



A LA CARTE

Soups

Mushroom Cream Soup - 350

Porcini - Urbani White Truffle Oil

Lobster Bisque - 550

Canadian Lobster - Crouton - Traditional « Rouille » Sauce

Warm Appetizers

Urbani Truffle Trio Bruschetta - 350

Crispy Bread with 3 Kinds of Mix Truffle Sauce made by Urbani

Oven Baked Camembert Cheese - 580

Garlic Confit - Roasted Walnuts - Rocket Salad - Toasted Bread

"Foie Gras" Ravioli - 580

5 pieces of Foie Gras Ravioli w/ Black Truffle Cream

Pan Seared French Foie Gras - 750

Pan Seared French Foie Gras with Tamarind Sauce

Pan Seared Hokkaido Scallops - 650

3 pieces of Hokkaido Scallops - Green Pea Puree - Tarragon Butter

Cozze "all pomodoro" - 360

3 pieces of Hokkaido Scallops - Green Pea Puree - Tarragon Butter

Cold Appetizers & Salads

Soft Shell Crab Tempura Salad - 520

Served with green Salad, Cherry Tomatoes, Radish, Fennel and Wasabi dressing

Crab meat Salad - 650

Fresh Crab meat with Green Apple, Celery, Avocado and Wasabi dressing

Fresh Tiger Prawn Carpaccio - 550

Prawn Carpaccio with Mango, green Apple, Chili and Curry Oil



Canadian Lobster Caesar Salad – 1,950

Live Imported Canadian Lobster 600gr. Served with Romaine Lettuce in a Homemade Caesar Dressing, Crispy Bread Croutons, Tomatoes, Quail Eggs and Parmesan Cheese

Smoked Salmon salad - 580

Cold Smoked Salmon - Beetroot - Green Apple - Strawberry - Cashew Nuts - Orange dressing

Porcini Scallop Salad – 890

Porcini with Scallop and Rocket, Cherry Tomato, Parmesan Cheese, served with yellow pepper and Italian dressing

Australian Beef Carpaccio - 550

Served with Rocket Salad, Parmesan Cheese and Olive Oil

Imported Seafood Platters

The Duo (for 2 persons) – 2,800

2 Oysters Gillardeau No 2 / 3 Oysters Fine de Claire No 2 / 3 Oysters Fine de Claire No 3 / 16 pcs Atlantic Mussels / 12 pcs Sweet Clams / 1 Squid / 8 pcs French Whelk / 12 pcs White Prawns / 6 pcs Scallop

The Royal (for 2-3 persons) – 3,900

1 Canadian Lobster* / 2 Oysters Gillardeau No 2 / 3 Oysters Fine de Claire No 2 / 3 Oysters Fine de Claire No 3 / 16 pcs Atlantic Mussels / 1kg Sweet Clams / 1 Squid / 10 pcs French Whelk / 12 pcs White Prawns / 6 pcs Scallop

The Prestige – 5,900

2 Canadian Lobster* / 4 Oysters Gillardeau No 2 / 5 Oysters Fine de Claire No 2 / 5 Oysters Fine de Claire No 3 / 16 pcs Atlantic Mussels / 1kg Sweet Clams / 2 Squid / 12 pcs French Whelk / 16 pcs White Prawns / 10 pcs Scallop

* Lobster over 600gr weight are available, we will add 300 THB per 100 grams

Imported Oyster Platters

Duo Oyster Platter 6 pcs - 750

2 Gillardeau no2 / 4 Oyster Fine de Claire No 2

Duo Oyster Platter 12 pcs – 1,400

4 Gillardeau no2 / 8 Oyster Fine de Claire No 2

Fresh Oyster Gillardeau n ° 2 - 220 / pcs

Served with condiments



Fresh Oyster Fine de Clair n ° 2 - 130 / pcs
Served with condiments

Fresh Oyster Fine de Clair n ° 3 - 110 / pcs
Served with condiments

Pasta & Risotto

Pasta Prawn & Zucchini – 360

Tagliatelle with Prawns and Zucchini and Garlic served in a White Wine sauce

Pasta “all amatriciana” - 320

Spaghetti cooked in a Tomato sauce with Bacon, Onion, Olive Oil and Parmesan Cheese

Tagliatelle Porcini - 450

Home made Tagliatelle with sautéed Porcini served in a Garlic Olive Oil sauce

Pasta Alla Carbonara - 420

Pancetta - Parmesan - Egg Yolk - Bacon

Pasta Seafood All'Arrabbiata - 550

Mixed Seafood - Spicy Aromatic Tomato Sauce

Canadian Lobster Pasta – 1,900

Spaghetti with Canadian Lobster cooked in a Cherry Tomato, Garlic, Olive Oil and White Wine sauce served with Parmesan Cheese

Risotto Porcini - 590

Slow cooked Carnaroli Risotto with dried Porcini, Parmesan Cheese, Tomato, Olive oil and a splash Whipping cream

