

PASTRY SHOP

TIRAMISU Biscuit cuillere with coffee - mascarpone cream - cocoa powder	210	BABA AU RHUM Sponge cake - rhum - crème chantilly - orange	260
COFFEE AND HAZELNUT "CHANTECLERC" FROZEN CAKE Meringe - coffee chantilly - praline	210	ECLAIR LEMON MERINGUE Fresh zest and lemon juice curd - organic eggs meringue	210
LIME AND CRANBERRY MOUSSE Belgium white chocolate filled with fresh lime zest mousse and cranberry coulis - financier almond - cranberries	220	SALTED CARAMEL VANILLA ECLAIR Mousseline vanilla - salted butter caramel - crème chantilly	210
YUZU AND ORANGE LAYER CAKE Yuzu and orange mousse - intense yuzu confit - orange jelly - sponge cake - fresh orange zest	230	CAFE GOURMAND Cannele - macaron - coconut truffle - choice of coffee or espresso	220
PROFITEROLES Puff pastry choux Vanilla ice cream - dark chocolate sauce	240	MILLE FEUILLE VANILLA Pure French butter caramelized puff pastry - Tahiti vanilla light mousseline	230
CHEESECAKE Graham cracker crust - homemade blueberry jam	240	ST MONORÉ Puff pastry - caramelized choux - vanilla chantilly cream	230
DAME BLANCHE Vanilla ice cream - crème Chantilly - dark chocolate sauce	240	VANILLA OR CHOCOLATE COOKIE SANDWICH Vanilla or chocolate ice cream - crème chantilly	240
RASPBERRY CHOCOLATE MOUSSE Chocolate brownie - roasted hazelnut - dark chocolate mousse 57% - raspberry jelly	240	SUNDAE ICE CREAM RECOMMENDED FOR 2 Waffle cup - vanilla & chocolate ice-cream - brownie's cubes - caramelized macademia - crème Chantilly - homemade chocolate sauce	390

ICE CREAM

ICE CREAM - 1 SCOOP Chocolate, Vanilla bean	110
SORBET - 1 SCOOP Lemon, Passion Fruit, Coconut, Strawberry	110
COUPE COLONEL Lemon Sorbet & Vodka	290

HOMEMADE MACARONS - 6 PIECES

230

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

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 600 THB will be applied

GROUPS

BELOW CONDITIONS APPLY FOR GROUPS:

- FROM 10 TO 20 PERSONS
- THB 1,090** PER PERSON FOR 3-COURSE DINER
- 50% DEPOSIT REQUIRED UPON BOOKING
- NO SPLIT BILL

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.

 - Vegeterian Dish

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

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

SALADS, SOUPS, APPETIZERS

BEETROOT SALAD WITH GOAT CHEESE CREAM Basil - red radish - lemon dressing - arugula leaves	240	CONFIT MACKEREL SALAD Homemade confit mackerel - pesto - radish - cucumber - dill - red onions - mint - coriander	310
SPICY SEABASS FISH ACCRA Spicy seabass fish cakes - Sriracha mayonnaise	240	BAKED MUSSELS PERSILLADE Garlic - butter - parsley - bread crumbs - sea salt flakes	320
CHAR GRILLED VEGETABLES Summer vegetables - kalamata olives - feta cheese - sundried tomatoes	250	SMOKED ORGANIC DUCK BREAST SALAD Organic smoked duck breast - free range egg - 24-Month old aged parmigiano reggiano - mixed salad - croûtons	330
RUCOLA & PEAR SALAD ADD HOMEMADE SMOKED MACKEREL Rucola salad - fresh pear - roasted pine nuts - walnuts - 24-Month old aged parmigiano reggiano - lemon dressing	250	BLUE SWIMMER CRAB AND AVOCADO SALAD Flaked swimmer crab - marinated mango & orange - avocado - fancy tomato - mixed lettuce - Tobiko - sesame yuzu dressing	340
BLACK TRUFFLE POTATO ESPUMA 64°C Sous-vide STAY Farm free-range & organic egg cooked Black truffle oil - Parsley	260	CANADIAN LOBSTER TAIL SALAD SERVED WITH EGG SAUCE "GRIBICHE" Organic cherry tomatoes - STAY garden green beans - cucumber - onion - arugula - lemon dressing	580
BAKED BUTTERNUT SQUASH WITH FETA CHEESE Mixed roasted hazelnuts - almond slices - pumpkin seeds and sunflower seeds - balsamic glaze - homemade mayonnaise - basil - fried garlic	260	ROASTED PUMPKIN - HOT SOUP Pumpkin - pumpkin seeds - whipping cream	210
APPLE & BLUE CHEESE CHEESE SALAD Mixed greens - granny smith apple - dried cranberries & sultanas - blue cheese	260	GAZPACHO - COLD SOUP Tomato based cold soup - crispy serrano ham - croûtons	220
BURRATINA & ORGANIC TOMATO SALAD Heirloom tomato - burratina - basil - 1st harvest EVOO olive oil	290		

