

Pasta & Risotto



Mussels Arrabiata

520.-

Linguine pasta, French mussels
in spicy tomato sauce & fresh basil



Truffle Risotto

¥ 590.-

Carnaroli rice, truffle, parmesan,
creamy butter & truffle oil



Wagyu Beef Ragù

640.-

Homemade tagliatelle, slow-cooked
Wagyu beef & parmesan cheese



La Carbonara

¥ 460.-

Spaghetti pasta, crispy guanciale,
parmesan sauce, shaved parmesan
& black pepper

Pasta & Risotto



Penne Primavera

440.-

Penne pasta, seasonal organic vegetables, stracciatella & pesto sauce



Aglio Olio Bacon

¥ 390.-

Spaghetti pasta sautéed with garlic, bacon, poached egg, Italian basil & fried shallots



Seafood Pasta

690.-

Linguine pasta, grilled prawns, fresh seafood selection, creamy white wine sauce, garlic & rocket leaves



Vegan Bolognese

¥ 390.-

Spaghetti pasta, plant-based meat cooked in tomato sauce, olive oil & vegan mozzarella

From the Sea



Fish & Chips

480.-

Crispy crumbed fish with chips, tartare sauce & fresh lemon



Fish "Meuniere"

460.-

Butter seared premium white fish, lemon & parsley served with mashed potatoes & spinach



Salmon Quinoa

560.-

Salmon confit, garlic quinoa, bell pepper mousse, bell pepper confit, almond & fresh herbs



Cod Fish Risotto

640.-

Pan-seared Cod fish, risotto flavored with chorizo, bell peppers, olives & rocket salad



Lobster Roll

790.-

Housemade brioche bun, Maine lobster, condiments, cocktail sauce & French fries



Rotisserie



Half / Whole Farmer Chicken
Potatoes confit & chicken gravy

590.- / 990.-



Free-range farmer chicken directly
from the farm to your table

More than a rotisserie, Victoria is the encounter
of carefully selected artisanal products,
and a cosy atmosphere in the heart of Bangkok.

All our chickens are locally raised in neighbouring
provinces such as Khao Yai & Chiang Mai by
caring farmers with no pesticides or antibiotics.

The outcome?
A unique farm-to-table experience.

Victoria



Prices are subject to 10% service charge and 7% VAT

Salad



Beetroot & Ricotta Salad ₹ 310.-

Marinated beetroot, orange, rocket salad, toasted walnuts, fresh ricotta & pesto sauce



Greek Salad ₹ 340.-

Mixed salad, black olives, red onions, cucumber, feta cheese, red bell pepper with oregano dressing



Caesar Salad ₹ 380.-

Roasted farmer chicken, baby cos lettuce, shaved parmesan cheese, crunchy croutons, hard-boiled eggs & caesar dressing



Victoria Cobb Salad ₹ 420.-

Roasted farmer chicken, iceberg lettuce, cherry tomatoes, avocado, corn, hard-boiled organic egg, crispy bacon & blue cheese mayonnaise



Quinoa Power Bowl ₹ 440.-

Quinoa, prawns, cucumber, tomatoes, avocado, edamame, pomegranate & Japanese wakame dressing



Soft Shell Crab Salad 490.-

Crispy soft shell crab, butterhead lettuce, avocado, mango, red onions, toasted almonds & passion fruit mango dressing

Delicatessen



Appetizer



Bruschetta Tomato Confit ¥ 260.-

Toasted baguette, tomato confit, pesto, stracciatella & basil oil



Chicken Croquetas 260.-

Chicken croquetas served with aioli sauce



Fried Calamari 280.-

Deep-fried marinated calamari served with tartar sauce



Truffle Camembert 490.-

Traditional French Camembert baked with truffle served with toasted sourdough bread

