



## STARTERS

**Hokkaido scallop 890**  
Onion bhaji, jerusalem artichoke

**Pan fried foie gras 820**  
Truffle pear, toasted brioche

**Tuna tartare 550** 🍷 🌸  
Crushed avocado, ginger dressing

**A4 Wagyu tartare 790**  
Quail egg, condiments

**Prawn cocktail 630**  
Baby gem, avocado

**Lobster bisque 520** 🍷  
Lobster ravioli, infused with Thai herbs

**Traditional onion soup 350**  
Gruyère cheese, homemade croutons

**Chilled Spanish soup 330** 🌿  
Heritage cherry tomato, raspberry

**Prawn and asparagus salad 460**  
Hollandaise

**Caesar salad 450** 🌿  
Aged parmesan, croutons, crispy panchetta, anchovies  
Add: Grilled chicken +50  
Prawn +120  
Smoked salmon +120

**Superfood salad 330** 🌿  
Secret farms home grown organic vegetables  
Add: Grilled chicken +50  
Prawn +120  
Smoked salmon +120

## ROAST

**Roasted half chicken 670**  
Homemade potato wedges

**Slow cooked short rib wagyu beef 990**  
Baby onion, pancetta, mushrooms

**Herb Crusted Australian rack of lamb 1,500**  
Balsamic red onions, provencal jus

**Whole Andaman sea bass 600** 🌸  
Lemon dressing, fennel salad

## SIGNATURE 🍷

**Chef Michael signature Beef Wellington**  
Grain fed Australian tenderloin,  
wild mushroom duxelle  
1,250

**Babette's flame grilled bone marrow salad**  
Porcini, gremolata, homemade dipping bread  
890

**Babette's signature veal osso buco**  
Slow braised milk fed veal  
Selection: truffle potato cream or rosemary risotto  
850

## MAINS

**Black Angus tenderloin Rossini 1,690**  
Foie gras, red wine sauce

**Parmesan chicken breast 530**  
Peas, pancetta

**Roasted Japanese cod 950**  
Herb risotto, cherry tomatoes

**Miso baked Scottish salmon 750**  
Vegetable noodles, miso cream

**Grilled seafood platter 3,060**  
Half lobster, tiger prawns, squid,  
Hokkaido scallops

**Slow cooked Australian lamb shank 750**  
Oven roasted vegetables, balsamic jus

**BBB Babette's best burger 580**  
Beef patty, Babette's secret sauce,  
bacon, avocado, red onions,  
tomato, iceberg, American cheese,  
truffle parmesan house fries

## FROM OUR GRILL

### BEEF TENDERLOIN

Wagyu Australia  
• 200 g./1,830  
• 250 g./2,100  
• 300 g./2,280

Grain fed 220 Black Angus  
• 200 g./1,750

### RIB EYE

Grain fed 260 days Black Angus  
• 250 g./1,575  
• 300 g./1,850  
• 350 g./2,000

Surf and turf add: Prawn +200  
Half a lobster +1,050

### T-BONE

Wagyu Australia  
• 1.2 kg./4,300

### TOMAHAWK

Wagyu Australia  
• 1 kg./4,800  
• 1.2 kg./5,600  
• 1.3 kg./6,100

Black Angus  
• 1.5 kg./5,650

### Lamb chops

• 3 pcs./1,500  
• 6 pcs./2,700

### Pork chop 620

### Canadian lobster

Grilled or thermidore  
• Half/1,050  
• Whole/1,950

**Grilled scallops 6pcs. 1,290**

### Sauce selections

1 complimentary sauce with any grill  
(Extra + THB 50)

- Truffle
- Béarnaise
- Jim Jaew
- Chimichurri
- Red wine
- Choron sauce 🍷  
Fluffy mixture of hollandaise and tomato coulis
- Whiskey & peppercorn
- Herb and garlic butter
- Thai seafood
- Tex Mex

### Side dishes 170

- Classic new potatoes
- Peas and carrots
- Creamy spinach
- Sauteed mushrooms
- Chef's salad 🍷
- Green beans
- Mixed vegetables
- Truffled potato cream 🍷
- House fries
- Sweet corn
- Gratin D'auphinois
- Sauteed broccoli
- Grilled vegetables

## DESSERTS

**Apple crumble 390**  
Caramelized apples in calvados, vanilla ice cream

**Peach and lime crush 300** 🌸  
Homemade sorbet, peach and champagne ice

**Mango mousse 390**  
Coconut panna cotta, sticky rice sago

**White chocolate 390**  
Dark chocolate mousse, almonds

**Homemade ice cream and sorbet 520**  
Daily selection of ice creams and sorbets



🌿 Vegetarian 🍷 Chef's Favorites 🌸 Inspired by Her

All prices are subject to a 10% service charge and any applicable taxes.

## WINE BY GLASS

### Sparkling & Champagne

Rivani Prosecco 320  
Spumante Extra Dry, Italy NV

Deutz Brut Classic 790  
Champagne, France NV

Louis Roederer Brut Premier 860  
Champagne, France NV

Louis Roederer Brut Rosé 890  
Champagne, France 2012

### White Wine

Stone Bay Sauvignon Blanc 340  
Marlborough, New Zealand 2016

Citra 'terre chiet' 280  
Pinot Grigio, Italy 2016

Delas Cotes Du Rhone  
"Saint Esprit" Blanc 380  
Viognier, Grenache Blanc,  
Claierette, France 2015

### Red Wine

Conti Serristori Chianti DOCG 340  
Sangiovese, Italy 2014

Delas Cotes du Rhone  
"Saint Esprit" Rouge 380  
Syrah, Grenache, Mourvedre, France 2015

Stone Bay 370  
Pinot Noir, New Zealand 2016

## SOMMELIER RECOMMENDATION

### White Wine

Santa Ana "Classic" 1,100  
Sauvignon Blanc, Argentina 2015

Citra Trebbiano d'Abruzzo DOC 1,500  
Trebbiano, Italy 2013

Masi Soave Levarie Classico DOC 1,300  
Garganea, Trebbiano, Italy 2015

La Campagne 1,300  
Sauvignon Blanc, France 2015

Sauvion Muscadet "Plaisir De Vigne" 1,600  
The Loire Valley, Muscadelle, France 2014

Villa Marina "Private Bin" 1,500  
Chardonnay, East Coast, New Zealand 2015

### Red Wine

Citra Terre Di Chieti 1,400  
Merlot, Italy 2013

Conti Serristori Chianti DOCG 1,500  
Sangiovese, Italy 2014

Bolla Valpolicella Classico DOC 1,700  
Corvina, Rondinella, Sangiovese 2016

La Campagne 1,300  
Cabernet Sauvignon, Pays d'Oc, France 2015

## COCKTAIL SIGNATURE

### GENTLE 380

JW Red Label,  
The Bitter Truth  
Golden Falernum,  
Martini Bianco, Lime,  
Cinnamon stick,  
Orange sunkist



### CHARMING 370

Vodka, Grapefruit juice,  
Lime juice, Mixed berries,  
Almond, Orange sunkist,  
Rosemary

