

LaVIE

-bistro-



We have selected fresh ingredients, as many as possible sourced locally, for you to enjoy our healthy and organic menu. Our dedicated team is also here to help you choose your dishes for that perfect experience.

“

Casual Gourmet

”



Biodynamic wines

We believe that wines should be priced reasonably and most of the labels on our list are made with biodynamic methods where sustainable and natural processes are employed in the fabrication. *Enjoy!*



Recommended Dish

Cod Fish a la Plancha

Cod, wild organic mushrooms, baby kale or spinach and white wine volute cream sauce. This delicate and tender cod offers a light and delicious taste that needs no enhancements. Perfectly prepared by our expert fish chef, no fats are added as it is cooked with intense heat that does all the work. A la Plancha is a healthy way to cook with an extremely flavourful reward.



La VIE

—bistronomy—

... is all about enjoying quality ingredients and comfort food in an elegant yet cosy.

In this friendly and casual all-day dining venue, our personable team create the scene for your splendid moments, in warm gatherings with friends or a unique experience with your beloved.

Located on the 11th floor, LA VIE Bistronomy invites you in to a bright and comfortable ambiance of soothing bronze décor that speaks of relaxation and the enjoyment of life.



OUR CHEF

Chef Supat Chinsangtip

Executive Chef of VIE Hotel Bangkok, MGallery Hotel Collection

Chef Supat joined both VIE Hotel Bangkok and V Villas Hua Hin in 2007 with the pre-opening team. After being appointed Executive Chef the following year, he has cooked side-by-side with many visiting Michelin-starred chefs who have hosted lunch and dinner events held at La VIE. As Executive Chef of VIE Hotel Bangkok, Chef Supat's meticulously plan and delicious creations that are served daily at La VIE Bistronomy.

Starter



Cold Cuts

Discover our selection of delicious imported cold cuts and French cheeses

Selection of 3 cheeses or 3 cold cuts 490
Selection of 5 cheeses or 5 cold cuts 690

Our Platter

Small 990
Selection of 3 cheeses and 3 cold cuts

Large VIE 1,490
Selection of 5 cheeses and 5 cold cuts



Cancale Fine de Claire Oyster 6 pcs. 490
12 pcs. 790



Beillevaire farm, established in 1980, began with only 50 cows, selling cheeses to local markets. Now they offer a range of 400 cheeses, as well as yoghurt and desserts, direct from the farm.





Chicken Bites

290

Our crispy chicken bites bring you a country style standard in mouthwatering morsels

Thai E-San Style Sausage

290

Grilled E-San sausage with condiments, Japanese cucumber, crispy lettuce, garlic, ginger, chili and coriander



Sun Dried Squid

290

A delicacy from Andaman Sea with a lemon twist and spicy dip



Sun Dried Beef

290

Sun dried beef with chili sauce dip and condiments

Hong Kong Kale

290

Chayote Shoots with Baby Garlic

190

Stir-fried chayote shoots with pickled baby garlic and chili is a splendid way to enjoy your veggies

Potato Wedges

190

Ultra crispy baked potato wedges with pepper, garlic powder and onion powder



Salad



Fresh Italian Burrata Salad VIE 490
Heirloom Tomato Confit
 Served with vintage balsamic vinegar and condiments

Green Salad 🌿 290
 A light and healthy veggie salad of green peas, asparagus, confit onion, Spanish pancetta and a delightful French vinaigrette, served with goat cheese on toasted bread



Crispy Caesar Salad 390
 Boneless organic baby chicken, cajun spice, parmesan, crispy imported Romaine cod with a perfectly blended Caesar dressing



Vegan Sausage Salad 🌿 390
 A healthfully delicious salad, made with organic green sausage, avocado and beetroot with Dijon mustard and lemon dressing

Thai Pomelo Salad 🌸 🌶️ 290
 A perfect light dish, fresh pomelo salad with shrimps, chicken and sweet chili paste topped with dried coconut

Green prawns 🌿 🌶️ 290
 Asiatic pennywort leaves in a spicy salad with prawns, chicken, dried coconut and sweet chili paste

Thai spicy salmon 🌶️ 290
 Fresh salmon served with garlic, chili, mint, dill, lime and fish sauce

Green Monday

Established in 2012, Green Monday is the pioneer for plant-based proteins and a vegan food diet, to promote a healthy and sustainable living. Its Thailand launch was on 20th September 2019.



