

SOCIAL SUNDAY MENU

SEATING TIMES:
11:30 AM | 12:00 PM | 12:30 PM | 1:00 PM

THB 2,100++ PER PERSON

FOR THE TABLE

Baguettes, Crackers, Guacamole, Flame-Roasted Red Peppers, Cerignola Olives, Whipped Feta Cheese, Paris Ham

ENTREE

Choice of 1

Duck and pork terrine with red onion marmalade served on toasted brioche

Spiced shrimp roll with pickled cucumber and dill

Tomato, mozzarella, roasted pepper, cucumber, and basil salad (V)

Chilli scrambled eggs served with herb flatbread and roasted chorizo

MAIN PLATE

Choice of 1

Thai beef ragu served with fettuccine pasta and Parmigiano

Roasted pumpkin with chili, apple herb salad, toasted almonds, and hung yogurt (V)

Miso rock cod accompanied by pickled cucumber

Oat herb crumb crusted chicken schnitzel served with black garlic mayo

Served with 'bottomless' chicken salt fries

DESSERT

Choice of 1

Treacle tart served with British clotted cream (V)

Creme caramel accompanied by ginger biscuit ice cream (V)

Affogato, a combination of vanilla ice cream and espresso topped with honeycomb (V)

Truffled brie presented with oat crackers and fig chutney (V)

BEVERAGES

Mimosa (sparkling wine + orange juice)

Bloody Mary (vodka + spice mix + tomato juice)

Negroni (gin + Campari + vermouth)

Margarita (tequila + Cointreau + lime juice)

Sangria

Singha Draught Beer

Soda / Coke / Sprite / Diet Coke

Orange juice

Coconut water

ESSENTIAL ADD-ONS

Oysters - Fin de Clair, Tsarskaya, Carlingford, Gillardeau

170++ per piece

Smoked trout roe served with mini muffins, salted Elle + Vire butter [50g]

800++

Oscietra caviar accompanied by potato chips, cream cheese and chives [30g]

2,200++