

Lunch Set

Salad Bar
Antipasti with Cold Cuts and Cheese
Choose Main course from the Daily Specials
Dessert buffet
Buffet only 500
Buffet including a main course 850

Soup

Soupe au Pistou 🐷
 Minestrone from Provence with grilled prawns, pancetta and pesto 300

Bisque de Crustacés ★
 Smooth and creamy crustacean soup with Andaman blue crab meat and aged brandy 390

Soupe à l'Oignon
 Traditional gratinated onion soup with Gruyere cheese and baguette bread Gruyere 300

Salad

Salade Niçoise
 Niçoise salad served with seared, rare Bohol Sea tuna 350

Salade Caesar 🐷
 Caesar salad with organic romaine lettuce with anchovies, avocado, quail eggs, bacon, Caesar dressing and parmesan Gran Padano cheese
 with **grilled chicken breast** 320
 with **smoked salmon from Phuket** 370
 420

Salade de Roquette
 Organic arugula salad with northern Thai heirloom tomatoes, parmesan and olive oil lemon juice dressing 280

Salade de Foie Gras de Canard ★
 Organic leaf salad with French duck foie gras, smoked duck breast, balsamic vinegar and walnut oil dressing 400

Fish

Mérou de la Mer Andaman à la Barigoule
 Andaman sea grouper filet with fennel, pancetta and white wine 250g 790

Cabillaud de l'Atlantique Nord
 Roasted North Atlantic cod fish served with vegetable confit 250g 690

Sole Meunière de l'Atlantique ★
 French Dover sole "Meuniere" style with parsley 400g 1,250

Saumon de Norvège
 Norwegian salmon "Dieppoise" style sauce with mussels, prawns and braised leeks 250g 750

Starter

Tartare de Thon et Avocado ★
 Bohol Sea tuna tartare with lemon zest, sun-dried tomatoes, basil oil and avocado 370

Foie Gras Poêlé de Canard
 Pan-seared French foie gras with raspberries 400

Rillettes de Canard à l'Ancienne
 Home-made farm duck rillettes with country artisanal bread 380

Foie Gras de Canard en Terrine
 French duck foie gras terrine with dried fruits and country artisanal bread 520

Escargots de Bourgogne
 Six pieces of Burgundy snails with garlic butter 550

Tartare de Bœuf au Couteau
 Classic beef tartar with Australian beef tenderloin and condiments 440

Saumon Fumé et Caviar ★
 Smoked salmon from Phuket with potato, dill-infused sour cream and French caviar 550

Charcuterie 🐷
 French cold cut platter with air-dried sausage, cured ham, Parisianham, pork terrine with condiments and country artisanal bread 500

Grill

Côte de Boeuf Angus Thai Maturée ★
 Grilled ribeye bone in Thai Angus dry aged 21 days served with red wine sauce 1300g 2,950

Boeuf Angus Australien Rossini
 Australian Angus beef tenderloin Rossini with truffle sauce "Perigeux" style and mashed potatoes 200g 1,150

Bavette de Boeuf Angus Thai Maturée, sauce à l'Echalote
 Grilled flank steak Thai Angus dry aged 21 days with shallot sauce and roasted potatoes 200g 870

Organic Meat & Poultry

Petit Salé aux Lentilles 🐷
 Thai Berkshire pork belly Kurobuta and French smoked sausage with braised lentils 700

Bourguignon de Joue de Boeuf Thai Charolais 🐷
 Slow-cooked Thai charolais beef cheek in red wine Burgundy-style, and mashed potatoes 880

Poulet Fermier Sauce Suprême ★
 Stewed Klong Phai Farm free range chicken with supreme sauce, mushroom, rice pilaf and baby vegetables 700

Cuisse de Canard Fermier Confit
 Klong Phai Farm free range duck leg confit with potatoes sarladaises 720

Side Dish

Riz Pilaf à la Ciboulette 🍷
 Rice pilaf with chives 100

Pommes de Terre Sautées 🍷
 Roasted potatoes with garlic and parsley 150

Pommes Frites 🍷
 French fries 150

Purée de Pomme de Terre 🍷
 Mashed potatoes 150

Poêlée de Legumes 🍷
 Sautéed mixed vegetables 150

Dessert

Assiette de Fromage 🍷
 French cheese selection 650

Paris Brest
 Choux pastry with praline flavoured cream 290

Macaron ★
 Macaroon with mascarpone cream, raspberry and lime zest 390

Fruits Sec aux Caramels
 Dried fruits with caramel sauce, praline ice cream and chocolate crumble 290

Baba au Rhum
 Rum baba (sweet rum cake) with French Chantilly vanilla cream 290

Mousse au Chocolat et Fruits Rouges
 Chocolate mousse with red berries 290

Glaces et Sorbets
 Vanilla, chocolate, coconut, mango, strawberry, lemon, Matcha, Thai tea or salted caramel 290