

WORKSHOP

RESTAURANT / GALLERY / EVENT SPACE



STANDING RECEPTIONS

CANAPÉS

02

These bite-sized marvels burst with flavour, promising a captivating culinary journey for your guests. Delight in the perfect balance of taste and presentation, ensuring your event is a savoury sensation.

STANDARD COLLECTION

Pricing:

- 5 pieces per person - 350 THB
- 7 pieces per person - 450 THB
- 9 pieces per person - 550 THB

Selection:

- Cottage Cheese (V)
- Prawn & Avocado
- Salmon Rillettes
- Classic Gazpacho (V)
- Mini Croque Monsieur
- Cheese Gougère (V)
- Duck Rillettes
- Sunchoke Arancini (V)
- Ratatouille Bite (V)
- Chicken Croquetas
- Pork Terrine & Mustard
- Cod Mousse & Tomato

PREMIUM COLLECTION

Pricing:

- 5 pieces per person - 500 THB
- 7 pieces per person - 650 THB
- 9 pieces per person - 800 THB

Selection:

- Beef Tartare
- Chorizo Arancini
- Scallop Carpaccio
- Snails on Toast
- Bruschetta Prosciutto
- Camembert Cloud (V)
- Cured Salmon & Cream
- Truffled Croque Monsieur
- Octopus Carpaccio
- Tuna Tataki & Sesame
- Seafood Croquetas
- Crab Meat & Asparagus



VERRINES

03

Visually captivating, our verrine creations layer a medley of flavours and textures in a shot glass. Each bite is a delightful fusion of ingredients, ensuring your event's food is both a feast for the eyes and a treat for the taste buds.

STANDARD COLLECTION

Pricing:

- 3 pieces per person - 350 THB
- 5 pieces per person - 450 THB
- 7 pieces per person - 550 THB

Selection:

- Cottage Cheese & Beetroot (V)
- Chilled Ratatouille & Chorizo
- Salmon Rillettes, Cucumber & Sundried Tomato
- Parmesan Panna Cotta & Confit Bell Peppers (V)
- Tomato Salsa, Mozzarella & Basil Pesto (V)
- Tuna Mousse, Olives & Quail Egg
- Avocado & Prawn Cocktail

PREMIUM COLLECTION

Pricing:

- 3 pieces per person - 500 THB
- 5 pieces per person - 700 THB
- 7 pieces per person - 900 THB

Selection:

- Sunchoke & Chestnut Royale, Parmesan, Truffle (V)
- Smoked Duck Breast, Caramelized Onions, Apple
- Crab Salad, Yuzu & Asparagus
- Cured Trout, Fennel & Finger Lime
- Foie Gras Mousse & Chutney
- Tomato Medley & Burrata (V)
- Tuna Tartare & Mango Salsa



SMALL PLATES

04

Our small plates are culinary gems crafted for dynamic gatherings. These miniaturized main courses offer a burst of flavour with every spoonful, elegantly presented in convenient bowls. Perfect for standing receptions, they are designed for easy enjoyment so your guests can relish something substantial while mingling and celebrating.

STANDARD COLLECTION

Pricing:

- 1 plate per person - 300 THB
- 2 plates per person - 550 THB
- 3 plates per person - 750 THB

Selection:

- Toulouse Sausage & Mash
- Tiger Prawns & Ratatouille
- Confit Pork Belly & Chestnut
- Chicken Breast & Sunchoke
- Parmesan & Tomato Risotto (V)
- Duck Confit & Potato
- Barramundi & White Wine Sauce

PREMIUM COLLECTION

Pricing:

- 1 plate per person - 400 THB
- 2 plates per person - 750 THB
- 3 plates per person - 1,100 THB

Selection:

- Duck Breast & Dauphinois
- Hokkaido Scallop & Cauliflower
- Mushroom & Truffle Risotto (V)
- Braised Beef Cheek & Mash
- Braised Lamb & Eggplant
- Crab Meat & Tomato Risotto
- Salmon & White Wine Sauce



LIVE COOKING STATIONS

05

Indulge in our live cooking stations, where our skilled chefs craft fresh, delectable dishes in front of your guests. It's not just a meal; it's a captivating culinary show, adding an extra layer of entertainment to your event.

