

LaVIE
-bistronomy-



Lunch (Daily): 12:00 - 3:00 PM
Dinner (Monday): 6:00 - 10:00 PM

“

*La VIE – Bistronomy is
all about enjoying quality
ingredients and comfort
food in an elegant yet
cosy atmosphere.*

”

Grilled & Tapas

BEEF SKEWER 

TUNA TATAKI 260

Cured tuna | ponzu | watermelon |
Thai artichoke purée

BEEF SKEWER 320

Wagyu skewer | shoyu | edamame |
ginger | radish | chili sauce

CHICKEN SKEWER 200

Chicken skewer | shoyu |
pickled lotus root | ginger |
radish | chili sauce

CHARCUTERIE 480

Selection of cold cut and cheese |
pickle | honey mustard |
tomatoes chutney

OYSTERS & MORE 6 Oysters 320 12 Oysters 660

Shallot confit |
spiced chili relish |
lemon | salsa verde

CROQUE MADAME 260

Toasted fresh-baked bread |
honey-baked ham | bacon |
cheddar cheese | egg



Chef recommendation



Inspired by her




Vegetarian



Nut

All prices are subject to 7% government tax and 10% service charge

Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.



12-HRS ONION SOUP 



MUSHROOM N' SOUR 
CREAM SOUP



Soup

CORN & BACON SOUP.	180
Grilled corn leek bacon bits	
12-HRS ONION SOUP. 	220
Caramelized onion beef jus	
MUSHROOM N' SOUR CREAM SOUP 	180
Grilled mushroom potato cream sour cream tarragon	



 Chef recommendation  Inspired by her  Vegetarian  Nut

All prices are subject to 7% government tax and 10% service charge

Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

TUNA POKE BOWL 🍣



ACAI BOWL 🍷



Healthy Bowls

GREENS N' RANCH BOWL

Avocado | kale | soft boiled egg | crispy shallot | lemongrass dressing | tomato relish

240

TUNA POKE BOWL

Cured tuna | edamame | avocado | sesame seeds | ponzu | Japanese rice

360

ACAI BOWL

Kiwi | banana | honey granola | coconut flakes | blueberry yogurt

240

BURRATA AND PESTO

Fresh burrata | smoked salmon | mixed greens | pomegranate | pesto

240



BURRATA AND PESTO 



GREENS N' RANCH BOWL 



Chef recommendation



Inspired by her



Vegetarian



Nut

All prices are subject to 7% government tax and 10% service charge

Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.



