

COLD APPETIZERS

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

SOUPS

Cream of Porcini Mushrooms <i>D</i> <i>G</i> <i>S</i>	555
Pan seared Sarlat foie gras	
Lobster Bisque <i>G</i>	555
Lobster tempura and crème fraîche	

WARM APPETIZERS

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

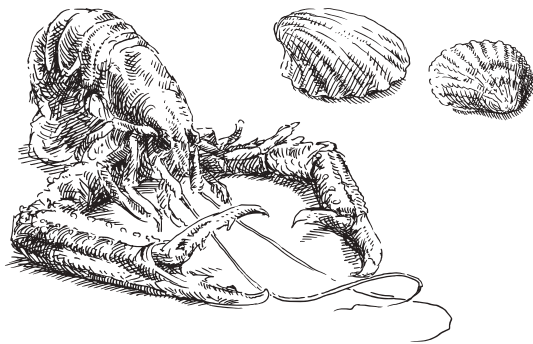
Tenderloin 9 oz (250 grams)
THB 1,895++

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 <i>D</i> <i>G</i> <i>H</i>	955
Au naturel, Champagne mignonette or spicy sauce	
Cap Horn Fine De Claire No.1 Oysters	
Seafood On Ice <i>P</i> <i>D</i> <i>G</i>	Ideal to share 5,955
Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, Japannese 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 <i>D</i> <i>G</i>	1,355
Cherry tomatoes and basil butter, crisp snow peas	
Gragnano Spaghetti with Maine Lobster <i>P</i>	2,155
Whole lobster sautéed with garlic, chili & E.V.O.O	
Pan Fried Dover Sole “Meunière” <i>D</i>	1,955
Caramelized baby leeks and mashed potatoes	
Gratinated Lobster "Thermidor" <i>D</i> <i>G</i>	2,155
Whole Maine lobster, mushrooms and brandy	
Pan Seared Snow Fish with Ratatouille <i>D</i> <i>G</i>	1,755
Crunchy fennel, lemon butter sauce	
Seafood Saffron Risotto <i>D</i> <i>G</i>	1,855
Tiger prawn, Hokkaido scallop, lobster and smoked caviar	

LOVE TO SHARE

The Red Sky Surf & Turf Tower <i>P</i> <i>D</i> <i>G</i>	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” <i>P</i> <i>D</i> <i>G</i>	Serves two 2,455
Foie gras, truffle, wild mushrooms and Madeira sauce	
American Wagyu Beef Short Rib <i>D</i>	1,955
Potato gnocchi, mushrooms, braising sauce	
U.S.D.A. Prime Rib-Eye <i>D</i> <i>G</i>	2,455
French fries, béarnaise sauce and red wine sauce	
French Pork Chop <i>P</i> <i>D</i> <i>G</i>	2,155
Garlic potato purée, vegetables, sherry wine and mustard reduction	
Rack of Lamb <i>D</i> <i>G</i>	1,855
Confit tomatoes and eggplant, turned glazed zucchini	
Poached Chicken with Champagne Sauce <i>H</i>	1,455
Sautéed morel and butter mashed potatoes	
Crisp Roasted Duck Leg <i>D</i> <i>G</i>	1,755
Roasted potatoes, sautéed spinach and cabernet red wine sauce	

Sides	255
Hand cut French fries <i>V</i>	
Sweet potato fries <i>V</i>	
Ratte potato comfit in duck fat <i>D</i>	
Creamy spinach <i>D</i> <i>V</i>	
Butter poached kale <i>V</i> <i>C</i> <i>H</i> <i>S</i>	
Velvety mashed potatoes <i>D</i> <i>V</i> <i>S</i>	
Rocket salad with parmesan <i>V</i> <i>C</i> <i>H</i> <i>S</i>	
Mixed garden vegetables <i>D</i> <i>G</i> <i>V</i> <i>C</i> <i>H</i>	
Sautéed button mushrooms <i>D</i> <i>G</i> <i>V</i> <i>C</i> <i>H</i>	
Green asparagus with pesto <i>D</i> <i>G</i> <i>V</i> <i>C</i> <i>H</i> <i>S</i>	

G = Gluten Free *C* = Low Calories *P* Contains pork
D = For Diabeties *H* = Heart Friendly *P* Signature Dish
V = Vegetarian *S* = Low sodium



WHITE SUMMER TRUFFLE MENU

APPETIZERS

Shaved Truffle and Lamb's Lettuce, Truffle Dressing G S D V
Celeriac remoulade
540

Sliced Hokkaido Scallops and Truffle D H S
Pickled Japanese cucumber, baby carrots, red radish
650

Truffle, Foie Gras and Artichoke Rigatoni G S
Sauce suprême and Madeira truffle sauce
690

Truffle Carpaccio, Unctuous Truffled Mashed Potatoes
Summer truffle farandole, organic egg yolk
750

MAINS

Potato Crusted Free Range Corn Fed French Chicken Breast
Stuffed with truffle and button mushrooms, mini vegetables
1,150

Steamed Atlantic Dover Sole and Truffle Turban G D
Warm leek fondue, truffle dressing and Champagne sauce
1,450

D Diabetics S Low sodium V Vegetarian G Gluten free H Heart friendly



Red
sky

DESSERT

PASSION FRUIT BABA V

Malibu jelly, coconut ice cream, passion fruit cream

355



VALRHONA CHOCOLATE BAR S V

Almond daquoise, praline feuillantine, chocolate Jivara 40% chantilly

355



ALMAFI LEMON 7 TEXTURES S V

Lemon meringue, lemon cream, lemon jelly, mascarpone chantilly
lemon marmalade, lemon sablé, lemon segment

355



CREAMY CHEESECAKE V H

Strawberry sorbet and compote, meringue

355



CRÈME BRÛLÉE S V

Fresh berries, strawberries, blueberries

355



DAME BLANCHE S V G

Bourbon vanilla ice cream, warm Valrhona dark chocolate sauce
meringue, whipped cream

355



COLONEL S V G

Lemon sorbet, Absolut vodka

355



AFFOGATO V

Bourbon vanilla ice cream, hot espresso

355

CHEESE

SELECTION OF CHEESES V

Mango chutney, walnuts

355

D Diabetics S Low sodium V Vegetarian G Gluten free H Heart friendly

TERMS AND CONDITIONS APPLY. ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX.