



# Bistro Menu



## STARTER



### **Modern Onion Soup**

Confit Onion | Bone Marrow | Crispy Comte Cheese | Onion Consommé  
THB 180

### **Royal Project Vegetables Salad**

Wild Rocket & Lettuce | Avocado | Parmesan | Black Truffle Dressing  
THB 200

### **Thai Pomelo Salad**

Shrimp | Chicken | Dried Coconut | Chili Paste  
THB 200

### **Smoked Salmon Caesar**

Romaine Lettuce | Green Bean | Hard Boiled Egg | Herbal Dressing  
THB 240

### **Shrimp Cake**

Deep Fried | Served with Plum Sauce  
THB 180

### **Grilled Pork Neck**

Cucumber | Oyster Sauce  
THB 180

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 360

**8 Hours Slow Cooked Beef Brisket**

Creamy Mash Potato | Zucchini | Pine Nuts | Coriander  
THB 380

**Veggies Riso**

Sautéed Vegetables | Black Truffle | Cherry Tomatoes  
THB 300

**Fried River Prawn**

Crispy Mee Noodle | Coriander | Dried Chili | Tamarind Sauce  
THB 320

**Pan Seared Salmon Chee**

Red Curry | Coconut Cream | Kaffir Lime  
THB 360

**Green Curry**

Chicken or Beef | Baby Eggplant | Red Chili  
THB 240

🍴 **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 80

**Hazelnut "Mille Feuille"**

Salted Caramel Sauce | Granny Smith Apple  
THB 120

**Exotic Fruits Platter**

Assorted Seasonal Fruits  
THB 180

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