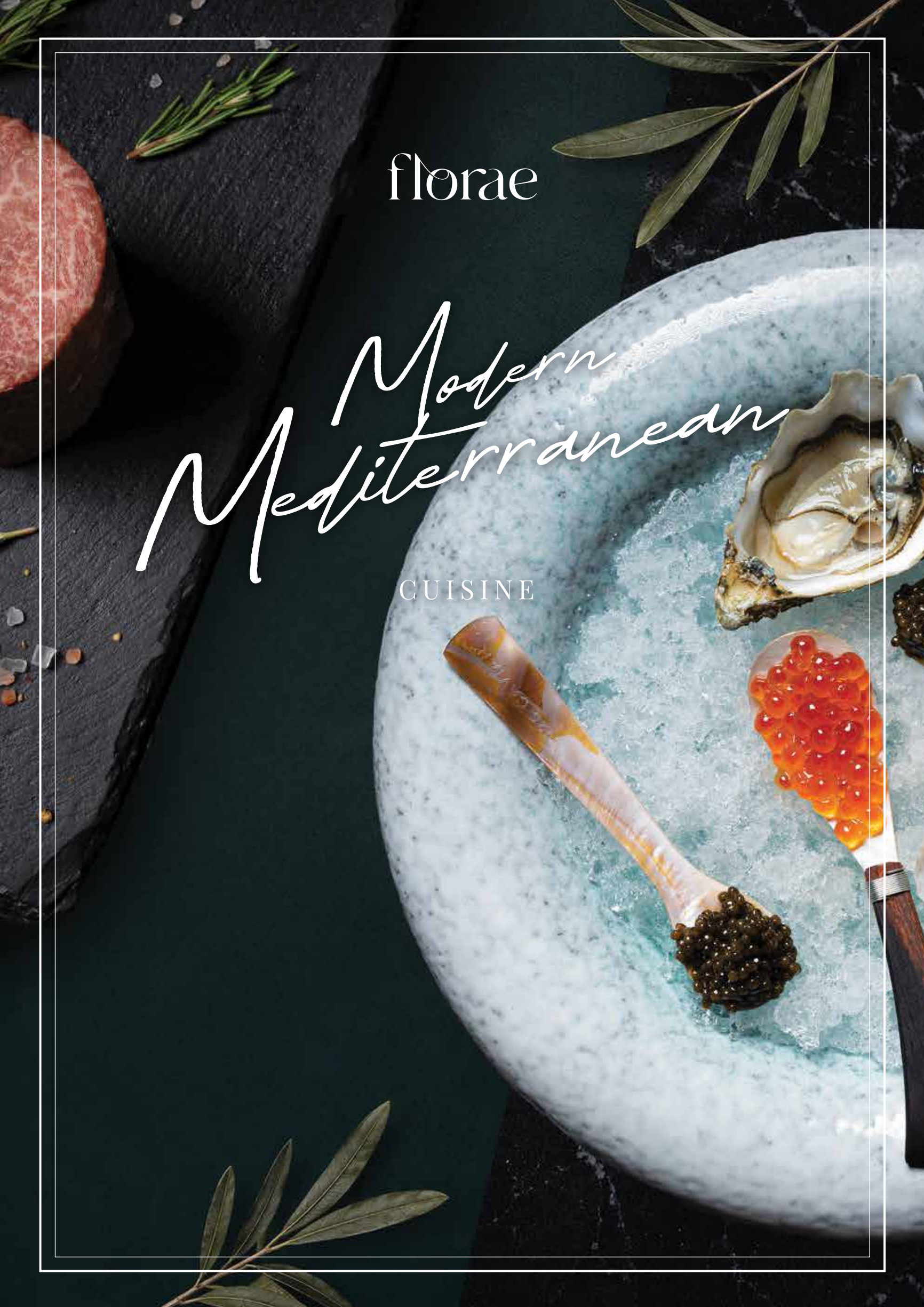
