

CAPRICE

A TASTE OF RIVIERA

We have reading glasses for those of you who may require assistance reading the menu. As well, shawls are available on request.

Please ask the Maître D.

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All ingredients and products used in the preparation of the dishes are of premium quality, selected with your dining pleasure in mind.

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Most of the delicious tropical fruits are hand-picked and carefully selected from the Royal Cliff orchards, located near Chantaburi.

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In order to consistently deliver high standard of service and food quality, comments regarding your dining experience are welcome at all times.

Please inform the Maître D or write to ultimate@royalcliff.com.

- Because it's all about great taste -

BON APPÉTIT!

Appetizers

Pan-Fried Duck Foie Gras (GF) (H) Duo of Mango Chutney, Crisp Lettuce and Blueberries with Balsamic Sauce	650.-
Pan-Fried Scallops (GF) (S) Corn Chowder, Sautéed Leek, Roasted Corn, Crispy Pancetta	520.-
Pumpkin Ravioli (H) (V) Cream Cheese and Butternut Squash Filling, Sun-Dried Tomatoes, Pan-Roasted Pumpkin Seeds Roasted Pepper Bell Sauce	390.-
Sous Vide Salmon Gravlax (H) Smoked Salmon Pâté, Pickled Vegetables, Sourdough Crisps, Potato Salad Yoghurt Sauce	320.-
Avocado Roulade with Shrimps (GF) (H) (S) Organic Yoghurt and Lemon Olive Oil	320.-

Soups

Tomato Consommé (S) Shredded Crab Meat, Celery Compote, Sliced Cherry Tomatoes, Brioche Croutons Olive Oil	220.-
Cream of Potato Soup (GF) (P) Sliced Ham, Cheddar Cheese, Sautéed Leek Truffle Oil	200.-

Contains: Alcohol (A) Gluten Free (GF) Halal (H) Nuts (N) Pork (P) Shellfish (S) Vegetarian (V)
The above prices are in Thai Baht and subject to 10% service charge and 7% Government VAT

From The Land

**Grilled Australian Black Angus Beef Tenderloin, 150 days grain fed
200 Grams, Marble Score +2 (A)** 1390.-
Risotto of Potato, Onion Choucroute, Stir-Fried Green Asparagus
Madeira Sauce

**Grilled Australian Meltique Beef Rump,
200 Grams (A)** 790.-
Braised Spiced Red Cabbage, Potato Mousseline, Buttered Turnips
Red Wine Sauce

Sous Vide Kurobuta Pork Tenderloin (A) (P) 670.-
Risotto, Glazed Carrots and Radishes, Sautéed Shimeji Mushrooms
Cider Jus

Honey Crusted Duck Breast (GF) (H) 590.-
Fondant Potatoes, Carrot Compote, Pulled Duck Leg
Cherry Sauce

From The Sea

Grilled Salmon Steak (H) 620.-
Potato Croquettes, Cured Egg Yolk, Buttered Green Asparagus, Curried Cauliflower Puree
Hollandaise Sauce

Pan-Fried Sea Bass Filet (GF) (H) 590.-
Dauphinoise Potatoes, Mini Diced Vegetables, Sautéed Shiitake Mushrooms
Pink Peppercorn Sauce

Vegetarian

Riso Pasta Risotto (H) (V) 570.-
Poached Egg, Sautéed Mixed Mushrooms, Parmesan Cheese, Grilled Vegetables
Truffle Cream Sauce

Desserts

Gourmet Cheese Platter (N) 420.-
with Shallot Confit, Mixed Nuts and Dried Fruits

Mango and Caramel Paradise 250.-
Coconut Ice Cream and Mango Sauce

Seasonal Fresh Fruits 180.-
with Honey and Lemon Yoghurt Dip

Ice Cream per Scoop 90.-
Vanilla / Chocolate / Chocolate Chips / Strawberry / Coconut / Yoghurt Raspberry

Tableside Desserts

Traditional Flambé (A) 320.-
with a selection of Seasonal Fresh Fruits

Traditional Crêpes Suzette (A) 320.-
Flambéed at Your Tableside and served with Homemade Vanilla Ice Cream