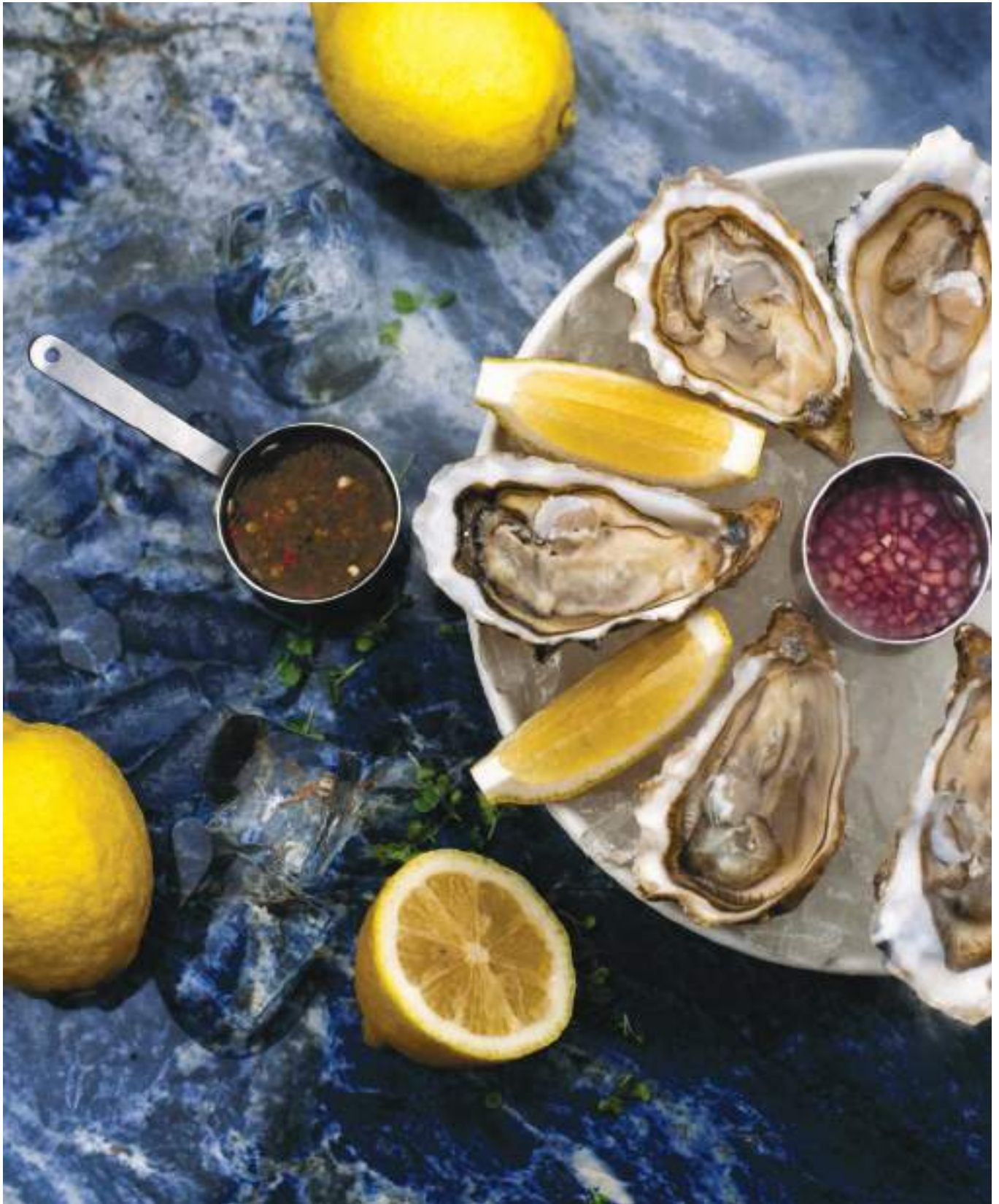


Truffle Curly Fries ¥ 310.-

Crispy curly fries with truffle cheese sauce & bacon bits

Prices are subject to 10% service charge and 7% VAT

Starter



French Oysters

390.- / 690.- / 1,290.-

3 pcs / 6 pcs / 12 pcs

Fine de Claire N°3

served with shallots, vinegar & lemon

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Starter



Victoria's Homemade Smoked Salmon

460.-

Homemade cured salmon, cucumber, dill cream, cherry tomatoes & lemon zest



Lobster Bisque

390.-

Flavourful lobster bisque with croutons, cherry tomatoes & aioli



Tuna Tartare & Avocado

390.-

Yellow fin tuna marinated with lemon, seaweed, avocado & corn

Starter



Escargots "Snails"

440.-

6 pcs of baked snails cooked with garlic & herbs butter



Victoria's Eggs Truffle

¥ 260.-

Organic eggs topped with truffle mayonnaise & fresh truffle



Burrata Tomato

¥ 490.-

Creamy Italian burrata, tomato confit, pesto & rocket leaves



Onion Soup

¥ 360.-

Traditional onion soup with Swiss cheese & gratinated bread



Pumpkin Soup

¥ 260.-

Creamy pumpkin soup with roasted pumpkin & pumpkin seeds

Prices are subject to 10% service charge and 7% VAT

Signature



Coquillettes Jambon Truffle

690.-

French style pasta, Paris ham, mushrooms, Comté cheese & fresh truffle



Truffle Roasted Chicken

890.-

Chicken from the rotisserie, seasonal organic vegetables, truffle cream sauce & fresh truffle



Fish Stew "Bouillabaisse"

580.-

Seafood soup, fish selection, potatoes, leeks & aioli served with toasted bread



Organic Mediterranean Lamb Rack

1,190.-

Grilled organic lamb rack, ratatouille and confit potatoes, olives & fresh rosemary

Prices are subject to 10% service charge and 7% VAT

Main Course



Pork Tenderloin & Mushroom 490.-

Grilled pork tenderloin, mashed potatoes & creamy mushroom sauce



Chicken Parmigiana 490.-

Crispy chicken breast stuffed with parmesan and mozzarella cheese, stracciatella, pesto, tomato sauce, rocket salad & tomato confit



Bangers & Mash 440.-

Pork sausage, mashed potatoes, shallots & gravy



Lamb Shank 890.-

12 hours slow-cooked lamb shank in lamb gravy served with mushrooms & potatoes sautéed

Dutcher Corner



Wagyu Hanger Steak "L'onglet" 940.-

Grilled Hanger steak, French fries & confit shallots gravy



Black Angus Ribeye "L'entrecôte" 1,190.-

Grilled Ribeye, French fries & bearnaise sauce



Beef Tartare 590.-

Traditional Black Angus beef tartare with pickles, egg yolk served with French fries



Wagyu Beef Burger 590.-

Homemade brioche bun, double Wagyu beef patty, aged cheddar cheese, bacon jam, pickled onions, tomatoes served with French fries

Sauces & Sides

Mushroom Sauce	60.-
Blue Cheese Sauce	60.-
Nam Jim Jaew	60.-
Shallot Sauce	60.-
Mashed Potatoes	150.-
Truffle Mashed Potatoes	190.-
French Fries	150.-
Ratatouille	150.-

Steak



"Cafe de Paris" Steak

400 gr of tender grilled Black Angus in the famous "Cafe de Paris" herb butter sauce, served with French fries, salad & walnut dressing

1,490.-



Porterhouse Black Angus 1 kg

Served with mashed potatoes, French fries, ratatouille, Blue cheese sauce, shallot gravy & mushroom sauce

3,490.-

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