

eve

Dear Valued guests,

My team and I are always looking for the best seasonal product to bring to you at every time of the year.

Sustainable seafood, grass fed beef and organic vegetables are our philosophy.

Bon appetit culinary regards,

Charles Christiaens

EXECUTIVE CHEF

SET MENU

WHITE ASPARAGUS

Poached quail egg , parmesan cheese , quinoa

LOBSTER TORTELLINI

Black truffle, squash puree , lobster fricassee

BRITTANY COD FISH

Bouchot mussel & saffron , celery relish

DESSERT

to choose from the menu

2,000++

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OVERTURE APPETIZER

WILD SALMON TARTAR

Ginger, avocado, cucumber pickles /650

HOKKAIDO SEA SCALLOPS

Celeriac espuma, sea urchin, fennel & saffron /750

PAN FRIED FOIE GRAS

Jerusalem artichoke, crispy raspberry, duck leg confit croquettes /850

FOIE GRAS TERRINE

Black truffle, toasted brioche, apple & onions chutney /750

SNOW CRAB

Avocado, jalapenos, mix herbs salad, extra virgin oil mayonnaise /550

LOBSTER SALAD

Half maine lobster, black truffle, crunchy vegetables /1,250

WHITE ASPARAGUS

Poached quail egg, parmesan cheese, quinoa /650

Kindly note all prices are in Thai Baht and subject to 7% government tax and 10% service charge

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HANSAR ORGANIC SALAD

Artichokes, Capsicums, Cherry Tomatoes
"Aceto di Balsamico" Dressing, Avocado, Buffalo Mozzarella /450

TRADITIONAL CAESAR SALAD

Romaine Heart Lettuce, Crispy Pancetta, Sautéed Sea Prawns, Herb Croutons /490

TRADITIONAL FRENCH ONIONS SOUP

Gruyere cheese crouton /390

BOUCHOT MUSSEL BISQUE

Mussel ravioli, slow cooked white leek, Saffron cream /550

Pasta & Rissotto

SEAFOOD SAFFRON RISOTTO

Grilled scallops, tiger prawns, clams, mussels, basil, ink squid jus /750

LOBSTER TORTELLINI

Black truffle, squash puree, lobster fricassee /650

HOMEMADE SPAGHETTI CHITARRA PASTA "AI ARRABITA"

Half Maine lobster, garlic, pachino tomato, chili, italian basil /1,350

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PLAT PRINCIPAL LA MER MAIN COURSE SEAFOOD

ATLANTIC MAINE LOBSTER

Riviera Thermidor style, wilted baby spinach, sun dried tomatoes,
herbs garlic oil /1,350 ½ lobster /2,600 whole lobster

DOVER SOLE

Hazelnuts green peas, Grey shrimp, mussels, beurre blanc /1,600

BRITTANY COD FISH

Bouchot mussel & saffron, celery relish /990

MEDITERRANEAN WILD SEABASS

Fennel pure, heirloom carrot & fava beans, organic lemon pickled /1,200

LA TERRE MAIN COURSE MEAT

AUSTRALIAN LAMB

Charcoal grilled chops, polenta & grilled vegetables, garlic confit,
lamb thyme jus /1,100

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AUSTRALIAN BEEF TOMAHAWK

Charcoal grill, served with creamy mash potatoes, sauce selection & seasonal vegetables /3500

GAP GRIM PURE TASMANIAN TENDERLOIN

Grass fed tenderloin charcoal grilled, organic red shallot confit, pinot noir beef jus /1,500

GAP GRIM PURE TASMANIAN RIBEYE

Celeriac mousseline, morel mushroom, summer vegetables, tarragon red wine sauce /1,300

WAGYU SHORT RIBS

Slow cooked for 24 hours, sautéed mushrooms, pinot noir jus /950

VEGETABLES

Mixed seasonal
Rocket, sundried
tomato
Cauliflower gratin
Provençal ratatouille

All 150 baht each

STARCH

Sautéed potatoes red
shallot,
Mashed potatoes
extra virgin olive oil

All 150 baht each

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