

RIB ROOM AND BAR

CHEF'S RECOMMENDATION



THAI WAGYU by Nor Nuea

Raised right here in Thailand, the Thai Wagyu from the Ranchers at Nor Nuea is a cross breed of F-1 Japanese Wagyu and Grain Fed for 600 days. Chef Philippe Gaudal has put his magic touch to several entrée's featuring Picanha and Hanger Steak Cuts.

THAI WAGYU HANGER STEAK 150g 750

Anna Potato, Red Wine Shallot Sauce

PICANHA STEAK 150g 750

Marrow Bone, Romesco, Chimichurri

STARTERS

WILD ROCKET SALAD 390

Semi-Dried Tomatoes, Green Apple, Montasio Cheese and Balsamic Vinegar

PÂTÉ EN CROÛTE "PERIGORD" 450

Duck, Truffle and Foie Gras with Homemade Pickles

RIB ROOM CAESAR SALAD 450

Prepared at Your Table

ESCARGOTS & BONE MARROW 490

Sautéed in Garlic & Butter Sauce, Roasted Marrow Bone and Herbs Arlettes

CLASSIC CRAB CAKE 590

Shaved Pickled and Raw Vegetable Salad and Duo Sauce

PAN-FRIED FOIE GRAS 790

Glazed Grape, Guanaja Chocolate Sauce

HOKKAIDO SEA SCALLOP 790

Baked in Shell with Chardonnay Wine Sauce and Mushroom Duxelle

BEEF TARTARE 150 GR. 990

Prepared at Your Table
Served with French Fries, Tossed Salad and Bread Toast

PARMA HAM 12 MONTHS CULATELLO DI ZIBELLO 1,050

SOUPS

PORCINI MUSHROOM CREAM SOUP 390

Black Truffle Oil and Mushroom Ravioli

LOBSTER BISQUE 420

with Lobster Remoulade

"GRATINEE À L'OIGNON" ONION SOUP 420

Traditional French Style Soup Gratinated with Aged "Comté" Cheese

MEAT

SLOW COOKED CHICKEN BREAST 700

Parmesan Gnocchi, Roasted Baby Onion and Chicken Jus

KUROBUTA PORK TENDERLOIN 750

Pulled, Belly, Crispy, Lardo, Romesco and "Gratin Lyonnais"

DRY AGED ORGANIC MUSCOVY DUCK BREAST 950

Orange Glazed Baby Carrot, Kumquat Confit and Bigarade Sauce

ROASTED HALF OR FULL RACK OF LAMB 1,500 / 2,900

Wilted Rocket, Roasted Garlic, Wood Oven Baked Whole Turnip

SEAFOOD

PAN FRIED HEBRIDEAN SCOTTISH SALMON FILLET 950

Prawn, Baby Octopus, Chorizo Paella and Rice Puff

SNOW FISH FILLET 1,200

White Miso Paste, Pistachio, Pea Puree and Seaweed Hash

SEAFOOD PLATTER: 3,000

River Prawn, Half Maine Lobster, Baked Scallop, Grilled Sea Snail and Tiger Prawn

PASTA

LOBSTER TAGLIOLINI 1,200
Homemade Tagliolini, Lobster and Newburg Sauce

SPAGHETTI CARBONARA 750
Classic French Carbonara, Pancetta and Parmesan Crips

STEAK SIGNATURES

STEAK AU POIVRE A LA CRÈME 1,500
Prepared at Your Table
Beef Tenderloin with Cream Pepper Sauce

STEAK DIANE 1,600
Prepared at Your Table
Beef Tenderloin with Brandy and Mushroom Sauce

CAFÉ DE PARIS 1,600
Australian 120 Days Grain Fed Sirloin
Served with French Fries and Mixed Salad Walnut Dressing

TOURNEDOS ROSSINI 1,950
Australian Tenderloin, Pan-Fried Duck Liver on Anna Potato served with Truffle and Madeira Sauce

SURF & TURF 2,100
Grilled Australian 120 Days Grain Fed Tenderloin, Half Maine Lobster or River Prawn

SELECTIONS OF PREMIUM BEEF Recommended by Chef Philippe Gaudal



ANGUS BEEF 120 DAYS GRAIN FED

Sirloin 250g 1,300

Rib Eye 250g 1,400

Tenderloin 200g 1,500



SAKON NAKHON THAI WAGYU GRAIN FED 600 DAYS MBS 8

Rib Eye 250g 1,900

Tenderloin 200g 1,950



WAGYU BEEF 400 DAYS GRAIN FED

Rib Eye 250g 1,950

Tenderloin 200g 1,990



WAGYU BEEF "F1 STOCKYARD BLACK LABEL"

Rib Eye 250g 2,800

Tenderloin 200g 2,900



T-BONE 600g 2,700

Tenderloin and Sirloin



BLACK ONYX AUSTRALIAN TOMAHAWK 4,900

270 Days Grain Fed 1,500g (Portion for Two)

ALL GRILLED ITEMS SERVED WITH ONE KIND OF SAUCE

Peppercorn Sauce
Mushroom Cream
Red Wine Sauce

Béarnaise Sauce
Red Wine Shallot
Beurre Café De Paris

Stilton Blue Cheese
Albufera Sauce

SIDE DISHES

Baked Potato
Gratin Dauphinois
Broccoli Head
Baby Carrot
Onion Ring

French Fries
Homemade Wedges
Creamed Spinach
Sautéed Mushrooms
Black Truffle Mashed Potato

Smooth Mashed Potato
Baby Mixed Salad
Asparagus Spears
Sautéed Spinach

LOBSTER MAC & CHEESE 250

Gratinated Prawns & Macaroni in Lobster Sauce with Comté and Parmesan Cheese

COOKING TEMPERATURES:

RARE Cool, Red Center

MEDIUM Hot, Pink Center

WELL DONE Not Recommended

MEDIUM RARE Warm, Red Center

MEDIUM WELL Lasting Pink

Subject to 10% service charge and VAT

Chef Recommended

ราคายังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม (02/22)

Sharing Menu