


COLD APPETIZERS

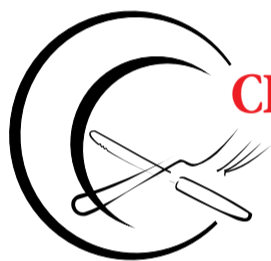
- Red Sky Caesar Salad** *P*
Crispy bacon, garlic croutons and parmesan shavings
- King Crab Seasoned with Espelette Pepper**
Frisée salad with orange and olive oil emulsion
- Quail Stuffed with Foie Gras** 
Fig and mango chutney
- North Atlantic Salmon Tartare** 
Horseradish, chili, cucumber, avocado
- Lobster Salad, Vegetable Macedoine**
Stuffed tomato with fresh garden vegetables

SOUPS

- Foie Gras Ravioli**
Light duck consommé served with "Pot-Au-Feu" vegetables
- Lobster Bisque Soup**
Lobster tempura & crème fraîche

WARM APPETIZERS

- Smoked Lamb Meatballs**
Harissa, yogurt, couscous
- Pan-Fried Duck Foie Gras** 
Caramelized apple, orange and ginger reduction
- Crabcake Americana**
Avocado pickle caper mayonnaise, radish salad
- Pan-Seared Hokkaido Scallops** 
Smoked eggplant caviar and parsley coulis
- French Frog Legs "Meunière"**
Imported pink garlic from Lautrec and parley cream
- Corn and Truffle Filled Agnolotti Pasta**
Girolle mushrooms, parmigiano, shaved black summer truffles



CHEF'S SEASONAL By Chef Christian Ham

EQUINOX TASTING MENU
SET MENU THB 2,955 THB++ PER PERSON
WINE PAIRING THB 1,699++ PER PERSON

Amuse Bouche

Sesame Crusted Pan Seared Foie Gras
Roasted figs and raspberries
- 795 -

Kir Royale
Dijon cassis and Champagne



Butter Poached Alaskan King Crab
Light watercress velouté
- 795 -

Riesling 'Von Unserm Trocken, Balthasar Röss, Rheingau, Germany 2016 (9 cl)



Pan Seared Atlantic Seabass and Lobster Meunière
Roasted vegetables, butternut coulis and chicken jus
- 1,555 -

Etna Bianco DOC 'Alta Mora', Cusumano, Sicily, Italy 2016 (9 cl)



Corn Fed Guinea Fowl, Porcini "Pain Perdu"
Glazed turnips and carrots
- 1,555 -

Pinot Noir, Joseph Faiveley, Burgundy, France 2014 (9 cl)



Cheese Platter
Or

Valrhona Manjari Dark Chocolate Mousse
Orange and blood orange variation
- 395 -

Château de L'Ecole, Gonnet-Médeville, Sauternes, France 2009 (6 cl)



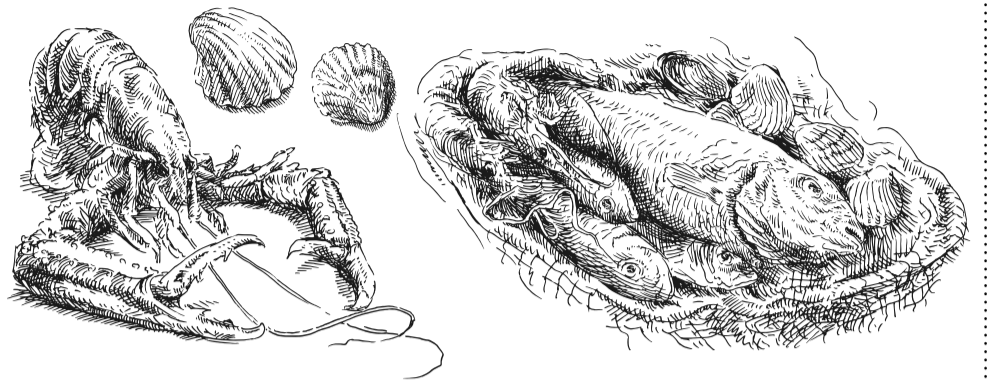
SIGNATURE DISH



CONTAINS PORK



All Prices are subject to 10% service charge and applicable government tax.

