

## Specials

### Fresh White Asparagus from Europe

White Asparagus Soup with Wild Garlic  
360.-

Spring White Asparagus Salad  
With red radish , boiled egg and parsley  
on a mustard-vinegar dressing  
680.-

Pan-Fried Goose Liver on White Asparagus  
Topped with a raspberry flavored port wine sauce  
1.080.-

White Asparagus and Morels Risotto  
780.-

White Asparagus with Seared Scallops  
Topped with wild garlic mayonnaise sauce  
830.-

Baked Vol-au-Vent  
Filled with white asparagus, mushrooms, herbs cream sauce  
760.-

Boiled White Asparagus with Honey Ham  
Served with boiled potatoes, wild garlic pesto,  
hollandaise or mayonnaise your choice  
990.-

White Asparagus "Ticinese Style"  
Topped with Parmesan cheese , thyme and tomato coulis  
980.-

Poached Salmon on White Asparagus  
Accompanied by noodles and a saffron cream sauce  
930.-

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### Starters

Fresh Harty Irish Oyster *6 Pieces*  
Served with shallots vinegar and fresh lemon  
610.-

Fresh Snow Fish Carpaccio with Bear's Garlic Pesto  
Enhanced by Crushed Pink Kampot Peppercorns  
430.-

Minced Lamb Capuns  
Lamb, bread and fresh herb filling over baked with cheese  
490.-

Avocado and Crabmeat Tartar  
Served with crème of balsamic  
480.-

Champagne-Pepper Duck Foie-Gras Terrine  
Served with shallot confit and toast  
610.-

Marinated "Gravlax" Salmon with Dill  
Topped with sour cream dill sauce  
410.-

Oven Baked Escargot with Herb Butter  
Served with garlic bread  
480.-

Veal and Mushroom Ravioli with Truffle Oil  
On white wine cream sauce  
440.-

### Main Courses

Pan-Fried Snow Fish Fillet with Capers  
Served with sautéed spinach and boiled potatoes  
730.-

Grilled Duck Breast on Glazed Apples  
Served with calvados sauce and roast potatoes  
580.-

Grilled Lamb Fillet Wrapped with Bacon  
Served with your choice of garnish and red wine reduction  
760.-

Grilled Veal Liver Steak topped with Apple  
Served with mash potatoes and calvados sauce  
550.-

Grilled Milk Fed Veal Chop on Chanterelles Sauce  
Served with your choice of garnish  
780.-

Grilled Veal Tenderloin on Morel Sauce  
Served with vegetables your choice of garnish  
780.-

Braised Australian Angus Beef Short Rib  
Served with mash potatoes and vegetables  
750.-

Black Onyx Rib Eye (min. 2 Person) per person 200gr.  
Served with your choice of garnish and red wine reduction  
1,080.-



*Government Tax & 10% Service Charge will be added*

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