

LIMITED  
TIME  
ONLY!



## 599THB GRILLED SHRIMP WITH CHEESE & PINEAPPLE SALSA

กุ้งย่างชีสกับซอสซ่าสับปะรด  
Grilled shrimp with gruyere & smoked  
cheese. Served with pineapple salsa  
& rocket salad.



1,200<sup>THB</sup>  
CHATEAU PETIT MANGOT  
SAINT-ÉMILION GRAND CRU  
BORDEAUX, FRANCE



790<sup>THB</sup>  
L'ARTISAN, IGP PAYS D'OC  
CHARDONNAY, FRANCE



## 749THB SIRLOIN & BLUE CHEESE SAUCE

สเต็กเนื้อสันนอกเองก็สพร้อมซอสบลูชีส  
Slices of Angus sirloin steak, grain  
fed 120 days, served with fried kale,  
potatoes & blue cheese sauce.



## 699THB PARMESAN BAKED SNOW FISH

ปลาหิมะอบชีสพาร์เมซาน  
Baked snow fish fillet with crusted parmesan.  
Served on broccoli rice, artichoke salad &  
charred lemon.



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699<sup>THB</sup>  
VALDO "ICE BLANC DE BLANCS"  
SPUMANTE DEMI-SEC  
VENETO, ITALY



## 249THB SWEET BRUNOST SIRNICA

พายครีมชีสบรูงโนสต์  
A sweet enriched pie filled with  
smoky Brunost and cream cheese.  
Topped with Sunkist orange.



850<sup>THB</sup>  
WOLFBERGER  
GEWURZTRAMINER BELLE  
SAISON SIGNATURE  
ALSACE AOC, FRANCE

## 249THB GOLDEN MAPLE MILLE-FEUILLE

เมเปิ้ลมิลล์ฟีฟ  
Maple butter Mille-Feuille filling with feta  
and cottage cheese. Topped with maple  
cream cheese, pecan & maple glaze.