THE SEAFOOD BAR



- 555
- 695
- 795
- 755
- 895
- 555
- 555
- 595
- 795
- 695
- 795
- 595
- 1,055
- HALF DOZEN LIVE OYSTERS**
Au natural, Champagne Mignonette or spicy sauce
- Cap Horn Fine De Claire No.1 Oysters** 995
- SEAFOOD ON ICE**  **Ideal to share 5,555**
Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, lobster, oysters, king crab, Carabineros, langoustines, mussels and array of dips and condiments
- Oscietra Caviar** 3,955
30 grams of Oscietra caviar with classic condiments and a shot of frozen Absolut vodka

FISH & SEAFOOD

- Charred Fillet of Atlantic Salmon** 1,155
Tomberry tomatoes & basil butter, crisp snow peas
- Verrigni Spaghetti with Nova Scotia Lobster**  1,955
Whole lobster sautéed with garlic, chili, artichoke & E.V.O.O
- Atlantic Turbot**  1,855
Pan-Fried on the bone, saffron and cauliflower "Charlotte" potatoes, razor clam and cockle cream sauce
- Dover Sole "Meunière"** 1,655
Caramelized baby leeks and mashed potatoes
- Lobster Thèrmidor** 1,955
Gratinated whole Nova Scotia lobster with artichoke and mushrooms
- John Dory Fillet** 1,655
Zucchini "brandade", lemon butter sauce and mixed herb salad

LOVE TO SHARE


- The Red Sky Surf & Turf Tower**  **serves two 5,955**
An assortment of the freshest seafood and prime quality meat
Wagyu rib eye, lamb rack, grilled Maine lobster, giant Andaman prawns, Alaskan king crab and U.S. scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces

MEAT & POULTRY

- U.S. Grain Fed Beef Tenderloin "Rossini"**  2,155
Foie gras, truffle, wild mushrooms and Madeira sauce
- American Wagyu Beef Short Rib** 1,555
Potato gnocchi, mushrooms, braising sauce
- Red Label French Limousin Pork Chop** 1,855
Garlic potato purée, vegetables, sherry wine and mustard reduction *P*
- Rack of Lamb**  1,855
Provençal vegetables served as a "Tian", coriander sauce
- Roasted Baby Chicken** 1,255
Moroccan chicken leg pastilla, foie gras emulsion
- French Duck Confit** 1,255
Sarladaise potatoes, sautéed spinach & Cabernet red wine sauce
- Linguine Pasta with Kurobuta Pork Neck**  1,355
Slow cooked as a Navarin stew, spring vegetables

CHARCOAL GRILLED SELECTION OF BEEF CUTS

SERVED WITH YOUR CHOICE OF SIDE DISH AND SAUCE


- Tomahawk Black Angus "Ranger Valley" 1.5 kilo** 4,555
- Kagoshima Striploin, Prime A3 Japanese Wagyu beef 450 gr** 4,955
- Greater Omaha U.S.D.A. Prime Rib 1 Kilo**  4,995
- Greater Omaha U.S.D.A. Rib-Eye 300 gr** 2,155
- Sauces**
Béarnaise sauce, red wine, mushroom, green peppercorn, Pommery mustard, nam jim jaew

Sides

- | | | | |
|--|-----|--------------------------|-----|
| Grilled asparagus with pesto | 255 | Sautéed forest mushrooms | 255 |
| Mashed potatoes | 255 | Rosemary potatoes | 255 |
| Duck fat fried potato wedges | 255 | Sautéed mixed vegetables | 255 |
| Rocket salad with olive oil, parmesan and balsamic | 255 | Creamy spinach | 255 |
| | | French fries | 255 |

01/09

CHILLED DESSERTS

- Amalfi Lemon with Seven Textures** 395
Declined in marmalade, jelly, meringue, cream, chantilly & citrus segment
- Revisited Red Fruit Eclair** 355
Variations around the forest berries, kirsch flavors and pistachio sponge
- Valrhona Chocolate Bar**  395
Chocolate mousse, almond dacquoise with praline feuillantine, chocolate ganache & frozen cream
- Hazelnut Semifreddo** 355
Chestnut cream, delight milk chocolate with ground hazelnut

WARM DESSERTS

- Brioche & Bread Butter Pudding** 355
Vanilla & Chivas Regal whisky sauce
- Warm Apple Crumble** 355
Vanilla ice cream
- Dark Chocolate Fondue**  395
Seasonal fruits and marshmallow
- Valrhona Chocolate "Fondant"** 395
Warm caramel center, Amarena cherry ice cream

