




COLD APPETISERS

Red Sky Caesar Salad  	555
Crispy bacon, sour bread croutons, parmesan shavings	
Thirteen Vegetable Crunchy Salad  	535
Avocado, black olive emulsion	
Alaskan King Crab Salad, Crustacean and Tarragon 	990
Avocado mousse, crispsy green apple and tomato caviar	
Poached Maine Lobster   	1,150
Truffle dressing, avocado emulsion and tomato	
Oscietra Caviar 	1,250
Smoked and Fresh Salmon Tartare Japanese cucumber and sour cream	
Ebiko Caviar and Fresh Tuna Tartare 	1,150
Japanese cucumber and sour cream	
Half Dozen of Fresh Oysters 	
Champagne mignonette, American cocktail sauce, Japanese dressing lemon wedges	
Cap Horn Fine de Claire No.1	975
Tsarkaya No.3	1,100
Belon No.1	1,150

SOUPS

Lobster Bisque Soup  	555
Lobster flavoured popcorn	
Wild Mushroom Creamy Soup 	550
Grilled pleurottes, truffle and pine nut whipped cream	

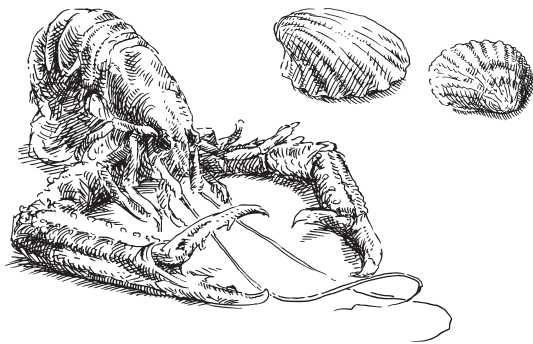
WARM APPETISERS

Pan Seared Foie Gras and Black Figs 	1,250
Rosemary jelly, Banyuls wine reduction	
Pan Seared Hokkaido Scallops 	955
Beetroot and raspberry mousseline, saba balsamic drops, Piedmont hazelnuts	
Pan Fried Blue Crab Cake	755
Sesame yuzu tartare sauce	
Foie Gras and Parmesan Fagottelli	950
King oyster mushroom brunoise, Madeira sauce	
Homemade Lobster Sausage "Boudin" 	1,050
Grilled lobster, garlic mashed potatoes, lobster sauce	





WHITE ALBA TRUFFLE
SEASONAL DISHES



Fassona Beef Tartare 	
White truffle, tome de Savoie (3 grams) THB 2,450	
Gavi di Gavi DOCG, Marchesi di Barolo, Piedmont 2021 (THB 850 390)	
	
White Truffle Cappuccino	
Shaven white truffle (2 grams) THB 1,450	
Gavi di Gavi DOCG, Marchesi di Barolo, Piedmont 2021 (THB 850 390)	
	
Potato with Warm Gratinated Organic Egg Yolk Sabayon 	
Alba white truffle (3 grams) THB 1,950	
Barbera d’Alba Peiragal DOC, Marchesi di Barolo, Piedmont 2019 (THB 850 450)	
	
Alba White Truffle Tagliolini 	
Butter and parmesan cheese (3 grams) THB 1,950	
Barbaresco Serragrilli DOCG, Marchesi di Barolo, Piedmont 2017 (THB 1,275 670)	
	
Glacier 51 Snow Fish, Jerusalem Artichoke Velouté 	
Nantaise sauce and shaven white truffle (2 grams) THB 2,650	
Gavi di Gavi DOCG, Marchesi di Barolo, Piedmont 2021 (THB 850 390)	
	
Pan Seared Veal Tenderloin 	
Porcini mushrooms, white truffle (2 grams) Veal tenderloin 150g THB 2,950 Beef tenderloin 135g THB 3,450	
Barolo Cannubi DOCG, Marchesi di Barolo, Piedmont 2015 (THB 1,690 790)	





THE SEAFOOD BAR

Seafood On Ice  	Ideal to share 7,555
Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, king crab langoustines, mussels and array of dips and condiments	
Oscietra Caviar  	3,800
30 grams of Oscietra caviar with classic condiments	
There may be risk associated with consuming raw shellfish. If you have any immune disorders, you should eat these products fully cooked.	

FISH & SEAFOOD

Gratinated Whole Maine Lobster  	2,755
Oyster mushroom and Martell cognac sauce, truffled pilaf rice	
Nova Scotia Lobster Felicetti Spaghetti 	2,155
Pink garlic flakes, extra virgin olive oil	
Grilled Turbot on The Bone	1,850
Crushed purple potatoes, snow peas, Hollandaise sauce	
Pan Seared "Glacier 51" Snow Fish	1,755
Palourde clams, spring onions, Champagne sauce	
Charred “Öra” King Salmon	1750
Potato gnocchi, sun dried tomato and fresh basil	
Pan Seared Wild Atlantic Sea Bass 	1,550
Marinière sauce, mashed potatoes, fresh Atlantic mussels	
Squid Ink Seafood Risotto 	1,850
Calamari, tiger prawn, main lobster, homemade candied tomatoes	

LOVE TO SHARE










The Red Sky Surf & Turf Tower  	Serves two 7,555
An assortment of the freshest seafood and prime quality meats Wagyu rib-eye, lamb rack, grilled Maine lobster, giant Andaman prawns king crab and Hokkaido scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces	

MEAT & POULTRY

Seared “Lozère” Lamb Chops 	1,855
Sun dried tomato stuffed with ratatouille, pink garlic confit, lamb sauce	
Seared Pyrenees Lamb Chops	1,855
Pink garlic, foie gras, artichoke conchiglioni, lamb jus	
Wagyu Beef Tenderloin “Rossini”	2,395
Truffle madeira sauce, truffle mashed, chanterelles mushrooms	
Charcoal Grilled Hitachi Wagyu Sirloin A4 	2,950
“Pont Neuf” potatoes, béarnaise and red wine sauce	
U.S.D.A Prime Angus Beef Rib-Eye “Steak Frites” 	2,445
French fries, red wine and bearnaise sauce	
12 Hour Confit Double Pork Chop 	1,650
Alsatian Vegetables “Baekehoffe”, spring onions, red wine sauce	
12 Hour Confit "Label Rouge" Duck Leg	1,650
Confit ratte potatoes, red cabbage and green apple, red wine sauce	
Organic Chicken Variation: 	1,650
Truffle and Wild Mushrooms Stuffed Leg Crispy Skin Slow Cooked Breast Vegetable pot au feu	

Sides

Hand cut French fries 	255
Sweet potatoes fries 	
Velvety mashed potatoes 	
Rocket salad with parmesan 	

 Gluten Free	 Low Calories	 Contains Pork
 For Diabetics	 Heart Friendly	 Signature Dish
 Vegetarian	 Low sodium	 Spa Cenvaree Recommended