

CHARCUTERIE

Served to be shared

CHEESE

50g per serving	Brie de Meaux France	280
	Manchego with Truffle Spain	320
	Mimolette Tendre France	370
	Comté 24 mois France	320
	Tomme de Savoie France	290
	 Tete de Moine Switzerland	420
	Grana Padano 16 mesi Italy	280

COLD CUTS

50g per serving	 Ibérico Bellota, 48 months Spain	950
	Jamón Serrano, 18 months Spain	280
	Chorizo Cular Spain	250
	Salame al Cinghiale Italy	270
	Pancetta Italy	270
	Coppa Stagionata Italy	220
	Mortadella Pistachio Italy	270

COMPLEMENTS & BREAD

Kalamata Black Olives	150
Green Olives	150
Mixed Italian Olives	320
Spicy Rose Olives	220
Truffle Peaches	350
Mixed Bread Basket	250

SWEET PLATES

Riedel Cheesecake	350
basque mascarpone cream cheese, tete de moine flower, hot garam caramel	
White Chocolate & Cherry Tart	250
cocoa, Amarena cherries	

Orange Creme Brûlée	250
mandarin segment, camomile syrup	

Ice Cream	180
vanilla, chocolate, lemon, strawberry	

CHEF'S SELECTIONS

Small 25g / Large 50g

The Iberia:

Iberico bellota 48 months, manchego with truffle, chorizo, coppa, grilled padron peppers, cherry tomatoes, kalamata olives, sourdough bread

900 | 1,700

The Italia:

Stracciatella cheese with bottarga, pancetta, grana padano, mortadella pistachio, grilled zucchini, cherry tomatoes, green olives, ciabatta bread

650 | 1,200

Chefs Favourites:

50g per serving
Ibérico bellota, chorizo, mimolette, tete de moine, brie de meaux, monkfish liver pate, truffle peaches and bread

1,700

 Signature Dish

TAPAS

Truffle Fries & Parmigiano truffle mayo	180
Fried Brie frisée lettuce, walnut-cranberry	290
Tomato & Focaccia homemade rosemary focaccia, aioli, focaccia, aioli, picaul olive oil	290
Fried Artichoke fried artichoke heart & xató salsa	290
Chicken Liver Pate with brioche	280
Jamón Iberico Croquettes Jamón de bellota fritters	320
Smoked Bacon cabbage and butter bean cream	390
Seared Chorizo & Padron Peppers smoked pimentón	450
Black Truffle & Scallops raw Hokkaido scallops, sliced black truffles, jalapeño, truffle peach, black truffle-lemon dressing	590
Seared Hokkaido Scallops ibérico bellota and saffron	590
Grilled Galician Octopus Tentacle Spanish octopus tentacle with mashed potatoes and picual olive oil	650
Monkfish Liver Pate sous vide monkfish liver mousse with brioche bread	490
Stracciatella and Bottarga smoked Arbequina olive oil & sourdough	490
Chili and Garlic Tiger Prawns garlic, red chili, lemon, charred sourdough	590
Black Mussels with white wine garlic broth, sourdough bread and fresh herbs	490
Boneless Beef Ribs AUS Beef Wagyu ribs with black garlic and gooseberry chutney	450

HOUSE MADE PASTA & RISOTTO

Truffle Ricotta Tortellini Fresh truffle, hazelnut brown butter, sage, Manchego with truffle cheese	490
Spaghetti Backyards Wilted spinach, wild mushroom, tomatoes, black olive, padron peppers, oregano	450
Fettuccine Beef Ragù Rangers valley beef ragù, red wine & tomatoes	450
Linguine & Spicy Crab Jumbo crab, garlic, sun-dried tomatoes, garlic, parmesan, lemon	590
Wild Mushroom Risotto Wild mushroom season from Europe, parmesan & creamy truffle sauce	690
Scallops Risotto Seared Hokkaido scallops, fresh truffle, organic vegetables, parmesan & creamy butter	890

STARTERS

Celeriac & Truffle Soup sliced black truffles, hazelnut and garlic bread chips	450
Xató Salad salted cod bacalao, baby cos, kale, frillice iceberg, black olives, white anchovies, xató salsa	450
Chicken Caesar Salad grilled organic chicken thigh, bacon, shaved parmesan	380
Tomatoes & Stracciatella vanilla balsamic dressing & baguette chips	380
Wild Rocket Salad Mimolette and honey mustard dressing	380

MAINS

Black Angus Beef Rangers Valley Tenderloin, 270 days grain-fed served with celeriac gratin, spinach, sautéed mushrooms and truffle demi glace	1,700
Australian Lamb Rack celeriac puree, caramelized shallots, pickled beetroot and black garlic jus	1,500
Lamb Tenderloin AUS lamb tenderloin, potato fondant, beetroot, hibiscus and hazelnut jus	890
Atlantic Cod seared Atlantic cod, celeriac puree, asparagus, mussel-vin jaune	1,200
Line Caught Greek Seabass 500g grilled whole Line Caught Greek Seabass with grilled lemon & tomatoes and salsa verde	1,200

RIEDEL SIGNATURES

Okan Wagyu Tomahawk MB8-9 Steak 100g mashed potatoes, sauteed sugar pea, wholegrains mustard, Riedel house steak sauce	850
Miyazaki Beef A4 Striploin 100g brown butter corn, mashed potatoes, ponzu, wasabi, black garlic-truffle, lemon	1,200
Okan Wagyu Rib Eye 100g steak fries with viking salt, grilled Spanish padrón peppers and horseradish-garlic chives sauce	950
Whole Roasted Free Range Baby Chicken marinated with special chef's recipe, served with herbal bouquet & black garlic truffle jus	990
Grilled Iberico Pork Pluma romesco, grilled padron peppers & smoked pimentón	1,350

🌿 Vegetarian Dish

All prices are in Thai Baht and exclusive of 7% government tax and 10% service charge.