COQUILLETTE PASTA STATION

Pricing:

- Two bowls per person - 150 THB
- Three bowls per person - 280 THB
- Four bowls per person - 400 THB

Selection:

- Beef Bourguignon
- Ham & Cheese
- Tiger Prawn Bisque
- Mushroom Persillade (V)
- Provencal Tomato (V)
- French Onion (V)

A minimum purchase of 10,000 THB is required for this station to be provided.

OYSTERS STATION

Pricing:

- Fines de Claire Geay #3 - 5,200 THB per 48
- Fines de Claire Geay #4 - 4,000 THB per 48
- Specials Geay #3 - 8,000 THB per 48
- Specials Geay #4 - 6,800 THB per 48
- Special Gillardeau #2 - 17,000 THB per 48
- Special Gillardeau #4 - 12,500 THB per 48

All our oysters are served with lemon, shallot vinegar, black pepper, and seafood sauce.

A minimum purchase of 10,000 THB is required for this station to be provided.



LIVE COOKING STATIONS

06

ROAST CARVING STATION

Pricing:

- Honey Pork Shoulder (approx. 5kg) - 5,500 THB
- Roast Lamb Leg (approx. 2.5kg) - 4,500 THB
- Beef Tenderloin (approx. 2kg) - 9,000 THB
- Whole Baked Salmon (approx. 4.5kg) - 7,500 THB
- Roast Chicken (approx. 1.2kg) - 1,300 THB

All our roasts are served with a selection of sauces, potato gratin, and oven-baked vegetables.

A minimum purchase of 10,000 THB is required for this station to be provided.

FLAMBÉED PRAWN STATION

Pricing:

- Tiger Prawns M (30-35 pcs / kg) - 1,200 THB / kg
- Tiger Prawns L (20-25 pcs / kg) - 1,300 THB / kg
- Tiger Prawns XL (10-15 pcs / kg) - 2,800 THB / kg
- River Prawns L (6-8 pcs / kg) - 2,600 THB / kg
- River Prawns XL (3-4 pcs / kg) - 2,900 THB / kg

Sauce selection:

- Pastis, Garlic & Butter
- Brandy, Paprika & Tomato
- Vodka, Lemon & Parsley

A minimum purchase of 10,000 THB is required for this station to be provided.



BUFFET STATIONS

07

COLD CUTS & CHEESE STATION

Pricing:

- 5 Products - 3,000 THB per kilo
- 7 Products - 3,250 THB per kilo
- 9 Products - 3,500 THB per kilo

Cheese Selection:

- Cottage Cheese
- Camembert
- Fourme d'Ambert
- Manchego
- Truffled Sheep Cheese
- Brie

Cold Cuts Selection:

- Duck Rillettes
- Paris Ham
- Rosette
- Serrano Ham
- Dried Sausage with Chilli
- Mortadella

All our cheese and cold cuts are served with butter, chutney, olives, nuts, dried fruits, and French baguette.

A minimum purchase of 6,000 THB is required for this station to be provided.



SWEET BITES

08

SWEET CANAPÉS COLLECTION

Pricing:

- 3 pieces per person - 200 THB
- 5 pieces per person - 300 THB
- 7 pieces per person - 400 THB

Bites Selection:

- Hazelnut Entremet
- Mango & Coconut
- Lemon Madeleine
- Almond Financier
- Chocolate Chips Cookies
- Fruit Cake
- Lemon Tart

Verrines Selection:

- Tiramisu
- Chocolate Mousse
- Apple Crumble
- Iced Nougat
- Black Forest
- Caramel Pot
- Cinnamon Rice Pudding



