

COLD APPETIZERS

- Red Sky Caesar Salad** *P* *D* 455
Crispy bacon, garlic croutons and parmesan shavings
- Foie Gras on Toast** *D* *S* 795
Smoked duck breast, mixed salad and walnut dressing
- Maine Lobster** *D* *G* *H* *S* 895
Truffle dressing, avocado emulsion and tomato concassé
- Hand Sliced Salmon Carpaccio** *D* *G* *H* *C* 655
Whipped horseradish cream, salmon roe
- Tomato and Goat Cheese Mille-Feuille** *V* *D* *H* *S* 655
Tomato coulis, red amaranth
- Japanese Snow Crab** *G* *C* *H* *S* 695
Rolled in zucchini cannelloni, marinated bell pepper, tomato coulis

SOUPS

- Cream of Porcini Mushrooms** *D* *G* *S* 555
Pan seared Sarlat foie gras
- Lobster Bisque** *G* 555
Lobster tempura and crème fraîche

WARM APPETIZERS

- Fine Crisp Alsatian Tart "Flammekueche"** *D* 695
Country style bacon, onions, sour cream, truffle shavings and lightly marinated lamb's lettuce
- Pan-Fried Duck Foie Gras** *P* *D* *G* *S* 895
Caramelized grapes and almonds, apricot-yuzu marmalade
- Maryland Crab Cakes** *D* *S* 795
Avocado pickled caper mayonnaise, radish salad
- Pan-Seared Hokkaido Scallops** *P* *G* *C* *H* *S* 895
Smoked eggplant caviar and parsley coulis
- Corn and Truffle Filled Agnolotti Pasta** *V* 855
Girolle mushrooms, parmigiano, shaved black summer truffle



SET MENU THB 2,555++ PER PERSON
WINE PAIRING THB 1,455++ PER PERSON

Amuse Bouche

Duck Foie Gras Terrine *D* *S*

Rose jam, confit citrus brioche

2014 Domaine Zind-Humbrecht, Muscat Turckheim, Alsace, France (9 cl)

Maine Lobster *D* *G* *H*

Roasted tail in the shell, Isigny butter vegetable julienne, white Port sauce

2016 Olivier Leflaive, Bourgogne Chardonnay, Burgundy, France (9 cl)

Wagyu Short Rib and Tenderloin *D*

Truffle "gratin Dauphinois"

2016 Gaja, Ca'Marcanda Promis, Tuscany, Italy (9 cl)

Pear Tart Tartin *V*

Martell Cognac and saffron ice cream

Martell Cognac VSOP

THE SEAFOOD BAR

- Half Dozen Live Oysters** *D* *G* *H* 955
Au naturel, Champagne mignonette or spicy sauce
Cap Horn Fine De Claire No.1 Oysters Ideal to share
- Seafood On Ice** *P* *D* *G* 5,955
Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, Japanese snow 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.*

FISH & SEAFOOD

- Charred Fillet of Atlantic Salmon** *D* *G* 1,355
Cherry tomatoes and basil butter, crisp snow peas
- Verrigni Spaghetti with Maine Lobster** *P* 2,155
Whole lobster sautéed with garlic, chili & E.V.O.O
- Pan Fried Dover Sole "Meunière"** *D* 1,955
Caramelized baby leeks and mashed potatoes
- Gratinated Lobster "Thermidor"** *D* *G* 2,155
Whole Maine lobster, mushrooms and brandy
- Pan Seared Snowfish with Ratatouille** *D* *G* 1,755
Crunchy fennel, lemon butter sauce
- Seafood Saffron Risotto** *D* *G* 1,855
Tiger prawn, Hokkaido scallop, lobster and smoked caviar

LOVE TO SHARE

- The Red Sky Surf & Turf Tower** *P* *D* *G* 6,955 Serves two
An assortment of the freshest seafood and prime quality meats, Wagyu rib-eye, lamb rack, grilled Maine lobster, giant Andaman prawns, japanese snow crab and Hokkaido scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces
- Mediterranean Fish Stew "Bouillabaisse Marseillaise"** *P* *D* *G* 2,955 Serves two
Assortment of Mediterranean red mullets, scorpion fish, Tiger prawns, mussels and Japanese snow crab leg gently cooked with tomato, steamed potatoes, onions, carrot and fennel and saffron.
Served with its own bisque and garlic saffron "rouille" sauce with toasts.

MEAT & POULTRY

- U.S.D.A. Prime Beef Tenderloin "Rossini"** *P* *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** *P* *D* *G* 2,155
Garlic potato purée, vegetables, sherry wine and mustard reduction
- Rack of Lamb** *D* *G* 1,855
Confit tomatoes and eggplant, turned glazed zucchini
- Poached Chicken with Champagne Sauce** *H* 1,455
Sautéed morels and butter mashed potatoes
- Crisp Roasted Duck Leg** *D* *G* 1,755
Roasted potatoes, sautéed spinach and cabernet red wine sauce

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.

- Homemade Fettuccine Beyond Meat Bolognese** *D* *H* *S* *V* 1,355
Black truffle, porcini and fresh Italian basil

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



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.

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.

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.

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 4 cheeses

CHILLED DESSERTS

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

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

Ying Yang ^V
Carob sponge cake, yogurt and blackberry ice cream

Red Sky Cheesecake
Wheat biscuit, blackberry sorbet and fresh berries

WARM DESSERTS

Warm Apple Crumble ^V
Vanilla ice cream

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

Crème Brûlée Trilogy ^{V S}
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%, arabica coffee, 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, Bourbon vanilla ice cream, espresso and whipped cream



RED SKY 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
Gabriel Boudier, Poire Williams, Vieille Prune or Kirsch **390**
Etter, Vieille Pomme Royale **390**
Grappa Alexander Riserva Privata **520**
Grappa San' Antone

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

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