

THAI APPETIZERS & SALADS

	Yum Som-O 350
Pomelo Salad with Prawns, Shallot and Tamarind	
	Yum Woon-Sen 350
Vermicelli Noodle Salad with Seafood and Chili	
	Nam-Tok Moo 320
Spicy Sliced Pork Salad with Herbs	
	Satay Ruam 340
Mixed Satays – Pork, Beef and Chicken	
	Popia Jae 290
Crispy Fried Vegetables Spring Rolls	

THAI SPECIALTIES

	Tom Yum Goong	450
Spicy Prawn Soup, with Straw Mushroom and Lemongrass		
	Tom Kha Gai	320
Coconut Soup with Chicken and Galangal		
	Pad Kra Pao Moo / Gai	390
Stir-fried Minced Pork or Chicken with Thai Basil, Chili and Oyster Sauce Served with Fried Egg		
	Kao Pad Gai	320
Fried Rice with Chicken and Egg		
	Gaeng Kiew Wan Gai	390
Green Curry with Chicken		
 	Gaeng Ped Pak Ruam	290
Red Curry with Vegetable and Tofu		
	Phad Thai Goong	450
Sir-Fried Rice Noodles with Prawns, Egg and Beansprouts		
	Rad-Na Pla	370
Rice Noodles , Fried Seabass, Soy Bean Sauce		
	Chicken Khao Soy	330
Northern-Style Curry with Chicken with Egg Noodles		
	Steamed Rice	50

Our Soups & Curries are Served with Steamed Thai Jasmine Rice.

THAI FUSION BY VOILÀ!

Lobster Khao Soy 690
Northern-Style Curry with Boston Lobster with Egg Noodles

Beef Cheek Massaman Curry 650
Slow Cooked Beef, Mash Potato, Carrot, Herbs

Yum-Style Grilled Australian Beef Salad 590
Celery, Cucumber, Chili, Lime

SOUP

	Cream of Tomato Soup 290
Basil Oil and Crispy Bread	

Classic French Onion Soup 320
Gruyere Cheese and Croutons

Soup of the Day 250

BETWEEN BREAD

		Classic Club Sandwich 390
Chicken, Bacon, Lettuce, Tomato, Egg		

Signature Black Angus Cheese Burger	490
Brioche Bun, Gruyere Cheese, Caramelised Onions, Lettuce and Tomato, Signature Sauce	

Boston Lobster Roll	590
Lightly Spiced Cocktail Sauce	

		Croque Madame 350
Baked Sandwich with Paris Ham, Mornay Sauce, Fried Egg		

Steak Sandwich	620
Black Angus Sirloin Steak, Ciabatta, Balsamic Onions, Blue Cheese Sauce	

		Vegan Burger 390
Black Beans, Chickpea, Avocado, Balsamic Onions		

Served with Side Salad and French Fries.

APPETIZERS & SALADS

Classic Caesar Salad 380	
Homemade Dressing, Romaine Lettuce, Crispy Bacon, Parmesan Add Grilled Chicken 60	

Quinoa Salad 390		
Smoked Eggplant, Toasted Pine Nuts, Feta Cheese		

Mezze Platter 410		
Babaganoush, Creamy Hummus, Tzatziki , Feta Cheese, Olive, Pita Bread		

Honey Roasted Pumpkin Salad 350	
Baby Spinach , Orzo, Pumpkin Seed, Ricotta Cheese, Balsamic Dressing	

Yellowfin Tuna Niçoise Salad (320 kcal) 420			
Seared Tuna, Baby Gem, Potato, Olives, Anchovy, Beans			

Heirloom Tomato Salad “Caprese” 350	
Mozzarella, Pesto, Balsamic Reduction	

PASTAS & RISOTTO

Spinach & Ricotta Tortellini 390	
Creamy Truffle Sauce, White Wine, Parmesan	

Spaghetti Kra-Pao	390
Minced Chicken with Thai Basil, Chili and Oysters Sauce	

Spaghetti Bolognese	450
Rich Homemade Minced Beef Sauce with Tomato, Parmesan	

Penne Arrabiata 370	
Spiced Tomato Sauce with Garlic and Chili	

Bisque Risotto	590
Prawn, Tomatoes, Parmesan Cheese	

FROM THE GRILL

Black Angus Sirloin Steak (280 g)	1,190
Green salad, Pomme Cocottes, Red Wine Sauce	

Australian Lamb Chops	1,090
Quinoa, Piquillo Pepper Coulis, Rosemary Jus	

Chicken Breast	490
Chasseur Sauce, Crushed Potato & Grilled Pumpkin	

Norwegian Salmon Fillet (430 kcal) 650			
Dill Cream, House Salad, Ratte Potatoes			

