

COLD APPETIZERS

- Red Sky Caesar Salad ^{P D}
- Crispy bacon, garlic croutons and parmesan shavings
- King Crab Seasoned with Espelette Pepper ^{G C H S}
- Frisée salad with orange and olive oil emulsion
- Foie Gras Terrine ^{D S}
- Smoked duck breast, mixed salad and walnut dressing
- Lobster Salad, Vegetable Macédoine ^{D G H S}
- Stuffed tomato and fresh garden vegetables

SOUPS

- Cream of Cep Mushrooms ^{D G S}
- Pan seared Sarlat foie gras
- Lobster Bisque Soup ^G
- Lobster tempura & crème fraîche

WARM APPETIZERS

- Creamy Veal and Beef Croquettes
- Dijon mustard and homemade pickled vegetable salad
- Pan-Fried Duck Foie Gras ^{D G S}
- Caramelized apple, orange and ginger reduction
- Crabcake Americana ^{D S}
- Avocado pickled caper mayonnaise, radish salad
- Pan-Seared Hokkaido Scallops ^{G C H S}
- Smoked eggplant caviar and parsley coulis
- Corn and Truffle Filled Agnolotti Pasta ^V
- Girolle mushrooms, parmigiano, shaved black summer truffle
- Foie Gras Ravioli, Porto Wine Sauce
- Sautéed baby spinach



CHEF'S SEASONAL

By Chef Christian Ham

TASTING MENU

SET MENU THB 2,955++ PER PERSON
WINE PAIRING THB 1,899++ PER PERSON

Amuse Bouche

Oscietra Caviar ^{D H}

Smoked salmon tartare, Japanese cucumber salad, saffron toast
- 1,255 -

Chablis Joseph Drouhin Vaudon, Burgundy, France 2017 (9 cl)

Seared and Sliced Red Mediterranean Tuna Fillet ^{H S}

Tomatoes ravioli salad and pine nut dressing
- 955 -

Etna Bianco DOC 'Alta Mora' Cusumano, Sicily, Italy 2017 (9 cl)

Pan Seared Maine Lobster ^{G H S}

Fennel candied in orange juice, Taggiasca olives and coriander salad
- 2,155 -

Sancerre 'Clos Paradis', Domaine Fouassier, Loire Valley, France 2016 (9 cl)

Thyme Smoked and Pan Seared Pyrenees Lamb Loin ^{D H S}

"Mille-feuille" of confit tomatoes and eggplant, turned glazed zucchini
- 2,355 -

Barbaresco 'Basarin', Angelo Negro, Piedmont, Italy 2015 (9 cl)

Crêpe Soufflée ^{S V}

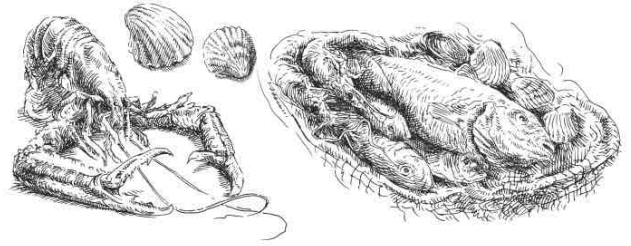
Italian meringue, Périgord cherries and bitter almond ice cream
- 455 -

Château de L'Ecole, Gonnet-Médeville, Sauternes, France 2014 (6 cl)

- G = Gluten Free
- D = For Diabetics
- V = Vegetarian
- C = Low Calories
- H = Heart Friendly

CONTAINS PORK
SIGNATURE DISH

THE SEAFOOD BAR



- 655
- 795
- 795
- 995
- 655
- 655
- 655
- 895
- 795
- 895
- 855
- 795

Half dozen live oysters ^{D G H}
Au naturel, Champagne mignonette or spicy sauce
Cap Horn Fine De Claire No.1 Oysters 955

Ideal to share

Seafood On Ice ^{D G H}
Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, king crab, Carabineros, langoustines, mussels and array of dips and condiments 5,955

Oscietra Caviar ^{D G H}
30 grams of Oscietra caviar with classic condiments and a shot of frozen Absolut vodka 2,955

There may be risk associated with consuming raw shellfish. If you have any immune disorders, you should eat these products fully cooked.

