




Salads, Soups, Appetizers

BEETROOT SALAD WITH GOAT CHEESE CREAM 	260
Basil - red radish - lemon dressing - arugula leaves	
SPICY SEABASS FISH ACCRA	260
Spicy seabass fish cakes - Sriracha mayonnaise	
CHAR GRILLED VEGETABLES 	260
Summer vegetables - kalamata olives - feta cheese - sundried tomatoes	
RUCOLA & PEAR SALAD	260
ADD HOMEMADE SMOKED MACKEREL 	70
Rucola salad - fresh pear - roasted pine nuts - walnuts - 24-Month old aged Parmigiano Reggiano - lemon dressing	
APPLE & BLUE CHEESE SALAD	260
Mixed greens - granny smith apple - dried cranberries & sultanas - blue cheese	
BURRATINA & ORGANIC TOMATO SALAD 	320
Heirloom tomato - burratina - basil - 1st harvest EVOO olive oil	
BAKED MUSSELS PERSILLADE	330
Garlic - butter - parsley - bread crumbs - sea salt flakes	
SMOKED ORGANIC DUCK BREAST SALAD	350
Organic smoked duck breast - free range egg - 24-Month old aged Parmigiano Reggiano - mixed salad - croûtons	
HOMEMADE DUCK FOIE GRAS	620
80g foie gras slice - fleur de sel de Guerande - pink peppercorns - homemade brioche - red onion jam - hazelnuts - STAY farm arugula	
BLUE SWIMMER CRAB AND AVOCADO SALAD	380
Flaked swimmer crab - marinated mango & orange - avocado - fancy tomato - mixed lettuce - Tobiko - sesame yuzu dressing	
YELLOWFIN TUNA & AVOCADO IN CRISPY BAG	350
Tuna grade Saku AAA - avocado - yuzu - microgreens - coriander - 1st harvest EVOO olive oil	
NICOISE SALAD	370
AAA grade Ahi tuna - STAY FARM organic egg - potato - organic fancy tomatoes - snow peas - black olive Kalamata - bell pepper - STAY FARM organic Asian mix salad	
TUNA TARTARE	390
AAA grade Ahi tuna - avocado - edamame - Japanese cucumber - lime - fried garlic	
FRITTO MISTO	390
Tiger prawn - calamari - King fish - aioli spicy sauce	



- Vegetarian Dish

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Salads, Soups, Appetizers

WILD NORWEGIAN SALMON TARTAR

460

Avocado - green apple - pomelo - sour cream - Evoo 1st harvest olive oil

AUS ANGUS BEEF TENDERLOIN CARPACCIO

550

STAY FARM organic rocket salad - Italian basil - 24-Month old aged Parmigiano Reggiano - Heirloom tomatoes - pesto

CANADIAN LOBSTER SALAD

790

Heirloom tomatoes - STAY FARM organic egg - edamame - pink peppercorn - homemade mayonnaise

ROASTED PUMPKIN - HOT SOUP



230

Pumpkin - pumpkin seeds - whipping cream

GAZPACHO - COLD SOUP

380

Tomato based cold soup - crispy serrano ham - croûtons

LOBSTER BISQUE - HOT SOUP

380

Canadian lobster shells stock - lobster meat - cream - cognac - Italian parsley - 1st harvest EVOO olive oil

Seafood Bar

SEARED YELLOWFIN TUNA CARPACCIO

280

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

HOMEMADE SALMON GRAVLAX

310

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

BLACK KING FISH CARPACCIO

320

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

OYSTER BAR

6 OYSTERS 620 | 12 OYSTERS 1190

French imported live oysters Fine de Claire No. 3 - served with lemon - mignonette sauce - Thai spicy seafood dressing - homemade sourdough bread & butter



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Cheese Shop

CHEESE SHOP

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.

