

# RIB ROOM AND BAR

## DESSERTS



**CHOCOLATE SENSATION** 400  
dark chocolate fondant  
and white chocolate ice cream

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

**PROFITEROLES AU CHOCOLATE** 280  
Choux pastry filled with vanilla ice cream  
served with hot chocolate sauce

**THE “GRAND MARNIER CRÈME BRÛLÉE”** 280  
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** 450  
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 (01/19)