



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

Mud crab 690
citrus jelly, watermelon, avocado, basil sorbet

Roasted squash with quinoa 550
goat cheese, sesame seeds, grilled asparagus

ROAST

Grilled baby chicken 790
red wine sauce

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

EXTRA BLACK TRUFFLE: 1 GRAM +200
5 GRAM +800

MAINS

Braised ox cheek 990
creamy mashed potatoes

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

TOMAHAWK

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

BBQ RIBS

served with BBQ sauce, onion rings

- Pork ribs 750
- Beef ribs 1,100
- Beef & pork ribs 950

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 🍷
- 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 dauphinois
- 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
Cabemet 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