SEAFOOD BAR

HOMEMADE SALMON GRAVLAX (80G) Wild fresh Norwegian salmon - dill crème - condiments - rye 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	580
SEARED YELLOWFIN TUNA CARPACCIO Tuna grade saku AAA - lime - green sauce - rustic sourdough bread	270	IBERICO "PATA NEGRA" PLATTER FOR 2 Jamon ibérico cebo - ibérico chorizo - ibérico lomo de campo - salchichón ibérico - quesos manchego - focaccia rosemary	620
YELLOWFIN TUNA TARTAR Tuna grade saku AAA - avocado - sesame ginger dressing	340	ANTIPASTO MISTO FOR 2 Parma ham 20 months - Italian mortadella - 24-Month old aged parmigiano reggiano - focaccia garlic and rosemary- artisanal mixed Italian olives	680
FRESH SHRIMPS COCKTAIL Poached Phuket fresh shrimps - herbs - homemade cocktail sauce	280	HOMEMADE DUCK RILLETES & ORGANIC HOMEMADE PORK TERRINE 90g of duck rillettes - 120g of organic pork - salt (Nitrite free) pickles - sourdough bread	440
BLACK KING FISH CEVICHE Organic fancy tomatoes - chili - lime - coriander - EVOO olive oil	280	ORGANIC HOMEMADE PORK TERRINE 120g of organic pork - salt (Nitrite free) - pickles - sourdough bread	230
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 590 12 OYSTERS 1090	HOMEMADE DUCK RILLETES 90g of duck rillettes - pickles - sourdough bread	270

CHEESE SHOP

3 CHOICES 300 | 5 CHOICES 410 | 7 CHOICES 520

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

ITALY

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

BRITISH

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
Organic Bastiaansen Blue Cow - Cow's milk - semi hard cheese - slightly spicy and creamy finish

SPAIN

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

DELI AND PLATTERS

JAMON IBERICO DE CEBO "PATA NEGRA"
Cured Spanish black pig 60g ham



 - Vegeterian 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 	320
Mozzarella - basil - tomato sauce	
PEPPERONI	340
Spicy pork sausage - mozzarella - oregano - tomato sauce	
QUATTRO FORMAGGI 	360
Mozzarella - parmigiano reggiano - comté 6 months - blue cheese - tomato sauce	
CAPRICCIOSA	360
Italian cooked ham - Italian black olives - marinated 'carciofi spicchi' artichoke - tomato sauce	
MORTADELLA & PISTACCHIO WHITE PIZZA	420
Italian mortadella - burrata - pistachio - first early royal olive oil - fresh basil	
SMOKED SALMON & BURRATA WHITE PIZZA	420
Smoked salmon - rucola salad - burrata cheese butter - focaccia rosemary	
TARTUFATA WHITE PIZZA 	430
Truffle paste - taleggio cheese - mushroom - egg	
PARMA HAM, BURRATA & RUCOLA	430
Parma ham 20 months - burrata cheese - rucola salad - heirloom organic tomato - tomato sauce	

