



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 530
Gruyère cheese, homemade croutons

Gazpacho 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 +80
Smoked salmon +80

Superfood salad 330 
Secret farms home grown organic vegetables
Add: Grilled chicken +50
Prawn +80
Smoked salmon +80

ROAST

Roasted half chicken 670
Homemade potato wedges

Slow cooked short rib wagyu beef 790
Baby onion, pancetta, mushrooms

Herb roasted Australian rack of lamb 990
Balsamic red onions, provencal jus

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
950

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

MAINS

Parmesan chicken breast 650
Peas, pancetta

Miso baked Scottish salmon 850
Vegetable noodles, miso cream

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

Slow cooked Australian lamb shank 790
Oven roasted vegetables, balsamic jus

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

FROM OUR GRILL

BEEF TENDERLOIN

Wagyu Australia
• 200 g./1,790
• 250 g./2,100
• 300 g./2,220

Grain fed 220 Black Angus
• 200 g./1,590

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./4,200
• 1.2 kg./5,020
• 1.3 kg./5,460

Lamb chops

• 3 pcs./650
• 6 pcs. /1,250

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
• Grilled vegetables

• Truffled potato cream
• House fries
• Sweet corn
• Gratin D'auphinois
• Green beans
• Mixed vegetables

DESSERTS

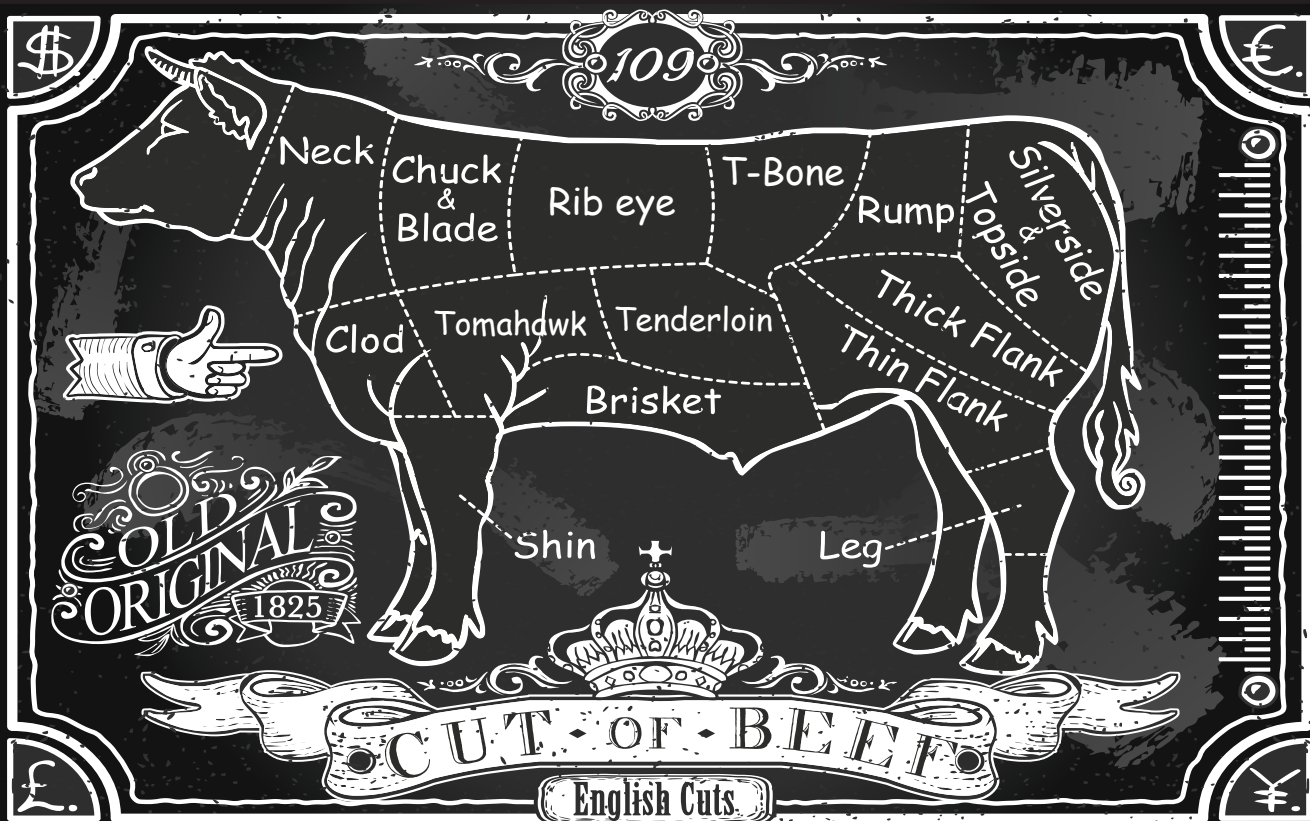
Apple crumble 390
Caramelized apples in calvados, vanilla ice cream

