


RIB ROOM AND BAR

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	
ICEBERG LETTUCE WEDGE	390
Blue Cheese Dressing, Bacon, Croutons and Salted Egg Yolk	
 RIB ROOM CAESAR SALAD	450
Prepared at Your Table	
 ESCARGOTS & BONE MARROW	450
Sautéed in Garlic & Butter Sauce, Roasted Marrow Bone and Herbs Arlettes	
 MARENNES SPECIAL OYSTERS	3 PCS / 6 PCS
COLD : Chilled on Ice served with Condiments	490 / 950
HOT : Rockefeller, Florentine or Porcini Mushroom	490 / 950
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	390
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 "Tarbaix" 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	
MAINE LOBSTER	1,900
Grilled or Thermidor	
 SEAFOOD PLATTER:	2,200
River Prawn, Baked Oyster, Baked Scallop, Grilled Sea Snail and Tiger Prawn	

PASTA

LOBSTER TAGLIOLINI	900
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	1,500
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	1,900
Grilled Australian 120 Days Grain Fed Tenderloin, Grilled 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
	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	
	Tenderloin and Sirloin	2,500
	BLACK ONYX AUSTRALIAN TOMAHAWK	
	270 Days Grain Fed 1,500g (Portion for Two)	4,900
	MATSUSAKA BEEF A5	Sirloin 200g
	The Highest Japanese Marbling Score	5,500

ALL GRILLED ITEMS SERVED WITH ONE KIND OF SAUCE

Peppercorn Sauce	Béarnaise Sauce	Stilton Blue Cheese
Mushroom Cream	Red Wine Shallot	Albufera Sauce
Red Wine Sauce	Beurre Café De Paris	

SIDE DISHES

Baked Potato	French Fries	Smooth Mashed Potato
Gratin Dauphinois	Homemade Wedges	Baby Mixed Salad
Broccoli Head	Creamed Spinach	Asparagus Spears
Baby Carrot	Sautéed Mushrooms	Sautéed Spinach
Onion Ring	Black Truffle Mashed Potato	

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 (01/21)

 Sharing Menu