THE BRASSERIE

WALDORF ASTORIA BANGKOK

MENU

Breakfast Monday to Friday 6.30 am to 10.30 am, Saturday and Sunday 6.30 am to 11 am · Lunch daily 11.30 am to 2 pm

MENU

SALADS

WALDORF SALAD
cos lettuce, smoked chicken, celery, apple, walnut, champagne mayonnaise

NIÇOISE SALAD
smoked tuna, quail egg, candied lemon dressing

CHICKEN CAESAR
romaine hearts, bacon, crouton

SOM TAM
green papaya salad, deep-fried chicken thigh

SOUP

ROASTED TOMATO SOUP

TOM YUM GOONG
hot and sour soup, tiger prawn

ONION SOUP GRATINÉE

TOPINAMBOUR
black truffle cream soup

LOBSTER BISQUE
clotted cream, chives

HORS D'OEUVRES

POR PIA PAK
deep-fried vegetable spring roll, plum dip

SATAY
coconut-curry marinated chicken or pork satay, peanut sauce

SALMON GRAVLAX
yuzu cream fraiche, lemon confit, salmon roe

Guests are asked to tell the restaurant of any dietary requirement.

MENU

HORS D'OEUVRES · CONTINUED

PAN-SEARED HOKKAIDO SCALLOP
riso cream, cauliflower, bacon, lemon

SANDWICHES

served with french fries or organic green salad

CROQUE MONSIEUR
ham, cheese, black truffle

SALMON BAGEL
smoked salmon, creme fraiche, shallot, cucumber, caper, dill, sun-dried tomato

AVOCADO CHICKEN SANDWICH
multigrain toasted, egg, Ibérico ham, sun-dried tomato, spicy mayonnaise

THE BURGER
wagyu beef, cheddar cheese, pickled cucumber

SIDES

STEAMED FARM VEGETABLES

POACHED GREEN ASPARAGUS

MASHED POTATO

ROASTED BABY CARROT

BRASSERIE FRITES WITH SPICY MAYONNAISE

VEGETARIAN

CAULIFLOWER STEAK
cauliflower puree, caper, raisin, curry sauce

WILD MUSHROOM FUSILLI
thyme, parmesan cheese

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SEAFOOD

BAMEE HANG GOONG KRATIEM
egg noodle, stir-fried prawn, bok choy, crispy garlic

KHAO PAD POO
crab fried rice, egg

PAD THAI GOONG
stir-fried rice noodle, prawn, peanut, bean sprouts

PLA KAPONG NEUNG MANAO
steamed seabass, Chinese cabbage, spicy lime sauce, garlic

MEDITERRANEAN TOOTHFISH
asparagus, pine nut raisin salad, piquillos sauce

BOUILLABAISSE
mussel, tiger prawn, salmon, scallop, squid, rouille sauce

MEATS

ROASTED HALF CHICKEN
mixed salad, waffle fries

GRILLED KUROBUTA PORK CHOP
truffle croquettes, broccolini, baby carrot, grain mustard

STEAK FRITES
Australian wagyu sirloin 180 gr, truffle frites, mayonnaise

BEEF BOURGUIGNON
beef short rib, parisienne vegetables

DESSERT

VANILLA CRÈME BRÛLÉE
berries, strawberry sorbet

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MENU

DESSERT · CONTINUED

CHEESECAKE
white chocolate chantilly, blackcurrant sorbet

CHOCOLATE, RASPBERRY FUDGE CAKE

MANGO STICKY RICE
coconut ice cream

TROPICAL FRUIT PLATE

HOMEMADE ICE CREAM OR SORBET

COCKTAILS

PINA COLADA
Bacardi, Malibu, Pineapple Juice, Coconut Milk

MOJITO
Bacardi, Mint Leaves, Lime Wadge, Sugar, Soda Water

APEROL SPRITZ
Aperol, Soda, Sparkling Wine

NEGRONI
Campari, Bombay, Cinzano Vermouth

ESPRESSO MARTINI
Grey Goose, Khalua Coffee Liquor Orange Reduction, Espresso Shot

MOCKTAIL

YUZU TWIST
Tangerine Juice, Yuzu Purée, Thai Jasmine Rice Syrup, Grapefruit Perrier

LIME GUAVA BREEZE
Fresh Guava Juice, Lime Juice, Kaffir Lime Syrup, Tonic Water

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