Opening hours: 18:00 to 23:30hrs

Last food order: 23:00hrs Last drink order: 23:30hrs

# SALADS, SOUPS, APPETIZERS

HOMEMADE DUCK FOIE GRAS SOGNE	620	SMOKED ORGANIC DUCK BREAST SALAD  Organic smoked duck breast - STAY FARM organic egg - 24-Month old aged Parmigiano Reggiano - STAY FARM organic mixed salad - croûtons	350
AUS ANGUS BEEF TENDERLOIN CARPACCIO  STAY FARM organic rocket salad - Italian basil - 24-Month old aged Parmigiano Reggiano - Heirloom tomatoes - pesto	550	<b>YELLOWFIN TUNA &amp; AVOCADO IN CRISPY BAG</b> Tuna grade Saku AAA – avocado - yuzu – microgreens – coriander – 1 <sup>st</sup> harvest EVOO olive oil	350
<b>WILD NORWEGIAN SALMON TARTAR</b> Avocado - green apple - pomelo - sour cream - Evoo 1 <sup>st</sup> harvest olive oil	460	NICOISE SALAD  AAA grade Ahi tuna – STAY FARM organic egg – potato – organic fancy tomatoe	
<b>BLUE SWIMMER CRAB AND AVOCADO SALAD</b> Flaked swimmer crab - marinated mango & orange - avocado - Heirloom tomatoes - STAY FARM organic mixed lettuce - Tobiko - sesame yuzu dressing	380	snow peas - black olive Kalamata - bell pepper - STAY FARM organic Asian mix sa  APPLE & BLUE CHEESE CHEESE SALAD  STAY FARM organic greens - granny smith apple - dried cranberries  & sultanas - blue cheese	<b>260</b>
<b>TUNA TARTARE</b> AAA grade Ahi tuna – avocado – edamame – Japanese cucumber – lime – fried garlic	390	CHAR GRILLED VEGETABLES © Summer vegetables - Kalamata olives - feta cheese - sundried tomatoes	260
FRITTO MISTO Tiger prawn - calamari - King fish - aioli spicy sauce	390	BEETROOT SALAD WITH GOAT CHEESE CREAM 🎡 🔕 Basil - red radish - lemon dressing - STAY FARM arugula leaves	260
BAKED MUSSELS PERSILLADE Garlic - butter - parsley - bread crumbs - sea salt flakes BURRATINA & ORGANIC TOMATO SALADZ	320 320	RUCOLA & PEAR SALAD  ADD HOMEMADE SMOKED MACKEREL  STAY FARM rucola salad - fresh pear - roasted pine nuts - walnuts  24-Month old aged Parmigiano Reggiano - lemon dressing	260 70
Heirloom tomatoes - burratina - basil - 1 <sup>st</sup> harvest EVOO olive oil		SPICY SEABASS FISH ACCRA Spicy seabass fish cakes - Sriracha mayonnaise	260
SEAFOOD BAR			
CANADIAN LOBSTER +/- 500 G  Heirloom tomatoes - STAY FARM organic egg - edamame - pink peppercorn - homemade mayonnaise	790	LOBSTER BISQUE – HOT SOUP  Canadian lobster shells stock – lobster meat - cream - cognac –  Italian parsley – 1st harvest EVOO olive oil	10
OYSTER BAR 6 OYSTERS 620 I 12 OYSTE French imported live oysters Fine de Claire No. 3 - served with	ERS 1190	GAZPACHO – COLD SOUP   Tomato based cold soup - crispy serrano ham - croûtons	30

310

280

320

# **CHEESE SHOP**

80g Wild fresh Norwegian salmon - dill cream - condiments - rye bread

AAA grade Ahi tuna - lime - green sauce - rustic sourdough bread

Organic fancy tomatoes - chili - lime - coriander - 1st harvest EVOO olive oil

lemon - mignonette sauce - Thai spicy seafood dressing

homemade sourdough bread & butter

SEARED YELLOWFIN TUNA CARPACCIO

**HOMEMADE SALMON GRAVLAX** 

**BLACK KING FISH CARPACCIO** 

# 3 CHOICES 320 | 5 CHOICES 450 | 7 CHOICES 590

### **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.

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 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

