Petits Plats

THE MENU

Les Plats
Main Dishes

Entre amis
Appetizers

ESCARGOTS DE BOURGOGNE 490
19. Snails With Garlic Butter

POULPE GRILLÉ 690
20. Grilled Octopus, Baby Potatoes

SOUPE A LA TRUFFE 350
21. Truffle Soup

MOULES MARINIERES 450
22. Baby Mussels In White Wine Sauce

Le Pasta Bar
Pastas

GNOCCHI AUX TOMATES FRAÎCHES 420
23. Homemade Gnocchi, Cherry Tomato Sauce

RIGATONI PASTA AVEC DE LA SAUCE PESTO 490
24. Rigatoni Pasta, Pesto Sauce, Burrata Cheese

PAPPARDELLE AU RAGOÛT D'AGNEAU 690
25. Homemade Pappardelle Pasta, Lamb Ragout

RIGATONI À LA TRUFFE 790
26. Truffle Rigatoni Pasta

LINGUINE AUX PALOURDES 690
27. Linguine Pasta With Clams

PÂTES AUX JOUES DE BOEUF WAGYU 790
28. Wagyu Beef Cheek Pasta

Plat Principal
Main Courses

GROSSES CREVETTES GRILLÉES 790
29. Grilled Tiger Prawns

SÔLE POÊLÉE AUX GRAINS DE MOUTARDE 2990
30. Pan Fried Dover Sole

CÔQUELETTE DE PORC GRILLÉE 890
31. Grilled Pork Chop, 12 hrs Brine, Black Garlic Glazed

FAUX FILET GRILLÉ 3500
32. Grilled Rib Eye Steak, Bone Marrow, Garlic Butter

POULET RÔTI 890
33. Roasted Baby Chicken, Chicken Jus

CONFIT DE CANARD 850
34. Duck Leg Confit, Butternut Squash Risotto

Accompagnements
Sides

BROCCOLINI À LA VAPEUR 320
35. Steame Broccolini, Lemon Oil Dressing

ASPERGES GRILLÉES 320
36. Grilled Asparagus, Shallot Confit

PURÉE AUX TRUFFES 390
37. Truffle Mash Potato

FRITES MAISON 290
38.Homemade French Fries

All prices are in THB and Subject to 7% VAT and 10% service charge. Please inform our staff if you have any allergies.

Petits Plats

THE MENU

Hors d'oeuvres
Starters

Les Petits Plats
Signatures

OURSIN MERINGUÉ 490
1. Uni With Black Meringue

TOAST À LA TRUFFE 420
2. Truffle French Toast

PETIT CROQUE MADAME 320
3. Ham, Comté Cheese, Quail Egg

COQUILLE GRILLÉ 420
4. Hokkaido Scallop,Carrot Pure, Japanese Plum

FOIE GRAS POÊLÉ 490
5. Pan Fried Foie Gras

TARTARE DE BOEUF 490
6. Beef Tartare On Toast, Caviar

PETIT PLAT DE FROMAGES 390
7. Comte, Brie Truffle, Brillat-Savarin, Raclette

FRESH OYSTERS *6 pcs* 1,250 / *12 pcs* 2,400
8. Josephine Oyster By Gillardeau #3

CAVIAR PLATTER 5,990
9. Royal Oscietra Caviar (50grams) with Condiment

Cru et Marine
Carpaccios & Tartare

CARPACCIO DE SÉRIOLE 650
10. Yellowtail Carpaccio

CARPACCIO DE COQUILLES ST JACQUES 590
11. Scallop Carpaccio

TARTARE DE THON 690
12. Tuna Tartare With Oscietra Caviar

CREME BRÛLÉE AU FOIE GRAS 690
13. Foie Gras Creme Brulee With Signature Brioche

CARPACCIO DE BOEUF 490
14. Beef Carpaccio, Truffle Dressing

Salades
Salads

SALADE DE CRUSTACÉS 790
15. Crab And Lobster Salad

BURRATA ET TOMATES 490
16. Fresh Burrata, Cherry Tomatoes, Basil

SALADE D'ENDIVES ET GORGONZOLA 450
17. Endives Salad, Gorgonzola Cheese, Walnuts

SALADE MIXTE 290
18. Mixed Green Salad

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CHEF'S SPECIAL MENU

PP SEAFOOD PLATTER 4,990
Whole Fresh Lobster , Oyster 6pc , Oscietra caviar 15gr

SNOW FISH CROQUETTE 390
With Truffle-Mayo

FRIED PRAWN & CALAMARI 350
Thousand island- mayo

PP ESCARGOTS TESTING TRAY 1,090
Garlic Butter , Truffle Butter ,
Dry tomato Butter , Curry Butter

BEETROOT SALAD 450
Roasted beetroot , feta cheese , green apple

BEEF TARTARE 790
Boiled Quail Egg & Fresh Black Truffle

WATERMELON & FETA CHEESE SALAD 420
Caramelized Walnut, Pesto, Fresh Herbs

WAGYU BEEF WELLINGTON 2,300
Tenderlion 200g,foie gras, red wine sauce

ROASTED QUAIL 1,490
Champignon mushroom , quail jus

GRILLED PORK TENDERLOIN 690
Grill tenderloin , morel mushroom sauce

SNOW FISH 1,490
Yuzu beurre blanc , Caviar

LOBSTER PASTA / GRILLED 2,800
WholeLobster Spaghettini /Grill Harissa Butter

WAGYU TENDERLOIN 1,590
Mustard & tarragon jus , caramelized celeriac

WAGYU BOURGUIGNON 990
Morels mushroom , mash potato

OCTOPUS BLACK INK RISOTTO 1,290
Uni2 pcs, wasabi-mayo , blank ink

SPECIAL DESSERT MENU

COCONUT CAKE 350
Young coconut,sponge cake ,syrup