

L'appart



MORE IS BETTER, SOMETHING TO SHARE 5PM TO MIDNIGHT

<ul style="list-style-type: none"> Market Seafood Basket 420 Mini Burgers 3 for 590 Wagyu Beef / Lobster / Foie gras 200 / 220 / 220 Truffled Camembert 350 Oxtail Bon-bon, Tartare Sauce 380 	<ul style="list-style-type: none"> Artisan French Platter 790 / 1,190 Saucisson, Dry Aged Ham, Rillettes, Cheese, Campagne Bread Assiette of Iberico Ham 670 / 1,020 Tuna Tartare, Lemongrass Vinaigrette 390 Seasonal Oysters 3/5/7/9 270 / 450 / 630 / 810 Assorted Cheese Plate 440
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L'APPART SIGNATURE STYLE

Tin of Curried Lobster Mayo, Arenkha Caviar - 2 Glasses of Veuve Cliquot	2,199
Assiette of Iberico Ham - 2 Glasses of Selected Red Wine	1,490

DINNER MENU 7PM TO 10.30PM

FROM THE GARDEN...

64°C Egg "Like a Nest", Frisée, Confit Duck, Lardons, Truffle	590
Garden Salad, Garden Vegetables, Sherry Dressing	290
Artisan Buratta, Tomato Compote, Basil, Pinenut	450
Roasted Beetroot Salad, Cumin Yoghurt, Orange Zest, Sherry	290
Jerusalem Artichoke Soup, Vanilla Oil	280
Wild Mushroom Risotto, Champagne, Parmesan, Seasonal Truffle	420 / 640

FROM THE FARM...

Ribbons of Wagyu Beef, Poached Foie-gras, Dashi-style Consommé	720
Home-made Truffle Raviolis, Mushroom Velouté, Pancetta	690
Tasmanian Lamb, Quinoa, Smoked Aubergine, Pinenut	990
Duck Breast, Roasted Pumpkin, Braised Cabbage	790
Soya Glazed Pork Belly, Celeriac in Variation	790
Tournedos Rossini, Beef Tenderloin, Foie Gras, Truffle Jus	1,800
Côte de Boeuf, Bone in Rib-eye Béarnaise Sauce, Jus and two sides from below	2,800

FRESH CATCH FROM THE FISHMONGER...

Smoked Atlantic Octopus, Ratte Potatoes, Black Garlic Aioli	690 / 1,200
Coco Scallop - Coconut, Cauliflower, Truffle Emulsion	590
Lobster Bisque, Tarragon	450
Canadian Lobster, Spaghetti, Dry Aged Ham, Garlic, Fresh Herbs	790/1,580
Seared Patagonian Tooth Fish, Pearl Barley, Mussel, Saffron	1,200
New Zealand King Salmon Mi-cuit, Watercress, Quinoa	790

SOMETHING EXTRA...

Sautéed/Steamed Vegetables	220
Pommes Purée	220
Ratatouille	220
Roasted Ratte Potatoes	220

DESSERTS

Spiced Tarte Tatin, Tonka Bean Ice Cream (for two, allow 25min)	380
Phuket Pineapple - Tahiti Vanilla (for two)	380
Chocolate Fondant, Praline, Yoghurt Mousse	290
Crème Brulée, Passion Fruit, White Chocolate, Coconut	290
Live Tiramisu	290
Sorbet and Ice Creams Vanilla, Tonka, Milk, Chocolate, Coconut, Lemon, Raspberry	100 / scoop
Fresh Fruit Platter - Choice of Sorbet	220



Phone eats first! Great dish for your camera to eat too.



Insider Trading! Signature recommendations from Head Chef Nico



Herbivore! Strictly Vegetarian dishes.



More is better! Ideal for sharing



SOFITEL BANGKOK SUKHUMVIT



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SNAP AND SHARE YOUR IMAGES, PLEASE USE OUR
#LIVEON32, #LAPPART & #SOFITELBANGKOKSUKHUMVIT

Should you have any allergies or dietary requirements, please let us know
and we will do our best to accommodate. Thank you

*Prices are in Thai Baht and subject to 10% service charge and applicable government tax.





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