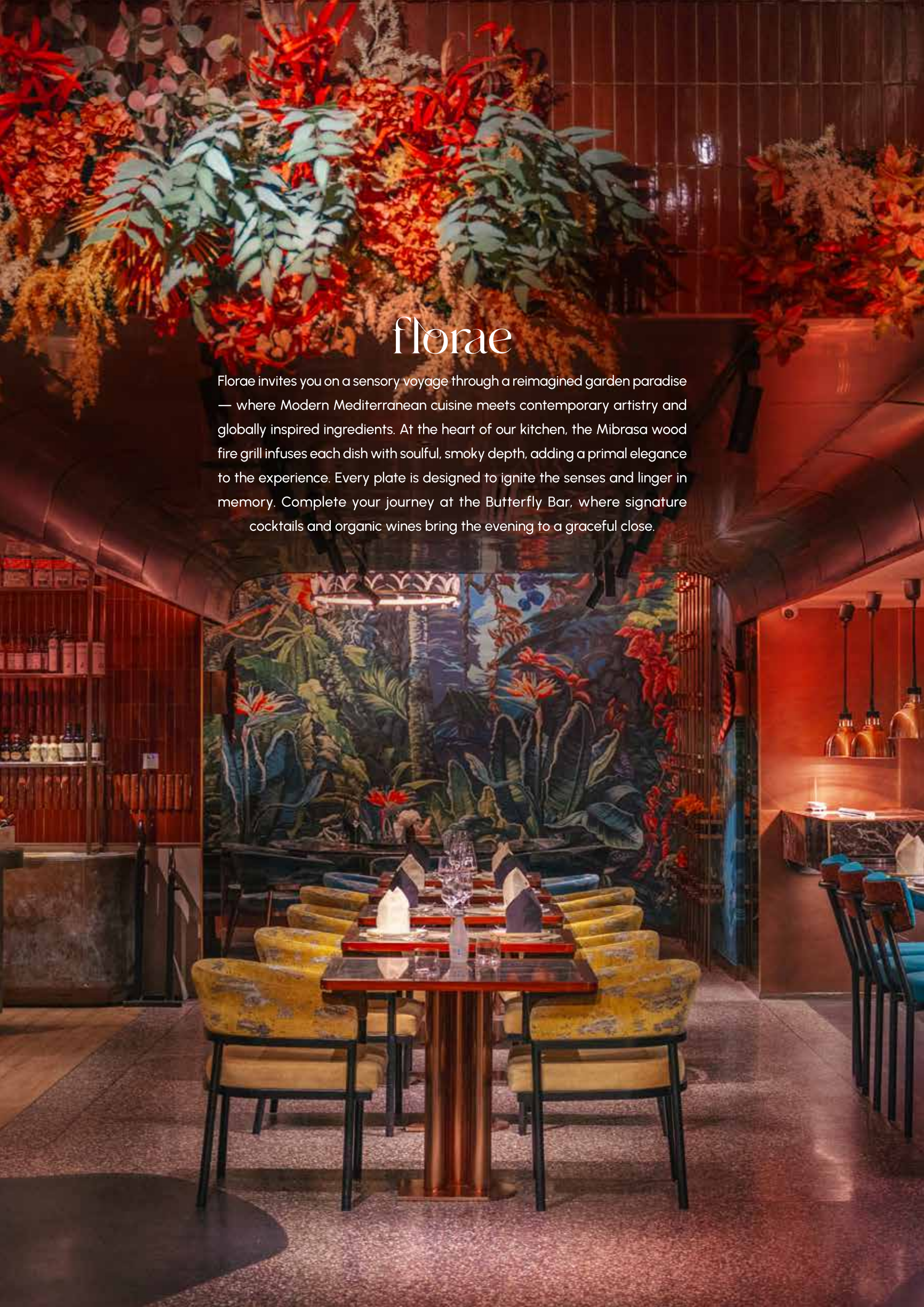


