

voilà!

C U I S I N E S O N S T A G E



CUISINES ON STAGE

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" ♥	290
Mozzarella, Pesto, Balsamic Reduction	

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

SOUP

Cream of Tomato Soup ♥	290
Basil Oil and Crispy Bread	
Classic French Onion Soup	320
Gruyère and Croutons	
Soup of the Day	250

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	

THAI APPETIZERS

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

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

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



Sustainably Certified



Vegetarian



Vegan

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.

voilà!

C U I S I N E S O N S T A G E

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	

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 and Parmesan	
Penne Arrabiata ♥	370
Spiced Tomato Sauce with Garlic and Chili	
Bisque Risotto	590
Prawn, Tomatoes, Parmesan	

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 and 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	

BETWEEN BREAD

Served with Side Salad and French Fries.

Classic Club Sandwich	390
Chicken, Bacon, Lettuce, Tomato, Egg	
Signature Black Angus Cheese Burger	490
Brioche Bun, Gruyère, 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	

DESSERTS

Madagascar Vanilla Crème Brûlée	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	



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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
	150ml	750ml
BOTTEGA PROSECCO DOC BRUT NV, ITALY	360	1,800

WHITE

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

RED

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

ROSÉ

	GLS	BTL
	150ml	750ml
STONE FISH, SHIRAZ	300	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	