



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 pancetta, 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

Citrus crab 690
watermelon, avocado, basil sorbet

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

Nicoise salad 590
grilled tuna, olives, cherry tomatoes
slow cooked egg

Cobb salad 530
avocado, roasted chicken breast,
gorgonzola cheese, crispy bacon

ROAST

Grilled baby chicken 790
red wine sauce

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

Whole grilled Atlantic seabass 950
gremolata, lemon, extra virgin olive oil

SIGNATURE

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

Muse wagyu burger 
grilled wagyu, cheddar, bacon, truffle & parmesan fries
580

Babette's signature veal osso buco
slow braised milk fed veal
selection: truffle potato cream or rosemary risotto
850

Australian wagyu tomahawk 1 kg.
4,800

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

Scottish salmon fillet 700
roasted baby cos, white wine mussels

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

Slow cooked Australian lamb shank 750
oven roasted vegetables, balsamic jus

FROM OUR GRILL BEEF

TENDERLOIN

wagyu Australia

- 200 g./1,830
- 250 g./2,100
- 300 g./2,280
- 400 g./2,500 to share

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 6 pcs. 1,290

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

Valrhona chocolate fondant 250
lemongrass ice cream, salted caramel

Mascarpone cheesecake 350
mixed berry compote, raspberry ice cream

Side dishes 170

- classic new potatoes
- gratin dauphinois
- truffled potato cream 
- house fries
- grilled corn on the cob
- chef's salad 
- sauteed mushrooms
- creamy spinach
- sauteed broccoli
- mixed vegetables
- onion rings & BBQ sauce
- grilled asparagus
- jasmine rice (THB 50)

Sauce selections

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

- whiskey & peppercorn
- truffle
- herb and garlic butter
- béarnaise
- Thai seafood
- jim jaew
- chimichurri
- tex mex
- choron sauce 
- red wine
- gorgonzola cheese
- beurre blanc
- Smoked barbecue

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 1,500
Sauvignon, Bordeaux Rouge 2015

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

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

Michel Lynch 1,650
Sauvignon Blanc 2016

Michel Lynch 1,650
Merlot - Cabernet Sauvignon 2017

Michel Lynch Reserve 2,500
Médoc 2015

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

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

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

SIGNATURE COCKTAIL

GENTLE 380

Whisky, martini bianco,
lime, cinnamon stick,
Orange



CHARMING 370

Vodka, grapefruit juice,
lime, mixed berries,
almond, orange, rosemary