FRANCE

Beaufort AOP outdoor summer pasturage (Verdannot) - Raw cow's milk - semi soft - nutty & sweet

Comté AOP 18-Month Fort des Rousses (Juraflöre) - Raw cow's milk - semi soft - fruity

Comté AOP 6-8 Months Fort des Rousses (Juraflöre) - 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

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



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Deli and Platters

TRUFFLE PLATTER FOR 2

650

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

650

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

ANTIPASTO MISTO FOR 2

720

Parma ham 20 months - Italian mortadella - 24-month old aged
Parmigiano Reggiano - focaccia garlic and rosemary- artisanal
mixed Italian olives

HOMEMADE FRESH WILD NORWEGIAN SALMON RILLETTES

290

Fresh wild Norwegian salmon spread - sour cream - white wine -
aromatic herbs - rustic sourdough bread

JAMON IBERICO DE CEBO "PATA NEGRA"

Cured Spanish black pig 60g ham



340

SWISS CHEESE PLATTER

390

Emmental AOP - Gruyère AOP - Appenzeller



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Italian Kitchen

EGGPLANT ALLA PARMIGIANA



Eggplant - tomato sauce - mozzarella - 24-Month old Parmigiano Reggiano

290

SPAGHETTI AL POMODORO



Fresh tomato sauce - extra virgin olive oil - basil

310

SICILIAN PENNE "ALLA NORMA"



Tomato sauce - eggplant purée - creamy burrata cheese

320

PENNE SALSICCIA & ROSEMARY

Italian pork sausage - fresh rosemary - 24-Month old Parmigiano Reggiano - first early royal olive oil

330

AUTHENTIC SPAGHETTI CARBONARA

Guanciale (Italian cured meat) - Pecorino Romano - Parmigiano Reggiano 24 Months - STAY Farm organic yolk egg - Black pepper

360

HOMEMADE PAPPADELLE AL RAGU

Stewed AUS Angus beef sirloin - fresh homemade pappardelle pasta - tomato sauce

420

HOMEMADE FRESH TAGLIATELLE WITH WILD SALMON AND CAVIAR

Shallots - white wine sauce - dill - black pepper

440

CLASSIC LASAGNA

Beef ragu - mozzarella - tomato sauce

450

RISOTTO SCALLOPS & LEMON

Carnaroli rice - seared US scallops - gremolata - pine nuts - first early royal olive oil

470

BLACK TRUFFLE RISOTTO



Carnaroli rice - truffle paste - black truffle - Sabatino truffle oil - Portobello mushroom - Taleggio cheese - 24-Month old Parmigiano Reggiano

470

HALF CANADIAN LOBSTER SPAGHETTI

Canadian lobster - spaghetti - herloom organic tomatoes - 24-month old Parmigiano Reggiano

650

LOBSTER RAVIOLI

Lobster tail - ricotta - eryngii mushroom - shallots - cream

490



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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 	330
Mozzarella - basil - tomato sauce	
PEPPERONI	350
Spicy pork sausage - mozzarella - oregano - tomato sauce	
QUATTRO FORMAGGI 	380
Mozzarella - Parmigiano Reggiano - Comté 6 months - blue cheese - tomato sauce	
RACLETTE CHEESE	390
Onion confit - STAY FARM organic rocket - cream sauce - 1 st harvest EVOO olive oil	
CAPRICCIOSA	420
Italian cooked ham - Italian black olives - marinated 'carciofi spicchi' artichoke - tomato sauce	
SMOKED SALMON & BURRATA WHITE PIZZA	460
Smoked salmon - rucola salad - burrata cheese butter - focaccia rosemary	
TARTUFATA WHITE PIZZA 	450
Truffle paste - Taleggio cheese - mushroom - egg	
PARMA HAM, BURRATA & RUCOLA	450
Parma ham 20 months - burrata cheese - rucola salad - heirloom organic tomato - tomato sauce	