Soup



Organic Pumpkin Soup

290

A scrumptious cream soup of our locally grown and organic pumpkin

Garden Pea Soup

290

Thick and creamy soup made with green peas fresh from the garden



Thai Spicy Braised Beef Soup

390

Slow-cooked beef soup, a bit of sour and spice with chili, lime, tamarind juice, basil and mushrooms



Spicy Organic Chicken Soup

290

A light and healthy meal with balanced flavours, clear chicken soup with young tamarind leaves, lemongrass and dried chili





Cod Fish A La Plancha VIE

690

A thick cut of fresh-from-the-ocean cod served with a fish volute cream sauce and wild organic mushrooms, with baby kale or baby spinach on the side


Pasta



Chorizo Capellini Pasta 390
Tantalizing and succulent chorizo sausage meets its perfect match, mushrooms, garlic, thyme and crispy bacon

Treasures of the Sea Spaghetti  490
Fresh from the ocean tiger prawns, mussels, and calamari on spaghetti in a white wine sauce with garlic, thyme, basil, chopped parsley and cherry



Pad Thai with River Prawns   390
The world's most popular Thai stir-fried noodle dish, with river prawns and Pad Thai sauce



Pasta with E-San Sausage  390
A touch of Italy in Thailand, spaghetti with Northeastern Thai sausage, dried chili, garlic and cherry tomato

Meat But No Meat Fusilli Pasta  390
Healthy plant-based veggie balls in tomato sauce



Salmon Fettuccine Pasta 490
White wine, crème fraîche and shallots



The Famous Cabonara 390
Tagliatelle, mushrooms, egg, bacon, Parmesan and onion

Main



New Zealand Roasted Rack of Lamb 890

Served with rich lamb jus and sides of soy green pea puree, garlic confit, grilled scallion and sugar snap peas bacon

Slow-Cooked Beef Cheek 690

Rich and delicious, gourmet comfort food as it should be. Slow-cooked beef cheek with red wine, thyme, homemade mash potatoes and baby carrots

Organic Grilled Chicken Breast 590

Simple and delicious with sweet potato, microgreen veggies on the side with watercress puree and walnut mustard cream sauce



Lamb shank Massaman curry 590

Slow-cooked Massaman curry, coconut milk, peanut, potato, onion, and fried shallots



BBQ Organic Chicken with Lemongrass 390

Organic local chicken marinated with garlic and lemongrass, with sweet spicy dips

Khua-Kling (Southern Stir-Fried Chicken) 290

A spiced dish from Southern Thailand, minced and stir-fried chicken with curry paste and green peppercorn



Stir-Fried Spicy Braised Beef with Basil 490

Classic Thai tastes combined with excellent beef and chopped chili and garlic, mushroom, holy basil, and red chili



French Mussels with White Wine Cream 590

Thyme, shallots, garlic, lemon, pancetta and a creamy white wine cream, served with French fries and garlic bread

Hokkaido Scallops with Beetroot Risotto VIE 690

Imported seafood treasure from Japan. Pan-fried with beetroot risotto and white truffle emulsion



Spicy French Mussel Tom Yum 🌶️ 590

The quintessential Thai soup with superb French mussels, with sweet Thai chili paste served with fries and rustic country-style garlic bread

Pineapple Fried Rice VIE 🥜 390

A sweet pineapple enhances the savoury fried rice with shrimps, chicken, and raisins perfectly



On the Grill



Australian Black Opal Wagyu Beef		
1. Striploin MB 4 /280 g	1,190	
2. Tenderloin MB 3 /180 g	990	
Sloane's Dry-aged Thai Angus Beef		
3. Angus Ribeye 250 g	1,090	