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

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

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

# **DELI AND PLATTERS**

Tomato based cold soup - crispy serrano ham - croûtons

ROASTED PUMPKIN – HOT SOUP

Pumpkin - pumpkin seeds - whipping cream

JAMON IBERICO DE CEBO "PATA NEGRA" Cured Spanish black pig 60g ham	340
IBERICO "PATA NEGRA" PLATTER FOR 2  Jamon Ibérico cebo - Ibérico chorizo - salchichón Ibérico - quesos Manchego - focaccia rosemary	650
ANTIPASTO MISTO FOR 2	720
TRUFFLE PLATTER FOR 2  Truffle salchichón - homemade sourdough bread with truffle paste - truffle cow gouda - honey goat truffle gouda - truffle butter - focaccia rosemary	650
SWISS CHEESE PLATTER © Emmental AOP - Gruyère AOP - Appenzeller	390
HOMEMADE FRESH WILD NORWEGIAN SALMON RILLETTES Fresh wild Norwegian salmon spread - sour cream - white wine -	290



aromatic herbs - rustic sourdough bread



230

# **ITALIAN KITCHEN**

380

**420** 

450

450

460

330

330

350

240

**50** 

# **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 330 Mozzarella - basil - tomato sauce 350 Spicy pork sausage - mozzarella - oregano - tomato sauce

QUATTRO FORMAGGI Mozzarella - 24-Month old aged Parmigiano Reggiano -

Comté 6 months - blue cheese - tomato sauce **RACLETTE CHEESE** 390

Onion confit - STAY FARM organic rocket - cream sauce -1st harvest EVOO olive oil

**CAPRICCIOSA** Italian cooked ham - Italian black olives marinated 'carciofi spicchi' artichoke - tomato sauce

TARTUFATA WHITE PIZZA 🥪 Truffle paste - Taleggio cheese - mushroom - egg

PARMA HAM, BURRATA & RUCOLA Parma ham 20 months - burrata cheese - STAY FARM organic rucola - Heirloom organic tomatoes - tomato sauce

SMOKED SALMON & BURRATA WHITE PIZZA

Smoked salmon - Stay Farm organic rucola burrata cheese butter - focaccia rosemary

COLD

LOBSTER RAVIOLI Lobster tail - ricotta - eryngii mushroom - shallots - cream	490
HALF CANADIAN LOBSTER SPAGHETTI  Canadian lobster - spaghetti - Heirloom organic tomatoes - 24-month old Parmigiano Reggiano	650
AUTHENTIC SPAGHETTI CARBONARA  Guanciale (Italian cured meat) - Pecorino Romano - 24-Month old Parmigiano Reggiano - STAY FARM organic yolk egg - black pepper	360
HOMEMADE FRESH TAGLIATELLE WITH WILD SALMON AND CAVIAR Shallots - white wine sauce - dill - black pepper	440
CLASSIC LASAGNA Beef ragu - mozzarella - tomato sauce	450
HOMEMADE PAPPARDELLE AL RAGU  Stewed AUS Angus beef sirloin - fresh homemade pappardelle pasta - tomato sauce	<b>420</b>
RISOTTO SCALLOPS & LEMON OCCUPATION Carnaroli rice - seared US scallops - gremolata - pine nuts - 1st harvest EVOO olive oil	470
EggPLANT ALLA PARMIGIANA  Eggplant - tomato sauce - mozzarella - 24-Month old Parmigiano Reggiano	290
BLACK TRUFFLE RISOTTO Carnaroli rice - truffle paste - black truffle - Sabatino truffle oil - Portobello mushroom - Taleggio cheese - 24-Month old Parmigiano Reggiano	470
PENNE SALSICCIA & ROSEMARY  Italian pork sausage - fresh rosemary - 24-Month old  Parmigiano Reggiano - 1st harvest EVOO olive oil	330
SICILIAN PENNE "ALLA NORMA" C Tomato sauce - eggplant purée - creamy burrata cheese	320
SPAGHETTI AL POMODORO Fresh tomato sauce - 1st harvest EVOO olive oil - STAY FARM organic basil	310

