

# 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, Ribeye 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** 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 "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, Baked Lobster Tail, 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 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, Baked Lobster Tail 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**  4,900  
270 Days Grain Fed 1,500g (Portion for Two)

## 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** 250  
Gratinated Prawns & Macaroni in Lobster Sauce with Comté and Parmesan Cheese


## COOKING TEMPERATURES:

- |                  |                  |                    |                  |
|------------------|------------------|--------------------|------------------|
| <b>RARE</b>      | Cool, Red Center | <b>MEDIUM RARE</b> | Warm, Red Center |
| <b>MEDIUM</b>    | Hot, Pink Center | <b>MEDIUM WELL</b> | Lasting Pink     |
| <b>WELL DONE</b> | Not Recommended  |                    |                  |

Subject to 10% service charge and VAT

 Chef Recommended

ราคายังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม (09/21)

 Sharing Menu