Side dishes

Please select your preferences

- **Fries:** French fries or potato wedges
- **Vegetable** of the day or salad
- **Sauces:** Port wine shallot or "Edmond Fallot" Mustard or Wild mushroom, Béarnaise



Side dishes

190

Baby creamy spinach
Curly fries
Grilled asparagus
Green salad
Homemade mash potato
Mushroom fricassee

Sloane's Joe Sloane is a talented British Chef who became a butcher. He sources only the highest quality meats and local ingredients, from farms which practice ethical treatment of animals and avoid unnecessary chemicals.



Burger



Wagyu Beef & Pan-Fried Foie Gras Burger VIE 690

Our signature burger, grilled wagyu beef and pan-fried foie gras, cheddar, onion chutney, sliced tomato on a brioche bun and served with curly fries

Salmon Burger 590

Grilled Norwegian salmon with lemon dressing, dill, cherry tomato, and crème fraîche



Charcoal Bun Vegan Burger V 490

Our meat but no meat green organic burger comes with avocado, tomato, jalapeño chili, coriander, corn kernels, wild rocket salad and truffle oil



Sweet



Apple Tatin VIE 390
Sweet and classic caramelized apple tart tatin, with cinnamon and star anise, served with a scoop of homemade vanilla ice cream

The Duo Caramel N 390
Warm, soft and elegant



Le Pain Perdu I 290
Delightful French brioche maple honey toast with sweet raspberries and strawberries, topped with a scoop of vanilla ice cream



Green Tea Crème Brûlée N 290
The best crème brûlée in Bangkok enhanced with the aromatic experience of green tea. Served with yoghurt ice cream



Mango Jasmine Semifreddo I 290
A sweet mango delicacy infused with jasmine and served with a delightful passion fruit coulis with mixed berries



Coconut Panna Cotta VIE 290
Thailand's irresistible combination of tropical tastes. Coconut panna cotta, fresh mango, frozen pandan and mango sticky rice ice cream

La Vanille is Thailand leading premium ice cream and pastry supplier. Their range is 100% natural, free of chemicals and contains no artificial ingredients.



Ice cream 290
Selection of 3 scoops

Beverage



Mineral Water | Still Water

Ogeu 330 Ml.	140
750 Ml.	190

Sparkling Water

Ogeu 330 Ml.	160
750 Ml.	240

Perrier 330 Ml.	160
750 Ml.	240

Coffee (Hot/iced) 150

Espresso/ Americano
Macchiato / Cappuccino
Latte / Mocha

Tea (Loose Teas) 150

Tiffany's Breakfast Black Tea
Monkey Pinch Oolong Tea
Dragon Pearl Jasmine Green Tea
Dragon Well Osmanthus Green Tea
Lychee White Peony White Tea
Long Life Brows White Tea

Local Beer 190

Singha
Asahi
Heineken

Imported Beer 290

Sapporo (Japan)
Corona (Mexico)
Hoegaarden Original/Hoegaarden Rosé (Belgium)
Stella Artois (French/Belgium)

Mineral Water | Still Water

Ogeu 330 Ml.	140
750 Ml.	190

Sparkling Water

Ogeu 330 Ml.	160
750 Ml.	240

Perrier 330 Ml.	160
750 Ml.	240

Fresh Juices 190

Orange
Coconut
Lime
Mango
Watermelon
Pineapple

Juices based on grape variety by Alain Milliat 330 Ml. 290

Cabernet Rose Grape Juice
Sauvignon Grape Juice
Chardonnay White Grape Juice
Merlot Red Grape Juice

Fentimans Soft Drinks 125 Ml. 140

Naturally Light Tonic Water
Oriental Yuzu Tonic Water
Botanical Tonic Water
Pink Rhubarb Tonic Water
Pink Grapefruit Tonic Water
Rose Lemonade
Ginger Ale
Ginger Beer



Or Tea? Adheres to the millennia-old Chinese tradition of tea as an art, seeking to make the very best tea from all over the world fashionable and enjoyed on a daily basis. Made from 100% premium leaf teas.