florae

Modern
Mediterranean

CUISINE



The image shows the interior of a restaurant named Florae. The ceiling is covered in a large, dense installation of dried flowers and greenery in shades of red, orange, and green. The walls are made of dark wood panels. In the background, there is a large mural of a tropical jungle scene with various plants and flowers. The floor is made of polished stone tiles. In the foreground, there are several tables and chairs. The chairs have a yellow and blue patterned fabric. The tables are dark wood. The overall atmosphere is warm and sophisticated.

florae

Florae invites you on a sensory voyage through a reimagined garden paradise — where Modern Mediterranean cuisine meets contemporary artistry and globally inspired ingredients. At the heart of our kitchen, the Mibrasa wood fire grill infuses each dish with soulful, smoky depth, adding a primal elegance to the experience. Every plate is designed to ignite the senses and linger in memory. Complete your journey at the Butterfly Bar, where signature cocktails and organic wines bring the evening to a graceful close.

The background is a solid teal color. In the top right corner, there is a faint, light-colored silhouette of an olive branch with several leaves. In the bottom left corner, there is a darker, more detailed silhouette of an olive branch, showing leaves and small olives.

MODERN MEDITERRANEAN CUISINE

FRESH & RAW



Oscietra Caviar N25 30G
Blinis | Chips | Chive Cream

3,900

Fine de Claire N°3
Mignonette | Lemon | Seafood Sauce

3 pcs. 490

6 pcs. 920

Oyster Passion Fruit Granite (IPC)
Fine de Claire N°3 | Passion Fruit & Mango Granite

240



If you have any allergy concerns, please inform our associates before ordering.
Prices are in Thai Baht and inclusive of government tax and service charge.

FRESH & RAW



Hamachi Crudo

100G of Fresh Hamachi Served with
Green Gazpacho

560

Tuna Ceviche

100G of Sashimi Grade Tuna | Chef Special
Mango Ceviche Sauce

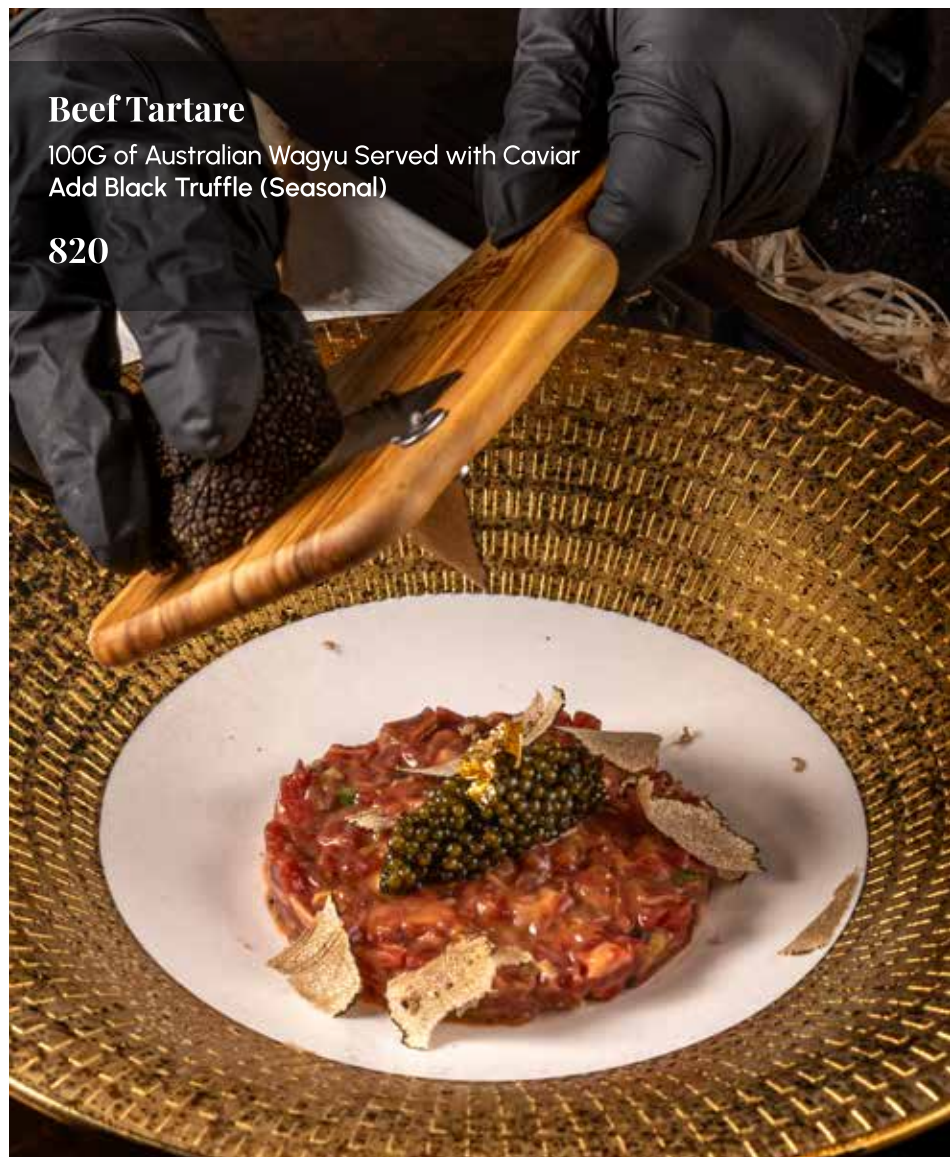
560



Salmon Carpaccio

100G of Norwegian Fresh Salmon Served
with Guacamole & Mango Salsa

580



Beef Tartare

100G of Australian Wagyu Served with Caviar
Add Black Truffle (Seasonal)

820

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Prices are in Thai Baht and inclusive of government tax and service charge.

