

THAI APPETIZERS & SALADS

	Yum Som-O 350
Pomelo Salad with Prawns, Shallot and Tamarind	
	Yum Woon-Sen 350
Vermicelli Noodle Salad with Seafood and Chili	
	Nam-Tok Moo 320
Spicy Sliced Pork Salad with Herbs	
	Satay Ruam 340
Mixed Satays – Pork, Beef and Chicken	
	Popia Jae 290
Crispy Fried Vegetables Spring Rolls	

THAI SPECIALTIES

	Tom Yum Goong	450	
Spicy Prawn Soup with Straw Mushroom and Lemongrass			
	Tom Kha Gai	320	
Coconut Soup with Chicken and Galangal			
	Pad Kra Pao Moo / Gai	390	
Stir-Fried Minced Pork or Chicken with Thai Basil, Chili and Oyster Sauce Served with Fried Egg			
	Kao Pad Gai	320	
Fried Rice with Chicken and Egg			
	Gaeng Kiew Wan Gai	390	
Green Curry with Chicken			
		Gaeng Ped Pak Ruam	290
Red Curry with Vegetable and Tofu			
	Phad Thai Goong	450	
Sir-Fried Rice Noodles with Prawns, Egg and Beansprouts			
	Rad-Na Pla	370	
Rice Noodles, Fried Seabass, Soy Bean Sauce			
	Chicken Khao Soy	330	
Northern-Style Curry with Chicken and Egg Noodles			
	Steamed Rice	50	

Our Soups & Curries are Served with Steamed Thai Jasmine Rice.

THAI FUSION BY VOILÀ!

Lobster Khao Soy 690
Northern-Style Curry with Boston Lobster and Egg Noodles

Beef Cheek Massaman Curry 650
Slow Cooked Beef, Mash Potato, Carrot, Herbs

Yum-Style Grilled Australian Beef Salad 590
Celery, Cucumber, Chili, Lime

SOUP

	Cream of Tomato Soup 290
Basil Oil and Crispy Bread	

Classic French Onion Soup 320
Gruyere Cheese and Croutons

Soup of the Day 250

BETWEEN BREAD

		Classic Club Sandwich 390
Chicken, Bacon, Lettuce, Tomato, Egg		

Signature Black Angus Cheese Burger 490
Brioche Bun, Gruyere Cheese, Caramelised Onions, Lettuce and Tomato, Signature Sauce

Boston Lobster Roll 590
Lightly Spiced Cocktail Sauce

		Croque Madame 350
Baked Sandwich with Paris Ham, Mornay Sauce, Fried Egg		

Steak Sandwich 620
Black Angus Sirloin Steak, Ciabatta, Balsamic Onions, Blue Cheese Sauce

		Vegan Burger 390
Black Beans, Chickpea, Avocado, Balsamic Onions		

Served with Side Salad and French Fries.

APPETIZERS & SALADS

Classic Caesar Salad 380	
Homemade Dressing, Romaine Lettuce, Crispy Bacon, Parmesan Add Grilled Chicken +60	

Quinoa Salad 390		
Smoked Eggplant, Toasted Pine Nuts, Feta Cheese		

Mezze Platter 410		
Babaganoush, Creamy Hummus, Tzatziki, Feta Cheese, Olive, Pita Bread		

Honey Roasted Pumpkin Salad 350	
Baby Spinach, Orzo, Pumpkin Seed, Ricotta Cheese, Balsamic Dressing	

Yellowfin Tuna Niçoise Salad (320 kcal) 420			
Seared Tuna, Baby Gem, Potato, Olives, Anchovy, Beans			

Heirloom Tomato Salad “Caprese” 350	
Mozzarella, Pesto, Balsamic Reduction	

Marinated Baby Octopus 450	
Potatoes, Chorizo, Scallion, Pickles, Piquillo Coulis, Wild Rice	

PASTAS & RISOTTO

Spinach & Ricotta Tortellini 390	
Creamy Truffle Sauce, White Wine, Parmesan	

Spaghetti Kra-Pao 390
Minced Chicken with Thai Basil, Chili and Oysters Sauce

Spaghetti Bolognese 450
Rich Homemade Minced Beef Sauce with Tomato, Parmesan

Penne Arrabiata 370	
Spiced Tomato Sauce with Garlic and Chili	

Bisque Risotto 590
Prawn, Tomatoes, Parmesan Cheese

FROM THE GRILL

Black Angus Sirloin Steak (280 g) 1,190
Green Salad, Pomme Cocottes, Red Wine Sauce

Australian Lamb Chops 1,090
Quinoa, Piquillo Pepper Coulis, Rosemary Jus

Chicken Breast 490
Chasseur Sauce, Crushed Potato & Grilled Pumpkin

Norwegian Salmon Fillet (430 kcal) 650			
Dill Cream, House Salad, Ratte Potatoes			