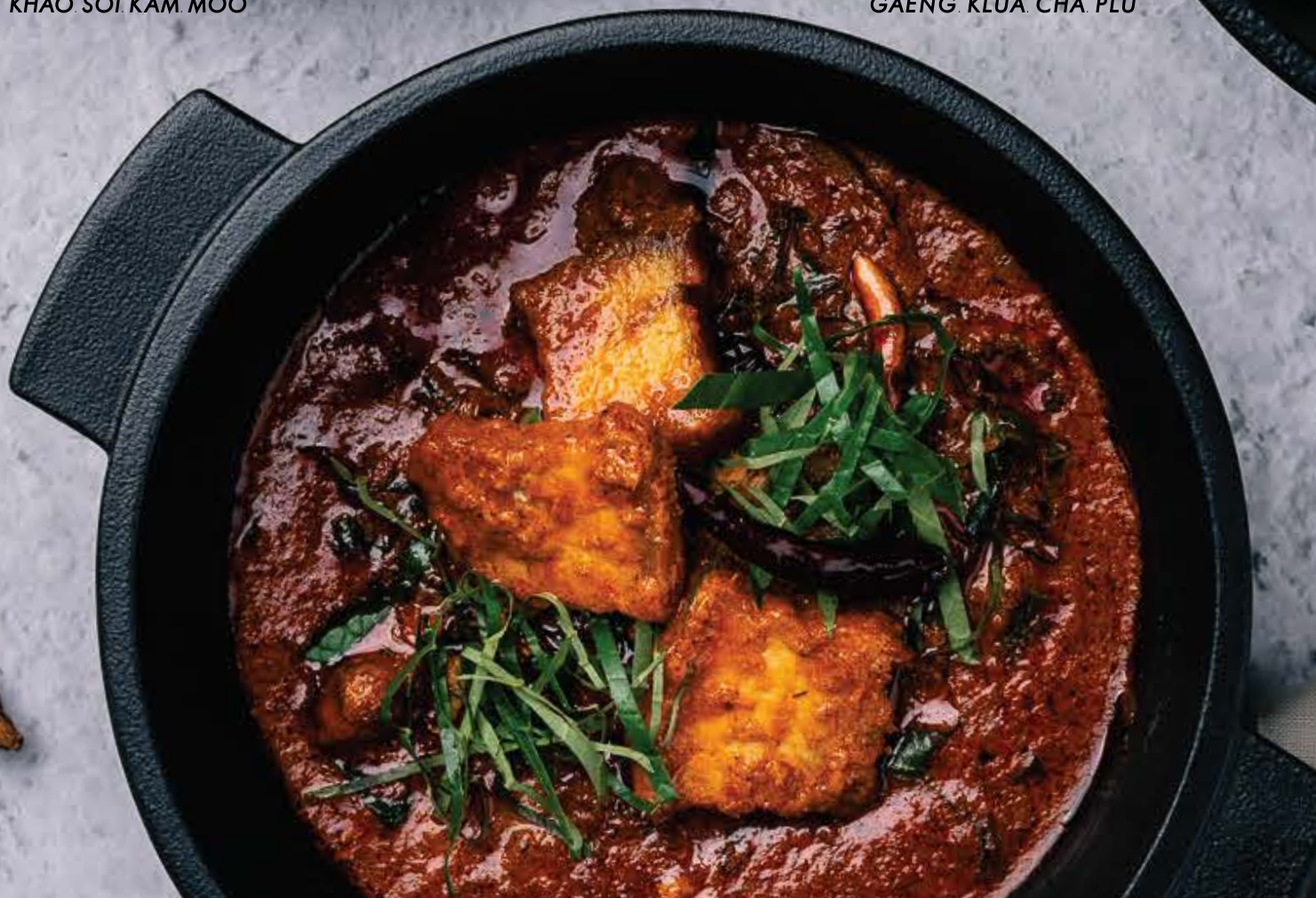
TOM KLONG TALAY

TOM KLONG TALAY



GAENG KLUA CHA PLU

KHAO SOI KAM MOO





So Thai

KHAO SOI KAM MOO Khao soi broth egg noodles pickles chili jam lime	220
TOM KLONG TALAY Spicy and sour broth seasonal seafood chili crispy shallot Thai herbs	260
GAENG KLUA CHA PLU Betel leaf curry pork belly crispy pork shallot	220
PAD THAI BO LARN 🌸 🥥 Wok-fried rice noodles spicy tamarind crispy oyster shallot chili sauce	220
KRAPOW RATCHATHEWI Beef krapow bai yee ra “tree” basil chili garlic cured egg	280
FRIED RICE KRAPOW Jasmine rice spring onions carrot holy basil <i>choice of chicken, pork or prawns</i>	240



FRIED RICE KRAPOW



PAD THAI BO LARN 🌸 🥥

📌 Chef recommendation 🌸 Inspired by her 🌿 Vegetarian 🥥 Nut

All prices are subject to 7% government tax and 10% service charge

Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.



