COLD APPETIZERS

Red Sky Caesar Salad ☸ 755
Crispy bacon, garlic croutons and parmesan shavings

King Crab Seasoned with Espelette Pepper ☸ 895

Frisée salad with orange and olive oil emulsion

Frisée Salad ☸ 895

Walnut dressing, smoked duck breast and foie gras toasts

Lobster Salad ☸ ☸ ☸ 995

Stuffed tomato and fresh garden vegetables

SOUPS

Cream of Porcini Mushrooms ☸ ☸ 655

Pan seared Sartori foie gras

Lobster Bisque ☸ 655

Lobster tempura & crème fraîche

WARM APPETIZERS

Creamy Veal and Beef Croquettes 755
Jusdor mustard and homemade picked vegetable salad

Pan-Fried Duck Foie Gras ☸ ☸ ☸ 995

Caramelized apple, orange and ginger reduction

Maryland Crab Cakes ☸ 895

Avocado pickled caper mayonnaise, radish salad

Pan-Seared Hokkaido Scallop ☸ ☸ ☸ 995

Smoked eggplant caviar and parsley coulis

Corn and Truffle Filled Agnolotti Pasta ☸ 955

Girelle mushrooms, parmigiano, shaved black summer truffle

CHEF SEASONAL

TASTING MENU

SET MENU THB 3,455++ PER PERSON

WINE PAIRING THB 1,899++ PER PERSON

Amuse Bouche

Beluga Caviar ☸

Deep fried organic egg and balik smoked salmon - 1,455 -

2017 Joseph Drouhin Vaudon, Chablis, Burgundy, France (9 cl)

Corn Soup and White Alba Truffle Carpaccio ☸ ☸ ☸

Crème fraîche - 1,955 -

2016 Salomon Undhof, Ried Kögler Riesling Erste OTW Lage, Kremstal, Austria (9 cl)

Maine Lobster ☸ ☸

Seared in shell, vegetables and light consommé - 2,155 -

2016 Domaine Fouassier, Sancerre ‘Clos Paradis’, Loire Valley France (9 cl)

Pan Seared Veal Medallions and Sweetbread ☸

Braised romaine lettuce, glazed baby carrots - 2,455 -

2015 Angelo Negro, ’Basarin’ Barbaresco, Piedmont, Italy (9 cl)

Ying Yang ☸ ☸

Carob sponge cake, yogurt and blackberry ice cream - 355 -

2016 Château de L’Ecole, Julie Geton - Médéville, Sauternes, France (6 cl)

FISH & SEAFOOD

Half Dozen Live Oysters ☸ ☸ 1,055

Au naturel, Champagne mignonette or spicy sauce

Cap Horn Fine De Claire No.1 Oysters

Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, king 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.

Caviars

30 grams Beluga Gold with classic condiments ☸ ☸ 4,700

30 grams Beluga with classic condiments ☸ ☸ 4,300

FISH & SEAFOOD

Charred Fillet of Atlantic Salmon ☸

Tomatoe tomatoes & basil butter, crisp snow peas

Verinigi Spaghetti with Maine Lobster ☸

Whole lobster sauteed with garlic, chili, artichoke & EVOO

Grilled Seafood with Caviar Butter Sauce ☸ ☸

Cabbage, salmon, scallop, tiger prawn and pike perch, steamed potatoes

Pan Fried Dover Sole “Moulinier” ☸

Caramelized baby leeks and mashed potatoes

Gratinated Lobster “Thermidor” ☸

Whole Maine lobster with artichoke and mushrooms

Pan Seared Snowfish with Ratatouille ☸

Crunchy fennel, lemon butter sauce

Seafood Saffron Risotto ☸

Tiger prawn, Hokkaido scallop, lobster and smoked caviar

LOVE TO SHARE

The Red Sky Surf & Turf Tower ☸ ☸

An assortment of the freshest seafood and prime quality meats, Wagyu rib-eye, lamb rack, grilled Maine lobster, giant Andaman prawns, Alaskan king crab and Hokkaido scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces

