

LE MENU RIVET

Your choice of an appetizer, a main and a dessert
THB 2,000 per person

CHEF'S COMPLIMENTARY

APPETIZER

SALMON TARTAR

Semi-cured salmon | chorizo crumble | mango gel |
sesame & black dressing

SMOKED PRAWN SALAD

Smoked prawns | homemade cashew nut milk | shallot jam

SERRANO & THYME COMPRESSED WATERMELON

Avocado mousse | lime pickled onions | local farm feta cheese

HOMEMADE SORBET

MAIN

AUSTRALIAN ANGUS RUMP CAP

Baby carrot | crème potato | broccolini | pan sauce

SLOW COOKED ORGANIC CHICKEN BREAST

Butternut puree | pickled radish | broccolini | orinji mushroom | chicken jus

GRILLED ANDAMAN SEABASS

Cauliflower puree | grilled green vege | carrot emulsion

DESSERT

CHOCOLATE FONDANT

Berry jell | berries jam | vanilla ice cream

CRÈME BRULEE PANNA COTTA

Apple jell | apple sponge cake | green apple ice cream

Coffee or Tea

LE MENU DEGUSTATION

Your choice of an appetizer, a main and a dessert
THB 2,500 per person

CHEF'S COMPLIMENTARY

APPETIZER

DUO OF PRAWN

Tempura & grilled prawn | pumpkin gnocchi | tomato fondue

GRILLED OCTOPUS SALAD

Potato | baby salad | heirloom tomato | harissa

ORGANIC GARDEN BEET SALAD

Baby carrot | beetroot | crème feta | pickled watermelon | orange | avocado

HOMEMADE SORBET

MAIN

AUSTRALIAN GRASS FED BLACK ANGUS TENDERLOIN

Foie gras | creamy mash potato | broccolini | pan sauce

ROASTED DUCK BREAST

Butternut puree | broccolini | orinji mushroom |
pickled radish | duck jus

ROASTED ANDAMAN KING PRAWN

Cauliflower puree | grilled green vege | spiced bisque sauce

DESSERT

RUBY CHOCOLATE CARAMEL MOUSSE "MAGNUM STYLE"

Chocolate crumble | caramel jell

MELTED CHOCOLATE BALL

Mango & passion fruit cheese mousse | yogurt ice cream

Coffee or Tea

APPETIZER

GRILLED CAESAR SALAD	450
Grilled roman lettuce homemade Caesar dressing pecorino cheese	
PRAWN SALAD	550
Smoked prawns homemade cashew nut milk baby salad shallot jam	
PULPO A LA PLANCHA	550
Slow-cooked octopus aji amarillo aioli chorizo crumble garlic chips honey chili dressing	
ROASTED BONE MARROW	550
Slow-cooked onions caviar herb garlic brioche	
BURRATA SALAD	620
Sautéed veggies & tomatoes homemade pesto	
SALMON TARTAR	620
Semi cured salmon chorizo crumble mango gel salmon pearl sesame & black dressing	
TUNA CEVICHE	650
Wasabi shoyu sauce lime caviar lime & lemon	
GROUPEL CEVICHE	650
Leche de tigre heirloom tomato grilled corn jalapeno chili lime caviar coriander cress	
SEABASS TIRADITO	650
Leche de tigre aji amarillo fresh lime & lemon heirloom tomato juice lime caviar coriander oil	
RIVET BEEF TARTARE	650
Australian grass-fed Angus tenderloin caviar homemade egg yolk pickle vege pickle	
FOIE GAS TERRINE	750
Champagne jelly cranberry Port pears pistachio brioche	

SOUP

FRENCH ONION SOUP	420
Consommé pickled onions onion brioche	
LOBSTER BISQUE	450
Lobster bisque butter poached prawn milk foam	

MAIN

Rivet Signature Dish

LAND AND SEA

Australian Angus tenderloin | king prawn | potato pave |
grilled broccolini | black garlic truffle

1,800

GOLDEN SLOW-COOKED TOMAHAWK

Australian grain-fed Tomahawk (good for 2)

4,500

FROM THE GRILL

Australian black Angus T-bone 550g

2,500

Bone in sirloin 550g

2,500

Australian grass-fed black Angus tenderloin 200g

1,800

Australian Wagyu rib eye 400 days grain-fed (MB 4-5) 300g

2,500

Picanha, Brazilian cut of Australian Wagyu rump cut (MB 8-9) 200g

2,000

Roasted New Zealand rack of lamb 300g

2,000

Pork chop double center cut 350g

1,200

Slow-Cooked organic chicken breast

950

SAUCE

Demi glace (rich brown sauce) | café de Paris | chimichurri |
béarnaise | nam jim jiew (Thai chili sauce)

FISH & SEAFOOD

GROUPER

1,200

SNOW FISH

1,400

KING TIGER PRAWN

1,600

HOKKAIDO SCALLOP

1,600

PHUKET LOBSTER

2,500

SAUCE

Chipotle crema | classic mango salsa |
butter lemon sauce | spicy lime | cilantro lime crema

SIDE

Wedged potato fries | grilled Mediterranean vege |
garden greens | tomato & cucumber salad |
sautéed mix mushroom | Parmesan mashed potato |
crispy Hasselback potatoes | sweet potato fries |
roasted broccoli | grilled sweet corn

CHEESE BOARD

Selection of imported & local-made cheese 550

DESSERT

RUBY CHOCOLATE MIX BERRIES MOUSSE “MAGNUM STYLE” 380

Chocolate crumble | mix berries jell | fresh seasonal fruits

CHOCOLATE FONDANT 380

Berry jell | berries jam | vanilla ice cream

LEMON CHEESECAKE 380

Fresh berries | berries ice cream

POACHED PEARS IN WHITE WINE 380

Rye crumble | yogurt ice cream

CRÈME BRULÉE PANNA COTTA 380

Apple jell | apple sponge cake | green apple ice cream