




# T H E S B A N G K O K


A LA CARTE MENU 11:00~22:00 (LO 21:30)

 This mark can add  
Black truffle slices 700THB



## APPETIZER

OSCIETRE Caviar platter 30g	4,000 THB	
Premium Tuna(JP) and Caviare	1,500 THB	
A5 Wagyu (JP) carpaccio	1,000 THB	
Caprese of burrata cheese	700 THB	
Prosciutto	800 THB	
Seasonal fruits and Prosciutto	1,000 THB	
Premium Tuna(JP) and avocado tartar	900 THB	
Scallop and truffle carpaccio	900 THB	
Marriage of AMAEBI and caviar	900 THB	
Cheese platter	900 THB	

## SALAD

Soft-boiled egg with truffle potato	600 THB	
Poki	600 THB	
Prosciutto and mango, arugula	800 THB	
Truffle and Parmigiana	900 THB	


## HOT DISHES

Premium Uni brioche	900 THB	
Oscietra Caviar brioche	900 THB	
Japanese Fatty tuna brioche	800 THB	
Truffle French fries	600 THB	
Homemade Bolognese loaded potato	700 THB	
Squid fries with flesh tomato-sauce	500 THB	
Japanese-style fried chicken	500 THB	
Thick-sliced bacon	500 THB	
Truffle mashed potatoes	700 THB	
Bacon and spinach boiled in cream	500 THB	
Steamed Clams in white wine	600 THB	
Tomato stew with tripe	600 THB	





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## SOUP

Onion and foie gras gratin soup	600THB	
Bisque	600THB	
Cold corn soup	400THB	
Mushrooms	400THB	

## COLD PASTA Please choose Capellini or SOMEN

Caviar extra virgin olive oil	1,200THB	
UNI cream-sauce	1,200THB	
Tuna(JP) DASHI SOUP	1,000THB	
Crab meat DASHI SOUP	1,000THB	
AMAEBI and KARASUMI tomato-sauce	800THB	

## HOT PASTA Please choose the type of pasta

Truffle carbonara	1,200THB	
Abalone with abalone liver sauce	1,200THB	
Crab and porcini with crab miso sauce	1,000THB	
Wagyu Bolognese	900THB	
Oyster and KARASUMI oil sauce	800THB	
Shrimp and Tobiko tomato cream sauce	800THB	
Penne Gorgonzola	700THB	
Vongole Bianco	700THB	

Spaghetti / Tagliatelle / Ringuine / Penne


## RISOTTO AND RICE DISHES


Squid ink risotto	800THB	
Parmigiano cheese risotto	800THB	
Wagyu ragout, saffron risotto	1,000THB	
Abalone risotto	1,200THB	

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Foie gras 80g 700THB

## MAIN DISHES

Today's A5 Wagyu(JP) beef steak 200g	2,500THB	~		
Wagyu hamburg steak 200g	2,000THB			
Wagyu beef stew	1,500THB			
Roasted Thai duck, 1bird	1,200THB			
Premium Tuna(JP) steak 200g	1,800THB			
Today's fish dish	ASK			
Wagyu cheese burger	1,000THB			
Jumbo mushroom burger truffle-sauce	800THB			

## KIDS MENU

French fries	300THB			
Meatball spaghetti	500THB			
Japanese specialty cold SOMEN	500THB			
Wagyu LOCO MOCO	1,000THB			
Omeletto rice	800THB			
THE S carry rice	600THB			

## DESSERT

Tiramisu	600THB
Gateau chocolate	600THB
Cream Catalana	600THB
SNOW DOME mango	700THB
SNOW DOME melon	700THB
SNOW DOME tiramisu	700THB
Roasted sweet potato(JP) with truffles	800THB

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