

RIB ROOM AND BAR

CHEF'S RECOMMENDATION

WOOD OVEN BBQ BRISKET 2,400

Chef Philippe is proud to present his Wood Oven BBQ Brisket perfect for sharing of 2 or 3 diners and served with Gratin Lyonnais, Onion Rings, Coleslaw and our secret BBQ Sauce

STARTERS

WILD ROCKET SALAD 390
Semi-Dried Tomatoes, Green Apple, Montasio Cheese and Balsamic Vinegar

 **PÂTÉ EN CROÛTE "PERIGORD"** 450
Duck, Truffle and Foie Gras with Homemade Pickles

 **RIB ROOM CAESAR SALAD** 450
Prepared at Your Table

 **ESCARGOTS IN PARSLEY BUTTER** 490
Sourdough, Garlic, Confit, Marrow Bone, Rocket Salad

CLASSIC CRAB CAKE 590
Shaved Pickled and Raw Vegetable Salad and Duo Sauce

PAN-FRIED FOIE GRAS 790
Eryngii Mushroom Tart, Duck Jus

 **SEAR U.S. SCALLOP** 890
Crispy Rice, Spanish Saffron Veloute

 **BEEF TARTARE 150g** 990
Prepared at Your Table
Served with French Fries, Tossed Salad and Bread Toast

 **FINE DE CLAIRE SPECIAL OYSTER 3 PCS / 6 PCS**
COLD: Chilled on Ice served with Condiment 550/999

 **PARMA HAM 12 MONTHS CULATELLO DI ZIBELLO** 1,050

SOUPS

PORCINI MUSHROOM CREAM SOUP 390
Black Truffle Oil and Mushroom Ravioli

LOBSTER BISQUE 420
with Lobster Remoulade


 **"GRATINEE À L'OIGNON" ONION SOUP** 420
Traditional French Style Soup Gratinated with Aged "Comté" Cheese

MEAT

SLOW COOKED CHICKEN BREAST 700
Parmesan Gnocchi, Roasted Baby Onion and Chicken Jus

KUROBUTA PORK TENDERLOIN 750
Pulled, Belly, Crispy, Lardo, Romesco and "Gratin Lyonnais"

 **DRY AGED ORGANIC MUSCOVY DUCK BREAST** 950
Orange Glazed Baby Carrot, Kumquat Confit and Bigarade Sauce

 **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 950
Prawn, Baby Octopus, Chorizo Paella and Rice Puff

 **SNOW FISH FILLET** 1,200
White Miso Paste, Pistachio, Pea Puree and Seaweed Hash

MAINE LOBSTER 2,500
Grilled or Thermidor

 **SEAFOOD PLATTER:** 3,000
River Prawn, Half Maine Lobster, Baked Scallop, Grilled Sea Snail and Tiger Prawn

PASTA

LOBSTER TAGLIOLINI 1,200
Homemade Tagliolini, Lobster and Newburg Sauce

SPAGHETTI CARBONARA 750
Classic Italian Carbonara, Pancetta and Parmesan Crisps

STEAK SIGNATURES

STEAK AU POIVRE A LA CRÈME 1,500
Prepared at Your Table
Beef Tenderloin with Cream Pepper Sauce

STEAK DIANE 1,600
Prepared at Your Table
Beef Tenderloin with Brandy and Mushroom Sauce

CAFÉ DE PARIS 1,600
Australian 120 Days Grain Fed Sirloin
Served with French Fries and Mixed Salad Walnut Dressing

 **TOURNEDOS ROSSINI** 1,950
Australian Tenderloin, Pan-Fried Duck Liver on Anna Potato served with Truffle and Madeira Sauce

SURF & TURF 2,100
Grilled Australian 120 Days Grain Fed Tenderloin, Half Maine Lobster or River Prawn

SELECTIONS OF PREMIUM BEEF Recommended by Chef Philippe Gaudal



ANGUS BEEF 120 DAYS GRAIN FED
Sirloin 250g 1,300
Rib Eye 250g 1,400
Tenderloin 200g 1,500




**AUSTRALIAN PREMIUM GRASS FED BEEF
MARBLE SCORE 4+**
Sirloin 300g 1,450
Rib Eye 300g 1,650



**SAKON NAKHON THAI WAGYU GRAIN FED
600 DAYS MBS 8**
Rib Eye 250g 1,900
Tenderloin 200g 1,950




WAGYU BEEF 400 DAYS GRAIN FED  1,950
Rib Eye 250g 1,990
Tenderloin 200g 1,990



WAGYU BEEF "F1 STOCKYARD BLACK LABEL"
Rib Eye 250g 2,800
Tenderloin 200g 2,900



T-BONE 600g  2,700
Tenderloin and Sirloin



**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 150

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:

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 (03/23)

 Sharing Menu