

Salads, Soups, Appetizers

CHAR GRILLED VEGETABLES 	240
Summer vegetables - kalamata olives - feta cheese - sundried tomatoes	
APPLE & BLUE CHEESE CHEESE SALAD	250
Mixed greens - granny smith apple - dried cranberries & sultanas - blue cheese	
BURRATINA & ORGANIC TOMATO SALAD 	280
Heirloom tomato - burratina - basil - 1st harvest EVOO olive oil	
RUCOLA & PEAR SALAD	240
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 	250
Mixed roasted hazelnuts - almond slices - pumpkin seeds and sunflower seeds - balsamic glaze - homemade mayonnaise - basil - fried garlic	
BEETROOT SALAD WITH GOAT CHEESE CREAM 	230
Basil - red radish - lemon dressing - arugula leaves	
YELLOWFIN TUNA TARTAR	320
Tuna grade saku AAA - avocado - sesame ginger dressing	
HOMEMADE SPINACH QUICHE	220
Spinach - Comté cheese - homemade bacon - egg yolk - garden salad	
TOMATO TART 	240
Organic cherry tomatoes - basil - 1st harvest EVOO olive 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	320
Organic smoked duck breast - free range egg - 24-Month old aged parmigiano reggiano - mixed salad - croutons	
CONFIT MACKEREL SALAD	270
Homemade confit mackerel - pesto - radish - cucumber - dill - red onions - mint - coriander	
BLUE SWIMMER CRAB AND AVOCADO SALAD	290
Flaked swimmer crab - marinated mango & orange - avocado - fancy tomato - mixed lettuce - Tobiko - sesame yuzu dressing	

ROASTED PUMPKIN - HOT SOUP 	170
Pumpkin - pumpkin seeds - whipping cream	

GAZPACHO - COLD SOUP	190
Tomato based cold soup - crispy serrano ham - croutons	

 - Vegetarian Dish

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

Cheese Shop

CHEESE SHOP



3 CHOICES 280 | 5 CHOICES 380 | 7 CHOICES 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.

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

ITALY

Parmigiano Reggiano PDO Millesimato Oltre 24 Mesi - Raw cow's milk - hard cheese - mildly salty

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

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

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

Seafood Bar

HOMEMADE SALMON GRAVLAX (80G)**240**

Wild fresh Norwegian salmon - dill cream - condiments - rye bread

FRESH SHRIMPS COCKTAIL - NEW**250**

Poached Phuket fresh shrimps with herbs - homemade cocktail sauce

SEARED YELLOWFIN TUNA CARPACCIO**260**

Tuna grade saku AAA - lime - green sauce - rustic sourdough bread

BLACK KING FISH CEVICHE**270**

Organic fancy tomatoes - chili - lime - coriander - EVOO olive oil



- Vegetarian Dish

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

Deli Shop

HOMEMADE DUCK RILLETTES (RECOMMENDED FOR 2)	320
200g of duck rillettes - pickles - sourdough bread	
HOMEMADE DUCK FOIE GRAS	480
80g IGP South West France Foie gras slice seasoned with fleur de sel de guerande & pink peppercorns - homemade brioche - red onion jam - hazelnuts & arugula	
ORGANIC HOMEMADE PORK TERRINE	330
Organic pork - salt (nitrite free) - sourdough bread - pickles	
HOMEMADE PATE EN CROUTE	310
Organic pork, free-range barbary 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	290
Cured Spanish black pig 60g ham	



- Vegetarian Dish

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

Platters to Share

ANTIPASTO MISTO FOR 2

650

Parma ham 20 months - italian mortadella - 24-Month old aged parmigiano reggiano - focaccia garlic and rosemary- artisanal mixed Italian olives

IBERICO "PATA NEGRA" PLATTER FOR 2

590

Jamon ibérico cebo - ibérico chorizo - ibérico lomo de campo - salchichón ibérico - quesos manchego - focaccia rosemary

TRUFFLE PLATTER FOR 2

550

Truffle salchichón - homemade sourdough bread with truffle paste - truffle cow gouda - honey goat truffle gouda - truffle butter - focaccia rosemary



