

RIB ROOM AND BAR

DESSERTS



CHOCOLATE SENSATION 420
dark chocolate fondant
and white chocolate ice cream

CHOCOLATE FONDUE 500
served with yuzu marshmallow and amaretti cookies
and seasonal fruits

PROFITEROLES AU CHOCOLATE 300
Choux pastry filled with vanilla ice cream
served with hot chocolate sauce

THE “GRAND MARNIER CRÈME BRÛLÉE” 300
orange flavour custard cream, fresh berries

BABA “BOUCHON” AU RHUM 400
Baba cake soak in Rum and spices syrup,
serve with mascarpone cream, flambé on table side

FLAMBÉ OF THE SEASON 480
classical flambé dessert prepared at your table side
served with homemade ice cream

ICE CREAM AND SHERBET MAISON per scoop 150
all our ice creams and sherbets are made in the restaurant
using only the finest ingredients

ICE CREAMS FLAVORS: Vanilla, chocolate, coffee, rum raisin,
pistachio, mascarpone, white chocolate and coconut

SHERBETS FLAVORS: Lemon, raspberry, strawberry and lychee

SET MENU

Baht 2,000 per person

RIB ROOM CAESAR SALAD
prepared at your table side

BURRATA & MARINATED CHERRY TOMATO
wild rocket salad, pesto oil

LOBSTER BISQUE
with lobster remoulade

PORCINI MUSHROOM CREAM SOUP
black truffle oil and mushroom ravioli



AUSTRALIAN ANGUS BEEF 120 DAYS GRAIN FED
* Tenderloin 200g * Rib Eye 250g *

SLOW COOKED CHICKEN BREAST
soubise puree, roasted shallots

SNOW FISH FILLET
white miso paste, pistachio, pea puree and seaweed hash

MAINE LOBSTER TAGLIOLINI
homemade tagliolini with Newburg sauce



PROFITEROLES AU CHOCOLATE
Choux pastry filled with vanilla ice cream served with hot chocolate sauce

THE “GRAND MARNIER CRÈME BRÛLÉE”
orange flavour custard cream, fresh berries

Mignardise
Illy coffee OR selection of fine Teas

Subject to 10% service charge and VAT.

ราคายังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม (03/19)