# **ASIAN KITCHEN**

LAMB SALAD  AUS lamb - pickels japanese cucumber - Heirloom organic tomatoes fresh mint - Thai dressing
GRILLED BEEF SALAD Charcoal grilled OZ sirloin - cucumber - onions - Chinese celery Heirloom organic tomatoes
RAW TUNA SPICY SALAD Laab tuna - prawn crackers - local herbs

POMELO & PRAWNS SALAD 340 Pomelo - orange - prawns - shallots - peanut - local herbs

SEAFOOD VERMICELLI SALAD Squid - prawns - black king fish - chili - Chinese celery onion - Heirloom organic tomatoes

YOUNG PAPAYA SALAD 🕥 Som tum - peanuts - chili - beans - dried prawns Heirloom organic tomatoes

ORGANIC JASMINE RICE

HOT

LAMB MASSAMAN (V) Slow cooked AUS lamb shank - coconut massaman curry potatoes

RIBEYE AUSTRALIAN BLACK ANGUS GARLIC FRIED RICE Organic Jasmine rice - STAY FARM organic egg coriander - spicy sauce

SOFT SHELL CRAB CURRY Local soft shell crab - egg curry - Chinese celery - onion

ORGANIC CHICKEN CASHEW (\square) Free range organic chicken thigh - cashew nuts capsicum - onion

340 FRIED BLACK KING FISH 3 Flavoured sauce - chili - holy basil

SPICY SEAFOOD SOUP 310 Tom yum soup - prawns - squid - fish - Thai spices - mushroom ARANCINI TOM YUM THAI FUSION 260 Carnaroli rice seasoned with tom yum - shrimp - mozzarella homemade chili mayonnaise

EGG FRIED RICE STAY FARM organic egg - garlic - onion - soy sauce



230

690

**540** 

360

290

# **JOSPER CHARCOAL GRILL**

No side dish included	
"WAGYU HANGER STEAK" AUS 250 G GRAIN-FED Served with confit tomato - confit garlic - French fries	720
BISTECCA – 250 G AUS WAGYU STEAK BISTECCA  STAY FARM rocket salad – French fries – confit tomato – confit garlic – pesto	790
<b>3 LARGE OZ LAMB CUTLETS 350 G</b> Sautéed leeks, baby carrots, eggplants, onions purée, Balsamic lamb Jus (cooked medium)	950
"NEW YORK STRIP" AUS BLACK ANGUS - 350 G STRIPLOIN, GRAIN- FED 120 DAYS Served with confit tomato - confit garlic	980
"FILLET MIGNON" AUS BLACK ANGUS - 250 G TENDERLOIN GRASS-FED Served with confit tomato - confit garlic	980
AUSTRALIAN VEAL CHOP Served with morel mushroom sauce – potato gratin	990
RIBEYE AUS BLACK ANGUS - 350 G GRAIN-FED 150 DAYS, MBS3 + Served with confit tomato - confit garlic	1,090
RIBEYE ON THE BONE AUS +/- 650 G AUS BLACK AUGUS, GRAIN-FED 150 DAYS, MBS 3-Served with confit tomato - confit garlic (Please allow 25 minutes)	1,590
"COTE DE BOEUF" AUS BLACK ANGUS - 1.2 TO 1.4 KG RIBEYE ON THE BONE, GRAIN-FED, 150 DAYS, MBS 3 + Served with confit tomato - confit garlic (share for up to 3, please allow 30 minutes)	2,990