EGGPLANT ALLA PARMIGIANA 	260
Eggplant - tomato sauce - mozzarella - 24-Month old parmigiano reggiano	
SPAGHETTI AL POMODORO 	290
Fresh tomato sauce - extra virgin olive oil - basil	
SICILIAN PENNE "ALLA NORMA" 	310
Tomato sauce - eggplant purée - creamy burrata cheese	
PENNE ALL'ARRABBIATA 	310
Fresh tomato sauce - fresh chilli - heirloom organic tomato - 24-Month old parmigiano reggiano - first early royal olive oil	
HOMEMADE RAVIOLI ALLA CAPRESE 	310
Ricotta cheese - mozzarella - fresh tomato sauce	
PENNE SALSICCIA & ROSEMARY	320
Italian pork sausage - fresh rosemary - 24-Month old parmigiano reggiano - first early royal olive oil	
TAGLIATELLE AL NERO DI SEPPIA	350
Squid ink - prawns - chorizo - organic tomatoes	
GNOCCHI 	360
Parmesan - cheddar - cream - pesto	
HOMEMADE PAPPARDELLE AL RAGU	390
Stewed AUS angus beef sirloin - fresh homemade pappardelle pasta - tomato sauce	
CLASSIC LASAGNA	390
Beef ragu - mozzarella - tomato sauce	
RISOTTO SCALLOPS & LEMON	460
Carnaroli rice - seared US scallops - gremolata - pine nuts - first early royal olive oil	
BLACK TRUFFLE RISOTTO 	460
Carnaroli rice - truffle paste - black truffle - sabatino truffle oil - Portobello mushroom - taleggio cheese - 24-Month old parmigiano reggiano	
CANADIAN LOBSTER TAIL SPAGHETTI 	590
Canadian lobster tail - spaghetti - heirloom organic tomatoes - 24-Month old parmigiano reggiano	

ASIAN KITCHEN

COLD	
YOUNG PAPAYA SALAD	230
Som tum - peanuts - chili - beans - dried prawns - organic tomatoes	
SEAFOOD VERMICELLI SALAD	280
Squid - prawns - black king fish - chili - Chinese celery - onion - organic tomatoes	
POMELO & PRAWNS SALAD	310
Pomelo - orange - prawns - shallots - peanut - local herbs	
GRILLED BEEF SALAD	310
Charcoal grilled OZ sirloin - cucumber - onions - Chinese celery - heirloom organic tomatoes	
LAMB SALAD	320
AUS lamb - pickels japanese cucumber - organic tomato - fresh mint - Thai dressing	
RAW TUNA SPICY SALAD	340
Laab tuna - prawn cracker - local herbs	
ORGANIC JASMINE RICE 	40

HOT	
EGG FRIED RICE 	220
Egg - garlic - onion - soy sauce	
ARANCINI TOM YUM THAI FUSION	240
Carnaroli rice seasoned with tom yum - shrimp - mozzarella - homemade chili mayonnaise	
ORGANIC CHICKEN CASHEW	260
Free range organic chicken thigh - cashew nuts - capsicum - onion	
SPICY SEAFOOD SOUP	270
Tom yum soup - prawns - squid - fish - Thai spices - mushroom	
FRIED BLACK KING FISH	310
3 flavoured sauce - chili - holy basil	
SOFT SHELL CRAB CURRY	350
Local soft shell crab - egg curry - Chinese celery - onion	
LAMB MASSAMAN	690
Slow cooked AUS lamb shank - coconut massaman curry - potatoes	

JOSPER CHARCOAL GRILL

No side dish included

"WAGYU HANGER STEAK" AUS 250G GRAIN-FED	690
Served with confit tomato - garlic - French fries	
3 LARGE OZ LAMB CUTLETS 400G	850
Sautéed leeks, Baby carrots, Eggplants, Onions purée, Balsamic Lamp Jus (Cooked Medium)	
"NEW YORK STRIP" AUS BLACK ANGUS - 350G STRIPLOIN, GRAIN-FED, 120 DAYS	890
Served with confit tomato - garlic	
"FILLET MIGNON" AUS BLACK ANGUS - 250G TENDERLOIN GRASS-FED	890
Served with confit tomato - garlic	
RIBEYE AUS BLACK ANGUS - 350G GRAIN-FED 150 DAYS, *MBS3+ 	890
Served with confit tomato - garlic	
XL ORGANIC PORK CHOP TOMAHAWK 880G	890
Served with herb sauce	
SURF & TURF	1,190
AUS Black Angus tenderloin 200g. grass-fed - Canadian lobster tail - truffle mashed potatoes - confit garlic - pepper sauce	
"WAGYU RIBEYE" AUS BEEF - 280G WAGYU, GRAIN-FED, *MBS 6+	1,490
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+	2,790
Served with confit tomato - garlic (share for up to 3, please allow 30 minutes)	
"COTE DE BOEUF" WAGYU 1.2 TO 1.4 KG	4,990
Served with confit tomato - garlic (share for up to 3, please allow 30 minutes)	