- Vegetarian Dish

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

Italian Kitchen

SPAGHETTI AL POMODORO 	260
Fresh tomato sauce - extra virgin olive oil - basil	
SICILIAN PENNE "ALLA NORMA" 	280
Tomato sauce - eggplant puree - 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	



- Vegetarian 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 	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	



- Vegetarian Dish

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

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	
LAMB SALAD	280
AUS lamb - pickels japanese cucumber - organic tomato - fresh mint - Thai dressing	

ORGANIC JASMINE RICE 	35
---	-----------

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	
EGG FRIED RICE 	220
Egg - garlic - onion - soy sauce	



- Vegeterian Dish

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

Josper Grill

"ENTRECOTE" AUS BLACK ANGUS - 300G RIBEYE GRASS-FED

650

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

GARDEN SALAD 	90
FRENCH FRIES 	110
CREAMY SPINACH 	140
BAKED CAULIFLOWER  Baked cauliflower with comté aop 18-month, mornay sauce, cajun spices	140
STAY GARDEN  Sautéed green beans & baby carrots served with "persillade" sauce	130
SWEET POTATO FRIES  Sweet potato fries - lime - aromatic herbs	130
BRUSSEL SPROUTS  Brussel sprouts - fried garlic - truffle oil - parmesan	130
GRILLED SWEET CORN  Grilled corn - aromatic herbs - parmesan - smoked paprika	130
SAUTEED FOREST MUSHROOM  Garlic - parsley	140
BLANCHED BROCCOLINI  1st harvest Evoo, sea salt flakes	130



- Vegetarian Dish

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

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

ORGANIC PAN SEARED FOIE GRAS 320

Organic pan seared duck foie gras - choux pastry filled with chestnut cream - balsamic glaze - mixed nuts

HOMEMADE ORGANIC, NITRITE FREE PORK SAUSAGES 340

Selection of Toulouse, Italian & chorizo homemade sausages - pickles - dijon mustard - light caramelized onion

AUSTRALIAN BLACK ANGUS BEEF TARTAR 540

AUS black angus tenderloin - capers - shallots - gherkins - Dijon Mustard - tabasco - worchestershire sauce - tomato paste - egg yolk - served with French fries or mixed green salad



- Vegetarian Dish

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

From the Sea

FISH & CHIPS

Beer batter fried Black King Fish - homemade tartar sauce

320**PAN FRIED WILD FRESH SALMON FROM NORWAY**

Crispy skin salmon - sautéed greens - butter sauce

440**PAN SEARED SEABASS FILLET**

Bell pepper purée - sautéed of quinoa - organic tomatoes - sage

390**MUSSEL & FRIES**

500g Canadian Black mussels - white wine sauce with white onions & parsley - Fries

390

- Vegetarian Dish

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

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	RED BERRIES MACARON White chocolate and lime zest mousse - homemade raspberry coulis - fresh berries	220
DAME BLANCHE Vanilla ice cream - crème Chantilly - dark chocolate sauce	210	SALTED CARAMEL VANILLA ECLAIR Mousseline vanilla - salted butter caramel - crème chantilly	190
BABA AU RHUM  Sponge cake - rum - 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	ECLAIR LEMON MERINGUE Fresh zest and lemon juice curd - organic eggs meringue	190
RASPBERRY CHOCOLATE MOUSSE - NEW Chocolate brownie - roasted hazelnut - dark chocolate mousse 57% - raspberry jelly	220	HOMEMADE MACARONS Chocolate intense 70%: Origin Ecuador and Ivory Coast - Vanilla and olive oil: Tahiti vanilla and Extra virgin olive oil - Pistachio and raspberry coulis: 100% pistachio paste - Homemade roasted coffee: Organic coffee bean from Chiang Mai - Salted caramel and Belgium milk chocolate: Coulis caramel with French pure butter and Fleur de sel, Belgium milk chocolate - Yuzu: Yuzu juice from Shikoku island in Japan Choose your flavor: 40 THB per macaron	6 PIECES 230
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
Coupe Colonel Lemon Sorbet & Vodka	150

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
Tropezienne - 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