

EMBER & GARDEN

Your choice of an appetiser, a main and a dessert
THB 1,500++ per person

APPETISER

GREEN HERB SALAD

Wild herbs | pomelo | ponzu dressing

PRAWN TANDOORI

Indian marinade | mango gel | coriander sauce

MAIN

CHARCOAL-GRILLED PORK LOIN

Crispy potatoes | roasted cauliflower purée | peppercorn sauce

CHARRED LOCAL FISH

Garlic aioli | green chilli sauce | herbs

DESSERT

PROFITEROLES

Choux pastry | chocolate sauce | vanilla ice cream

CHOCOLATE MOUSSE

Silky chocolate | mascarpone cream | graham cracker | cherry compote



Vegetarian



Gluten-free



Spice level



Suitable for vegetarian



Nut

Please let us know if you have any food allergies or special dietary needs.
All prices are subject to 10% service charge and 7% government taxes.

LE MENU RIVET

Your choice of an appetiser, a main and a dessert
THB 2,200++ per person

CHEF'S COMPLIMENTARY

APPETISER

ROCKET SALAD

Wild greens | semi-dried tomatoes | apple | superfood crunch

POACHED PEAR WITH CREAMY STILTON

Toasted walnut | honey vinaigrette

SHRIMP CARPACCIO

Andaman shrimp with yuzu | heirloom tomatoes | seaweed caviar

DUO DUCK

Duck confit with crispy leg | fresh wild rocket | balsamic vinaigrette

CAESAR SALAD

A Riviera favorite | enriched with Parma ham | anchovy crumb | puffed rice

HOMEMADE SORBET

MAIN

CHARCOAL GRILLED GROUPER

Local grouper with spices | herbs | sweet tomato jam

ROASTED HALF BABY CHICKEN

Home-style roasted | foie gras | jus | gizzards

DUCK BREAST

Dry-aged with croquettes | baby carrot | cranberry jus | warm spices

BEEF CHEEK

Tender braised beef with celeriac puree | charred celeriac | red wine jus

PICANHA

Juicy beef rump cap | silky garlic cream | black garlic | red wine

DESSERT

CHOCOLATE FONDANT

Molten chocolate | raspberry sorbet

CLASSIC CRÈME BRÛLÉE

Silky custard | caramel crust | berries

Coffee or Tea



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VEGETARIAN MENU

APPETISER

GRILLED SALAD  	420
Wolffia baby carrot asparagus broccoli fresh herbs balsamic green onion sour cream lotus root chips	
MIXED SALAD	420
Grilled okra avocado Wolffia heirloom tomatoes fresh herbs cucumber red onion balsamic vinaigrette	
AVOCADO CROSTINI 	420
Homemade sourdough guacamole grilled tomato fresh herbs balsamic	

MAIN

CAULIFLOWER STEAK  	550
Grated parmesan roasted cauliflower purée harissa butter crispy garlic pine nuts	
MUSHROOM RISOTTO	650
Grilled mushrooms garlic cream parmesan vegetable demi-glace asparagus	
ROASTED AUBERGINE   	550
Miso marinade seaweed sauce soba noodles herb pesto	

APPETISER

ROCKET SALAD   	450
Wild greens semi-dried tomatoes apple superfood crunch	
SHRIMP CARPACCIO	450
Andaman shrimp with yuzu heirloom tomatoes seaweed caviar	
TUNA TARTAR  	650
French bistro meets Asia with tuna guacamole spicy sauce salmon roe	
FISH CEVICHE 	650
Latin-inspired white fish cured in leche de tigre jalapeño banana chips	
CRAB CAKE 	650
Sweet crab with pomelo pickled fennel yuzu mayo	
DUO DUCK 	550
Duck confit crispy leg with wild rocket balsamic vinaigrette	
BEEF CARPACCIO	650
Classic Italian creation with rocket black garlic and parmesan	
BURRATA SALAD  	620
Creamy burrata with pear Parma ham & honey	
CAESAR SALAD  	450
A Riviera favorite enriched with Parma ham anchovy crumb puffed rice	
TUNA CEVICHE  	650
The taste sensation is a balance of savory acidic spicy umami elements	

SOUP

FRENCH ONION SOUP  	420
Parisian classic with caramelized onion brioche and molten cheese	
SMOKED FISH CONSOMMÉ 	420
Delicate broth with homemade fish ravioli	
LOBSTER BISQUE	450
Velvety lobster soup with a tropical whisper of coconut	

MAIN

Accompanied by your selection of two side dishes and complemented with an additional sauce of your choice.

FROM THE SEA

SEARED SCALLOPS 	1,200
With wine sauce black tuile	
CHARCOAL GRILLED GROUPE 	1,200
Local grouper with spices herbs and sweet tomato jam	
MISO-MARINATED SNOW FISH 	1,400
Inspired by white miso asparagus lime caviar	
CHARCOAL GRILLED PRAWNS	1,600
Chipotle chili squid ink tapioca crispy coconut milk	
PHUKET LOBSTER THERMIDOR 	1,600
French Riviera classic reimagined with Phuket lobster	
GRILLED PHUKET LOBSTER	2,800
Charcoal-grilled to perfection	

FROM THE GRILL

ROASTED HALF BABY CHICKEN 	950
Home-style roasted with potatoes jus and gizzards	
DUCK BREAST 	950
Dry-aged with croquette cranberry jus and warm spices	
BEEF CHEEK	1,200
Tender braised beef celeriac puree charred celeriac red wine jus	
SMOKED BEEF BRISKET 	1,200
Hickory-smoked grilled vegetables BBQ sauce chimichurri	
PICANHA	1,600
Brazilian specialty with garlic cream black garlic red wine	
US TENDERLOIN	1,800
Succulent cut served with garlic cream black garlic and red wine	
RIBEYE	2,500
Juicy beef with garlic cream black garlic and red wine	
LAMB CUTLETS  	1,800
Herb-crusted with red wine sauce pickled shallots	
SMOKED PORK BELLY   	1,200
Rich and tender pickled cabbage chicharrón and Asian sauce	

SAUCE

Gravy | Chipotle Chimichurri | Seafood |
Béarnaise | Nam Jim Jaew | Café de Paris

SIDE

Wedge-cut Potato Fries
Sautéed Mixed Mushrooms
Creamy Mashed Potatoes
Sichuan Pepper Smoked Eggplant
Okra with Mexican Spice
Heirloom Tomatoes with Smoked Beef Tongue
Garlic Fried Rice (Japanese rice)
Organic Seasonal Vegetables

DESSERT

CHESTNUT BANANA Chestnut ice cream caramelized banana and mille-feuille	450
CHOCOLATE FONDANT Molten chocolate with raspberry sorbet	450
LEMON CHEESECAKE Bright lemon with marshmallow crumble	450
CLASSIC CRÈME BRÛLÉE Silky custard caramel crust berries	450
MANGO COCONUT CRUMBLE Thai mango coconut ice cream peanut crumble	450
APPLE TARTE TATIN Caramelized apple tart with smoked pineapple ice cream	450