



BRASSERIE PALMIER

FOUR SEASONS BANGKOK

LUNCH & DINNER



FOUR SEASONS BANGKOK · CHAO PHRAYA RIVER · BANGKOK

A KISMET MENU · FOUR SEASONS BANGKOK

LUNCH & DINNER

STARTERS

Baked Escargot, Bourguignonne Style Garlic, Parsley Butter — 6 pieces	490
Roasted Frogs' Legs Parsley Emulsion, Spinach Coulis, Mushroom	590
Terrine de Campagne Pork and Chicken Terrine, Pickles, Fig Marmalade, Sourdough	590
Smoked Salmon à la Parisienne Herb Coulis, Vegetables	490
Pan-Seared Scallops Watercress, Shellfish Beurre Blanc Sauce	980
Pan-Fried Foie Gras Apple Cider, Verjus	1080
Beef Tartare à la Parisienne Classic Garnish, Toast	980
Classic Onion Soup Comté Cheese, Toast	580
Croque Monsieur Comté Cheese, Paris Ham	510
Butterhead Lettuce Salad Almond Oil, Herbs, Croutons, Seeds	350
Grilled Tomato Salad Basil Oil, Tomato Water	490
Charcuterie and Cheese Board Pickles, Toast	820

Prices are in Thai baht, and subject to 10% service charge and applicable government tax.

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SEAFOOD TOWER

La Petite	2080
Four Obsiblu Prawns, One Scallop, Four Whelks, Four Oysters	
La Grande	4750
One Boston Lobster, Four Obsiblu Prawns, Two Scallops, Six Whelks, Eight Oysters	
Lobster Add-On	2080
Each, added to either tower	

OYSTERS

Oyster Platter	Six 1,250
Gillardeau N4	Three 690 / Six 1,360
Kys N3	Three 590 / Six 1,160
Seasonal Special	Three 590 / Six 1,160
Gratinated Oysters	Three 690 / Six 1,250

Served with cocktail sauce, shallot vinaigrette and lemon. Priced per three / per six.

CAVIAR BY KAVIARI

Kristal	6500
Oscietra	6500

Served with blinis, sour cream, chives, capers, onion, egg white and egg yolk. Priced per 50 grams.

ENTRÉES

Whole Lobster	3600
Pistachio, Yuzu, Lobster Bisque — to share	

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ENTRÉES • CONTINUED

Sole Meunière Classique & Pomme Cocotte Roasted Potatoes in Seaweed Butter, Spinach — to share	3200
Poulet Roti Roasted Whole Chicken, Green Asparagus, Morel and Yellow Wine Sauce — to share, allow 55 minutes	2500
Coudes Rayés Pasta Truffle, Paris Ham, 24-Month-Old Comté	980
Chef's Ratatouille Bell Pepper Coulis	680
Steak Frites & Béarnaise Sauce Australian Wagyu Steak, Classic French Fries, Salad	1680
Boeuf Bourguignon, Red Wine Sauce Mashed Potatoes, Onions, Bacon, Croutons	1180
Wagyu Beef Tenderloin Rossini Style Wagyu, Foie Gras, Mushroom Sauce	2650
Seven Hours Confit Lamb Shoulder Carrots, Green Peas	1180
Slow-Cooked Ibérico Pork Rack Piperade, Mustard Sauce, Herb Salad with Hazelnut Oil	1540
Chicken Vol au Vent Mushrooms, Creamy Sauce	880
Pan-Seared Duck Breast Apicius Spice Sauce, Olives, Beetroot	1280
Catch of the Day à la Dieppoise Mussels, Shrimp, Mushrooms	1080
Bouchot Mussels, Marinière Sauce Classic French Fries	1180

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ENTRÉES • CONTINUED

John Dory Fish, Mediterranean Style Celtuce, Potato	1450
Bouillabaisse, Rouille and Croutons Fish, Mussels, Prawn, Saffron Potato	1350

VEGETABLES & SIDES

Spinach in Creamy Sauce	220
Sautéed French Beans Garlic, Butter	220
Sautéed Mushrooms	220
Mixed Salad Almond Vinaigrette	220
Classic French Fries	340
Mashed Potatoes with Butter	340
Dauphine Potato	340

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