


RIB ROOM AND BAR


CHEF'S RECOMMENDATION

	AUSTRALIAN WAGYU BEEF SIRLOIN MB 9+ Endive Salad, Blue Cheese, Pine Nut, Beef Jus Dressing	2,150
	SELECTION OF ORGANIC CHIANG MAI CHEESE, FRUIT BREAD, ROASTED GARLIC CHUTNEY	650

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
	DRY AGED ORGANIC MUSCOVY DUCK BREAST Orange Glazed Baby Carrot, Kumquat Confit and Bigarade Sauce	950
	ROASTED HALF OR FULL RACK OF LAMB Wilted Rocket, Roasted Garlic, Wood Oven Baked Whole Turnip	1,500 / 2,900
	ROASTED IBERICO LAMB LEG "Aligot" Mashed Potato with Fresh Tome Cheese, Lamb Jus	1,600


SEAFOOD

	PAN FRIED HEBRIDEAN SCOTTISH SALMON FILLET "Fideua" Blue Belly Prawn, Pardron pepper	1,200
	SNOW FISH FILLET White Miso Paste, Pistachio, Pea Puree and Seaweed Ash	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	1,700
	STEAK DIANE Prepared at Your Table Beef Tenderloin with Brandy and Mushroom Sauce	1,700
	CAFÉ DE PARIS Australian 120 Days Grain Fed Sirloin Served with French Fries and Mixed Salad Walnut Dressing	1,700
	TOURNEDOS ROSSINI Australian Tenderloin, Pan-Fried Duck Liver on Anna Potato served with Truffle and Madeira Sauce	2,100
	SURF & TURF Grilled Australian 120 Days Grain Fed Tenderloin, Half Maine Lobster or River Prawn	2,200

SELECTIONS OF PREMIUM BEEF Recommended by Chef Philippe Gaudal		
	ANGUS BEEF 120 DAYS GRAIN FED Sirloin 250g Rib Eye 250g Tenderloin 200g	1,400 1,500 1,600
	AUSTRALIAN PREMIUM GRASS FED BEEF MARBLE SCORE 4+ Sirloin 300g Rib Eye 300g	1,600 1,800
	SAKON NAKHON THAI WAGYU GRAIN FED 600 DAYS MBS 8 Rib Eye 250g	1,900
	WAGYU BEEF 400 DAYS GRAIN FED Rib Eye 250g Tenderloin 200g	2,100 2,100
	JACK'S CREEK AUSTRALIAN WAGYU BEEF Rib Eye 250g	2,700
	WAGYU BEEF "F1 STOCKYARD BLACK LABEL" Tenderlion 200g	2,900
	T-BONE 600g Tenderloin and Sirloin	2,700
	BLACK ONYX AUSTRALIAN TOMAHAWK 270 Days Grain Fed 1,500g (Portion for Two)	4,900

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 Gratinated Prawns & Macaroni in Lobster Sauce with Comté and Parmesan Cheese	250
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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 7% VAT

 Chef Recommended

ราคายังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7% (01/24)

 Sharing Menu