

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

Frisée Salad *D S*
Walnut dressing, smoked duck breast and foie gras toasts

Lobster Salad *D G H S*
Stuffed tomato and fresh garden vegetables

SOUPS

Cream of Porcini Mushrooms *D G S*
Pan seared Sarlat foie gras

Lobster Bisque *G*
Lobster tempura & crème fraîche

WARM APPETIZERS

Creamy Veal and Beef Croquettes
Dijon mustard and homemade pickled vegetable salad

Pan-Fried Duck Foie Gras *G D G S*
Caramelized apple, orange and ginger reduction

Maryland Crab Cakes *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



CHEF SEASONAL

By Chef Christian Ham

TASTING MENU

SET MENU THB 3,455++ PER PERSON

WINE PAIRING THB 1,899++ PER PERSON

Amuse Bouche

Beluga Caviar *D H*

Deep fried organic egg and balik smoked salmon

- 1,455 -

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

Corn Soup and White Alba Truffle Carpaccio *D V S H*

crème fraîche

- 1,955 -

2016 Salomon Undhof, Ried Kögl Riesling Erste OTW Lage, Kremstal, Austria (9 cl)

Maine Lobster *D G H*

Seared in shell, vegetables and light consommé

- 2,155 -

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

Pan Seared Veal Medallions and Sweetbread *D S*

Braised romaine lettuce, glazed baby carrots

- 2,455 -

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

Ying Yang *S V*

Carob sponge cake, yogurt and blackberry ice cream

- 355 -

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

G = Gluten Free *D* = For Diabetics
V = Vegetarian *C* = Low Calories *P* Contains pork
H = Heart Friendly *S* = Low sodium *👑* Signature Dish

THE SEAFOOD BAR

755 Half Dozen Live Oysters *D G H* 1,055
Au naturel, Champagne mignonette or spicy sauce
Cap Horn Fine De Claire No.1 Oysters

895 Seafood On Ice *👑 D G H* Ideal to share 5,955
Selection of finest Atlantic seafood on ice which includes

895 salmon caviar, giant prawns, Maine lobster, oysters, king crab,
Carabineros, langoustines, mussels and array of dips and condiments

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

995 Caviars
30 grams Beluga Gold with classic condiments *D G H* 4,700
30 grams Beluga with classic condiments *D G H* 4,300

FISH & SEAFOOD

655 Charred Fillet of Atlantic Salmon *D G* 1,555
Tomberry tomatoes & basil butter, crisp snow peas

655 Verrigni Spaghetti with Maine Lobster *👑* 2,155
Whole lobster sautéed with garlic, chili, artichoke & E.V.O.O

755 Grilled Seafood with Caviar Butter Sauce *👑 D G* 1,855
Cabbage, salmon, scallop, tiger prawn and pike perch, steamed potatoes

995 Pan Fried Dover Sole "Meunière" *D* 1,855
Caramelized baby leeks and mashed potatoes

895 Gratinated Lobster "Thermidor" *D G* 2,155
Whole Maine lobster with artichoke and mushrooms

895 Pan Seared Snowfish with Ratatouille *D G* 1,855
Crunchy fennel, lemon butter sauce

995 Seafood Saffron Risotto *D G* 1,855
Tiger prawn, Hokkaido scallop, lobster and smoked caviar

LOVE TO SHARE

955 The Red Sky Surf & Turf Tower *👑 D G* Serves two 6,955
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
Hokkaido scallops, accompanied by seasonal vegetables, potatoes and delicious
dips & sauces

MEAT & POULTRY

U.S.D.A. Prime Beef Tenderloin "Rossini" *👑 D G* 2,455
Foie gras, truffle, wild mushrooms and Madeira sauce

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

U.S.D.A. Prime Rib-Eye *D G* 2,455
French fries, béarnaise sauce and red wine sauce

French Pork Chop *👑 D G* 2,155
Garlic potato purée, vegetables, sherry wine and mustard reduction

Rack of Lamb *D G* 2,355
Confit tomatoes and eggplant, turned glazed zucchini

Chicken and Mushroom Ragout "Vol au Vent" *H* 1,655
In a crispy butter puff pastry shell

