

sala rattanakosin
Rooftop Bar



On Ice

ເສີ່ງພບນໍ້າແຂ່ງ

ຫອຍນາງຮມສດ Fine de Claire No.3 ແກະເປົ້ອກ

FRESH SHUCKED OYSTERS

'Fine De Claire No.3

Served with Lemon, Tabasco, Shallot mignonette or
Grilled Bangkok Style with Fermented Chilli Jam
Butter & Crispy Shallots

Per Piece	150
Half a Dozen (6 pieces)	700
One Dozen (12 pieces)	1,500



All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.

Snacks

อาหารทานเล่น

มันฝรั่งทอด

HAND CUT POTATO CHIPS

Hand Cut Potato Chips and Black Truffle Salt and Truffle Mayo

THB 200

หนังไก่กรอบ

CRUNCHY CHICKEN SKIN

Crunchy Chicken Skin with Fish Sauce Caramel and Spring Onion

THB 290



All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.

Robata Grill

ปิ้งย่างสไตล์ญี่ปุ่น

เนื้อวากิวพิคานย่า

WAGYU BEEF PICANHA

Truffle Salt,
Smoked Chilli Dip

THB 360

กุ้งลายเสือ

TIGER PRAWNS

Spicy Lime, Chilli Dress

THB 380



All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.



เนื้อแกะเสียบไม้

LAMB SKEWERS

Smoked Chilli Dip

THB 360



เนื้อไก่เสียบไม้

CHICKEN SKEWERS

Yuzu Salt, Yuzu Kosho

THB 260

Bites

อาหารพอดีคำ

ชีสคัดสรรพิเศษ

ARTISAN CHEESE SELECTION GOURMET

Brillat Savarin with Papaya
and Aged Gouda Truffle

THB 490



All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.

ทูน่า ทาทา基
TUNA 'TATAKI'

Seared AAA Saku Tuna, Sesame Soy
Ginger Ponzu, Pickled Mushrooms

THB 550



All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.

โคลด์คัทและแตงกวาดอง

COLD CUTS, PICKLES

Serrano Ham, Spicy Salami, Cornichons

THB 450



All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.



ทาQUITOS

SPICY SALMON TAQUITOS

Spicy Salmon Tartare and
Avocado in Crispy Shells

THB 450

All prices are in Thai Baht and are subject to a 10% service charge and a 7% value-added tax.



เซบิเชแซลมอนอะโวคาโด
**SALMON AVOCADO
CEVICHE**

Fresh Norwegian salmon, Khao Yai avocado, and shallots, marinated in lime, ginger, and coconut dressing served with crunchy tapioca crackers

THB 450