PASTRY SHOP

TIRAMISU 210
Biscuit cuillere with coffee - mascarpone cream - cocoa powder

COFFEE AND HAZELNUT " CHANTECLERC" FROZEN CAKE 210
Meringe – coffee chantilly - praline

LIME AND CRANBERRY MOUSSE 220
Belgium white chocolate filled with fresh lime zest mousse and cranberry coulis – financier almond - cranberries

YUZU AND ORANGE LAYER CAKE 230
Yuzu and orange mousse – intense yuzu confit – orange jelly - sponge cake - fresh orange zest

PROFITEROLES 240
Puff pastry choux Vanilla ice cream - dark chocolate sauce

CHEESECAKE 240
Graham cracker crust - homemade blueberry jam

DAME BLANCHE 240
Vanilla ice cream - crème Chantilly - dark chocolate sauce

RASPBERRY CHOCOLATE MOUSSE 240
Chocolate brownie - roasted hazelnut - dark chocolate mousse 57% - raspberry jelly

BABA AU RHUM 260
Sponge cake - rhum - crème chantilly – orange

ECLAIR LEMON MERINGUE 210
Fresh zest and lemon juice curd - organic eggs meringue

SALTED CARAMEL VANILLA ECLAIR 210
Mousseline vanilla - salted butter caramel - crème chantilly

CAFE GOURMAND 220
Cannele - macaron - coconut truffle - choice of coffee or espresso

MILLE FEUILLE VANILLA 230
Pure French butter caramelized puff pastry - Tahiti vanilla light mousseline

ST HONORÉ 230
Puff pastry - caramelized choux - vanilla chantilly cream

VANILLA OR CHOCOLATE COOKIE SANDWICH 240
Vanilla or chocolate ice cream - crème chantilly

SUNDAE ICE CREAM RECOMMENDED FOR 2 390
Waffle cup - vanilla & chocolate ice-cream - brownie's cubes - caramelized macademia - crème Chantilly - homemade chocolate sauce

ICE CREAM

ICE CREAM - 1 SCOOP 110
Chocolate, Vanilla bean

SORBET - 1 SCOOP 110
Lemon, Passion Fruit, Coconut, Strawberry

COUPE COLONEL 290
Lemon Sorbet & Vodka

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

FRESCA kitchens deli

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

SALADS, SOUPS, APPETIZERS

BEETROOT SALAD WITH GOAT CHEESE CREAM 240
Basil - red radish - lemon dressing - arugula leaves

SPICY SEABASS FISH ACCRA 240
Spicy seabass fish cakes - Sriracha mayonnaise

CHAR GRILLED VEGETABLES 250
Summer vegetables - kalamata olives - feta cheese - sundried tomatoes

RUCOLA & PEAR SALAD 250
ADD HOMEMADE SMOKED MACKEREL 60
Rucola salad - fresh pear - roasted pine nuts - walnuts - 24-Month old aged parmigiano reggiano - lemon dressing

BLACK TRUFFLE POTATO ESPUMA 260
64°C Sous-vide STAY Farm free-range & organic egg cooked
Black truffle oil - Parsley

BAKED BUTTERNUT SQUASH WITH FETA CHEESE 260
Mixed roasted hazelnuts - almond slices - pumpkin seeds and sunflower seeds - balsamic glaze - homemade mayonnaise - basil - fried garlic

APPLE & BLUE CHEESE CHEESE SALAD 260
Mixed greens - granny smith apple - dried cranberries & sultanas - blue cheese

BURRATINA & ORGANIC TOMATO SALAD 290
Heirloom tomato - burratina - basil - 1st harvest EVOO olive oil

CONFIT MACKEREL SALAD 310
Homemade confit mackerel - pesto - radish - cucumber - dill - red onions - mint – coriander

BAKED MUSSELS PERSILLADE 320
Garlic - butter – parsley – bread crumbs - sea salt flakes

SMOKED ORGANIC DUCK BREAST SALAD 330
Organic smoked duck breast - free range egg - 24-Month old aged parmigiano reggiano - mixed salad – croûtons

BLUE SWIMMER CRAB AND AVOCADO SALAD 340
Flaked swimmer crab - marinated mango & orange - avocado – fancy tomato - mixed lettuce – Tobiko – sesame yuzu dressing

CANADIAN LOBSTER TAIL SALAD SERVED WITH EGG SAUCE " GRIBICHE" 580
Organic cherry tomatoes - STAY garden green beans - cucumber - onion - arugula - lemon dressing

ROASTED PUMPKIN – HOT SOUP 210
Pumpkin - pumpkin seeds - whipping cream

GAZPACHO – COLD SOUP 220
Tomato based cold soup - crispy serrano ham – croûtons

SEAFOOD BAR

HOMEMADE SALMON GRAVLAX (80G) 260
Wild fresh Norwegian salmon - dill crème - condiments - rye bread

SEARED YELLOWFIN TUNA CARPACCIO 270
Tuna grade saku AAA - lime - green sauce - rustic sourdough bread

YELLOWFIN TUNA TARTAR 340
Tuna grade saku AAA - avocado - sesame ginger dressing

FRESH SHRIMPS COCKTAIL 280
Poached Phuket fresh shrimps - herbs - homemade cocktail sauce

BLACK KING FISH CEVICHE 280
Organic fancy tomatoes – chili – lime - coriander – EVOO olive oil

OYSTER BAR 6 OYSTERS 590 I 12 OYSTERS 1090
French imported live oysters Fine de Claire No. 3 - served with Lemon – mignonette sauce – Thai spicy seafood dressing – homemade sourdough bread & butter

CHEESE SHOP

3 CHOICES 300 I 5 CHOICES 410 I 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 (Verdannet) - *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

TRUFFLE PLATTER FOR 2 580
Truffle salchichón - homemade sourdough bread with truffle paste - truffle cow gouda - honey goat truffle gouda - truffle butter - focaccia rosemary

IBERICO " PATA NEGRA" PLATTER FOR 2 620
Jamon ibérico cebo - ibérico chorizo - ibérico lomo de campo - salchichón ibérico - quesos manchego - focaccia rosemary

ANTIPASTO MISTO FOR 2 680
Parma ham 20 months - Italian mortadella - 24-Month old aged parmigiano reggiano - focaccia garlic and rosemary- artisanal mixed Italian olives

HOMEMADE DUCK RILLETTES & ORGANIC HOMEMADE PORK TERRINE 440
90g of duck rillettes - 120g of organic pork – salt (Nitrite free) pickles - sourdough bread

ORGANIC HOMEMADE PORK TERRINE 230
120g of organic pork – salt (Nitrite free) – pickles - sourdough bread

HOMEMADE DUCK RILLETTES 270
90g of duck rillettes – pickles – sourdough bread

HOMEMADE FRESH WILD NORWEGIAN SALMON RILLETTES 260
Fresh wild Norwegian salmon spread - sour cream - white wine - aromatic herbs - rustic sourdough bread

JAMON IBERICO DE CEBO " PATA NEGRA" 320
Cured Spanish black pig 60g ham

- Vegeterian Dish

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

FRESCA kitchens deli

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

- Vegeterian Dish

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

FRESCA kitchens deli

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 I Green Pepper Corn I Chimichurri Sauce - extra virgin oil - mix herbs - garlic I 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

- Vegeterian Dish

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

FRESCA kitchens deli