

COLD APPETIZERS

- Red Sky Caesar Salad** ^{P D} 455
Crispy bacon, garlic croutons and parmesan shavings
- Foie Gras on Toast** ^{D S} 795
Smoked duck breast, mixed salad and walnut dressing
- Maine Lobster** ^{D G H S} 895
Truffle dressing, avocado emulsion and tomato concassé
- Hand Sliced Salmon Carpaccio** ^{D G H C} 655
Whipped horseradish cream, salmon roe
- Tomato and Goat Cheese Mille-Feuille** ^{V D H S} 655
Tomato coulis, red amaranth
- Alaskan King Crab** ^{H S D C} 695
Rolled in zucchini cannelloni, marinated bell pepper, tomato coulis

SOUPS

- Cream of Porcini Mushrooms** ^{D G S} 555
Pan seared Sarlat foie gras
- Lobster Bisque** ^G 555
Lobster tempura and crème fraîche

WARM APPETIZERS

- Fine Crisp Alsatian Tart "Flammekueche"** ^D 695
Country style bacon, onions, sour cream, truffle shavings and lightly marinated lamb's lettuce
- Pan-Fried Duck Foie Gras** ^{D G S} 895
Caramelized grapes, apricot-yuzu marmalade
- Maryland Crab Cakes** ^{D S} 795
Avocado pickled caper mayonnaise, radish salad
- Pan-Seared Hokkaido Scallops** ^{G C H S} 895
Smoked eggplant caviar and parsley coulis
- Corn and Truffle Filled Agnolotti Pasta** ^V 855
Girolle mushrooms, parmesan, shaved black summer truffle

FREE LOBSTER TAIL VALID UNTIL 30/06/21

When ordering any of the below Black Angus MS3+ steaks from our Centara Platinum Selection - all cooked to perfection by our Chef de Cuisine Christian Ham.

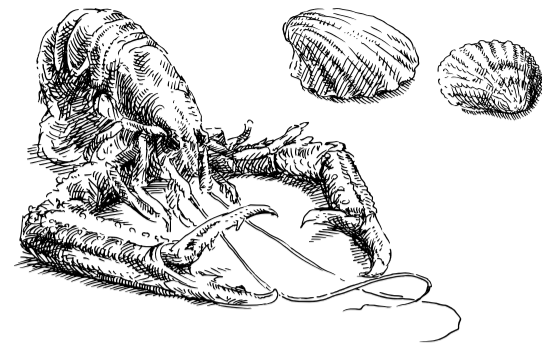
Tenderloin 9 oz (250 grams)
THB 1,895++

Tenderloin 14 oz (400 grams)
THB 2,595++

Sirloin 14 oz (400 grams)
THB 2,295++

Rib-Eye 14 oz (400 grams)
THB 2,295++

Served with Béarnaise, Périgourdine and Red Wine Sauce
Order one side dish and get another one of your choice complimentary



THE SEAFOOD BAR

- Half Dozen Live Oysters** ^{D G H} 955
Au naturel, Champagne mignonette or spicy sauce
Cap Horn Fine De Claire No.1 Oysters
- Seafood On Ice** ^{D G} 5,955
Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, Japanese snow crab, Carabineros, langoustines, mussels and array of dips and condiments

*There may be risk associated with consuming raw shellfish.
If you have any immune disorders, you should eat these products fully cooked.*

FISH & SEAFOOD

- Charred Fillet of Atlantic Salmon** ^{D G} 1,355
Cherry tomatoes and basil butter, crisp snow peas
- Gragnano Spaghetti with Maine Lobster** ^D 2,155
Whole lobster sautéed with garlic, chili & E.V.O.O
- Pan Fried Dover Sole "Meunière"** ^D 1,955
Caramelized baby leeks and mashed potatoes
- Gratinated Lobster "Thermidor"** ^{D G} 2,155
Whole Maine lobster, mushrooms and brandy
- Pan Seared Snow Fish with Ratatouille** ^{D G} 1,755
Crunchy fennel, lemon butter sauce
- Seafood Saffron Risotto** ^{D G} 1,855
Tiger prawn, Hokkaido scallop, lobster and smoked caviar

LOVE TO SHARE

- The Red Sky Surf & Turf Tower** ^{D G} 6,955
An assortment of the freshest seafood and prime quality meats, Wagyu rib-eye, lamb rack, grilled Maine lobster, giant Andaman prawns, Japanese snow crab and Hokkaido scallops, accompanied by seasonal vegetables, potatoes and delicious dips & sauces

MEAT & POULTRY

- U.S.D.A. Prime Beef Tenderloin "Rossini"** ^{D G} 2,455
Foie gras, truffle, wild mushrooms and Madeira sauce
- American Wagyu Beef Short Rib** ^D 1,955
Potato gnocchi, mushrooms, braising sauce
- U.S.D.A. Prime Rib-Eye** ^{D G} 2,455
French fries, béarnaise sauce and red wine sauce
- French Pork Chop** ^{D G} 2,155
Garlic potato purée, vegetables, sherry wine and mustard reduction
- Rack of Lamb** ^{D G} 1,855
Confit tomatoes and eggplant, turned glazed zucchini
- Poached Chicken with Champagne Sauce** ^H 1,455
Sautéed morels and butter mashed potatoes
- Crisp Roasted Duck Leg** ^{D G} 1,755
Roasted potatoes, sautéed spinach and cabernet red wine sauce

Sides

- Hand cut French fries** ^V 255
Sweet potato fries ^V
Ratte potato confit in duck fat ^D
Creamy spinach ^{D V}
Butter poached kale ^{V C H S}
- Velvety mashed potatoes** ^{D V S}
Rocket salad with parmesan ^{V C H S}
Mixed garden vegetables ^{D G V C H}
Sautéed button mushrooms ^{D G V C H}
Green asparagus with pesto ^{D G V C H S}

G = Gluten Free C = Low Calories ^P Contains Pork
D = For Diabetics H = Heart Friendly ^D Signature Dish
V = Vegetarian S = Low sodium