WIND DOWN BODEGUITA

UNLIMITED TAPAS @490++
Every Wednesday, Thursday and Friday
From 18.30 to 20.30

SPECIAL WINE PROMOTION
Price Start at 290++ per glass
1,390++ per bottle

CENTARA GRAND
AT CENTRAL PLAZA LADPRAO BANGKOK
blue sky
### COLD STARTERS

<table>
<thead>
<tr>
<th>Signature</th>
<th>Dish Description</th>
<th>Price</th>
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<tbody>
<tr>
<td>🍽️</td>
<td>Marinated vine-ripened tomato, fresh Chiang Mai goat cheese, Balsamic gastrique sauce, Tabasco oil</td>
<td>425</td>
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<tr>
<td>🍽️</td>
<td>Citrus &amp; juniper cured salmon, salmon caviar, cucumber- gin—sour cream</td>
<td>550</td>
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<tr>
<td>🍽️</td>
<td>Air-dried Kampot pepper sausage, dried duck breast, roasted barley, curly endive</td>
<td>950</td>
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<tr>
<td>🍽️</td>
<td>Half Boston Lobster minute-poached, butter lettuce, elderberry vinaigrette</td>
<td>1,100</td>
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### HOT STARTERS

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<tr>
<th>Signature</th>
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<tbody>
<tr>
<td></td>
<td>Sautéed escargots, parsley-shallot coulis, saffron tulle</td>
<td>550</td>
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<td>Seared foie gras, sautéed Romaine lettuce, hazelnuts, sherry dressing</td>
<td>620</td>
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<td>King crab cake, spicy yuzu mayonnaise, micro greens</td>
<td>650</td>
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### SALADS

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<tr>
<th>Signature</th>
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<th>Price</th>
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<tbody>
<tr>
<td></td>
<td>Simple mixed salad, red radish, cherry tomato, extra-virgin olive oil &amp; vinegar or French dressing</td>
<td>220</td>
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<td>Rocket salad, Balsamic dressing, Parmesan cheese</td>
<td>235</td>
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<td>Beetroot, apple, spring onions, cider vinaigrette</td>
<td>270</td>
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<td></td>
<td>Blue Sky Niçoise salad, seared tuna, poached egg, anchovy-olive tapenade</td>
<td>480</td>
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<td>Additional seared foie gras to any salad</td>
<td>400</td>
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### SOUP

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<tr>
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<th>Price</th>
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<tbody>
<tr>
<td></td>
<td>Moroccan spiced lentil soup, air-dried duck breast, cumin crisps</td>
<td>320</td>
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<td>Anise-scented mushroom soup, crisp onions</td>
<td>320</td>
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<tr>
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<td>Boston lobster bisque, scented with Dynasty-made XO sauce</td>
<td>390</td>
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FISH, SEAFOOD AND VEGETARIAN ENTRÉES

Beetroot risotto, broad beans, artichoke hearts, grilled romaine lettuce 380

Gluten-free soy bean tagliatelle, local Mâle cheese & truffle emulsion, wine-to-mato confit 520

Steamed Norwegian salmon fillet, minted green pea quinoa, lemon butter 880

Sea bass “saltimbocca”, fresh sage, Parma ham, braised Le Puy lentils 570

Oven baked golden snapper, broad beans, crispy bacon, saffron velouté 590

Choice of home-made tagliatelle, gratinated potatoes, house fries, steamed jasmine rice or sautéed vegetables 1,100

Live Boston lobster : poached, grilled or “Thermidor” 1,700

Additional seared Hokkaido scallops to any dish 310

MEAT ENTRÉES

Sautéed pork tenderloin and slow-cooked crispy belly, caramelized apple, creamy lentil stew, Port wine jus 650

Slow braised lamb Shank, garlic & cherry tomato confit, gremolata 850

Locally grown “Coeur de Charolais” beef tenderloin, tarragon crust, Dijon mustard sauce 950

Australian Saltbush lamb loin, parsley risotto, baby carrots, Parmesan crisp 1,100

Marinated version stew, blueberries, dry porcini, red wine sauce 1,400

“Steak-frites” 1,450

Chilled US certified Angus prime strip loin (185S), herb butter, house-fries, sautéed vegetables 1,750

Dutch veal cutlet, green pepper sauce, grilled zucchini 1,800

200 days aged Angus B3 T-bone steak, truffle butter, mushroom ragout, red wine jus 3,100

DESSERTS

Frozen croquant vanilla crème brûlée, salted caramel sauce, apple soufflé ball 520

Profiteroles 300

Choux pastry, vanilla ice cream, warm chocolate sauce 300

Mollet au Chocolat 300

Molten Chocolate cake, vanilla sauce, fresh berries 350

Homemade lemon sorbet, mango dices, liquorice syrup 350

Papaya tart confit, coconut ice cream, sesame biscuit, cardamom-chocolate sauce 350

All prices are in THB and subject to 10% service charge and prevailing government tax.
THAI BEEF SALAD WRAPPED IN RICE PAPER, SERVED WITH CHILI-MAYONNAISE DIP
THB 350

SEARED PEPPERED AKAMI TUNA LOIN ON JAPANESE COLESLAW
THB 290

VEGETARIAN RICE NETTED SPRING ROLLS
THB 250

BAYONNE HAM WRAP WITH JALAPEÑO AND CHILI CHICKEN STRIPS
THB 290

COD FRITTERS WITH SALAD
THB 310

FRENCH FRIES & DIP SAUCES
THB 250

PAN-SEARED TOASTED SOURDOUGH BREAD FILLED WITH HAM AND CHEESE, DIJON MUSTARD
THB 280

PLATTER OF COLD CUTS AND CHEESE
THB 560

VENDÉE FINE DE CLAIRE OYSTERS SERVED ON ICE
THB 90

JAPANESE HAMACHI FISH & OYSTER TARTAR AND BAERI ROYAL CAVIAR
THB 1,100

DEEP-FRIED CALAMARI RINGS WITH LEMON & MAYONNAISE DIP
THB 390

THAI GREEN MANGO SALAD, SALMON SASHIMI AND SPICY SEAFOOD
THB 390

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