Canadian Lobster Risotto – 1,950

Pan fried Lobster 600gr - Green Asparagus - Risotto - Cream - Parmesan

Homemade Sauteed Potato Gnocchi - 490

Pancetta - Tomato Confit - Green Asparagus - Parmesan - "Urbani" Truffle Cream Sauce

Homemade Black Truffle & Porcini Mushroom Ravioli - 490

Ravioli stuffed with Black Truffle & Porcini - Cream - Parmesan

Pasta Choice : Spaghetti - Linguine - Penne

Imported Fish & Seafood Mains



Grilled Red Tuna Steak – 650

Wasabi Mashed Potatoes, Bell pepper Sauce, Avocado mousse and Grilled Mixed Vegetables

“Meunière” Dover Sole – 1,450

Potatoes – Parsley – Lemon

Pan Seared Scottish Salmon - 650

“Beurre Blanc” - Sautéed Asparagus - Parsley potatoes

Pan Fried Atlantic Seabass Fillet - 950

Ratatouille - Roasted Potatoes

Duo Hokkaido Scallops & Prawns - 800

Green Asparagus - Risotto - Rocket - Parmesan - Mango Sauce - Wasabi dressing

Grilled Canadian Lobster * - 1,950

Canadian Lobster 600gr - Seasonal Vegetables - Roasted Potatoes - Lobster Bisque Sauce

* Lobster over 600gr weight are available, we will add 300 THB per 100 grams

Imported Meat Mains

Grilled French Duck Breast – 590

Rosti Potato - Porcini & Mushroom Duxelle - Asparagus - Green Pepper Sauce

Australian Lamb Rack in Fresh Herb Crust – 1,300

Rosemary Juice - Buttered Mashed Potatoes

Classic Beef Rossini – 1,650

Grilled Australian Beef Tenderloin - Bread Toast - Pan Fried Foie Gras - Madeira Sauce

Slow Cooked Beef Cheek - 690

Red wine sauce - Horseradish Truffle Mashed potatoes

Grilled Australian Beef Tenderloin 220 gr – 1,100

Grass Fed Organic Beef Tenderloin - Your choice: 1 sauce and 1 side dish

Grilled Beef Ribeye 300 gr - 990

Grass Fed Beef Ribeye - Your choice: 1 sauce and 1 side dish

Beef Tagliata - 890

Sliced Australian Beef Tenderloin grilled according to your wish served with Potato Gratin, Rocket and Parmesan flakes

Additional Side Dishes:

Sauteed Porcini – 150

Sauteed Spinach with onion – 150



Sauteed Spinach with cheese – 150
Ratatouille – 150
Sautéed Vegetables – 150
Potatoes Gratin – 150
Homemade French Fries – 150
Mashed Potatoes w/ French Butter – 150
Mashed Potatoes flavored w/ Black Truffle – 200

Additional Sauces:

Café de Paris – 150
Blue Cheese – 150
Black Pepper – 150
Red Wine – 150
Porcini Mushrooms – 150
Cream Truffle sauce – 200

Thai Menu

Laab Salad – 490

Traditional Salad with Import Ground beef Ribeye, Lime Juice 6 herbs

Som Tam Poo Nim – 490

Traditional Spicy Green Papaya Salad with Soft Shell Crab Tempura

Som Tam Goong Yang – 390

Deep Fried Prawns wrapped with Phuket Noodles served with Mango Sauce

Goong Sarong - 350

Red wine sauce - Horseradish Truffle Mashed potatoes

Tom Kha Gai – 350

Spicy & Sour Chicken Soup with Lemon Grass, Galangal, Mushrooms and Fresh Thai Herbs

Tom Yam Lobster * - 1,950

Whole Canadian Lobster 600gr in a Spicy Sour Soup

Nua Phad Prik Tai Dam - 690

Stir Fried imported Beef Tenderloin with black pepper

Gaeng Phed Ped Yang Lychee - 590

Roasted Duck Breast in Red Curry with Lychee, Pineapple, and Thai Eggplant

Slow Cooked Beef Cheek Massaman - 690

Australian Beef in a creamy Massaman Sauce & Cashew Nuts

Goong Trod Makham - 600

Deep Fried Prawns with Tamarind Sauce



Phat Thai Goong - 390

Stir Fried Prawns with Thai Vermicelli – Tofu – Bean Sprout – Tamarin Paste

Kee Mao Lobster * - 1,950

Stir Fried Canadian Lobster 600gr with Noodles with Chili & Hot Basil

* Lobster over 600gr weight are available, we will add 300 THB per 100 grams

Dessert

Chocolate Lava w/ Vanilla Ice Cream - 250

Panna cotta w/ Strawberry Coulis - 250

Crème Brulée – 250

Tiramisu - 250

Ice Cream

Vanilla – per scoop 90

Chocolate - per scoop 90

Mango - per scoop 90

Passion Fruit - per scoop 90

Sherbet

Lemon – per scoop 90

Strawberry - per scoop 90

All prices are in Thai Baht and subject to 10% service charge, 7% government tax