



## Phar-Ram IV Bistro

### Soup & Consommé

Double Boiled Beef Consommé	360
Gratinated French Onion Soup with Croûtons	390
Classic Blue Lobster Bisque Soup	540

### Cold Starters

Blue Crab & Avocado Cocktail Salad	480
Red Tuna Carpaccio with Virgin Olive Oil & Condiments	560
Italian Burrata Cheese Salad with Citrus Vinaigrette	580
Selection of Fine Cold Cuts Platter & Pâtés	740

### Hot Starters

Casserole of Morteau Sausage and Green Lentils	760
Pan Fried Duck Liver with Raspberry Vinegar	890
Seared Hokkaido Scallops with Potato Espuma & Saffron	1,280

### From The Sea

Papillotte of Sea Bass Fillet with Beurre Meunière Sauce	840
Atlantic Salmon Fillet with Leek Compote & Clams Jus	880
Atlantic Cod Fish Fillet & Cauliflower Garlic Puree	960
Carnaroli Rice, Hokkaido Scallop, Mushroom and Parmesan Cheese	980

### Chef's Specialties

Spaghetti, Bacon, Garlic, Dried Chili, Italian Parsley, Extra Virgin Olive Oil	380
Crispy Duck Leg Confit with Salardaise Potatoes	650
Slow Cooked Beef Cheek with Mash Potato & Shallots Red Wine Jus	1,150
Australian Lamb Rack with Lemon Rosemary Jus	1,380
Australian Beef Fillet with Gratinated Potato & Green Pepper Sauce	1,450
Roasted Anjou Pigeon with Beetroot & Cacao	1,980

### Desserts

Burnt Basque Cheesecake	220
Vanilla Crème Brûlée	220
Baked Apple Tart with Vanilla Ice Cream	220
Classic Chocolate Mousse & Whipped Cream	220
Selection of Ice Cream & Sorbets	120

Prices quoted are in Thai baht and subject to 10% service charge and 7% vat.