Fruit Lover 🌸

Cutting mixed fruits with lime juice, rosemary on topped with Lamb & Watt hibiscus tonic water



Mocktails

250

Be Red Be Loved

Maraschino cherry with lime juice, mint leaves, grenadine & splash with sprite



Bloody Smash Up

Muddle blueberry with cranberry juice, lemon juice & rosemary sprig

Granny Smith

Diced red and green apples with apple juice, brown sugar rim & cinnamon

Smoothies

220

Girly Berry 🌸

Cherry, raspberry, blueberry with apple juice, yoghurt, honey & spread with cereal

Boost Me Up

Baby spinach with banana, mango juice, milk, honey on topped with cereal & rosemary sprig

Kiss My Lip

Fresh strawberry with cranberry juice, yoghurt & raspberry

Dragon Eye

Fresh dragon fruit with raspberry, blueberry & lime juice



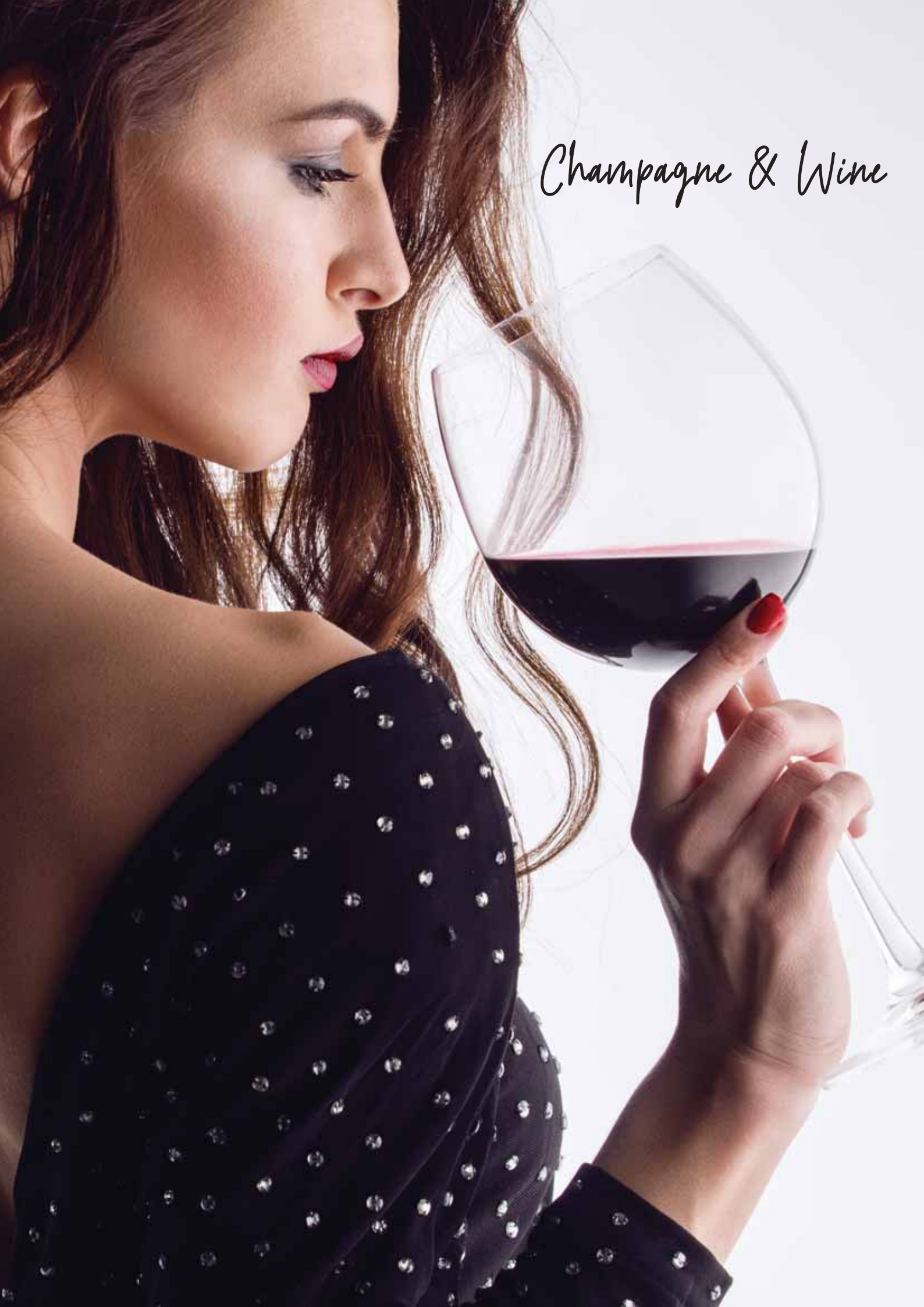
Alain Milliat founded his business in Orlenas, France, in 1983 by planting his very first orchards of cherry, peach and apple. Today his range of exclusive juices and nectars is highly regarded and acclaimed as “Best in Class”, being on the menus of most Michelin-starred and acclaimed restaurants around the world.



