce	220	SUNDAE ICE CREAM RECOMMENDED FOR 2 Waffle cup - vanilla & chocolate ice-cream - brownie's cubes - caramelized macademia - crème Chantilly - homemade chocolate sauce	380
CHEESECAKE Graham cracker crust - homemade blueberry jam	210	FRUIT CAKE Butter sponge cake - baked meringue with roasted almonds - fresh seasonal fruit	190
DAME BLANCHE Vanilla ice cream - crème Chantilly - dark chocolate sauce	210	SALTED CARAMEL VANILLA ECLAIR Mousseline vanilla - salted butter caramel - crème chantilly	180
BABA AU RHUM Sponge cake - rhum - crème chantilly - orange	240	CAFE GOURMAND Cannele - macaron - coconut truffle - choice of coffee or espresso	190
COFFEE AND HAZELNUT "CHANTECLERC" FROZEN CAKE Meringue - coffee chantilly - praline	190	STRAWBERRY SHORTCAKE "FRAISIER" Fresh strawberries - strawberry coulis - vanilla diplomat cream - almond sponge	210
RASPBERRY CHOCOLATE MOUSSE - NEW Chocolate brownie - roasted hazelnut - dark chocolate mousse 57% - raspberry jelly	220		
YUZU AND ORANGE CAKE - NEW Yuzu and orange mousse - intense yuzu confit - orange jelly - sponge cake - fresh orange zest	220		

ICE CREAM

Ice Cream - 1 scoop Chocolate, Vanilla bean	110
Sorbet - 1 scoop Lemon, Passion Fruit, Coconut, Strawberry	110

POUND BIRTHDAY CAKES

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

Available Anytime:

Frozen Cake - 12 slices
Coffee & Hazelnut "Chanteclerc" 1500

Order 24 Hours In Advance:

Cheesecake - 12 slices 1600
Tiramisu Cake - 12 slices 1200
Tropézienne - 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.

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



Opening hours: 18:00 to 23:00hrs
Last food order: 22:30hrs

SALADS & SOUPS

CHAR GRILLED VEGETABLES Summer vegetables - kalamata olives - feta cheese - sundried tomatoes	240	TOMATO TART Organic cherry tomatoes - basil - 1st harvest EVOO olive oil - garden salad	240
APPLE & BLUE CHEESE CHEESE SALAD Mixed greens - granny smith apple - dried cranberries & sultanas - blue cheese	250	HALF CANADIAN LOBSTER SALAD SERVED WITH EGG SAUCE "GRIBICHE" Organic cherry tomatoes - STAY garden green beans - cucumber - onion - arugula - lemon dressing	490
BURRATINA & ORGANIC TOMATO SALAD Heirloom tomato - burrata - basil - 1st harvest EVOO olive oil	280	SMOKED ORGANIC DUCK BREAST SALAD Organic smoked duck breast - free range egg - 24-Month old aged parmigiano reggiano - mixed salad - croûtons	320
RUCOLA & PEAR SALAD ADD HOMEMADE SMOKED MACKEREL Rucola salad - fresh pear - roasted pine nuts - walnuts - 24-Month old aged parmigiano reggiano - lemon dressing	240 50	CONFIT MACKEREL SALAD Homemade confit mackerel - pesto - radish - cucumber - dill - red onions - mint - coriander	270
BAKED BUTTERNUT SQUASH WITH FETA CHEESE Mixed roasted hazelnuts - almond slices - pumpkin seeds and sunflower seeds - balsamic glaze - homemade mayonnaise - basil - fried garlic	250	ROASTED PUMPKIN - HOT SOUP Pumpkin - pumpkin seeds - whipping cream	170
BETROOT SALAD WITH GOAT CHEESE CREAM Basil - red radish - lemon dressing - arugula leaves	230	GAZPACHO - COLD SOUP Tomato based cold soup - crispy serrano ham - croûtons	190
YELLOWFIN TUNA TARTAR Tuna grade saku AAA - avocado - sesame ginger dressing	320		

SEAFOOD BAR

HOMEMADE SALMON GRAVLAX (80G) Wild fresh Norwegian salmon - dill crème - condiments - rye bread	240	ANTIPASTO MISTO FOR 2 Parma ham 20 months - italian mortadella - 24-Month old aged parmigiano reggiano - focaccia garlic and rosemary- artisanal mixed Italian olives	650
FRESH SHRIMPS COCKTAIL - NEW Poached Phuket fresh shrimps with herbs - homemade cocktail sauce	250	IBERICO "PATA NEGRA" PLATTER FOR 2 Jamon ibérico cebo - ibérico chorizo - ibérico lomo de campo - salchichón ibérico - quesos manchego - focaccia rosemary	590
SEARED YELLOWFIN TUNA CARPACCIO Tuna grade saku AAA - lime - green sauce - rustic sourdough bread	260	TRUFFLE PLATTER FOR 2 Truffle salchichón - homemade sourdough bread with truffle paste - truffle cow gouda - honey goat truffle gouda - truffle butter - focaccia rosemary	550
BLACK KING FISH CEVICHE Organic fancy tomatoes - chili - lime - coriander - EVOO olive oil	270		
OYSTER BAR French imported live oysters Fine de Claire No. 3 - served with Lemon - mignonette sauce - Thai spicy seafood dressing - homemade sourdough bread & butter	6 OYSTERS 650 12 OYSTERS 1,250		