FISH & SEAFOOD

Charred Fillet of Atlantic Salmon ^{D G}
Tomberry tomatoes & basil butter, crisp snow peas 1,355

Verrigni Spaghetti with Nova Scotia Lobster ^P
Whole lobster sautéed with garlic, chili, artichoke & E.V.O.O 2,155

Seafood Cabbage and Caviar Butter Sauce ^{D G}
Pan seared salmon, scallop, tiger prawn and pike perch, steamed potatoes 1,855

Dover Sole "Meunière" ^D
Caramelized baby leeks and mashed potatoes 1,855

Lobster Thermidor ^{D G}
Gratinated whole Nova Scotia lobster with artichoke and mushrooms 2,155

Steamed Snow Fish ^{D G}
Cockles and globe artichoke, sun-dried tomatoes, Italian basil 1,755

LOVE TO SHARE

The Red Sky Surf & Turf Tower ^{P D G}
An assortment of the freshest seafood and prime quality meats, Wagyu rib eye, lamb rack, grilled Maine lobster, giant Andaman prawns, Alaskan king crab and U.S. scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces 6,955

Serves two

MEAT & POULTRY

U.S. Grain Fed Beef Tenderloin "Rossini" ^{P D G}
Foie gras, truffle, wild mushrooms and Madeira sauce 2,455

American Wagyu Beef Short Rib ^D
Potato gnocchi, mushrooms, braising sauce 1,955

Greater Omaha U.S.D.A. Rib-Eye ^{D G}
French fries, béarnaise sauce and red wine sauce 2,455

Red Label Pork Chop ^{P D G}
Garlic potato purée, vegetables, sherry wine and mustard reduction 2,155

Rack of Lamb ^{D G}
Provençal vegetables served as a "tian", coriander sauce 2,355

Roasted Baby Chicken ^H
Moroccan chicken leg pastilla, foie gras emulsion 1,455

French Duck Confit ^{D G}
Sarladaise potatoes, sautéed spinach & cabernet red wine sauce 1,455

Gratinated Penne Pasta and Chicken "Ballotine" ^P
Mushroom stuffed chicken with 24-month Comté cheese gratinated pasta 1,655

CHARCOAL GRILLED SELECTION OF BEEF CUTS

SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE

Tomahawk Black Angus "Ranger Valley" 1.5 kilo ^{D G} 4,955

Kagoshima Striploin, Prime A3 Japanese Wagyu Beef 450 gr ^{D G} 4,955

Australian Wagyu MS4 Prime Rib 1 kilo ^{P D G} 4,955

Sauces
Béarnaise sauce, red wine, mushroom, green peppercorn, Pommery mustard, nam jim jaew

Sides

Grilled asparagus with pesto ^{D G V C H S}	295	Sautéed forest mushrooms ^{D G V C H}	295
Mashed potatoes ^{D V S}	295	Sautéed mixed vegetables ^{D G V C H}	295
Duck fat fried potato wedges ^D	295	Creamy spinach ^{D V}	295
Rocket salad olive oil, parmesan and balsamic ^{V C H S}	295	French fries ^V	295

All Prices are subject to 10% service charge and applicable government tax.

