

Appetizers

Tuna Tartare & Mango

Beetroot compote, avocado, micro greens
and honey-soy-wasabi vinaigrette
THB 350

Smoked Salmon Roll ★

Champagne grapes, red radishes, fried capers
pickled ginger with kaffir lime aioli and lemon slice
THB 320

Poached Tiger Prawns & Parma Ham ★

Assorted greens, beet root, honeydew melon compote
extra virgin olive oil and brie cheese
THB 480

Foie Gras

Pan seared, on top of toasted brioche, rocket salad
assorted berries with pomegranate vinaigrette
THB 650

Blowtorched Tiger Prawns & Salmon ★

Heart of baby cos lettuce, semi dried tomatoes
with spicy Thai chili vinaigrette
THB 550

Soups

137's Chowder

Assorted seafood in rich creamy white wine-based essence
with white truffle oil
THB 320

Soup Of The Day

Chef's creation from fresh market selection



MAIN COURSE

Seafood

Salmon ★

Pan roasted Norwegian Salmon, asparagus, mascarpone-whipped potatoes
topped with smoked spicy tomato salsa
THB 550

Tuna ★

Pan seared Tuna loin (rare), lemon whipped potatoes, baby carrots
served with warm Tomato-Caper-Basil vinaigrette
THB 380

Canadian Lobster

Butter poached, with boiled potatoes flavoured with kaffir lime
served with tomato coulis and green curry cream and lemon
(please allow a minimum of 20 minutes for preparation)
THB 2,200

Side Dishes

Mushrooms

Sautéed with butter and white wine
THB 150

Asparagus

Blanched, splashed with olive oil & served with lemon wedges
THB 150

Assorted Asian Vegetables

Blanched, tossed in honey-sesame oil and sesame seeds (served cold)
THB 150

Truffle & Parmesan Potato Fries

Thick cut fries tossed in sea salt & black pepper and infused with truffle oil
THB 350

Poultry and Meat

Free Range Chicken

Oven roasted marinated chicken breast, assorted vegetables
with sweet pont neuf potatoes and chicken jus
THB 350

Pork Tenderloin ★

Oven roasted, root vegetables, lentil cassoulet and crispy Parma ham
pont neuf potatoes with honey-grainy mustard pork jus
THB 350

Duck Leg Confit

Slow-braised duck leg in duck fat, charred cauliflowers, orange whipped
potatoes, poached pear compote and balsamic reduction
(please allow a minimum of 20 minutes for preparation)
THB 400

Lamb Chops

Grilled curry-marinated Australian lamb chops, ratatouille
Papadom chips, mint-lemon whipped potatoes and lamb jus
THB 990

Veal Angus Beef

Pan roasted, with baby vegetables, white truffle oil infused whipped potatoes
with port wine beef jus
THB 1,300

Special Entrée

Chef's creation from fresh market selection

★ Chef Thiti's signature dish

Executive Chef Thiti and his team are happy to cater for your special requests and
your dietary requirements