

LaVIE
-bistronomy-



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

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

”

Grilled & Tapas

BEEF SKEWER 

TUNA TATAKI

Cured tuna | ponzu | watermelon |
Thai artichoke purée

260

BEEF SKEWER

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

340

CHICKEN SKEWER

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

220

CHARCUTERIE

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

480

OYSTERS & MORE

6 Oysters 320
12 Oysters 660

Shallot confit |
spicy chili relish |
lemon | salsa verde

CROQUE MADAME

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

280



Chef recommendation



Inspired by her



Vegetarian




Nut



24 Hours Room Service Menu

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



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TUNA POKE BOWL 🍣



ACAI BOWL 🍷



Healthy Bowls

GREENS N' RANCH BOWL

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

260

TUNA POKE BOWL

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

360

ACAI BOWL

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

280

BURRATA AND PESTO

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

280

FRESH FRUIT PLATTER

Mixed seasonal fresh fruit






180



BURRATA AND PESTO 



GREENS N' RANCH BOWL 

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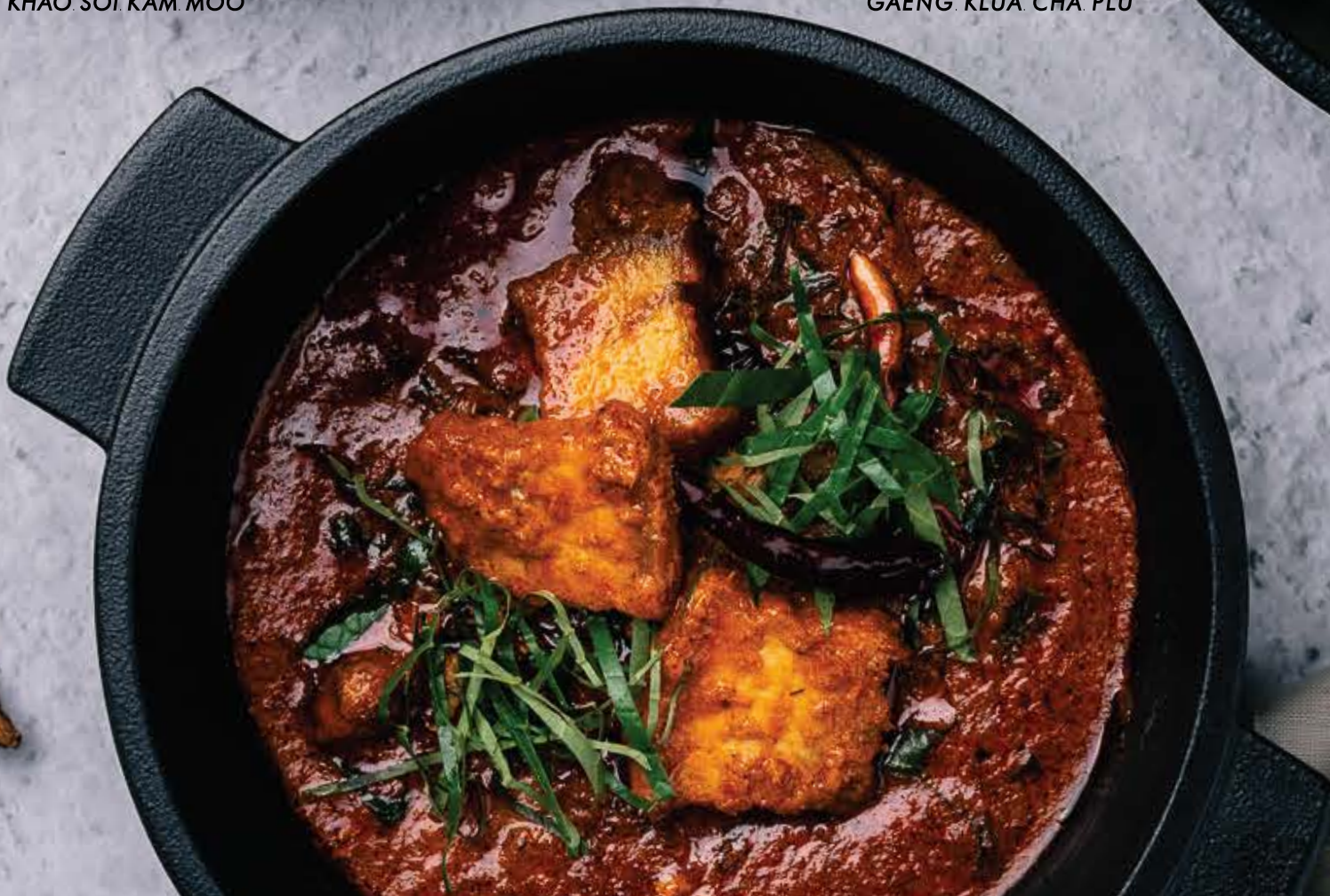
TOM KLONG TALAY

