

RIB ROOM AND BAR

CHEF'S RECOMMENDATION


CHEF PHILIPPE IS PROUD TO PRESENT:

BEEF SHORT RIBS with Fresh Corn Polenta, Braised Broccolini, BBQ Sauce <i>(Portion share for 2)</i>	2,900
WOOD OVEN BBQ BRISKET with Gratin Lyonnais, Onion Rings, Coleslaw and our secret BBQ Sauce <i>(Portion share for 2 or 3)</i>	2,400

STARTERS

WILD ROCKET SALAD Semi-Dried Tomatoes, Green Apple, Montasio Cheese and Balsamic Vinegar	390
 PÂTÉ EN CROÛTE "PERIGORD" Duck, Truffle and Foie Gras with Homemade Pickles	450
 RIB ROOM CAESAR SALAD Prepared at Your Table	450
 ESCARGOTS IN PARSLEY BUTTER Sourdough, Garlic, Confit, Marrow Bone, Rocket Salad	490
CLASSIC CRAB CAKE Shaved Pickled and Raw Vegetable Salad and Duo Sauce	590
PAN-FRIED FOIE GRAS Eryngii Mushroom Tart, Duck Jus	790
 SEAR U.S. SCALLOP Crispy Rice, Spanish Saffron Veloute	890
 BEEF TARTARE 150g Prepared at Your Table Served with French Fries, Tossed Salad and Bread Toast	990
 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 Black Truffle Oil and Mushroom Ravioli	390
LOBSTER BISQUE with Lobster Remoulade	420
 "GRATINEE À L'OIGNON" ONION SOUP Traditional French Style Soup Gratinated with Aged "Comté" Cheese	420

MEAT

SLOW COOKED CHICKEN BREAST Parmesan Gnocchi, Roasted Baby Onion and Chicken Jus	700
KUROBUTA PORK TENDERLOIN Pulled, Belly, Crispy, Lardo, Romesco and "Gratin Lyonnais"	750
 DRY AGED ORGANIC MUSCOVY DUCK BREAST Orange Glazed Baby Carrot, Kumquat Confit and Bigarade Sauce	950
 ROASTED HALF OR FULL RACK OF LAMB	1,500 / 2,900

SEAFOOD

PAN FRIED HEBRIDEAN SCOTTISH SALMON FILLET Prawn, Baby Octopus, Chorizo Paella and Rice Puff	950
 SNOW FISH FILLET White Miso Paste, Pistachio, Pea Puree and Seaweed Hash	1,200
MAINE LOBSTER Grilled or Thermidor	2,500
 SEAFOOD PLATTER: River Prawn, Half Maine Lobster, Baked Scallop, Grilled Sea Snail and Tiger Prawn	3,000

PASTA

LOBSTER TAGLIOLINI Homemade Tagliolini, Lobster and Newburg Sauce	1,200
SPAGHETTI CARBONARA Classic Italian Carbonara, Pancetta and Parmesan Crisps	750

STEAK SIGNATURES

STEAK AU POIVRE A LA CRÈME Prepared at Your Table Beef Tenderloin with Cream Pepper Sauce	1,500
STEAK DIANE Prepared at Your Table Beef Tenderloin with Brandy and Mushroom Sauce	1,600
CAFÉ DE PARIS Australian 120 Days Grain Fed Sirloin Served with French Fries and Mixed Salad Walnut Dressing	1,600
 TOURNEDOS ROSSINI Australian Tenderloin, Pan-Fried Duck Liver on Anna Potato served with Truffle and Madeira Sauce	1,950
SURF & TURF Grilled Australian 120 Days Grain Fed Tenderloin, Half Maine Lobster or River Prawn	2,100

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	
	Rib Eye 250g	1,950
	Tenderloin 200g	1,990
	WAGYU BEEF "F1 STOCKYARD BLACK LABEL"	
	Rib Eye 250g	2,800
	Tenderloin 200g	2,900
	T-BONE 600g	
	Tenderloin and Sirloin	2,700
	BLACK ONYX AUSTRALIAN TOMAHAWK	4,900
	270 Days Grain Fed 1,500g <i>(Portion for Two)</i>	

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 (05/23)

 Sharing Menu