MEAT & POULTRY

U.S.D.A. Prime Beef Tenderloin “Rossini” ☸ ☸

Feo gras, truffle, wild mushrooms and Madeira sauce

American Wagyu Beef Short Rib ☸

Potato gnocchi, mushrooms, braising sauce

U.S.D.A. Prime Rib-Eye ☸

French fries, béarnaise sauce and red wine sauce

French Pork Chop ☸

Garlic potato puree, vegetables, sherry wine and mustard reduction

Lobster Ravioli ☸

Confit tomatoes and eggplant, turned glazed zucchini

Chicken and Mushroom Ragout “Vol au Vent” ☸

In a crispy butter puff pastry shell

Crisp Roasted Duck Leg ☸

Roasted potatoes, sautéed spinach & cabernet red wine sauce

CHARCOAL GRILLED SELECTION OF BEEF CUTS

Tomahawk Black Angus “Ranger Valley” 1.5 kilo ☸ 4,955

Kagoshima Striploin, Prime A3 Japanese Wagyu Beef 450 gr ☸ 4,955

Australian Wagyu MS4 Prime Rib 1 kilo ☸ 4,955

Sides

Grilled asparagus with pesto ☸ ☸ 395

Mashed potatoes ☸ 395

Potato wedges ☸ 395

Rocket salad olive oil, parmesan and balsamic ☸ ☸ 395

Sautéed forest mushrooms ☸ ☸ ☸ 395

Sautéed mixed vegetables ☸ ☸ 395

Creamy spinach ☸ 395

French fries ☸ 395

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.

Spaghetti Beyond Meat Bolognese ☸ ☸ ☸

Fried garlic and fresh Italian basil

Grilled Beyond Sausage ☸ ☸ ☸

Black truffle organic mashed potatoes with caramelized shallots

Stuffed Mediterranean Vegetables ☸ ☸ ☸

Tomatoes and zucchini stuffed with Beyond meat mushroom and tomato sauce
**ARTISAN CHEESE  From France**

Whole Grilled Camembert au Lait Cru (A.O.C) 🍊
Walnut, thyme, rosemary and toasted French mini baguettes.
Ideal to share 795

Camembert au Lait Cru (A.O.C) 🍊
Unpasteurized cow’s milk from Normandie, buttery, creamy, milky and sweet flavors.

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 Months (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) 🍊
Pasteurised goat’s milk, produced mainly in Loire Valley. Buttery and smooth cheese with little acidic flavors, dense 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.

Served with truffle honeyed walnuts, crusty baguette & jam
295 per piece / 855 platter of 5 cheeses

**CHILLED DESSERTS**

Amalfi Lemon - Seven Textures 🍊
Mousse, cream, jam, foam, zest, comfit and crunch 395

Vařalina Chocolate Bar 🍊
Chocolate mousse, almond “dacquoise” with praline feuillantine, chocolate ganache, frozen cream 355

Café Gourmand 🍊
Lemon tart, red berry sorbet, Valrhona chocolate mille-feuille, chocolate strawberry, choux cream with raspberry 355

Ying Yang 🍊
Carob sponge cake, yogurt and blackberry icecream 355

Passion Fruit Baba 🍊
Malibu jelly 355

**WARM DESSERTS**

Brioche and Bread Butter Pudding 🍊
Vanilla & Chivas Regal whisky sauce 355

Warm Apple Crumble 🍊
Vanilla ice cream 495

Dark Chocolate Fondue 🍊
Seasonal fruits and marshmallows 455

Valrhona Chocolate Fondant 🍊
Warm caramel center, Amarena cherry ice cream 495

**ICE CREAMS AND SORBETS**

With your choice of raspberry, vanilla, caramel or chocolate sauce 155

Ice Creams 🍊
Bourbon vanilla, dark chocolate 70%, hazelnut, strawberry

Sorbet 🍊
Yellow lemon, raspberry, mango

Colonel 🍊
Yellow lemon sorbet, Absolut vodka 355

**AFTER DINNER DRINKS**

Tea 🍊
Earl Grey, chamomile, peppermint, green tea lemon, English breakfast 240

Coffee 🍊
Regular coffee, espresso, cappuccino, macchiato, cafe latte 240

Irish Coffee 🍊
Jameson whisky, fresh espresso, brown sugar and whipped cream 460

Cognac 🍊
Martell VSOP 420
Martell Noblige 540
Martell Cordon Bleu 1,100
Martell XO 1,200
Moyet de Borderies X0 1,850
Rémy Martin Louis XIII 45ml 9,900
Rémy Martin Louis XIII 30ml 6,600
Rémy Martin Louis XIII 15ml 3,300

**ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.**