

# THE WEEKEND Brunch



## FROM FARM TO PLATE A LA CARTE MENU

### STARTERS

**POACHED ORGANIC EGGS**  
WITH SMOKED BACON FOAM  
250

**AMBERJACK GRAVLAX**  
WITH THAI ESSENCE, HERBED  
SOUR CREAM AND BLINIS  
460

**OYSTERS (3 PCS)**  
450

**SCRAMBLED EGGS**  
WITH TRUFFLES  
390

**OMELETTE SOUFFLE**  
WITH CHEESE  
300

**HALF-BOILED GOOSE EGGS**  
WITH CAVIAR  
470

**WHOLE GRILLED AVOCADO  
IN SHRIMP CRUST**  
WITH EGG YOLK CONFIT IN SOYA SAUCE  
380

**BURRATA, CHUTNEY OF TOMATO,  
WHITEBAIT SQUID FISH TEMPURA  
AND GRILL BABY COS**  
360

### SIDES

**FRESH ORGANIC  
VEGETABLE SALAD**  
230

**BAKE STUFFED TOMATO WITH RICE**  
170

**GRILLED RAINBOW CORN**  
180

**POTATO GRATIN**  
230

**ZUCCHINI FLOWER  
WITH RATATOUILLE STUFFING**  
260

### MAIN COURSES

**BBQ BEEF MARROW**  
WITH MERLOT SALT CRUST ..... 470

**BEEF RIBS, BRAISED AND GRILLED ON BBQ,**  
WITH MULBERRY AND GREEN PEPPER SAUCE ..... 870

**MARINATED BABY CHICKEN**  
WITH SPICY PEANUT SAUCE (SHARING)..... 670

**DUCK COCOTTE SMOKED  
IN RICE STEMS SERVED**  
WITH KUMQUAT SAUCE (SHARING) ..... 750

**SEABASS MARINATED  
AND COOKED IN BANANA LEAVES.....** 570

**GIANT RIVER PRAWN**  
WITH PAPAYA SALAD..... 750

**SWEET AND SOUR GOAT RIBS.....** 850

### DESSERTS

**PANDAN CREPE SUZETTE**  
FLAMBÉED WITH GRAND MARNIER ..... 340

**MINI CONES**  
WITH ASSORTED ICE CREAM FLAVOURS ..... 200

**CACAO NIB PANCAKE**  
WITH PASSIONFRUIT-MANGO CHANTILLY ..... 230

**COCONUT BREAD FRENCH TOAST**  
WITH CHANG MAI HONEY ..... 220

**ROASTED PINEAPPLE FLAMBÉED WITH ISSAN RUM  
AND VANILLA ICE CREAM ..... 220**

**ASSORTMENT OF THAI CHEESE ..... 650**

**GOURMET COFFEE,  
ASSORTMENT OF DESSERTS ..... 350**

FREE-FLOW OF WINE & BUBBLES OR  
BLOODY MARY AND MIMOSA  
**AT THB 899++**