STARTERS

Cheese Slate

Gruyere | Brie de Meaux | Roquefort | Comte | Chevre

900

Cold Cut Selection

Prosciutto | Bresaola | Paris Ham | Calabrese Salami |
Poultry Pate | Sour Dough

780

Seared Foie Gras Escalope

Homemade Strawberry Jam

780

Foie Gras Terrine

100G of Homemade Foie Gras | Pineapple Jam |
Orange & Fig Jam

750

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Prices are in Thai Baht and inclusive of government tax and service charge.

SALADS



Heritage Beetroot & Burrata

Pickled Walnuts | Beefsteak Tomato

780

Crab & Avocado

80G of Fresh Jumbo Lump Crab Meat | Sunflower Sprouts | Avocado Oil

580



Florae’s Salad

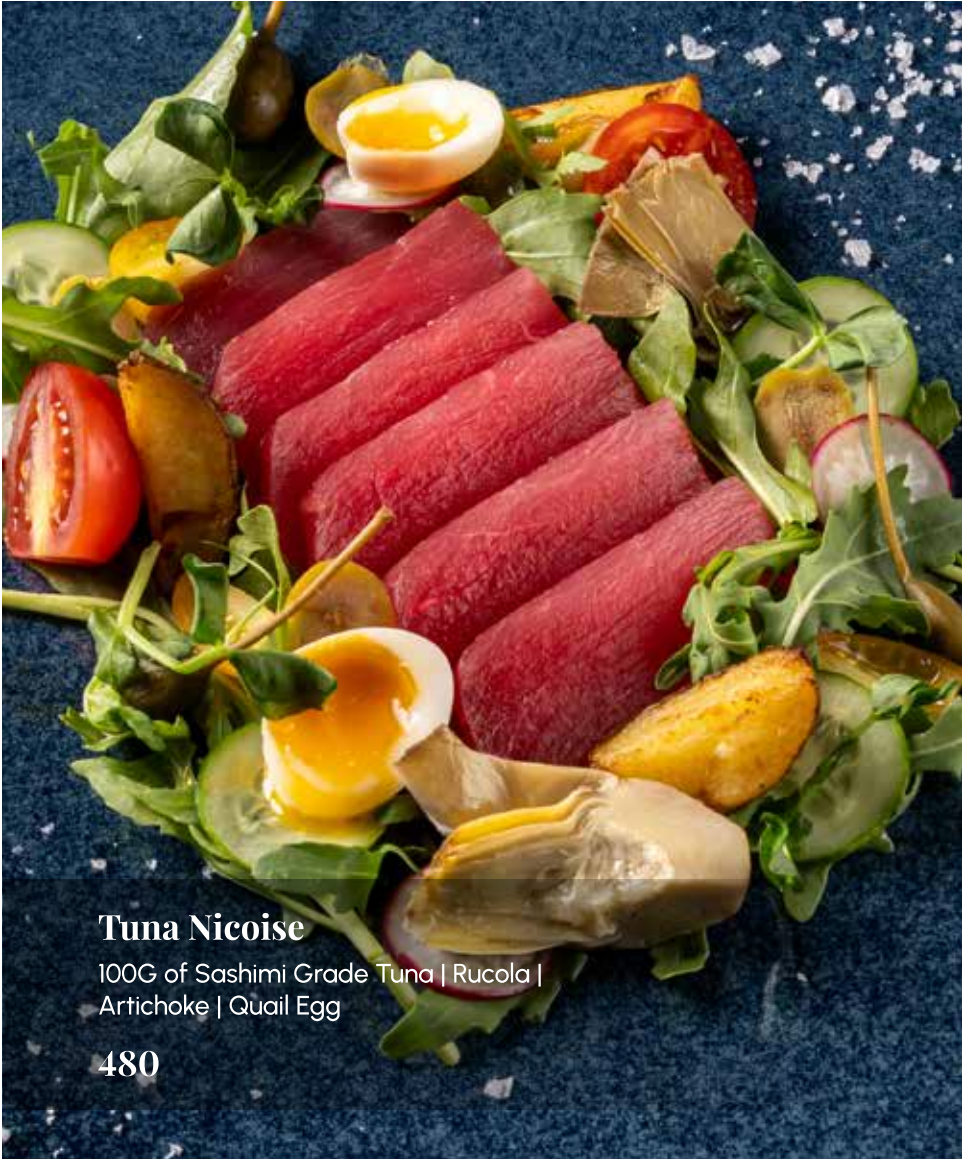
Little Gem | Stracciatella | 80G Shrimps | Garlic Herb Croutons