Orange Blossom

Mixed orange juice with lemon juice & mint leaves topped with tonic water

Champagne & Wine



Champagne & Sparkling Wine



Spain, Cava, Montsant, Celler de Capçanes 2,100
"Brut Reserva" 2016

France, Blanquette de Limoux, Bernard Delmas 2,400
"Cuvée Tradition Brut" NV

Austria, Niederösterreich, Weingut Fred Loimer 3,100
"Extra Brut Reserve" NV

Germany, Rheinhessen, Wittmann 3,400
"Riesling Brut" 2016

France, Champagne, Taittinger 5,400
"Prestige Brut" NV

France, Champagne, Louis Roederer 6,500
"Brut Premier" NV

Biodynamic Wines

A spiritual-ethical-ecological approach to agriculture, gardens, food production and nutrition.

Biodynamic wine is made with a set of farming practices that views the farm or vineyard as one solid organism.

The ecosystem functions as a whole, with each portion of the farm or vineyard contributing to the next.

The idea is to create a self-sustaining system. Natural materials, soils, and composts are used to sustain the vineyard.

Chemical fertilizers and pesticides are forbidden for the sake of soil fertility

CHAMPAGNE ROSÉ & SPARKLING ROSÉ

France, Champagne, Gonet Médeville 4,900
"Extra Brut 1er Cru" NV

France, Champagne Taittinger 6,900
"Prestige Rosé" NV



White Wine

Australia , Barossa Valley, Heritage "Semillon" 2016	1,700
South Africa , Stellenbosch, Ken Forrester "Petit Chenin Blanc" 2018	1,700
France , Burgundy, Maison Verget Macon Charnay, Le Clos Saint Pierre, "Chardonnay" 2017	1,900
France , Roussillon, Marjorie & Stephane Gallet L'Effet Papillon Blanc, "Grenache Blanc" 2017	2,000
Austria , Kamptal, Weingut Fred Loimer Lenz "Riesling" 2017	2,100
Australia , Barossa Valley, Kaesler "Viognier" 2017	2,200
Germany , Rheinhessen, Wittmann "Silvaner Trocken" 2015	2,300
France , Alsace, Domaine Zind Humbrecht Zind, "Chardonnay" 2016	2,400
Germany , Mosel, Ansgar Clüsserath, Vom Schiefe "Riesling Trocken" 2016	2,400
Italy , Friuli Isonzo, Gorizia, Lis Neris Traditional "Pinot Grigio" 2016	2,400
South Africa , Stellenbosch, Johan Reyneke "Sauvignon Blanc" 2017	2,400
France , Alsace, Domaine Bott-Geyl Les Éléments "Pinot Gris" 2015	2,600
Austria , Burgenland, Weingut Gernot and Heike Heinrich "Chardonnay" 2015	2,700
Italy , Piedmont, DOCG Vietti Roero Castiglione Falletto "Arneis" 2017	2,700
Austria , Kamptal, Weingut, Fred Loimer Ried Loiserberg "Grüner Veltliner" 2016	3,000
France , Burgundy, Chablis Maison Louis Michel, "Chardonnay" 2016	3,000
France , Pouilly-Fuissé, Château des Rontets Clos Varambon, "Chardonnay" 2014	4,000
France , Burgundy, Rully, Domaine A.et P.de Villaine Les Saint Jacques, "Chardonnay" 2015	4,500