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Asian Kitchen


COLD

YOUNG PAPAYA SALAD	240
Som tum - peanuts - chili - beans - dried prawns - organic tomatoes	
SEAFOOD VERMICELLI SALAD	320
Squid - prawns - black king fish - chili - Chinese celery - onion - organic tomatoes	
POMELO & PRAWNS SALAD	340
Pomelo - orange - prawns - shallots - peanut - local herbs	
GRILLED BEEF SALAD	330
Charcoal grilled OZ sirloin - cucumber - onions - Chinese celery - heirloom organic tomatoes	
LAMB SALAD	330
AUS lamb - pickels Japanese cucumber - organic tomato - fresh mint - Thai dressing	
RAW TUNA SPICY SALAD	350
Laab tuna - prawn cracker - local herbs	

ORGANIC JASMINE RICE 

50

HOT

EGG FRIED RICE 	230
Egg - garlic - onion - soy sauce	
ARANCINI TOM YUM THAI FUSION	260
Carnaroli rice seasoned with tom yum - shrimp - mozzarella - homemade chili mayonnaise	
ORGANIC CHICKEN CASHEW	290
Free range organic chicken thigh - cashew nuts - capsicum - onion	
SPICY SEAFOOD SOUP	310
Tom yum soup - prawns - squid - fish - Thai spices - mushroom	
FRIED BLACK KING FISH	340
3 flavoured sauces - chili - holy basil	
SOFT SHELL CRAB CURRY	360
Local soft shell crab - egg curry - Chinese celery - onion	



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From the Grill

"WAGYU HANGER STEAK" AUS 250G GRAIN-FED

Served with confit tomato - garlic - French fries

720

BISTECCA – 250 G AUS WAGYU STEAK BISTECCA

STAY FARM rocket salad - French fries - confit tomato - confit garlic - pesto

790

STEAK & FRIES - AUS SIRLOIN BLACK ANGUS

confit tomato - garlic - French fries

690

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

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

1st harvest Evoo olive oil, sea salt flakes

160

BRUSSEL SPROUTS

Brussel sprouts - fried garlic - truffle oil - 24-Month old parmesan

210

TRUFFLE MASHED POTATOES

210

TRUFFLE MAC & CHEESE

Cheddar cheese - 24-Month old Parmigiano Reggiano - Mozzarella - truffle paste

230



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From the Land

RAW AUS BLACK ANGUS BEEF TARTAR

590

AUS black Angus tenderloin - capers - shallots - gherkins - Dijon Mustard - Tabasco - Worcestershire sauce - tomato paste - egg yolk - served with French fries or mixed green salad

WAGYU BEEF BOURGUIGNON

590

Beef stew in red wine sauce - carrots - onions - homemade tagliatelle



PRIME AUS CHEESE BURGER & FRIES

410

2 patties of prime AUS beef - organic vintage cheddar cheese - condiments - homemade bun

SMASHED PRIME AUS BEEF RACLETTE CHEESE BURGER

440

Truffle mayo - caramelized onion - STAY FARM organic rocket

FREE RANGE CHICKEN THIGH

330

Crispy skin - carrot purée - walnut - kale & 24-Month old aged Parmigiano Reggiano salad

LAMB TAJINE

590

AUS lamb - dry apricots - coriander seeds - cumin seeds - saffron - brown jus - served with couscous

From the Sea

MUSSEL & FRIES

420

500g Canadian black mussels - white wine sauce with white onions & parsley - fries

PAN SEARED SEABASS FILLET

440

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

PAN FRIED WILD FRESH SALMON FROM NORWAY

620

Crispy skin salmon - sautéed greens - butter sauce

LOBSTER THERMIDOR

990

Whole Canadian lobster - 24-Month old parmigiano reggiano - STAY Garden rucola salad (please allow 20 minutes)

ROASTED SNOWFISH FILLET

890

Bell pepper beurre blanc - lemon risotto - sour cream - EVOO 1st harvest olive oil



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Pastery Shop

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



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Pastry Shop

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

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 - 1 SCOOP

110

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

COUPE COLONEL

290

Lemon - lime & vodka

**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.



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FRESCA
kitchens deli