



3 COURSES SET MENU

Baht 2,000 per person

RIB ROOM CAESAR SALAD

Prepared at Your Table

LOBSTER BISQUE

with Lobster Remoulade

PORCINI MUSHROOM CREAM SOUP

Black Truffle Oil and Mushroom Ravioli



AUSTRALIAN ANGUS BEEF 120 DAYS GRAIN FED

* Tenderloin or Rib Eye *

SNOW FISH FILLET

White Miso Paste, Pistachio, Pea Puree and Seaweed Hash

DRY AGED ORGANIC MUSCOVY DUCK BREAST

Orange Glazed Baby Carrot, Kumquat Confit and Bigarade Sauce



APPLE TART TATIN

The Classic French Apple Tart Baked to Order
served with Vanilla Ice Cream

GRAND MARNIER CRÈME BRÛLÉE

Orange Flavour Custard Cream, Fresh Berries

Not applicable for any discount cards
Subject to 10% service charge and VAT