

Bistro Menn

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



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

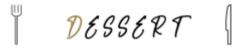
Crispy Mee Noodle | Coriander | Dried Chili | Tamarind Sauce THB 200

Pan Seared Salmon Chee

Red Curry | Coconut Cream | Kaffir Lime THB 300

Green Curry

Chicken or Beef | Baby Eggplant | Red Chili THB 200



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