

CELEBRATING THE ARTISAN, **CRAFT OF GIN**

56 levels above the crowds, Red Sky Bar is

Celebrating the artisan, craft of Gin making with its **56 Premium** Selections that span over 13 countries highlighting unique aromas, palates and finishes.

GIANT COCKTAILS

FOR SHARING

Red Sky Bar introduces the biggest cocktails in Bangkok

Giant Cocktail Happy Hour Buy 1 Get 1 Free from 18.00 to 20.00 hrs.



RED SKY HAPPY HOUR

Buy 1 get 1 free for drinks & snacks 16.00 - 18.00 hrs / Everyday

Terms and conditions apply. All prices are subject to 10% service charge and 7% government tax.

For further information call dining reservations E: diningcgcw@chr.co.th







LOVE TO SHARE TRY OUR **SURF & TURF TOWER**

Rib-eye Wagyu from Australia Australian lamb rack Grilled Maine lobster Giant Andaman shrimp Alaskan king crab legs Hokkaido scallops

all served with fresh seasonal vegetables, mashed potatoes and delicious sauces & dips

THB 5,955++ per couple



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SPRING TASTING MENU

Set Menu THB 2,955++ per person (served all portion for the full set) Wine Pairing THB 1,799++ per person

AMUSE BOUCHE

Lobster Salad "A la Parisienne" Stuffed tomato with fresh garden vegetables THB 595++

Chablis, Domaine Faiveley, Burgundy, France 2015 7.5 cl

White German Asparagus, Served "Meunière", "Hollandaise" or "Mimosa" THB 655++

Riesling 'Undhof Kögl', Salomon Undhof, Kremstal, Austria 2015 7.5 cl

Pan Seared Snowfish with Mini Ratatouille Salad. Crunchy fennel, lemon butter sauce THB 1.555++

Sauvignon Blanc Letter Series 'B', Brancott, Marlborough, New Zealand 2016 7.5 cl

Beef Tenderloin and Beef Cheek. Tomato confit, olives, capers and basil mashed potatoes THB 1.855++

Chianti Classico DOCG, Castello di Bossi, Tuscany, Italy 2015 7,5 cl

PRF-DESSERT

White Peach Crème Brûlée THB 395++ G.H. Mumm N°1 Pink Edition Extra Dry NV 12 cl

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STARTING AT UNO MAS

6 KINDS ASSORTED TAPAS

Joselito Iberian ham, declared the best ham in the world

Pa amb tomaquet, crystal bread with tomato, garlic, EVOO Arbequina

Premium Cantabrian anchovies 'Don Bocarte'

Wild mushroom croquettes with foie gras mayonnaise

Broken quail eggs, sobrasada, piquillo pepper sauce, aioli 'Huevos Rotos'

Padrones, deep fried peppers from Galicia with sea salt

A glass of sangria (red, white or sparkling)

MAIN COURSE AT RED SKY

Butter roasted whole Dover sole "Meunière" Caramelized baby leeks and mashed potatoes Chardonnay Luis Felipe Edwards, Central Valley, Chile

American Waqyu beef short rib, potato gnocchi, mushrooms, braising liquid Cabernet Sauvignon Luis Felipe Edwards, Central Valley, Chile

DESSERT AND CHAMPAGNE AT CRU CHAMPAGNE BAR

Chocolate cheesecake A glass of G.H. Mumm N°1 Pink Exclusive Champagne

THB 2,999++ per person

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