

florae

Casual Fine Dining





Red Wine	Glass	Bottle
DBR (Lafite) Saga R Pauillac, France		7,000
Famille Perrin Gigondas La Gille, France		5,000
Querciabella Ardalico, Chianti Classico DOCG, Italy	850	4,000
Cono Sur Single Vineyard Block 21 Pinot Noir, Chile	600	2,800
Bodegas Salentein Barrel Selection Cabernet Franc, Argentina	600	2,800
White Wine	Glass	Bottle
Maison Louis Jadot, Chablis Premier Cru Fourchaume, France		7,000
J. de Villebois Sancerre Blanc, France		5,000
Errazuriz Chardonnay MAX 150 Años - Edición Aniversario, Chile	600	2,750
Nautilus Estate Sauvignon Blanc Marlborough, New Zealand	600	2,700
Lucien Albrecht Riesling Reserve, Alsace, France	520	2,500
Rosé Wine	Glass	Bottle
Château d'Esclans Whispering Angel Rosé, France	600	2,700
Château d'Esclans, The Pale Rosé, France	520	2,500
Champagne	Glass	Bottle
Frerejean Frères Blanc de Blancs Premier Cru, France		12,000
Nicolas Feuillatte, Brut Réserve Champagne, France		6,000
Sparkling	Glass	Bottle
Jansz Premium Cuvee Brut, Tasmania, Australia	850	4,000
Chamdeville Blanc de Blancs Brut, France		1,500

Soup

Classic Lobster Soup
Classic Lobster Soup with Lobster
Meat Served with Toasted Brioche
THB 420

Asparagus Velouté
Creamy Asparagus Soup Cooked
with Leek & Celery
THB 320

Lemongrass Gazpacho
Cold Spanish Soup Infused with
Lemongrass Infused
THB 320

From The Wood Grill

Barbecue Wagyu Tomahawk Steak
Garlic Confit, Thyme & Rosemary
THB 4,600

Wood Fire Australian Lamb Rack
Grilled & Smoked with Herbs
THB 1,200

Free Range Chicken from Klong Phai Farm
with Thyme, Sage & Rosemary
THB 850

Wood Fire Canadian Lobster
Grilled and Smoked Served with
Café de Paris Butter
THB 1,800

Pasta & Risotto

Tiger Prawn Squid Ink Spaghetti Kra Pao
Cooked in Kra Pao Sauce with
Tiger Prawn with Salted Egg
THB 520

Paccheri Truffle Carbonara
Pancetta, Pecorino Romano &
Black Truffle
THB 520

Rigatoni Stracciatella E Pomodorini
Cooked in Tomato Sauce with
Cherry Tomato & Dried Olives
THB 420

Silk Road Risotto
Aromatic Risotto Inspired by Historical
Trade Routes, Hokkaido Scallops, Tiger
Prawn, Baby Squid, Saffron, Dried Fruits
& Nuts
THB 980

Meat & Seafood

Duck Confit
Duck Leg Confit with Indian Herbs Served
with Moroccan Couscous & Cherry Jam
THB 620

Beef Bourguignon
Slow-Cooked Wagyu Beef & Red Wine Jus
THB 750

Wild Sole from Normandy
Pan Seared Normandy Wild Sole
Served with Green Jumbo
Asparagus
THB 2,800

Prawn Sensation
Grilled Tiger Prawn with Avocado
& Salsa Verde
THB 2,300

For the full Dry-Aged Experience,
please feel free to ask our staff for assistance

Sauces	THB 120	Side Dishes	THB 180
Béarnaise		Mashed Potatoes	
Hollandaise		Sauteed Mushrooms with Truffle Oil	
Lamb Thyme Jus		Grilled Vegetables	
Chicken Jus Rosemary & Lemon		French Fries	
Green Peppercorn		Sweet Potato Fries	
Chimichurri		Basmati Rice	
Café de Paris Butter			

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Dessert

Crêpes Suzette Flambé

Rum | Orange Sauce | Mulberry

THB 340

Chitralada Millefeuille

Thai Style Creamy Custard | Berries from Chiang Mai

THB 340

Chonburi Bamboo

Charcoal Grilled Bamboo Stuffed with Sticky Rice
Served with Samut Sakhon Coconut Compote

THB 280

Crème Brûlée

Topped with Sesame Tuiles

THB 280

Ice Cream

Vanilla | Chocolate | Strawberry

THB 150

Sorbet

Raspberry | Lime | Passion Fruit

THB 150

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Cold Starter

Tiger Royale Caesar Salad

Romaine Lettuce Salad with
Royale Tiger Prawn

THB 580

Calamansi Stracciatella

Stracciatella Cheese Salad with
Baby Heirloom Tomatoes &
Calamansi Vinegar

THB 520

Salmon Tataki

Lightly Seared Norwegian Salmon
Fillet Topped with Yuzu Ponzu & Nam
Dok Mai Salsa

THB 580

Beef Tartare

Black Truffle Oil | Soy-Glazed Egg Yolk
Served with Parmesan Crispy &
Toasted Sourdough

THB 680

Foie Gras Terrine

Topped with Porto Jelly Served with
Crispy Brioche

THB 720

Hot Starter

Hokkaido Scallops

Celeriac Puree and Smoked Foam

THB 680

Spanish Octopus

Barbecue with Aromatic Grapeseed
Oil Served with Chimichurri Sauce

THB 580

Crab Cake

Laid on Tomato Tartare Topped with
Wasabi Mayo French Beans

THB 580

Spicy Chicken Lollipops

Tossed Wings in Hoisin & Sambal
Oelek

THB 420

Truffle Fries

Served with Lemon-Truffle Aioli

THB 280

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