



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

ROAST

Roasted half chicken 670
Homemade potato wedges

Slow cooked short rib wagyu beef 990
Baby onion, pancetta, mushrooms

Herb Crusted Australian rack of lamb 1500
Balsamic red onions, provencal jus

Whole Andaman sea bass 600 
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
890

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 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, aioli

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

T-BONE

Wagyu Australia

- 1.2 kg./4,300

TOMAHAWK

Wagyu Australia

- 1 kg./4,800
- 1.2 kg./5,600
- 1.3 kg./6,100

Black Angus

- 1.5 kg./5,650

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
- Fluffy mixture of hollandaise and tomato coulis

Side dishes 170

- Classic new potatoes
- Peas and carrots
- Creamy spinach
- Sautéed mushrooms
- Chef's salad
- Green beans
- Mixed vegetables
- Truffled potato cream
- House fries
- Sweet corn
- Gratin D'auphinois
- Sautéed broccoli
- Grilled vegetables

DESSERTS

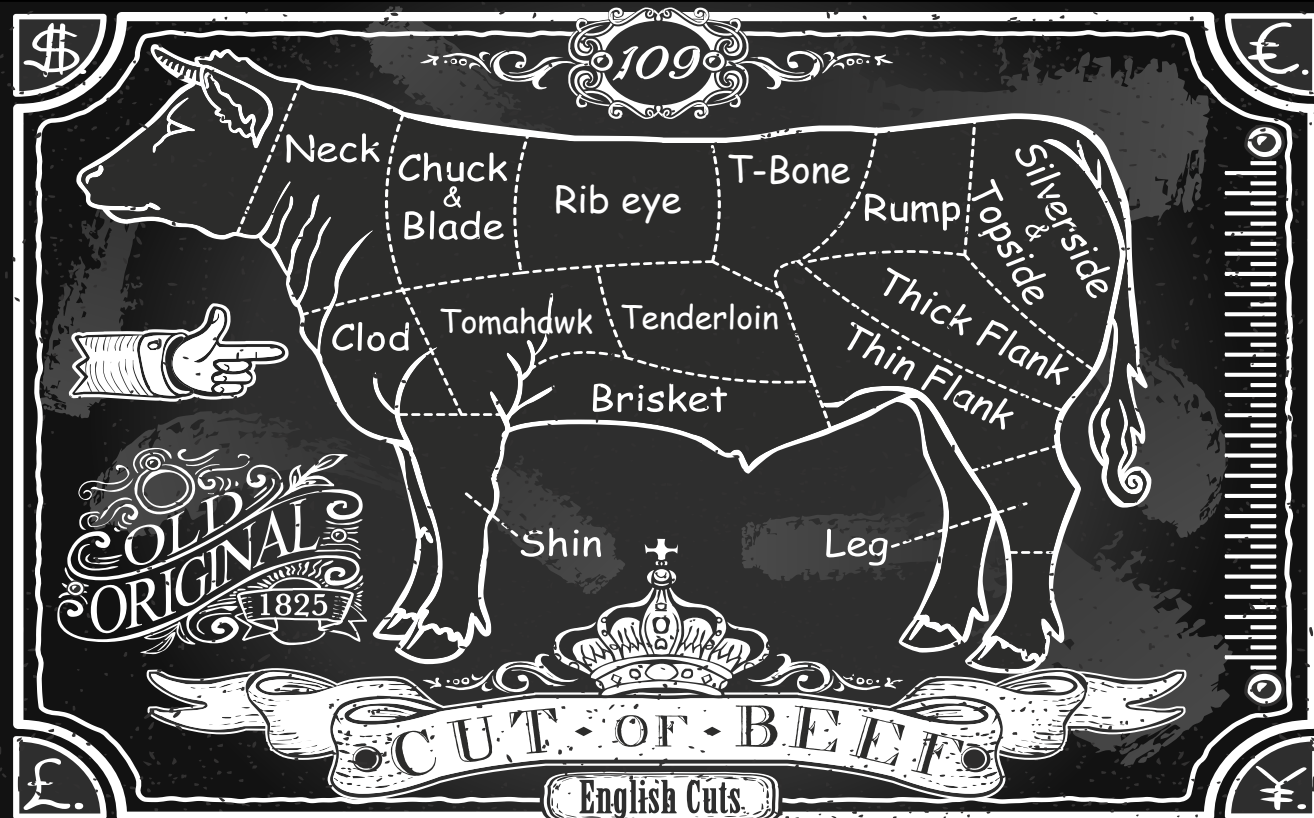
Apple crumble 390
Caramelized apples in calvados, vanilla ice cream

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.