 $^{st}$  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

"COTE DE BOEUF" AUS WAGYU 1.2 TO 1.4 KG

Served with confit tomato - confit garlic (share for up to 3, please allow 30 minutes)

aged Parmigiano Reggiano

# FROM THE LAND

FROM THE LAND	
LAMB TAJINE   AUS lamb - dry apricots - coriander seeds - cumin seeds - saffron - brown jus - served with couscous	590
AUS WAGYU BEEF BOURGUIGNON  Beef stew in red wine sauce - carrots - onions - homemade tagliatelle	590
SLOW-COOKED OZ BLACK ANGUS GRAIN-FED SHORT RIBS Fresh bok choy slaw - mashed potato	980
RAW AUS BLACK ANGUS BEEF TARTAR  AUS black Angus tenderloin - capers - shallots - gherkins -  Dijon mustard - Tabasco - Worchestershire sauce - tomato paste -  STAY FARM organic egg yolk - served with French fries or mixed green salad	590
ROASTED FREE RANGE GARLIC & HERB BUTTER CHICKEN Free range half chicken red label - roasted rosemary potatoes - Portobello mushroom - Heirloom organic tomatoes - Kalamata olives lemon - garlic & herbs	580
ORGANIC SMOKED FARMER PORK RIBS Free range half rack pork spare ribs - slow cooked 24 hours - BBQ honey & balsamic glaze - stir fried broccolini	590
PRIME AUS CHEESE BURGER & FRIES  2 patties of prime AUS beef - organic vintage Cheddar cheese - condiments - homemade bun served with French fries or STAY FARM organic mixed green salad	410
SMASHED PRIME AUS BEEF RACLETTE CHEESE BURGER  Truffle mayo - caramelized onion - STAY FARM organic rocket	440
SLOW COOKED AUS LAMB SHOULDER  Served with mint salsa - fennel - Heirloom organic tomatoes - cauliflower zucchini - green olives - gold raisin - red onion - eggplant	650
SLOW COOKED AUS LAMB SHANK, ROSEMARY HONEY  Glazed carrot - mashed potatoes - lamb jus	690
FREE RANGE CHICKEN THIGH CO Crispy skin – carrot purée – walnut – kale – 24-Month old	330

SELECT I 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	140
GARDEN SALAD	140
DEEP FRIED SWEET CORN  1st harvest Evoo olive oil – 24-Month old Parmigiano Reggiano – smoked paprika	140
STAY GARDEN Sauteed green beans & baby carrots served with "persillade" sauce	140
SWEET POTATO FRIES Sweet potato fries - lime - aromatic herbs	150
MASHED POTATOES 🍪	150
TRUFFLE PARMESAN FRIES 🥝	160
CREAMY SPINACH 🍪	160
BLANCHED BROCCOLINI	160
BRUSSEL SPROUTS Srussel sprouts - fried garlic - truffle oil - 24-Month old parmesan	210
TRUFFLE MASHED POTATOES 🥝	210
TRUFFLE MAC & CHEESE Cheddar cheese – 24-Month old Parmigianino Reggiano – Mozzarella – truffle paste	230

FROM THE SEA	-
LOBSTER THERMIDOR Whole Canadian lobster - 24-Month old Parmigiano Reggiano - STAY FARM organic rucola (please allow 20 minutes)	990
ROASTED SNOWFISH FILLET  Bell pepper beurre blanc - lemon risotto - sour cream - EVOO 1st harvest olive oil	890
PAN FRIED WILD FRESH SALMON FROM NORWAY  Crispy skin salmon - sautéed greens - butter sauce	620
PAN SEARED SEABASS FILLET Bell pepper purée - sautéed quinoa - Heirloom organic tomatoes - sage	440
MUSSEL & FRIES 500g Canadian black mussels – white wine sauce with white onions & parsley – Fries	420
LINE CAUGHT BLACK KING FISH Lightly cured - Heirloom organic tomatoes - onion - cucumber - basil - Kalamata olives salad - cold capsicum sauce	450
DELUXE SEAFOOD PLATTER FOR 2	1,990

