



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
- whiskey & peppercorn
- herb and garlic butter
- Thai seafood
- tex mex
- choron sauce 🍷

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

Peach and lime crush 300 🌸
homemade sorbet, peach and champagne ice

Mango mousse 390
coconut panna cotta, sticky rice sago

Homemade ice cream and sorbet 520
daily selection of ice creams and sorbets

Dessert trolley 390
available for dinner



✓ 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

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

Oxford Landing 320
Chardonnay, Australia 2016

Red Wine

Conti Serristori Chianti DOCG 340
Sangiovese, Italy 2014

Delas Cotes du Rhone
"Saint Esprit" Rouge 380
Syrah, Grenache, Mourvedre, France 2016

Stone Bay 370
Pinot Noir, New Zealand 2016

BORDEAUX SPOTLIGHT

Château Lary 320 / 1,500
Sauvignon, Bordeaux Rouge 2015

Château Les Gravettes Cuvée Tradition 320 / 2,100
Cabemet Sauvignon, Cabemet Franc, Merlot,
Blaye - Côtes de Bordeaux 2011

Château Bellevue La Forêt 2,100
Négrette, Syrah, Cabemet Franc, Cabemet Sauvignon,
Fronton 2012

Michel Lynch 1,650
Sauvignon Blanc 2016

Michel Lynch 1,650
Merlot - Cabemet Sauvignon 2017

Michel Lynch Reserve 2,500
Médoc 2015

Château Brane-Cantenac 3,900
Cabemet Sauvignon, Cabemet Franc, Merlot,
Margaux (Grand Cru Classé) 2015

Château la Croix de Mouchet 1,900
Merlot, Cabemet Sauvignon, Cabemet Franc,
Montagne Saint-Emilion 2017

Château Phélan Ségur 4,300
Cabemet Sauvignon, Cabemet Franc, Merlot,
Frank Phélan Saint-Estèphe 2015

COCKTAIL SIGNATURE

GENTLE 380
JW Red Label,
Martini Bianco, Lime,
Cinnamon stick,
Orange sunkist



CHARMING 370
Vodka, Grapefruit juice,
Lime juice, Mixed berries,
Almond, Orange sunkist,
Rosemary