DELI SHOP

HOMEMADE DUCK RILLETTES (RECOMMENDED FOR 2) 200g of duck rillettes - pickles - sourdough bread	320	CHEESE SHOP 3 CHOICES 280 5 CHOICES 380 7 CHOICES 480
HOMEMADE DUCK FOIE GRAS 80g IGP South West France Foie gras slice seasoned with fleur de sel de guerande & pink peppercorns - homemade brioche - red onion jam - hazelnuts & arugula	480	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.
ORGANIC HOMEMADE PORK TERRINE Organic pork - salt (nitrite free) - sourdough bread - pickles	330	FRANCE Beaufort AOP outdoor summer pasturage (Verdannot) - Raw cow's milk - semi soft - nutty & sweet Comté AOP 18-Month Fort des Rousses (Juraflore) - Raw cow's milk - semi soft - fruity Comté AOP 6-8 Months Fort des Rousses (Juraflore) - Raw cow's milk - semi soft - fruity Auvergne AOP (Auvermont) - Blue cheese - pasteurized cow's milk - soft and creamy
HOMEMADE PATE EN CROUTE Organic pork, free-range barbery duck - homemade duck foie gras - pistachio - cognac VS served with mustard grain cream	310	ITALY Parmigiano Reggiano PDO Millesimato Oltre 24 Mesi - Raw cow's milk - hard cheese - mildly salty
HOMEMADE FRESH WILD NORWEGIAN SALMON RILLETTES Fresh wild Norwegian salmon spread - sour cream - white wine - aromatic herbs - rustic sourdough bread	230	BRITISH Blue Stilton - Cow's milk - semi soft blue cheese - crumbly - slightly creamy Aged Rutland Red (Clawson Reserva Brand) - Cow's milk - hard cheese - sweet caramel taste Organic Vintage Cheddar (Award Winning) - Cow's milk - semi hard cheese - sharp and creamy taste
JAMON IBERICO DE CEBO Cured Spanish black pig 60g ham	290	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

- Vegetarian Dish

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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 	290
Mozzarella - basil - tomato sauce	
QUATTRO FORMAGGI 	340
Mozzarella - parmigiano reggiano - comté 6 months - blue cheese - tomato sauce	
PEPPERONI	320
Spicy pork sausage - mozzarella - oregano - tomato sauce	
CAPRICCIOSA	340
Italian cooked ham - Italian black olives - marinated 'carciofi spicchi' artichoke - tomato sauce	
PARMA HAM, BURRATA & RUCOLA	410
Parma ham 20 months - burrata cheese - rucola salad - heirloom organic tomato - tomato sauce	
TARTUFATA WHITE PIZZA 	380
Truffle paste - taleggio cheese - mushroom - egg	
MORTADELLA & PISTACCHIO WHITE PIZZA	390
Italian mortadella - burrata - pistachio - 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 	260
Fresh tomato sauce - extra virgin olive oil - basil	
SICILIAN PENNE "ALLA NORMA" 	280
Tomato sauce - eggplant purée - creamy burrata cheese	
PENNE ALL'ARRABBIATA 	280
Fresh tomato sauce - fresh chilli - heirloom organic tomato - 24-Month old parmigiano reggiano - first early royal olive oil	
HOMEMADE RAVIOLI ALLA CAPRESE 	280
Ricotta cheese - mozzarella - fresh tomato sauce	
HOMEMADE PAPPARDELLE AL RAGU	370
Stewed AUS angus beef sirloin - fresh homemade pappardelle pasta - tomato sauce	
CLASSIC LASAGNA	350
Beef ragu - mozzarella - tomato sauce	
PENNE SALSICCIA & ROSEMARY	310
Italian pork sausage - fresh rosemary - 24-Month old parmigiano reggiano - first early royal olive oil	
LOBSTER SPAGHETTI	520
Half Canadian lobster - spaghetti - heirloom organic tomatoes - 24-Month old parmigiano reggiano	
TAGLIATELLE AL NERO DI SEPPIA	330
Squid ink - prawns - chorizo - organic tomatoes	
EGGPLANT ALLA PARMIGIANA 	240
Eggplant - tomato sauce - mozzarella - 24-Month old parmigiano reggiano	
GNOCCHI 	360
Parmesan - cheddar - cream - pesto	
RISOTTO SCALLOPS & LEMON	450
Carnaroli rice - seared US scallops - gremolata - pine nuts - first early royal olive oil	
BLACK TRUFFLE RISOTTO 	450
Carnaroli rice - truffle paste - black truffle - sabatino truffle oil - Portobello mushroom - taleggio cheese - 24-Month old parmigiano reggiano	

