



 Without Truffle     With Truffle

## COLD STARTERS

		
Truffled Brie Cheese	-	850
Tomatoes and Creamy Burrata	450	900
Salmon Carpaccio with Yuzu	500	1,000
Beef Carpaccio, Rocket Salad, Parmesan Cheese	550	1,100
Scallop Carpaccio with Truffle	-	1,400
Melon with Pata Negra Ham	1,000	-



## WARM STARTERS

		
Truffle Chicken Balls with Honey Mustard	-	450
French Fries with Truffle	-	600
Crispy Truffled Brie Cheese with Homemade Tomato Sauce	-	750
Italian Focaccia with Mascapone and Truffle	-	1,200
Escargots with Garlic Butter	450	1,400
Pan-Fried Foie Gras with Fig Chutney	550	1,200
Seared Scallops with Jalapeno Sauce	850	-

## SOUP

		
Pumpkin & Carrot Soup	300	500
Lobster Bisque	300	500
Truffle Soup	-	500

## SALAD

		
Rocket Salad with Parmesan Cheese	250	800
Marinated Salmon Salad	300	850
Caesar Salad, Fried Chicken, Smoked Bacon & Parmesan	400	950
Soft Shell Crab Salad	450	-
Roasted Prawns, Parmesan Cheese and Mixed Salad	550	1,100
Seared Tuna and Truffled Guacamole	-	1,600

CAVIAR : Exclusive Royal Oscietra Caviar, Caviar House, homemade Blinis and Crème Fraiche  
30g 3,350 THB / 50g 5,500 THB

Tip for Gourmet : Enhance the flavor of your dish with a few drops of our famous olive oil with truffle

*Also available to take home : All prices in our boutique*



All prices are not inclusive of 10% service charge and 7% VAT / Truffle upon availability / Corkage charge 600 THB

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## SELECTION OF OUR GREAT CLASSICS

		
French Omelette with Truffle and Green Salad	-	950
Scrambled Eggs with Truffle	-	950
Fried Eggs with Truffle, Pata Negra Ham, Périgueux Sauce	-	1,100
The Black Melanosporum Truffle Pizza, with Mascarpone Cheese and Pata Negra Ham	-	( for 2 )    ( for 4 ) 1,600 / 2,600
Tagliatelles with Duck Foie Gras and Truffle Cream	-	1,400
Risotto with Truffle	-	950
Risotto with Scampi and Truffle	-	1,900
Lobster Risotto with Truffle	-	2,600

## SEAFOOD

		
Searched Chilean Seabass, Spinach, Citrus, Caper Creamy Sauce	750	1,400
Mixed Seafood, Sunflower, Snowpeas, White Wine Sauce	800	1,600
Scallops with Spinach, Broad Bean Cream	1,200	1,700
Poached Lobster, Zucchini, Black Olive Oil, Mushrooms, Pesto Lemon Sauce	2,000	2,700
Seafood Pizza : Mussels, Clams, Scallops, Prawns, Calamari	1,600	-

## MEAT

		
Chicken Thigh Steak with Mushroom Sauce	480	1,100
Chicken Roll, Baked Carrots and Potatoes	650	1,300
Pork Tenderloin, Spinach, Snowpeas, Red Wine Sauce	650	1,300
Roasted Rack of Lamb with Truffle Crust and Natural Juice	-	1,500
Lamb Shank, Mashed Pumpkin, Reduced Juice	1,200	1,500
Entrecote de Boeuf, Potato Wedges, Herbal Creamy Sauce	2,500	2,800

## SELECTION OF PASTA

		
Tagliatelles with Crispy Chicken	320	-
Tagliatelles with Minced Pork, Sliced Shitake Mushroom	380	1,100
Angel Hair with Peppered Salmon	550	-
Angel Hair with Tiger Prawn, Garlic, Olive Oil	850	-
Angel Hair with Mud Crab	1,700	-
Spaghetti with Bacon and Chilli	350	-
Spaghetti Carbonara with Pata Negra Ham	600	1,300
Spaghetti with Soft Shell Crab, Garlic, Olive Oil	650	-
Spaghetti with Canadian Lobster	2,000	2,500

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## Truffle Varieties

### **The Black Melanosporum Truffle** - Tuber Melanosporum

*Season: from December to March then from July to August for the Australian Black Melanosporum Truffle*

Grown in the south of France, but also in Spain, Australia and Italy, it is one of the most popular truffle. More or less round in shape, this truffle may reach, or even exceed, the size of an apple, although its weight does not usually surpass the 60g mark. Its skin bears pyramid-shaped scales and the colour of the flesh changes from grey to a black with fine white veins when mature. A good truffle should be firm to the touch.

### **The White Truffle** - Tuber Magnatum Pico

*Season: from October to December*

Also known as the « piedmont truffle », its skin is smooth and yellow. Its flesh can vary from white to reddish brown, with fine white veins. It gives off a scent of garlic or shallot. This truffle prefers moist, humid areas and chiefly grows in northern and central Italy, and to a lesser extent in Croatia.

### **The Summer Truffle** - Tuber Aestivum

*Season: from May to September*

Also referred to as « saint John's truffle », its outer appearance is similar to that of the Melanosporum, although it may grow to be larger and firmer. Its white-veined flesh ranges in colour from yellow to grey. It is harvested from the same truffle fields as the Melanosporum. It is also cultivated in Spain and Italy.

### **The Brumale Truffle** - Tuber Brumale

*Season: from December to March*

Also called the « musky truffle » its size rarely exceeds that of an egg. Compared to the Melanosporum truffle, its black skin has no glints of red and is easy to remove once scrubbed. At maturity, its dark grey flesh contains white veins that are more pronounced but fewer in number than the Melanosporum. It grows in an environment similar to the Melanosporum and during the same period.

### **The Burgundy Truffle** - Tuber Uncinatum

*Season: from October to January*

Also known as the « Grey truffle ». With an appearance and skin similar to that of the summer truffle, its shape is most often round and its flesh takes on a chocolate hue streaked with white veins at maturity. As its name would indicate, this truffle grows in Burgundy, but also in Champagne, Lorraine and Franche-Comté. However,