GOURMET ICE CREAM


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

- Ice Creams** per scoop 155
Bourbon vanilla, Dark chocolate 70%, Hazelnut
- Sorbets**
Yellow lemon, Raspberry, Mango

FINE PORTS

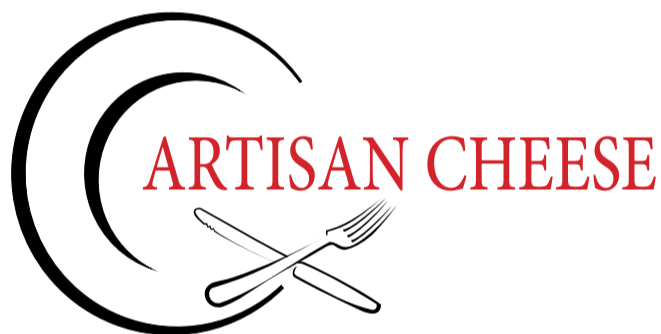
- per glass
- Graham's Late Bottled Vintage 2008** 550
- Graham's Limited Edition for the birth of HRH Prince George of Cambridge Vintage 1982** 1,600
- Dow's Vintage Port 1994** 1,000

SPECIALITY COFFEES

- Irish Coffee** 460
John Jameson whisky, fresh coffee, brown sugar and whipped cream
- Jamaican Coffee** 460
Jamaican rum, fresh coffee, brown sugar and whipped cream
- Royal Coffee**  460
Cognac, fresh coffee, brown sugar and whipped cream
- Mexican Coffee** 460
Tia Maria, double espresso, brown sugar and whipped cream
- Spanish Coffee** 460
Harveys Bristol cream, double espresso, brown sugar and whipped cream

AFTER DINNER DRINKS

- Cognac**
- | | |
|------------------------------|-------|
| Martell VSOP | 350 |
| Martell Noblige | 450 |
| Martell Cordon Bleu | 900 |
| Martell XO | 1,000 |
| Moyet Cognac de Borderies XO | 1,550 |
| Rémy Martin Louis XIII 45ml. | 9,900 |
| Rémy Martin Louis XIII 30ml. | 6,600 |
| Rémy Martin Louis XIII 15ml. | 3,300 |
- Armagnac**
- | | |
|-------------------------|-----|
| Château de Laubade XO | 900 |
| Château de Laubade 1990 | 900 |
- Calvados**
- | | |
|---------------------------------------|-----|
| Domaine Dupont Réserve "Pays d' Auge" | 360 |
|---------------------------------------|-----|
- Eaux de Vie & Grappa**
- | | |
|---|-----|
| Garbriel Boudier, Poire Williams, Vieille Prune or Kirsch | 330 |
| Etter, Vieille Pomme Royale | |
| Grappa Alexander Riserva Privata | 330 |
| Grappa Sperss Gaja | 390 |
| Grappa San Antone | 450 |
| Grappa Sassicaia Tenuta San Guido | 580 |
- Liqueurs** 330
- | | |
|---|--|
| Amaretto, Baileys, Cointreau, Drambuie, Grand Marnier, Kahlua, Tia Maria, Sambuca | |
|---|--|
- Bitters**
- | | |
|--------------|-----|
| Amaro Averna | 330 |
| Jagermeister | 330 |



ARTISAN CHEESE

FROM FRANCE

Served with truffle honeyed walnuts, crusty baguette & jam

295 per piece 855 sampler

Camembert au Lait Cru (A.O.C)

Unpasteurized cow's milk from Normandie, buttery, creamy, milky and sweet flavours.

Reblochon Fermier Edelmont (A.O.C)

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 mois (A.O.C)

Unpasteurized cow's milk, the texture is relatively hard and flexible. The taste is mild and slightly sweet.

Sainte Maure Cendré (A.O.C)

Pasteurized goat's milk, produced mainly in Loire Valley. Buttery and smooth cheese with little acidic flavour, denser and with a fine grey-blue edible rind.

Roquefort Papillon Noir (A.O.C)

Sheep's milk cheese well known as blue cheese, tangy, crumbly and slightly moist, with distinctive veins of blue moldese.



SIGNATURE DISH

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28/09