CHILLED DESSERTS

Amalfi Lemon - Seven Textures v s 495
Mousse, cream, jam, foam, zest, comfit and crunch

Red Sky Fruit Eclair v h 455
Variations around the forest berries, kirsch flavors and pistachio sponge

Valrhona Chocolate Bar p v s 495
Chocolate mousse, almond "dacquoise" with praline feuillantine, chocolate ganache, frozen cream

Hazelnut Semifreddo v s 455
Chestnut cream, delight milk chocolate with ground hazelnuts

Café Gourmand v 495
Lemon tart, red berry sorbet, Valrhona chocolate mille-feuille, chocolate strawberry, choux cream with raspberry

WARM DESSERTS

Brioche & Bread Butter Pudding v 455
Vanilla & Chivas Regal whisky sauce

Warm Apple Crumble v 455
Vanilla ice cream

Dark Chocolate Fondue g v s 495
Seasonal fruits and marshmallows

Valrhona Chocolate Fondant v s 495
Warm caramel center, Amarena cherry ice cream

Crêpe Soufflée (allow 25 minutes) p v s 455
Italian meringue, Périgord cherries and bitter almond ice cream

GOURMET ICE CREAM

With your choice of raspberry, vanilla, caramel or chocolate sauce

Ice Creams g v s h 195
Bourbon vanilla, dark chocolate 70%, hazelnut

Sorbets g v s 495
Yellow lemon, raspberry, mango

FINE PORTS

Graham's Late Bottled Vintage 2008 660

Graham's Limited Edition for the birth of HRH Prince George of Cambridge Vintage 1982 1,900

Dow's Vintage Port 1994 1,200

SPECIALITY COFFEES

Irish Coffee 460
John Jameson whisky, fresh coffee, brown sugar and whipped cream

Jamaican Coffee 460
Jamaican rum, fresh coffee, brown sugar and whipped cream

Royal Coffee p 460
Cognac, fresh coffee, brown sugar and whipped cream

Mexican Coffee 460
Tia Maria, fresh coffee, brown sugar and whipped cream

Spanish Coffee 460
Harveys Bristol cream, fresh coffee, brown sugar and whipped cream

AFTER DINNER DRINKS

Cognac
Martell VSOP 420
Martell Noblige 540
Martell Cordon Bleu 1,100
Martell XO 1,200
Moyet de Borderies XO 1,850
Rémy Martin Louis XIII 45ml. 9,900
Rémy Martin Louis XIII 30ml. 6,600
Rémy Martin Louis XIII 15ml. 3,300

Armagnac
Château de Laubade XO 900
Château de Laubade 1990 900

Calvados
Domaine Dupont Réserve "Pays d'Auge" 390

Eaux de Vie & Grappa
Gabriel Boudier, Poire Williams, Vieille Prune or Kirsch 390
Etter, Vieille Pomme Royale 390
Grappa Alexander Riserva Privata 520
Grappa San' Antone 390

Liqueurs 390
Amaretto, Baileys, Cointreau, Drambuie, Grand Marnier, Kahlua, Tia Maria, Sambuca

Bitters
Amaro Averna 390
Amaro Siciliano 390
Jägermeister 390
Fratelli Averna 390
Fernet Branca Amaro 390



ARTISAN CHEESE

FROM FRANCE

Served with truffle honeyed walnuts, crusty baguette & jam

295 per piece 855 sampler

Camembert au Lait Cru (A.O.C) d v
Unpasteurized cow's milk from Normandie, buttery, creamy, milky and sweet flavors.

Reblochon Fermier Edelmont (A.O.C) d v
Semi-soft, washed-rind and smear-ripened mountain cow cheese that originated at the heart of the massif des Aravis, in the region of Haute-Savoie.

Comté 24 Months (A.O.C) d v
Unpasteurized cow's milk, the texture is relatively hard and flexible. The taste is mild and slightly sweet.

Sainte-Maure Cendré (A.O.C) d v
Pasteurized goat's milk, produced mainly in Loire Valley. Buttery and smooth cheese with little acidic flavors, dense with a fine grey-blue edible rind.

Roquefort Papillon Noir (A.O.C) d v
Sheep's milk cheese well known as blue cheese, tangy, crumbly and slightly moist, with distinctive veins of blue moldese.

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