TOM KLONG TALAY



KHAO SOI KAM MOO

GAENG KLUA CHA PLU





So Thai

KHAO SOI KAM MOO 260

Khao soi broth | egg noodles | pickles | chili | lime

TOM KLONG TALAY  260

Spicy and sour broth | seasonal seafood | chili |
crispy shallot | Thai herbs

GAENG KLUA CHA PLU 240

Betel leaf curry | pork belly | crispy pork | shallot

PAD THAI BO LARN   240

Wok-fried rice noodles | spicy tamarind |
crispy oyster | shallot | chili sauce

KRAPOW RATCHATHEWI  280

Beef krapow | bai yee ra “tree” basil |
chili | garlic | cured egg

FRIED RICE KRAPOW  280

Jasmine rice | spring onions | chili | holy basil |
choice of chicken, pork or prawns

FRIED RICE  280

Jasmine rice | spring onions | onion |
carrot | choice of chicken, pork or prawns



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RIGATONI ALLA NORMA 

Pasta

RIGATONI ALLA NORMA  	340
Rigatoni eggplant marinara parmigiana	
LINGUINI WITH ITALIAN SAUSAGE 	360
Linguini herbed Italian sausage tomato sauce	
SPAGHETTI CARBONARA 	280
Spaghetti lardon parmigiana egg yolk bacon	



LINGUINI WITH ITALIAN SAUSAGE

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WAGYU



SEABASS



BOBBY'S RANCH



Main

DOUBLE MAD. WAGYU BURGER

Wagyu patties | double cheese |
honey bacon | pickled | brioche bun
Served with apple slaw and fries

380

FRENCH FRIES

French fries | ketchup

120

TWISTED FRIES WITH HERB

Twisted French fries | Thai herb | Thai ranch dip

180

BOBBY'S RANCH

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

400

SEABASS

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

320

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




BOBBY'S RANCH 

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BURNT SUGAR ICE CREAM 

Dessert

LEMON MERINGUE TART

Housemade tart | fresh lemon curd | meringue

180

1980 APPLE CRUMBLE

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

200

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 

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Wine Selection

Sparkling Wine

Prosecco – Follador “XZERO” 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

500

Bottle

2,500

White Wine

Sauvignon Blanc – “Lazo”

Central Valley, Chile

This Sauvignon Blanc from Chile is very refreshing with nose of Citrus,

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

390

2,000

Pinot Grigio – Villa Martina

Friuli Venezia Giulia, Italy

Pinot Grigio is light, crisp and dry with plenty of zippy, mouthwatering.

Lemon-lime, Peach and apricot. Best matching with seafood like shellfish, sushi and pasta.

390

2,000

Chardonnay – Domaine Chene “Macon Village”

Burgundy, France

Small village in Burgundy. Finesse, minerality and balance structure.

This chardonnay age in oak present a flavor of buttery, vanilla and lemon peel. Recommended with main course like fish, chicken or pork.

500

2,500

Red Wine

Malbec – Santa Ana

Mendoza, Argentina

Blackberry, plum and black cherry. The nuanced flavors offer milk chocolate, cocoa powder, Violet flowers, leather and sweet tobacco finish. Perfect pairing with red meat such as Beef burger, smoky BBQ, Khao soi kam moo.

390

2,000

Syrah – Domaine Duseigneur “Cote du Rhone”

Rhone Valley, France

Darkest full-bodied red grape. It has dark fruit flavors from sweet blueberry to savory black olive. Offering a spicy peppery note in the after taste. Recommended with Pad Thai Bo.larn, Bobby's Ranch.

390

2,000

Sangiovese – La Carraia Angel

Umbria, Italy

Wonderful Sangiovese from Umbria. Light-medium bodied, fruity and bright red fruit like raspberry, cranberry.

This wine is very flexible pairing with many dish like Burrata and Pesto, Rigatoni alla Norma or Linguini with Italian sausage.

500

2,500

Beer

Singha

Thailand

120

Heineken

Netherland

120

Mineral Water

Aqua Panna, Still

750ml

180

San Pellegrino, Sparkling

750ml

200

LA VIE - BISTRONOMY

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