

# RIB ROOM AND BAR




## CHEF'S RECOMMENDATION

**DRY-AGED RANGER'S VALLEY WAGYU RIB EYE** 1,900  
Prepare yourself for the mouthwatering taste of Ranger's Valley charcoal grilled 6 weeks Dry-Aged Wagyu Rib Eye, now available at Rib Room & Bar Steakhouse.


## STARTERS

<b>WILD ROCKET SALAD</b>	390
Semi-Dried Tomatoes, Green Apple, Montasio Cheese and Balsamic Vinegar	
 <b>PÂTÉ EN CROÛTE "PERIGORD"</b>	450
Duck, Truffle and Foie Gras with Homemade Pickles	
 <b>RIB ROOM CAESAR SALAD</b>	450
Prepared at Your Table	
 <b>ESCARGOTS IN PARSLEY BUTTER</b>	490
Sourdough, Garlic, Confit, Marrow Bone, Rocket Salad	
<b>CLASSIC CRAB CAKE</b>	590
Shaved Pickled and Raw Vegetable Salad and Duo Sauce	
<b>PAN-FRIED FOIE GRAS</b>	790
Eryngii Mushroom Tart, Duck Jus	
 <b>SEARED HOKKAIDO SCALLOPS</b>	890
Crispy Rice, Spanish Saffron Veloute	
 <b>BEEF TARTARE 150g</b>	990
Prepared at Your Table Served with French Fries, Tossed Salad and Bread Toast	
 <b>FINE DE CLAIRE SPECIAL OYSTER 3 PCS / 6 PCS</b>	550/999
COLD: Chilled on Ice served with Condiment	



## SOUPS

<b>PORCINI MUSHROOM CREAM SOUP</b>	 390
Black Truffle Oil and Mushroom Ravioli	
<b>LOBSTER BISQUE</b>	420
with Lobster Remoulade	
 <b>"GRATINEE À L'OIGNON" ONION SOUP</b>	 420
Traditional French Style Soup Gratinated with Aged "Comté" Cheese	

## MEAT

<b>CHICKEN "COQ AU VIN"</b>	850
Pomme Fondant, Enoki Tempura, Pancetta, Red Wine Sauce	
 <b>DRY AGED ORGANIC MUSCOVY DUCK BREAST</b>	950
Orange Glazed Baby Carrot, Kumquat Confit and Bigarade Sauce	
<b>LAMB RACK &amp; RUMP</b>	1,800
Red Wine Celeriac Puree, Miso Glazed and Pickle Chickpea	

## SEAFOOD

<b>PAN FRIED HEBRIDEAN SCOTTISH SALMON FILLET</b>	1,400
"Fideua" Blue Belly Prawn, Padron Pepper	
 <b>SNOW FISH FILLET</b>	1,200
White Miso Paste, Pistachio, Pea Puree and Seaweed Ash	
<b>MAINE LOBSTER</b>	2,800
Grilled or Thermidor	
 <b>SEAFOOD PLATTER:</b>	3,200
River Prawn, Half Maine Lobster, Baked Scallop, Grilled Sea Snail, Tiger Prawn and Octopus	

## PASTA

<b>LOBSTER FETTUCCINE</b>	1,400
Homemade Fettuccine, Lobster and Newburg Sauce	
<b>SPAGHETTI CARBONARA</b>	750
Classic Italian Carbonara, Pancetta and Parmesan Crisps	

## STEAK SIGNATURES

<b>STEAK AU POIVRE A LA CRÈME</b>	1,700
Prepared at Your Table Beef Tenderloin with Cream Pepper Sauce	
<b>STEAK DIANE</b>	1,700
Prepared at Your Table Beef Tenderloin with Brandy and Mushroom Sauce	
<b>CAFÉ DE PARIS</b>	1,700
Australian Little Joe Sirloin Served with French Fries and Mixed Salad Walnut Dressing	
 <b>TOURNEDOS ROSSINI</b>	2,100
Australian Tenderloin, Pan-Fried Duck Liver on Anna Potato served with Truffle and Madeira Sauce	
<b>SURF &amp; TURF</b>	2,200
Grilled Australian 120 Days Grain Fed Tenderloin, Half Maine Lobster  River Prawn	

### SELECTIONS OF PREMIUM BEEF Recommended by Chef Philippe Gaudal



	<b>ANGUS BEEF 120 DAYS GRAIN FED</b>	
	Rib Eye 250g	1,500
	Tenderloin 200g	1,600
	<b>AUSTRALIAN PREMIUM GRASS FED BEEF MARBLE SCORE 4+</b>	
	Sirloin 300g	1,600
	Rib Eye 300g	1,800
	<b>SAKON NAKHON THAI WAGYU GRAIN FED 600 DAYS MBS 8</b>	
	Rib Eye 250g	1,900
	<b>WAGYU BEEF 400 DAYS GRAIN FED</b>	
	Rib Eye 250g	2,100
	Tenderloin 200g	2,100
	<b>JACK'S CREEK AUSTRALIAN WAGYU BEEF</b>	
	Rib Eye 250g	2,700
	<b>WAGYU BEEF "F1 STOCKYARD BLACK LABEL"</b>	
	Tenderloin 200g	2,900
	<b>NAGASAKI WAGYU A5 STRIPLOIN 300g</b>	3,500
	<b>BLACK ONYX AUSTRALIAN TOMAHAWK</b>	4,900
	270 Days Grain Fed 1,500g (Portion for Two)	

<b>ALL GRILLED ITEMS SERVED WITH ONE KIND OF SAUCE</b>	130	
Peppercorn Sauce	Béarnaise Sauce	Stilton Blue Cheese
Mushroom Cream	Red Wine Shallot	Albufera Sauce
Red Wine Sauce	Beurre Café De Paris	

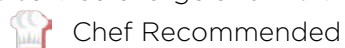
<b>SIDE DISHES</b>	150	
Baked Potato	French Fries	Smooth Mashed Potato
Gratin Dauphinois	Homemade Wedges	Baby Mixed Salad
Broccoli Head	Creamed Spinach	Asparagus Spears
Baby Carrot	Sautéed Mushrooms	Sautéed Spinach
Onion Ring	Black Truffle Mashed Potato	

<b>LOBSTER MAC &amp; CHEESE</b>	250
Gratinated Prawns & Macaroni in Lobster Sauce with Comté and Parmesan Cheese	

### COOKING TEMPERATURES:

<b>RARE</b>	Cool, Red Center	<b>MEDIUM RARE</b>	Warm, Red Center
<b>MEDIUM</b>	Hot, Pink Center	<b>MEDIUM WELL</b>	Lasting Pink
<b>WELL DONE</b>	Not Recommended		

Subject to 10% service charge and 7% VAT



ราคายังไม่รวมค่าบริการ 10% และภาษีมูลค่าเพิ่ม 7% (11/24)

