



Bistro Menu



STARTER



Modern Onion Soup

Confit Onion | Bone Marrow | Crispy Comte Cheese | Onion Consommé
THB 120

Royal Project Vegetables Salad

Wild Rocket & Lettuce | Avocado | Parmesan | Black Truffle Dressing
THB 120

Thai Pomelo Salad

Shrimp | Chicken | Dried Coconut | Chili Paste
THB 180

Smoked Salmon Caesar

Romaine Lettuce | Green Bean | Hard Boiled Egg | Herbal Dressing
THB 200

Shrimp Cake

Deep Fried | Served with Plum Sauce
THB 120

Grilled Pork Neck

Calamari | Cucumber | Oyster Sauce
THB 120

If you have any intolerances or allergies, please inform your server when placing your order.
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
THB 320

8 Hours Slow Cooked Beef Brisket

Creamy Mash Potato | Zucchini | Pine Nuts | Coriander
THB 350

Veggies Riso

Sautéed Vegetables | Black Truffle | Cherry Tomatoes
THB 180

Fried River Prawn

Crispy Mee Noodle | Coriander | Dried Chili | Tamarind Sauce
THB 200

Pan Seared Salmon Chee

Red Curry | Coconut Cream | Kaffir Lime
THB 300

Green Curry

Chicken or Beef | Baby Eggplant | Red Chili
THB 200

🍴 **DESSERT** 🍴

Banoffee

Banana | Crispy Pecan Nuts | Coconut
THB 120

Mango & Organic Yogurt Cheese Cake

Almond Crumble | Vanilla Sauce
THB 150

Ice Cream (2 Scoop)

Please ask our team members on the availability
THB 100

Hazelnut "Mille Feuille"

Salted Caramel Sauce | Granny Smith Apple
THB 120

Exotic Fruits Platter

Assorted Seasonal Fruits
THB 220

If you have any intolerances or allergies, please inform your server when placing your order.
All prices are subject to 10% service charge and applicable government tax.