Peach and lime crush 350 
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 300
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

Villa Cornaro Prosecco **420**
Prosecco Extra Dry, Italy

Montaudon,
Reserve Premiere Brut **900**
Champagne, Reims, France

White Wine

Stonefish Riesling **380**
Eden Valley, Australia 2015

Stonefish Sauvignon Blanc **360**
Margaret River, Australia 2015

Purissima Elegant White **280**
Chardonnay, Chile 2016

Tenuta San Giorgio DOC **380**
Pinot Grigio, Piave, Italy 2015

Red Wine

Stonefish Shiraz **340**
Margaret River, Australia 2014

Stonefish Merlot **360**
Margaret River, Australia 2017

Hugo Casanova Linaje **280**
Cabernet Sauvignon,
Maule Valley, Chile 2014

Sensi Collezione IGT **380**
Pinot Noir, Veneto, Italy 2015

Château Bellevue AOC **420**
Merlot, Cabernet Franc,
Bordeaux, France 2016

Rosé Wine

Stonefish Rosé **380**
Margaret River 2016

Dessert Wine

Don Luciano Pink Moscato **350**
Moscato, Spain

SOMMELIER RECOMMENDATION

France

Clusel-Roch Classique
Côte-Rôtie ~~5,950~~ **5,700**
96% Syrah, 4% Viognier
Rhône, France 2014
90 Points by Robert Parker

B&G Passeport Châteauneuf
du Pape ~~4,720~~ **4,500**
50% Syrah, 50% Grenache
Rhône, France 2015
88 points by Wine Enthusiast

Moulin D'issan ~~4,100~~ **3,800**
50% Cabernet Sauvignon, 50% Merlot
Bordeaux Supérieur, France 2013

Château Lafleur
Laroze ~~4,950~~ **4,800**
2nd label of Chateau Laroze
Grand Cru Classé
Saint Emilion, France 2012
88 points by Wine Enthusiast

Spain

Marques de Murrieta
Gran Reserva ~~5,450~~ **5,200**
Tempranillo, Garnacha Tinta
Rioja, Spain 2011
94 points by Robert Parker

New World

Château Montelena ~~6,750~~ **6,500**
Cabernet Sauvignon
Napa Valley, USA 2015

Vina El Principal
Memorias ~~4,100~~ **3,800**
Cabernet Sauvignon, Carmenere
Maipo Valley, Chile 2014
93 Points by James Suckling
90 points by Wine Advocate

Italy

Paolo Scavino Barolo ~~6,500~~ **6,000**
100% Nebiolo
Piedmont, Italy DOCG 2013
93 Points Wine Spectator

Le Ragnaie Toscana Rosso
Troncone ~~3,380~~ **3,200**
100% Sangiovese
Toscana, Italy 2014

Sensi, Mossiere Vino Nobile
Di Montepulciano ~~4,190~~ **4,000**
Sangiovese, Canaiolo
Toscana, Italy DOCG 2007
88 Points by Wine Align award

Montevetrano Rosso Core
~~3,650~~ **3,400**
100% Aglianico
Campania, Italy IGT 2013
91 Points by James Suckling

Sensi, Chianti Riserva ~~3,720~~ **3,500**
Sangiovese, Canaiolo Nero
Toscana, Italy DOCG 2014

Siro Pacenti Brunello di Montalcino
Vecchie Vigne ~~6,400~~ **5,800**
100% Sangiovese
Toscana, Italy DOCG 2011
100 Points James Suckling
94 Points Robert Parker

Altivo 'Secret' Malbec ~~4,750~~ **4,500**
Malbec
Mendoza, Argentina 2013
93 Points by Wine Enthusiast (Editor's Choice)

Alexander Valley Vineyards
'Sin Zin' ~~3,800~~ **3,600**
Zinfandel
Sonoma-Alexander Valley, USA 2013
82 points by Wine Enthusiast

COCKTAIL SIGNATURE

GENTLE 380

Johnnie Walker Red Label,
Bitter Truth Golden Falernum,
Martini Bianco,
Lime, Cinnamon stick,
Orange sunkist



CHARMING 370

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

