



# #LIVEON32



## MORE IS BETTER, SOMETHING TO SHARE 5PM TO MIDNIGHT

 Beer Battered Squid, Smoked Paprika 320  
Grey Shrimp Croquettes 380

### Mini burger Trio 620

Wagyu Beef 200

Foie Gras 220

Grey Shrimp 240

  Truffled Camembert 350  
Assorted Cheese Plate 440

 Artisan French Platter 790 / 1,190  
Saucisson, Dry Aged Ham,  
Rillettes, Cheese, Campagne Bread

 Oxtail Bon-bon, Tartare Sauce 290

 Assiette of Iberico Ham 620 / 970

 Tuna Tartare, Lemongrass Vinaigrette 390

Seasonal Oysters 3 / 5 / 7 / 9 270 / 450 / 630 / 810

## DINNER MENU 7PM TO 10.30PM

### FROM THE GARDEN...

Crunchy Leaf Salad, Lardons, Potato, Walnut, Sherry Vinaigrette 320

 Assiette of Seasonal Asparagus, Citrus Hollandaise 390

  Smoked Aubergine, Quinoa, Pinenut, Spiced Tomato Coulis 420

 Roasted Beetroot Salad, Cumin Yoghurt, Orange Zest, Sherry 290

 Celery Root Soup, Walnut Aillade 270

   Wild Mushroom Risotto, Champagne, Parmesan, Seasonal Truffle 420 / 640

### FROM THE FARM...

  Ribbons of Wagyu Beef, Poached Foie-gras, Dashi-style Consommé 720

Tasmanian Lamb, Spring Peas, Crisp Polenta, Leeks 990

Braised Duck Leg, Kriek Beer, Prunes, Ratte Potatoes 790

 Iberico Pork Chop, Morels, Braised Endive (280g) 1,590

Tournedos / Rossini, Beef Tenderloin, Foie Gras, Truffle Jus 1,800

   Côte de Boeuf, Bone in Rib-eye (1kg.) 2,950  
Béarnaise Sauce, Jus and two sides from below

### BLACK MUSSELS

Served with French fries and homemade Mayonnaise

Marinière 590

 Tom Yum 590

À la Basquaise, Roasted Pepper, Chorizo 590

### SOMETHING EXTRA...

 Braised Baby Endives, Paris Ham, Béchamel 240

 Pommes Purée 220

 Mesclun Salad, Cabernet Sauvignon Vinaigrette 150

 Roasted / Ratte / Potatoes, Fresh Herbs 220

 Sautéed / Steamed Vegetables 220

### FRESH CATCH FROM THE FISHMONGER...

  Smoked Atlantic Octopus, Ratte Potatoes, Black Garlic Aioli 690 / 1,200

Lobster Bisque, Tarragon 450

  Canadian Lobster, Spaghetti, Dry Aged Ham, Garlic, Fresh Herbs 890 / 1,780

Seared Patagonian Tooth Fish, Pearl Barley, Mussel, Saffron 1,200

 Dover Sole Grenobloise, Lemon, Capers, Brown Butter, Parsley 2,000

### SOMETHING SWEET

   Phuket Pineapple – Tahiti Vanilla (for two) 380

Rhubarb Crumble, Almond Ice Cream 290

Chocolate Fondant, Pistachio, Raspberry Sorbet 290

 Thai Tea-Ramisu 290

Sorbet and Ice Creams 100 / scoop

Vanilla, Almond, Tonka, Chocolate, Lemon, Raspberry

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



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SNAP AND SHARE YOUR IMAGES, PLEASE USE OUR  
#LIVEON32 #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.

