POIROT

Appetizer (Amuse-bouche)

"SPECIAL FROM THE CHEF"

Appetizer

"FRENCH ONION SOUP"

Caramelized onion, vegetable broth, Gruyère cheese

OR

"SALADE DE COURGE MUSQUÉE RÔTIE"

Roasted butternut squash and mixed garden salad with balsamic dressing

Main Course (Choice of one)

"SEABASS"

Asian seabass fillet with baby kale, citrus coconut crust, espuma of crustaceans, and dill essence

OR

"RISOTTO AI FUNGHI DEL BOSCO"

Creamy risotto with wild mushrooms, white wine, parmesan tuile, and a delicate drizzle of truffle oil

OR

"BLANQUETTE DE VEAU"

Tender Australian veal stew in a creamy white wine sauce with mushrooms and vegetables

OR

"LE BOEUF BOURGUIGNON"

Slow-braised beef in Burgundy red wine with bacon, mushrooms, carrots, and pearl onions - a French classic

Dessert

"ORANGE CRÈME BRÛLÉE"

Orange Crème Brûlée, chocolate madeleine

1,550++ THB Per Person

All prices are in Thai Baht and subject to 7% VAT and 10% service charge