

LA CARTE

AVAILABLE FOR LUNCH AND DINNER FROM TUESDAY TO SUNDAY

THE WATERSIDE INN'S CLASSIC DISHES.
PERFECT FOR SHARING OR TO ENJOY ON THEIR OWN.
ALL OF THE DISHES ON OUR TASTING MENUS, ARE ALSO AVAILABLE AS À LA CARTE.

CAVIAR OSCIÈTRE, GARNITURES CLASSIQUES ET BLINIS
OSCIETRA CAVIAR WITH CLASSIC CONDIMENTS AND BLINIS

OR

LINGUINE AU CAVIAR OSCIÈTRE
OSCIETRA CAVIAR WITH LINGUINE

50 GRAMS	125 GRAMS
8000	18750



TRONÇONNETTES DE HOMARD BLEU DE BRETAGNE POÊLÉE MINUTE AU PORTO BLANC
PAN-FRIED BRITTANY BLUE LOBSTER MEDALLIONS AND GINGER FLAVOURED VEGETABLE JULIENNE, WHITE PORT SAUCE

3750



LAMELLES DE SAINT-JACQUES MARINÉES, SALADE DE RADIS ET CONCOMBRE, CAVIAR OSCIÈTRE
SLICES OF MARINATED SCALLOP, RADISH AND CUCUMBER SALAD, OSCIETRA CAVIAR

2250



FOIE GRAS CHAUD AUX PIGNONS DE PIN, CÂPRES ET RAISINS, SAUCE AU GEWÜRZTRAMINER
PAN-FRIED FOIE GRAS WITH PINE KERNELS, CAPERS AND RAISINS, GEWÜRZTRAMINER SAUCE

1950



TARTARE DE FILET DE BŒUF WAGYU COUPÉ AU COUTEAU
HAND-CUT WAGYU BEEF FILLET STEAK TARTARE

2750

PLEASE NOTE THAT OUR MENU MAY CHANGE DEPENDING ON THE AVAILABILITY OF IMPORTED PRODUCE.
PLEASE ADVISE OF ANY DIETARY REQUIREMENTS OR ALLERGIES AND OUR CHEFS WILL BE DELIGHTED TO ASSIST.
PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

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GNOCCHI AUX NOIX DE MACADAMIA ET JUS DE CAROTTES RÔTIES

GNOCCHI WITH MACADAMIA NUTS AND ROASTED CARROT JUS

2250



PAVÉ DE BAR SAUVAGE POÊLÉ AUX SALSIFIS, FUMET À LA DIEPPOISE

FILLET OF WILD SEABASS WITH SALSIFY, BROWN SHRIMPS AND DIEPPOISE SAUCE

2950



SOLE DE DOUVRES MEUNIÈRE ENTIÈRE, HARICOTS VERT ET GIROLLES, SAUCE AU BEURRE ET CÂPRES

(POUR DEUX PERSONNES)

WHOLE DOVER SOLE MEUNIÈRE, GREEN BEANS AND GIROLLE MUSHROOMS, CAPER BROWN BUTTER SAUCE

(FOR TWO PEOPLE)

6900



FILETS TENDRES DE LAPEREAU GRILLÉS SUR UN FONDANT DE CELERI-RAVE,

SAUCE À L'ARMAGNAC ET AUX MARRONS GLACÉS

GRILLED TENDER RABBIT FILLETS, SERVED ON A CELERIAC FONDANT,

GLAZED CHESTNUTS AND ARMAGNAC SAUCE

2750



CHATEAUBRIAND DE BŒUF WAGYU À LA ROSSINI ET SAUCE PÉRIGOURDINE

(POUR DEUX PERSONNES)

WAGYU BEEF CHATEAUBRIAND ROSSINI WITH PÉRIGOURDINE SAUCE

(FOR TWO PEOPLE)

8500



CANARD FERMIER DE BARBARIE FRANÇAIS RÔTI AUX ÉPICES, CAROTTES ANCIENNES ET JUS AU THYM

(POUR DEUX PERSONNES)

ROASTED FRENCH BARBARY FARMED DUCK WITH SPICES, HERITAGE CARROTS AND THYME JUS

(FOR TWO PEOPLE)

8500

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LES FROMAGES

SÉLECTION DE FROMAGES FERMIS AFFINÉS FRANÇAIS

SELECTION OF FRENCH FARM CHEESES

1200



LES DESSERTS

SOUFFLÉ CHAUD AU GRAND MARNIER ET MANGUE

WARM GRAND MARNIER AND MANGO SOUFFLÉ

850



SOUFFLÉ CHAUD À LA TRUFFE NOIRE ET SA GLACE

WARM BLACK TRUFFLE SOUFFLÉ AND ICE-CREAM

1500



PÉCHÉ GOURMAND SELON "ALAIN ROUX" **

A SELECTION OF SIX MOUTH-WATERING DESSERTS FROM ALAIN ROUX

1200



CRÊPES SUZETTE FLAMBÉES AU GRAND MARNIER, GLACE VANILLE **

(POUR MINIMUM DEUX PERSONNES)

CRÊPES SUZETTE FLAMBÉ AU GRAND MARNIER, VANILLA ICE-CREAM

(FOR MINIMUM TWO PEOPLE)

2000

** THESE DESSERTS TAKE UP TO 20 MINUTES TO PREPARE

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