Crisp Roasted Duck Leg *D G* 1,655
Roasted potatoes, sautéed spinach & cabernet red wine sauce

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 *👑 D G* 4,955

Sides

Grilled asparagus with pesto *D G V C H S* 395

Mashed potatoes *D V S* 395

Potato wedges *D* 395

Rocket salad olive oil, parmesan and balsamic *V C H S* 395

Sautéed forest mushrooms *D G V C H* 395

Sautéed mixed vegetables *D G V C H* 395

Creamy spinach *D V* 395

French fries *V* 395

100% VEGETARIAN BEYOND MEAT

*Made in USA, Free from GMO, Hormone & Antibiotics, Beyond Meat is the world's first 100%
plant-based meat that looks, cooks and satisfies like ground beef.*

Spaghetti Beyond Meat Bolognese *D H S V* 1,555
Fried garlic and fresh Italian basil

Grilled Beyond Sausage *D H S V* 1,555
Black truffle organic mashed potatoes with caramelized shallots

Stuffed Mediterranean Vegetables *D H S V* 1,455
Tomatoes and zucchini stuffed with Beyond meat mushroom and tomato sauce



Whole Grilled Camembert au Lait Cru (A.O.C) ^{D V}
Walnut, thyme, rosemary and toasted French mini baguettes.
Ideal to share 795

Camembert au Lait Cru (A.O.C) ^{D V}
Unpasteurized cow's milk from Normandie, buttery, creamy, milky and sweet flavors.

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.

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.

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.

Served with truffle honeyed walnuts, crusty baguette & jam
295 per piece/ 855 platter of 5 cheeses

CHILLED DESSERTS

Amalfi Lemon - Seven Textures ^{V S} 395
Mousse, cream, jam, foam, zest, comfit and crunch

Valrhona Chocolate Bar ^{V S} 355
Chocolate mousse, almond "dacquoise" with praline feuillantine, chocolate ganache, frozen cream

Ying Yang ^V 355
Carob sponge cake, yogurt and blackberry icecream

Passion Fruit Baba ^V 355
Malibu jelly

Red Sky Cheesecake 355
Wheat biscuit, blackberry sorbet and fresh berries

WARM DESSERTS

Warm Apple Crumble ^V 495
Vanilla ice cream

Dark Chocolate Fondue ^{G V S} 455
Seasonal fruits and marshmallows

Valrhona Chocolate Fondant ^{V S} 495
Warm caramel center, Amarena cherry ice cream

Crème Brûlées Trilogy ^{V S} 355
Bourbon vanilla, Arabica coffee and Valrhona chocolate

ICE CREAMS AND SORBETS

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

Ice Creams ^{G V S H} 155
Bourbon vanilla, dark chocolate 70%, hazelnut, strawberry

Sorbets ^{G V S}
Yellow lemon, raspberry, mango

Colonel ^{G V S} 355
Yellow lemon sorbet, Absolut vodka

Dame Blanche ^{G V S} 355
Bourbon vanilla ice cream, warm Valrhona dark chocolate sauce, meringue and whipped cream

Café Liégeois ^{G V S} 355
Arabica coffee ice cream, vanilla ice cream, espresso and whipped cream

RED SKY'S FINAL TOUCHES

Add a coffee to any of our desserts for an extra THB 95
 Add a digestive (Martell VSOP, Calvados, Eau de vie, liqueur) for an extra THB 195
 Add a coffee and digestive for an extra THB 255

AFTER DINNER DRINKS

Tea 240
Earl Grey, chamomile, peppermint, green tea lemon, English breakfast

Coffee 240
Regular coffee, espresso, cappuccino, macchiato, caffè latte

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

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
 Bas-Armagnac Delord VSOP 490
 Château de Laubade XO 900
 Bas-Armagnac Delord 20 years 950

Calvados 390
Domaine Dupont Réserve "Pays d'Auge"

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

Fine Port
 Dow's Vintage Port 1994 1,200
 Graham's Limited Edition for the birth of HRH Prince George of Cambridge Vintage 1982 1,900

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

^G = Gluten Free ^D = For Diabetics ^P Contains pork
^V = Vegetarian ^C = Low Calories [🍷] Signature Dish
^H = Heart Friendly ^S = Low sodium