Spain, Somontano, ENATE Rosado
"Cabernet Sauvignon" 2015 2,100

France, Loire, Sancerre Rosé, Etienne Daulny
"Pinot Noir" 2017 2,400




Jacques Varet

Group Director of Food and Beverage

Jacques is a French national, holds a Bachelor degree as sommelier and boasts an international career that spans over Europe, the Indian Ocean and Asia. He started his career as sommelier for famous British Michelin-star chef Gordon Ramsay in London back in 2007. Jacques then moved to Asia as Director of Food and Beverages and Resident Manager in prestigious 5-star properties in Cambodia, Maldives and Krabi before settling down as Corporate Director of Food and Beverages for a well known local hotel operator behind successful restaurant stories such as Scarlett.

Jacques now looks after the Food and Beverage operation for all VIE hotels in Bangkok, V Villas Hua Hin and the soon to open V Villas Phuket.

Red Wine

France , Bordeaux, Pomerol, "Ronan" by Clinet "Merlot" 2014	1,900	
Italy , Piedmont, Clerico Langhe Visadi "Dolcetto" 2016	1,900	
South Africa , Stellenbosch, Ken Forrester "Petit Pinotage" 2017	1,900	
Spain , Montsant DO, Celler de Capçanes Mas Picoso, "Syrah" 2017	2,000	
France , Bordeaux, Domaine des Justices Domaine des Justices Rouge "Merlot Cabernet Sauvignon" 2017	2,100	
Thailand , Khao Yai, Gran Monte Vineyards DURIF, "Petit Syrah" 2014	2,100	
France , Languedoc, Domaine Alain Chabanon Campredon, "Syrah" 2016	2,200	
France , Rhône Valley, Gigondas, Domaine du Pegau, "Grenache-Syrah" 2014	2,200	
Chile , Central Valley, Odfjell Capitulo Flying Fish, "Malbec" 2015	2,400	
Italy , Tuscany, Argiano Rosso Di Montalcino DOC, "Sangiovese" 2015	2,400	
Italy , Tuscany, DOCG Chianti Classico VOLPAIA 2013	2,500	France , Burgundy, D. Hubert & Laurent Lignie Grand Chaliot, "Pinot Noir" 2015 4,500
Australia , Finiss River, Salomon Est. Norwood "Shiraz Cabernet Sauvignon" 2014	2,700	France , Burgundy, Savigny les Beaune D. De La Vougeraie 1er Cru, "Pinot Noir" 2015 4,700
Australia , Barossa Valley, Glaetzer Bishop "Shiraz" 2016	2,700	Italy , Tuscany, Argiano Brunello di Montalcino DOCG 2001 4,700
France , Bordeaux, St. Emilion, Chateau Puy Blanquet Grand Cru "Merlot" 2014	3,000	France , Bordeaux, Medoc, Saint-Estèphe, Château de Pez 2008 4,700
France , Rhône Valley, Crozes Hermitage Yann Chave, Le Rouvre, "Syrah" 2016	3,500	France , Beaune 1er Cru "Clos des Mouches" D.Thierry Violot G., "Pinot Noir" 2015 6,200
France , Languedoc-Roussillon, Domaine de Baron Arques 2005	4,000	France , Rhone Valley, Chateauneuf du Pape D. Vieille Julienne, "Les Trois Sources" 2013 6,200
		Italy , Veneto, Rocolo Grassi Amarone della Valpolicella DOCG, "Corvina Veronese" 2013 6,200