

APERITIF

Croquette aux jambon Ham croquette, aioli sauce	250
Charcuterie board European selection of cold cuts with condiments	490
Plateau de fromage Fresh and aged French cheeses with nuts and dried fruits	530
Fromage de tête terrine Pork terrine, grain mustard, house-made pickles	340
Homemade duck rillettes Duck terrine, jam, toasted country bread	340

SOUP

Soupe de citrouille Japonaise Roasted Japanese pumpkin, bacon, whipped sour cream	290
Soupe de légumes (v) Clear vegetable soup with herb pistou	260

STARTERS

Oriental Caesar salad (v) Crispy salad, bacon bites, parmesan dressing, croutons choice of salmon choice of grilled chicken	300 360 330
Legumes biologiques (v) Shaved vegetables, avocado, poached egg, fresh spinach leafs, honey mustard vinaigrette	320
Le poireaux barbecue (v) Barbecued leek, caramelised onion pure, Chiang Mai macadamia nuts	290
Tartare de boeuf Tenderloin tartare with capers, cornichons, shallots, extra virgin olive oil	490
Foie gras millefeuille Foie gras Torchon sliced Parisian mushroom, fresh pear, citrus compote	490
Salade Méditerranée de crabe Blue crab, fresh apple, crème fraîche, melba toast, herbed mayonnaise	390
Thon Japonais parfumé au citron Japanese tuna, tomato confit, strawberry, lemon zest, vierge sauce	420
Saumon salé aux herbes Atlantic salmon, beetroot, wasabi yoghurt, cucumber, dill	370

PASTA

Tortelli de la maison Homemade tortelli, duck confit, braised pumpkin sauce	450
Fettuccine aux poivrons Provençale (v) Hand-cut fettuccine, smoked capsicum sauce, crushed almonds, aged Comté cheese	390
Potato Gnocchi Fresh gnocchi, charcoal-grilled broccolini, sausage, chimichurri, walnuts	420

SANDWICHES

Beef Burger Wagyu beef patty 150g, lettuce, tomato, cornichons, mayonnaise, served with potato wedges	580
Oriental Club Roasted chicken, smoked bacon, egg, lettuce, tomato, mayonnaise	390
Croque Monsieur Brioche, ham, Emmental cheese, parmesan crème fraîche	350

MAIN COURSE

Barramundi en papillote Seabass, courgettes, tomato, fresh basil emulsion	520
Pavé de poisson de sable Snow fish, organic green beans, seaweed beurre blanc	560
Calamars du sud farcis Calamari a la plancha, chorizo, lemon, chickpeas, jus	490
Ventre de porc de chéri Pork belly, braised cabbage, figs agro-doux, Robert sauce	490
Poulet de Klong Phai Farm Free range chicken, roasted carrots, caramelised apple, tarragon, jus gras	460
Steak de contre-filet Striploin, gremolata, vegetable casserole, jus	850
Faux Filet Rib eye, gremolata, charred broccolini, jus	990

SIDE DISH

Légumes biologique sautée (v) Sautéed organic vegetables	120
Pomme frites (v) Potato wedges	120
Purée de pomme de terre (v) Classic mashed potato	120
Epinards sautés (v) Sautéed fresh spinach	120

(v) VEGETARIAN OPTION

Please let us know if you have any special dietary requirements, food allergies or food intolerances.

All prices are in Thai baht, subject to 10% service charge and applicable government tax.