Ayutthaya Large River Prawn (1 pc) 790	
Tropical Fruit Salsa, Mixed Salad with Chorizo and Feta	

WRAPS

Nam Tok Wrap 200	
Grilled Pork, Chili Sauce, Lettuce	

Egg White Wrap 200		
Smoked Salmon, Avocado		

Chicken Caesar Wrap 200	
Bacon Bits, Lettuce, Parmesan	

DESSERTS

Madagascar Vanilla Crème Brulée 290	
Cream and Egg Yolk Custard, Vanilla Bean, Berries	

“Le Macaron” Signature Lemon Cheese Cake 290
Cream Cheese, Fresh Lemon, Biscuit, Strawberry Sorbet

Khao Niao Mamuang 290
Mango, Sticky Rice

Pollamai Ruam (100 kcal) 290		
Tropical Fresh Fruits		

Home Made Ice Cream 90 / scoop	
Vanilla, Chocolate, Honey, Coffee	

	Cage-Free Eggs		Vegetarian		Well-Being		Pork
	Vegan		Sustainably Certified		Sofitel De-Light		

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.
Please advise us of any special dietary requirements, including potential reaction to allergens.

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APÉRITIF

If your favorite is not listed please ask your waiter.

RICARD	France	240
CAMPARI	Italy	260
MARTINI BIANCO/ROSSO	Italy	240

WINE

SPARKLING WINE	GLS	BTL
BOTTEGA PROSECCO DOC BRUT NV, ITALY	360	750ml 1,800

WHITE		GLS	BTL
2021	MOULIN DE GASSAC, CHARDONNAY, FRANCE	150ml 330	750ml 1,600
2022	MONTES LTD SELECTION SAUVIGNON BLANC, CHILE	390	1,900
2021	VELENOSI PECORINO, PROPE IGT, ITALY	360	1,750

RED		GLS	BTL
2021	MOULIN DE GASSAC SYRAH, FRANCE	150ml 330	750ml 1,600
2020	LUCCARELLI, PRIMITIVO, PUGLIA IGT, ITALY	360	1,750
2022	MONTES LTD SELECTION CABERNET SAUVIGNON, CARMENERE, CHILE	390	1,900

ROSÉ		GLS	BTL
STONE FISH, SHIRAZ		150ml 300	750ml 1,400
MARGARET RIVER, WESTERN AUSTRALIA			

BEER

SINGHA (Thailand)	180
Pale lager 5.0%	
CHANG (Thailand)	180
Pale lager 6.4%	
ASAHI EXTRA DRY (Japan)	180
Light pale lager 5.0%	
HEINEKEN (Netherlands)	200
Pale lager 5.0%	

SPIRITS

VODKA		
SMIRNOFF	RUSSIA	240
STOLICHNAYA	RUSSIA	240
BELVEDERE	POLAND	360

GIN		
GORDONS	ENGLAND	330
TANQUERAY	ENGLAND	350
BOMBAYSAPPHIRE	ENGLAND	350

RUM		
PAMPERO BLANCO	VENEZUELA	280
CHALONG BAY	THAILAND	280
CAPTAIN MORGAN	JAMAICA	320

SHAKEN OR STIRRED

Classic Cocktails to enhance your dining experience.

MOJITO	320
White Rum, Sugar, Lime Juice, Mint, Soda	
MARGARITA	320
Tequila, lime juice, cointreau	
NEGRONI	320
Gin, Campari, Sweet Vermouth	
BLOODY MARY	320
Vodka, Tomato Juice, Lemon Juice, Worcestershire Sauce, Tabasco Sauce, Black Pepper	
APEROL SPRITZ	420
Aperol, Prosecco, Orange Wedge, Soda	

WATER

PANNA	500ml / 750ml	190 / 290
Still (Acqua Panna, Italy)		
SAN PELLEGRINO	500ml / 750ml	190 / 290
Sparkling (San Pellegrino Terme, Italy)		
EVIAN	330ml / 750ml	190 / 290
Still/ Sparkling (Évian-les-Bains, France)		
PERRIER	330ml / 750ml	190 / 290
Sparkling (Vergèze, France)		

SOFTDRINK

PEPSI, PEPSI MAX, MIRINDA ORANGE, 7UP, GINGER ALE, TONIC WATER, SODA WATER	140
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JUICES

APPLE, ORANGE, LIME, PINEAPPLE, MANGO, WATERMELON	210
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SMOOTHIES

FRUITS	270
Apple, Orange, Lime, Pineapple, Mango, Watermelon	
DETOX	270
Green Apple, Cantaloupe, Lemon, Mint Leaf	
ENERGY	270
Banana, Red Apple	
ANTI-AGING	270
Passionfruit, Pineapple, Honey	