ASIAN KITCHEN

COLD

YOUNG PAPAYA SALAD	220
Som tum - peanuts - chili - beans - dried prawns - organic tomatoes	
POMELO & PRAWNS SALAD	290
Pomelo - orange - prawns - shallots - peanut - local herbs	
RAW TUNA SPICY SALAD	330
Laab tuna - prawn cracker - local herbs	
SEAFOOD VERMICELLI SALAD	260
Squid - prawns - black king fish - chili - Chinese celery - onion - organic tomatoes	
GRILLED BEEF SALAD	280
Charcoal grilled OZ sirloin - cucumber - onions - Chinese celery - heirloom organic tomatoes	
LAMB SALAD	280
AUS lamb - pickels japanese cucumber - organic tomato - fresh mint - Thai dressing	

ORGANIC JASMINE RICE 	35
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HOT

ARANCINI TOM YUM THAI FUSION	230
Carnaroli rice seasoned with tom yum - shrimp - mozzarella - homemade chili mayonnaise	
SOFT SHELL CRAB CURRY	320
Local soft shell crab - egg curry - Chinese celery - onion	
ORGANIC CHICKEN CASHEW	240
Free range organic chicken thigh - cashew nuts - capsicum - onion	
FRIED BLACK KING FISH	250
3 flavoured sauce - chili - holy basil	
SPICY SEAFOOD SOUP	240
Tom yum soup - prawns - squid - fish - Thai spices - mushroom	
LAMB MASSAMAN	550
Slow cooked AUS lamb shank - coconut massaman curry - potatoes	
EGG FRIED RICE 	220
Egg - garlic - onion - soy sauce	

JOSPER GRILL

No side dish include

"ENTRECOTE" AUS BLACK ANGUS - 300G RIBEYE GRASS-FED	650
Served with confit tomato - garlic	
"NEW YORK STRIP" AUS BLACK ANGUS - 350G STRIPLON, GRAIN-FED, 120 DAYS	800
Served with confit tomato - garlic	
"FILLET MIGNON" AUS BLACK ANGUS - 280G TENDERLOIN GRASS-FED	850
Served with confit tomato - garlic	
RIBEYE AUS BLACK ANGUS - 350G GRAIN-FED 150 DAYS, *MBS3+ 	850
Served with confit tomato - garlic	
"WAGYU RIBEYE" AUS BEEF - 280G WAGYU, GRAIN-FED, *MBS 6+	1,300
Served with confit tomato - garlic	
"COTE DE BOEUF" AUS BLACK ANGUS - 1.2 TO 1.4KG RIBEYE ON THE BONE, GRAIN-FED, 150 DAYS, *MBS 3+	2,500
(share for up to 3, please allow 35 minutes)	
XL ORGANIC PORK CHOP TOMAHAWK 880G	720
Served with herb sauce	
3 LARGE OZ LAMB CUTLETS 300G	850
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

FROM THE LAND

FREE RANGE CHICKEN THIGH	310
Crispy skin - carrot purée - walnut - kale & 24-Month old aged parmigiano reggiano salad	
SMASHED CHEESE BURGER & FRIES	310
2 patties of prime Australian black angus beef - organic vintage cheddar cheese - condiments - homemade bun	
SLOW-COOKED OZ BLACK ANGUS GRAIN-FED SHORT RIBS 	850
Fresh bok choy slaw - mashed potato	
SLOW COOKED MEDITERRANEAN LAMB SHANK	560
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	320
Organic pan seared duck foie gras - choux pastry filled with chestnut cream - balsamic glaze - mixed nuts	
DUCK HACHIS PARMENTIER	420
Homemade duck confit - mashed potatoes - organic tomato confit	
HOMEMADE ORGANIC, NITRITE FREE PORK SAUSAGES	340
Selection of Toulouse, Italian & chorizo homemade sausages - pickles - dijon mustard - light caramelized onion	

FROM THE SEA

SPICY SEABASS FISH ACCRA	220
Spicy seabass fish cakes - Sriracha mayonnaise	
FISH & CHIPS	320
Beer batter fried Black King Fish - homemade tartar sauce	
PAN FRIED WILD FRESH SALMON FROM NORWAY	440
Crispy skin salmon - sautéed greens - butter sauce	
PAN SEARED SEABASS FILLET	390
Bell pepper purée - sautéed of quinoa - organic tomatoes - sage	
LINE CAUGHT BLACK KING FISH	420
Lightly cured - organic tomato, onion - cucumber - basil & kalamata olives salad - cold capsicum sauce	
WILD NORWEGIAN SALMON VOL AU VENT	280
Pure butter puff pastry stuffed with wild salmon - cream - white wine - morel mushrooms	
SEARED U.S. SCALLOPS (3 PIECES)	340
Cauliflower purée - bacon bites	
LOBSTER THERMIDOR	690
Whole Canadian lobster - 24-Month old parmigiano reggiano - rucola salad (please allow 20 minutes)	

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
CREAMY SPINACH 	140
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	
SAUTEED FOREST MUSHROOM 	140
Garlic - parsley	
BLANCHED BROCCOLINI	140
1st harvest Evoo, sea salt flakes 	

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