



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

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 990
Baby onion, pancetta, mushrooms

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

Whole Andaman sea bass 990 
Lemon dressing, fennel salad, ciabatta

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

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

Parmesan chicken breast 650
Peas, pancetta

Roasted Japanese cod 690
Herb risotto, cherry tomatoes

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

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

Black Angus
• 1.5 kg./4,800

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
- Green beans
- Mixed vegetables
- Truffled potato cream
- House fries
- Sweet corn
- Gratin D'auphinois
- Sauteed broccoli
- Grilled vegetables

DESSERTS

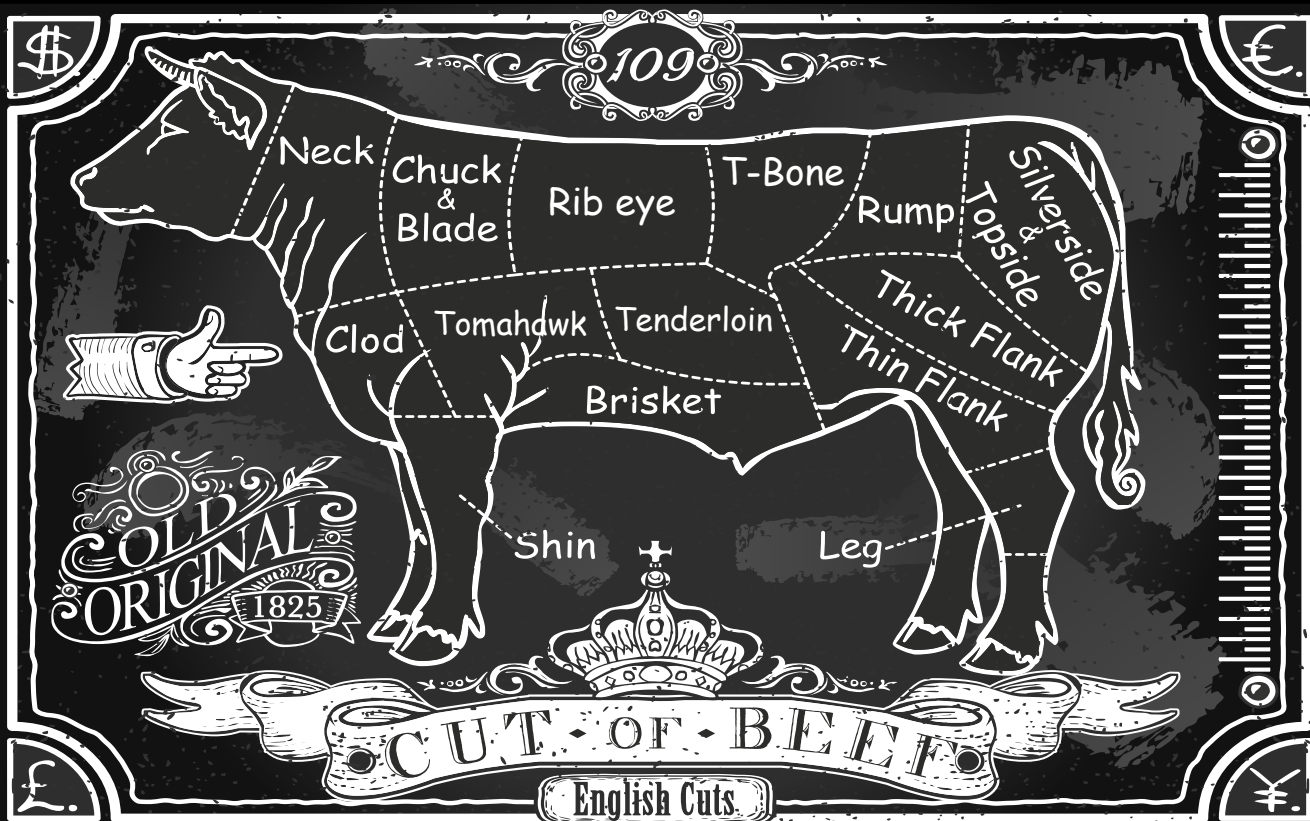
Apple crumble 390
Caramelized apples in calvados, vanilla ice cream

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

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 Amarone Della Valpolicella Classico DOC 1,600
Amarone, Italy 2014

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