RIGATONI ALLA NORMA 

Pasta

RIGATONI ALLA NORMA

320

Rigatoni | eggplant | marinara | parmigiana

LINGUINI WITH ITALIAN SAUSAGE

360

Linguini | herbed Italian sausage | tomato sauce




SPAGHETTI CARBONARA

260

Spaghetti | lardon | parmigiana | egg yolk | bacon



LINGUINI WITH ITALIAN SAUSAGE

 Chef recommendation  Inspired by her  Vegetarian  Nut

All prices are subject to 7% government tax and 10% service charge

Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

WAGYU



SEABASS



BOBBY'S RANCH



Main

BOBBY'S RANCH

Wagyu rib-eye | cured egg | fried rice | bobby barn jam

360

SEABASS

Pan-seared sea bass | tarragon cream sauce | snap pea | oven-dried tomato

300

ROASTED BABY CHICKEN

Smoked hay baby chicken | caramelized shallot | brandy reduction jus | garlic confit

480

WAGYU

Wagyu strip loin | Thai artichoke purée | root vegetable | beef jus | leek chip

680

BLUE MUSSELS

Blue mussel | white wine reduction | basil | shallot | leek

360



BLUE MUSSELS



WAGYU



ROASTED BABY CHICKEN



Chef recommendation



Inspired by her



Vegetarian




Nut

All prices are subject to 7% government tax and 10% service charge

Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.



BURNT SUGAR ICE CREAM 

Dessert

LEMON MERINGUE TART

Housemade tart | fresh lemon curd | meringue

160

1980 APPLE CRUMBLE

Glazed apples | cinnamon crumble | grated lemon and orange zest | smoked coffee ice cream

160

BURNT SUGAR ICE CREAM

Burnt sugar ice cream | butterscotch cookies | wild honey

180

TIRAMISU

Mascarpone | Italian biscuits | coffee caramel sauce | cocoa powder

190

ROSEAPPLE ROYALE

Tahiti vanilla mousse | rum and apple ice cream | honey gel

160



1980 APPLE CRUMBLE 



LEMON MERINGUE TART 



Chef recommendation



Inspired by her



Vegetarian



Nut

All prices are subject to 7% government tax and 10% service charge

Feel free to inform us, if you have any special dietary requirements, food allergies or food intolerances.

Wine Selection

Sparkling Wine

Prosecco – Follador “Valdobbiadene” DOCG

Veneto, Italy

Finest prosecco from top producer in Valdobbiadene, Veneto.

Aromas of fresh pear, Melon, lovely acidity. This is so close to a champagne!

Glass

450

Bottle

2,300

White Wine

Sauvignon Blanc – “Stonebays”

Marlborough, New Zealand

This New Zealand - Sauvignon Blanc is very refreshing with nose of Citrus,

Guava and Gooseberry. Perfectly with light dish, salad or Asian cuisine.

390

2,000

Chardonnay – Saint Antoine “Chablis”

Burgundy, France

Saint Antoine is dedicated producer to making wines of finesse,

minerality and balance structure. This chardonnay age in new

French oak present a flavor of buttery, vanilla and lemon peel.

Recommended with main course like fish, chicken or pork.

590

2,800

Rosé Wine

Cinsault – Bodvár “Rose No.1”

Languedoc Roussillon, France

Very fashionable rose wine from south of France.

This is an amazing floral aromatics, balance of fruit,

complexity. We recommended matching with Shellfish,

Poultry or Pork.

450

2,300

Red Wine

Pinot Noir – Weingut Ziereisen “Talrain”

Baden, Germany

Wonderful Pinot Noir from Germany. Lighter-bodies,

fruity and bright red fruit like raspberry, cranberry.

This wine is very flexible pairing with many dish like

salmon sashimi, grilled fish or roasted chicken.

590

2,800

Cabernet Sauvignon – Sassicaia “Le Difese”

Tuscany, Italy

One of iconic “Super Tuscan” producer in Italy.

Tenuta del San Guido “Le Difese”. This is 3rd

younger brother of Sassicaia present Bordeaux

blend style. Pair very well with grilled beefsteak,

game dish or strong cheese.

590

2,800

Beer

Singha

Thailand

120

Heineken

Netherland

120

Mineral Water

Aqua Panna, Still

750ml

180

San Pellegrino, Sparkling

750ml

200

LA VIE - BISTRONOMY

117/39-40 Phaya Thai Road, Bangkok 10400 - Thailand
T. +66 (0) 2 309 3939

www.viehotelbangkok.com