

LOVE YOU LONG TIME!

FROM FEBRUARY 12TH (DINNER ONLY)

FRESH SEAFOOD PLATTER (2 PAX) oysters, shrimps, mussels, clams, served with toasted bread and assortment of sauces	990
GAMBERI SOUP fresh shrimps, potato and cream soup, served with garlic bread	190
ENDIVE & BEETROOT SALAD with Comté cheese, roasted walnuts, Dijon grain mustard and honey dressing	360
DUCK PITHIVIER (2 PAX) traditional puff pastry filled with duck breast, cabbage, mushrooms and duck rillettes, served with blueberry sauce and orange	620
SALMON MEUNIERE grilled Norwegian salmon fillet with sautéed spinach, mashed potatoes and lemon butter cream sauce	740
TOURNEDOS ROSSINI NZ tenderloin and pan-seared foie gras, served with porcini cream sauce and asparagus	990
SCALLOPS AND SPINACH GRATIN (2 PCS.) scallops with creamy spinach, bechamel sauce and Parmesan cheese	320
BEEF BOURGUIGNON traditional French beef chuck stew cooked in red wine sauce, served with baby carrots and potatoes	590
FLOATING ISLAND served with vanilla sauce, fresh strawberry, blueberry, raspberry and spun sugar	260
STRAWBERRY CHEESECAKE chocolate duo and mocha traditional sponge cake	240

PRICES ARE IN THB, SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

