

WEEKEND BRUNCH

LOBSTER ADDICT

SATURDAY & SUNDAY

FROM NOON - 4 PM AT BEACH SOCIETY

SO LOBSTER SET

1 GLASS OF SPARKLING WINE

PARMA HAM WITH BASIL INFUSED CANTALOUPE MELON

OR

BURRATA WITH GRILLED PEACH, BASIL & ARUGULA

PORK RILLETTES WITH TOASTED FRENCH BAGUETTE

AND BALSAMIC GREEN SALAD

OR

THIN SLICED MUSTARD CRUST COLD PORK LOIN

WITH GREEN BEANS & BACON

WHOLE PHUKET LOBSTER (500g)

SERVED WITH SAUTÉED BABY SPINACH,

VANILLA POTATO GNOCCHI AND LEMON GARLIC BUTTER

CHOCOLATE PARFAIT SEMIFREDDO

OR

ASSORTED SEASONAL FRESH FRUITS

COFFEE OR TEA

CHILL CHILL

SPRITZ

POUR MA POMME

Cider Brut Manoir d'Apreval, Calvados, Citrus Aperol,
Jasmine Tea Elixir

ST GERMAIN SPRITZ

La Quinnye Vermouth Blanc, Chamomile Liqueur,
Fentimans Rose Lemonade

NORMANDY SPRITZ

Calvados Apple Brandy, Green Apple, Green Absinthe,
Fever Tree Elderflower Tonic

SHIBUYA SPRITZ

Junmai Sake, Yuzu, Fresh Thyme, Fever Tree Tonic

BUBBLE

Torressella Prosecco Extra Dry, Veneto, Italy
Cidre Brut Manoir d'Apreval, Normandy, France (Organic)

WHITE

Muscadet Marquis de Goulaine, Loire, France
Domaine du Cleray, Sauvignon Blanc, Loire, France
Ropiteau Frères, Chardonnay, Burgundy, France

RED

Côtes du Rhône Victor Berard, Rhône Valley, France
Torres Coronas, Tempranillo, Catalonia, Spain
Moulin de Gassac, Syrah, Herault, France

ROSE

Château Montaud, Côtes de Provence, France

BY GLASS

THB 250 NET

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BY BOTTLE

THB 1,400 NET

THB 850 NET

THB 1,650 NET

THB 1,550 NET

THB 1,500 NET

THB 1,600 NET

THB 1,500 NET

THB 1,400 NET

THB 1,950 NET