


























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	
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

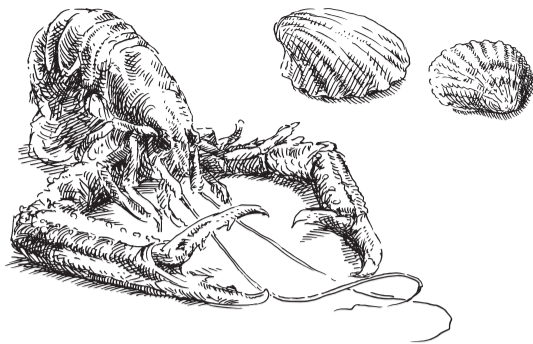
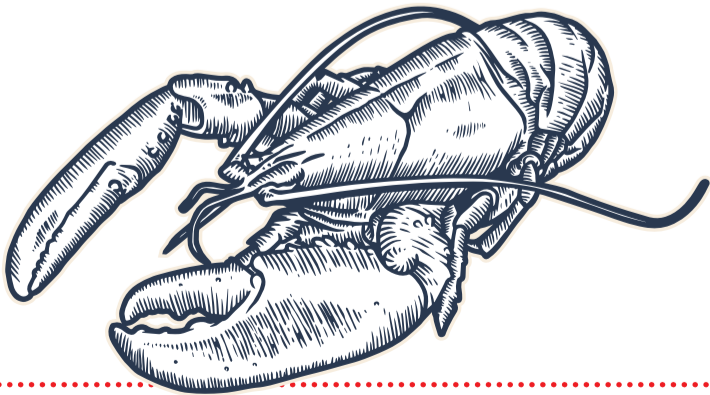
Lobster Bisque Soup  	555
Lobster flavoured popcorn	
Wild Mushroom Creamy Soup 	550
Grilled pleurottes, truffle and pine nut whipped cream	

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	

SEASONAL DISHES

Poached Blue Brittany Lobster       	
Truffle dressing, avocado emulsion and tomato	
THB 1,850	
Blue Brittany Lobster Felicetti Spaghetti  	
Pink garlic flakes, extra virgin olive oil	
THB 3,300	
Pan Seared Snow Fish Topped with Périgord Truffle	
Truffled Champagne sauce and Pan seared porcini	
THB 2,790	





THE SEAFOOD BAR

Seafood On Ice  	Ideal to share
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	7,555
Oscietra Caviar    	3,800
30 grams of Oscietra caviar with classic condiments	
<i>There may be risk associated with consuming raw shellfish.</i>	
<i>If you have any immune disorders, you should eat these products fully cooked.</i>	

FISH & SEAFOOD






























Gratinated Whole Maine Lobster  	2,755
Oyster mushroom and Martell cognac sauce, truffled pilaf rice	
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
An assortment of the freshest seafood and prime quality meats	7,555
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	255
Hand cut French fries 	
Sweet potatoes fries 	
Duck fat confit ratte potatoes 	
Creamy spinach  	
Butter poached kale    	
Velvety mashed potatoes   	
Rocket salad with parmesan   	
Mixed garden vegetables    	
Sautéed button mushrooms    	
Green asparagus with pesto      	

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