Charcoal Josper grill seafood platter: Canadian lobster tail -

tiger prawns - black king fish - squids - Canadian mussels -

herbs sauce & seafood sauce - French fries for 2

4,990

# **PASTRY SHOP**

COFFEE AND HAZELNUT " CHANTECLERC" FROZEN CAKE  Meringue - coffee chantilly - praline	220	VANILLA OR CHOCOLATE COOKIE SANDWICH Tahiti vanilla or chocolate ice cream - crème chantilly	240
ECLAIR LEMON MERINGUE   Fresh zest and lemon juice curd - STAY FARM organic eggs meringue	220	STAY FARM organic eggs - French Cacao Barry	240
SALTED CARAMEL VANILLA ECLAIR  Mousseline vanilla - salted butter caramel - crème chantilly	220	dark chocolate 70% - French butter - almond  PROFITEROLES	250
CAFE GOURMAND O	230	Puff pastry choux - Tahiti vanilla ice cream - dark chocolate sauce	
choice of coffee or espresso  PINEAPPLE VERRINE	230	CHEESECAKE Graham cracker crust - homemade blueberry jam	250
Roasted Phuket pineapple - organic Chiang Mai honey - mascarpone cream - biscuit crumble - homemade Tahiti vanilla ice cream	200	DAME BLANCHE Tahiti vanilla ice cream - crème Chantilly - dark chocolate sauce	250
HAZELNUT VERRINE  Namelaka chocolate cream - hazelnut sponge - crunchy feuilletine homemade gianduja mousse - roasted hazelnut - meringue	230	BURNT CHEESE CAKE "GATEAU BASQUE"  Homemade pastry cream - vanilla paste - whipping cream	250
LIME AND CRANBERRY MOUSSE  Belgium white chocolate filled with fresh lime zest mousse and cranberry coulis – financier almond - cranberries	230	Sponge cake - rhum - crème chantilly - orange	260
<b>TIRAMISU</b> Biscuit cuillère with coffee - mascarpone cream - cocoa powder	240	RASPBERRY PISTACHIO TART  STAY FARM organic eggs – almond – French butter – whipping cream	280
RASPBERRY CHOCOLATE MOUSSE Chocolate brownie - roasted hazelnut - dark chocolate mousse 57% - raspberry jelly	240	FRESH BLUEBERRY TART  Homemade tart shell - cream cheese filling - crumble	320

# **HOMEMADE ICE CREAM**

NO FOOD ADDITIVES AND PRESERVATIVES

ICE CREAM - 1 SCOOP

110

- Tahiti Vanilla

French Cream - STAY FARM Yolk Eggs - Milk

- Ghana 85% Chocolate
  - French Cream STAY FARM Yolk Eggs Milk
- **Roasted Hazelnut and Salted Caramel** French Cream - STAY FARM Yolk Eggs -Hazelnut Nougatine - Salty Caramel

### **HOMEMADE SORBETS**

**NO FOOD ADDITIVES AND PRESERVATIVES** 

SORBET - 1SCOOP

110

- Phuket Mango
- Lemon & Lime
- Raspberry
- Roasted Coconut

**COUPE COLONEL** 

290

230

Lemon - lime & vodka

# **POUND BIRTHDAY CAKES**

Let our pastry chef create the perfect cake for your birthday!

<u>AVAILABLE ANYTIME</u>:

FROZEN CAKE - 12 SLICES

**COFFEE & HAZELNUT "CHANTECLERC"** 

1,500

**ORDER 24 HOURS IN ADVANCE:** 

**CHEESECAKE - 12 SLICES TIRAMISU CAKE - 12 SLICES**  1,200

**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

# HOMEMADE MACARONS - 6 PIECES (3)



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

# **GROUPS**

## **BELOW CONDITIONS APPLY FOR GROUPS:**

- FROM 10 TO 20 PERSONS
- THB 1,190++ 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 Bakery Team. 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