690

Classic Caesar

Romaine Lettuce | Crispy Bacon | Croutons | Parmesan

360



Tuna Nicoise

100G of Sashimi Grade Tuna | Rucola | Artichoke | Quail Egg

480

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SOUPS

Lobster Bisque

A Creamy, Flavorful Broth with
Tender Lobster Meat and Herbs

560



Asparagus Velouté

Celery | Leek

420



Mushroom Cappuccino

Shimeji | Champignon | Truffle Oil

380



French Onion Gratinée

Gruyere Toast

360

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PASTA & RISOTTO

Mushroom Risotto

520

Add

Black Truffle	Seasonal
Hokkaido Scallops (IPC)	280



Linguine Aglio E Olio

Fresh & Dried Chili | Garlic Crisp

420



Paccheri Pesto

Toasted Pine Nuts |
Parmesan Shaving

440



Spaghetti Bolognese

Slow Braised Australian Striploin Ragu

460

Tagliatelle Carbonara

Pancetta | Pecorino

480

Choices of Pasta



Paccheri



Spaghetti



Penne



Rigatoni



Linguine



Fettuccine

Rigatoni Pomodoro

Stracciatella | Tomato Berries | Kalamata Olives

420

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CHEF'S SPECIAL



Dover Sole
Asparagus | Meunière sauce
2,800



Beef Bourguignon
150G Wagyu Beef Cheeks | Mashed Potato
950



Spanish Octopus
150g of Grilled Spanish Octopus
with Chimichurri Sauce | New Potato
850



Duck Confit
Moroccan Couscous | Orange & Fig Jam
790



Crab Cake
Warm Tomato Tartare | Wasabi French Bean
680

Moules Marinière
Champagne Cream Sauce | French Baguette
580

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Prices are in Thai Baht and inclusive of government tax and service charge.



Tomahawk 1.4Kg
4,800

FROM THE MIBRASA WOOD FIRE GRILL

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Prices are in Thai Baht and inclusive of government tax and service charge.

FROM
THE MIBRASA
WOOD
FIRE GRILL

Rock Lobster 500G
1,600



Rock Lobster 500G	1,600
Salmon 150G	680
Seabass 150G	680
River Prawn 250G / Piece	550
Prawn 150G	580

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Prices are in Thai Baht and inclusive of government tax and service charge.

FROM
THE MIBRASA
WOOD
FIRE GRILL

Rib Eye 350G
2,200

Australian Wagyu

Tomahawk 1.4Kg	4,800
Rib Eye 350G	2,200
Tenderloin 150G	950
Tasmanian Rack of Lamb 250G	1,200
Free Range Organic Baby Chicken from Klong Phai Farm 450-500G	580

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Prices are in Thai Baht and inclusive of government tax and service charge.

FROM
THE MIBRASA
WOOD
FIRE GRILL

Tenderloin 80G
950



Japanese Wagyu

Rib Eye 120G	1,200
Tenderloin 80G	950

Side Dishes180

- Florae Homemade Truffle French Fries
- Mashed Potato
- Truffled Mashed Potato
- French Fries
- Sweet Potato Fries
- Sauteed Mushroom
- Grilled Vegetables
- Steamed Basmati Rice

Sauces80

- Chimichurri
- Smoked BBQ
- Creamy Pepper Corn
- Creamy Mushroom
- Nam Jim Jaew
- Bearnaise
- Red Wine
- Lamb Thyme Jus
- Café De Paris

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“Experience
authentic cuisine
up close at **Flora's**
Chef's Table, where
every dish is
crafted right before
your eyes.”



florae