

RIB ROOM AND BAR

CHEF'S RECOMMENDATION

STEAK AU POIVRE 1,400

A global steakhouse favorite, this classic preparation features your choice of Certified Angus Beef Tenderloin, Rib Eye or Sirloin prepared at your table with a fresh black peppercorn sauce and flambéed with Jack Daniel's whisky.

STARTERS

WILD ROCKET SALAD 350

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

 **PÂTÉ EN CROÛTE "PERIGORD"** 390

Duck, Truffle and Foie Gras with Homemade Pickles

 **RIB ROOM CAESAR SALAD** 450

Prepared at Your Table

 **ESCARGOTS & BONE MARROW** 450

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

CLASSIC CRAB CAKE 550

Shaved Pickled and Raw Vegetable Salad and Duo Sauce

PAN-FRIED FOIE GRAS 750

Glazed Grape, Guanaja Chocolate Sauce

 **HOKKAIDO SEA SCALLOP** 750

Baked in Shell with Chardonnay Wine Sauce and Mushroom Duxelle

 **BEEF TARTARE 150 GR.** 950

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

 **PARMA HAM 12 MONTHS CULATELLO DI ZIBELLO** 990

SOUPS

PORCINI MUSHROOM CREAM SOUP 390

Black Truffle Oil and Mushroom Ravioli

LOBSTER BISQUE 420

with Lobster Remoulade

 **"GRATINEE À L'OIGNON" ONION SOUP** 390

Traditional French Style Soup Gratinated with Aged "Comté" Cheese

MEAT

SLOW COOKED CHICKEN BREAST 600

Parmesan Gnocchi, Roasted Baby Onion and Chicken Jus

KUROBUTA PORK TENDERLOIN 650

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

 **DRY AGED ORGANIC MUSCOVY DUCK BREAST** 950

Leg Confit Served in Baked "Tarbais" Beans Cassoulet

 **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 900

Prawn, Baby Octopus, Chorizo Paella and Rice Puff

 **SNOW FISH FILLET** 950

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 DIANE 1,500

Prepared at Your Table
Beef Tenderloin with Brandy and Mushroom Sauce

CAFÉ DE PARIS 1,500

Australian 120 Days Grain Fed Sirloin
Served with French Fries and Mixed Salad Walnut Dressing

SURF & TURF 2,100

Grilled Australian 120 Days Grain Fed Tenderloin,
Half Maine Lobster  or River Prawn

 **TOURNEDOS ROSSINI** 1,900

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

SELECTIONS OF PREMIUM BEEF Recommended by Chef Philippe Gaudal

ANGUS BEEF 120 DAYS GRAIN FED



Sirloin 250g 1,200

Rib Eye 250g 1,300

Tenderloin 200g 1,400

SAKON NAKHON THAI WAGYU GRAIN FED 600 DAYS MBS 8



Rib Eye 250g 1,800

Tenderloin 200g 1,900

WAGYU BEEF 400 DAYS GRAIN FED



Rib Eye 250g 1,850

Tenderloin 200g 1,950

WAGYU BEEF "F1 STOCKYARD BLACK LABEL"



Rib Eye 250g 2,600

Tenderloin 200g 2,800

T-BONE 600g  2,500

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

150

LOBSTER MAC & CHEESE

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

250


COOKING TEMPERATURES:

RARE Cool, Red Center **MEDIUM RARE** Warm, Red Center
MEDIUM Hot, Pink Center **MEDIUM WELL** Lasting Pink
WELL DONE Not Recommended

Subject to 10% service charge and VAT

 Chef Recommended

ราคายังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม (11/21)

 Sharing Menu