Ayutthaya Large River Prawn (1 pc) 790	
Tropical Fruit Salsa, Mixed Salad with Chorizo and Feta	

WRAPS

Nam Tok Wrap 150	
Grilled Pork, Chili Sauce, Lettuce	

Egg White Wrap 150		
Smoked Salmon, Avocado		

Chicken Caesar Wrap 150	
Bacon Bits, Lettuce, Parmesan	

DESSERTS

Madagascar Vanilla Crème Brulée 290	
Cream and Egg Yolk Custard, Vanilla Bean, Berries	

“Le Macaron” Signature Lemon Cheese Cake	290
Cream Cheese, Fresh Lemon, Biscuit, Strawberry Sorbet	

Khao Niao Mamuang	290
Mango – Sticky Rice	

Pollamai Ruam (100 kcal) 290		
Tropical Fresh Fruits		

Home Made Ice Cream 90 / scoop	
Vanilla, Chocolate, Honey, Coffee	

 Vegetarian

 Well-Being

 Pork

 Cage-Free Eggs

 Vegan

 Sustainably Certified

 Sofitel De-Light

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.
Please advise us of any special dietary requirements, including potential reaction to allergens.

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APÉRITIF

If your favorite is not listed please ask your waiter.

RICARD	France	240
CAMPARI	Italy	260
MARTINI BIANCO/ROSSO	Italy	240

WINE

SPARKLING WINE	GLS	BTL	
		750ml	
BOTTEGA PROSECCO DOC BRUT NV Italy	360	1,800	
WHITE	GLS	CARAFE	BTL
	150ml	450ml	750ml
CRUSE CHARDONNNAY Pays d Oc Blanc, France	290	870	1,450
STONE BAY, SAUVIGNON BLANC Marlborough, New Zealand	380	1,140	1,800
STEFANO ANTANUCCI, Verdicchio Dei Castelli Di Jesi, Italy	300	900	1,400
RED	GLS	CARAFE	BTL
	150ml	450ml	750ml
CRUSE CABERNET SAUVIGNON Pays d Oc Blanc, France	290	870	1,450
CASALE DEL GIGLIO, Casanaese Lazio Igt, Italy	330	990	1,600
LA MASCOTA MALBEC, Mendoza, Argentina	390	1,170	1,900
ROSÉ	GLS	CARAFE	BTL
	150ml	450ml	750ml
STONE FISH, SHIRAZ Margaret River, Western Australia	300	900	1,400

BEER

SINGHA (Thailand) Pale lager 5.0%	160
CHANG (Thailand) Pale lager 6.4%	160
ASAHI EXTRA DRY (Japan) Light pale lager 5.0%	160
HEINEKEN (Netherlands) Pale lager 5.0%	160

SHAKEN OR STIRRED

Classic Cocktails to enhance your dining experience.

MOJITO (White rum, sugar, lime juice, mint, soda)	280
MARGARITA (Tequila, lime juice, cointreau)	280
NEGRONI (Gin, campari, sweet vermouth)	280
BLOODY MARY (Vodka, tomato juice, lemon juice, worcestershire sauce, tabasco sauce, black pepper)	280
APEROL SPRITZ (Aperol, prosecco, orange wedge, soda)	390

WATER

PANNA Still (Acqua Panna, Italy)	500ml / 750ml	190 / 290
SAN PELLEGRINO Sparkling (San Pellegrino Terme, Italy)	500ml / 750ml	190 / 290
EVIAN Still (Évian-les-Bains, France)	330ml / 750ml	190 / 290
PERRIER Sparkling (Vergèze, France)	330ml / 750ml	190 / 290

SOFTDRINK

PEPSI, PEPSI MAX, MIRINDA ORANGE, 7UP, GINGER ALE, TONIC WATER, SODA WATER	140
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JUICES

APPLE, ORANGE, LIME, PINEAPPLE, MANGO, WATERMELON	210
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SMOOTHIES

FRUITS Apple, orange, lime, pineapple, mango, watermelon	270
DETOX Green apple, cantaloupe, lemon, mint leaf	270
ENERGY Banana, red apple	270
ANTI-AGING Passionfruit, pineapple, honey	270

SPIRITS

VODKA		
SMIRNOFF	RUSSIA	240
STOLICHNAYA	RUSSIA	240
BELVEDERE	POLAND	360
GIN		
GORDONS	ENGLAND	330
TANQUERAY	ENGLAND	350
BOMBAY SAPPHIRE	ENGLAND	350
RUM		
PAMPERO BLANCO	VENEZUELA	240
CHALONG BAY	THAILAND	240
CAPTAIN MORGAN	JAMAICA	260