* 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

RAW AUS BLACK ANGUS BEEF TARTAR	590
AUS black angus tenderloin - capers - shallots - gherkins - Dijon Mustard - tabasco - worchestershire sauce - tomato paste - egg yolk - served with French fries or mixed green salad	
WAGYU BEEF BOURGUIGNON 	580
Beef stew in red wine sauce - carrots - onions - homemade tagliatelle	
SLOW-COOKED OZ BLACK ANGUS GRAIN-FED SHORT RIBS	950
Fresh bok choy slaw - mashed potato	
PRIME AUS CHEESE BURGER & FRIES	390
2 patties of prime AUS beef - organic vintage cheddar cheese - condiments - homemade bun	
SLOW COOKED AUS LAMB SHOULDER	650
Served with mint salsa - fennel - organic fancy tomatoes - cauliflower zucchini - green olives - gold raisin - red onion - eggplant	
ROASTED AUS LAMB RUMP	650
Onion confit - garlic - potatoes - tomato cherry - lamb jus	
SLOW COOKED MEDITERRANEAN LAMB SHANK	690
8 hours slow cooked AUS Lamb Hindshank - Mediterranean marinade - sautéed green beans & baby carrots with persillade - chimichurri sauce	
FREE RANGE CHICKEN THIGH	330
Crispy skin - carrot purée - walnut - kale & 24-Month old aged parmigiano reggiano salad	
ROASTED FREE RANGE GARLIC & HERB BUTTER CHICKEN	580
Free range half chicken red label - roasted rosemary potatoes - Portobello mushroom - Heirloom organic tomatoes - Kalamata olives - lemon - garlic & herbs	
ORGANIC SMOKED FARMER PORK RIBS	550
Free range half rack pork spare ribs - slow cooked 24 hours - BBQ honey & balsamic glaze - stir fried broccolini	
HOMEMADE ORGANIC, NITRITE FREE PORK SAUSAGES	350
Selection of Toulouse, Italian & chorizo homemade sausages - pickles - dijon mustard - light caramelized onion	

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

SIDE DISHES

FRENCH FRIES 	120
GARDEN SALAD 	140
MASHED POTATOES 	140
TRUFFLE PARMESAN FRIES 	140
CREAMY SPINACH 	140
STAY GARDEN 	140
Sautéed green beans & baby carrots served with "persillade" sauce	
SWEET POTATO FRIES 	140
Sweet potato fries - lime - aromatic herbs	
GRILLED SWEET CORN 	140
Grilled corn - aromatic herbs - parmesan - smoked paprika	
BLANCHED BROCCOLINI 	140
1st harvest EVOO, sea salt flakes	
SAUTEED FOREST MUSHROOM 	150
Garlic - parsley	
BAKED CAULIFLOWER 	170
Baked cauliflower with comté aop 18-month, mornay sauce, cajun spices	
BRUSSEL SPROUTS 	170
Brussel sprouts - fried garlic - truffle oil - parmesan	
TRUFFLE MASHED POTATOES 	180

FROM THE SEA

FISH & CHIPS	340
Beer batter fried Black King fish - homemade tartar sauce	
SEARED U.S. SCALLOPS (3 PIECES)	380
Cauliflower purée - bacon bites	
MUSSEL & FRIES	410
500g Canadian black mussels - white wine sauce with white onions & parsley - Fries	
PAN SEARED SEABASS FILLET	420
Bell pepper purée - sautéed of quinoa - organic tomatoes - sage	
LINE CAUGHT BLACK KING FISH	440
Lightly cured - organic tomato, onion - cucumber - basil & kalamata olives salad - cold capsicum sauce	
PAN FRIED WILD FRESH SALMON FROM NORWAY	550
Crispy skin salmon - sautéed greens - butter sauce	
DELUXE SEAFOOD PLATTER FOR 2	1,790
Charcoal Josper Grill Seafood platter: Canadian lobster tail - Tiger prawns - Black king fish - Squids - Canadian mussels - Herbs sauce & seafood sauce - french fries for 2	

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