



La VIE

-bistronomy -

If you have any intolerances or allergies, please inform your server when placing your order



Bistro Menu

Selection of 1 Starter and Main Course **THB 490++**

Selection of 1 Starter, Main Course and Dessert **THB 690++**



STARTER



Modern Onion *Soup*

Confit Onion | Bone Marrow |
Crispy Comte Cheese | Onion Consommé

Royal Project Vegetables *Salad*

Wild Rocket & Lettuce | Avocado |
Parmesan | Black Truffle Dressing

Thai Pomelo *Salad*

Shrimp | Chicken | Dried Coconut | Chili Paste

Smoked Salmon Caesar *Salad*

Romaine Lettuce | Green Bean |
Hard Boiled Egg | Herbal Dressing

Shrimp *Cake*

Deep-Fried | Served with Plum Sauce

Grilled Pork *Neck*

Calamari | Cucumber | Oyster Sauce

All prices are subject to 10% service charge and applicable government tax



MAIN COURSE



Pan-Seared Atlantic Cod *Fish*

Sautéed Mushroom | Caramelized Onion |
Pink Ginger | Mushroom Sauce

8 Hours Slow-Cooked Beef *Brisket*

Creamy Mashed Potato | Zucchini |
Pine Nuts | Coriander

Veggies *Risotto*

Sautéed Vegetables | Black Truffle | Cherry Tomatoes

Fried River *Prawn*

Crispy Mee Noodle | Coriander |
Dried Chili | Tamarind Sauce

Pan Seared Salmon *Chee*

Red Curry | Coconut Cream | Kaffir Lime

Green *Curry*

Chicken or Beef | Baby Eggplant | Red Chili



DESSERT



Banoffee

Banana | Crispy Pecan Nuts | Coconut

Mango & Organic Yogurt Cheese *Cake*

Almond Crumble | Vanilla Sauce

Ice Cream (2 Scoops)

Please ask our team members the available flavours

Hazelnut *"Mille Feuille"*

Salted Caramel Sauce | Granny Smith Apple

Exotic Fruits *Platter*

Assorted Seasonal Fruits