

COLD APPETIZERS

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

SOUPS

Cream of Porcini Mushrooms ^{D G S} Pan seared Sarlat foie gras	555
Lobster Bisque ^G Lobster tempura and crème fraîche	555

WARM APPETIZERS

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

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)

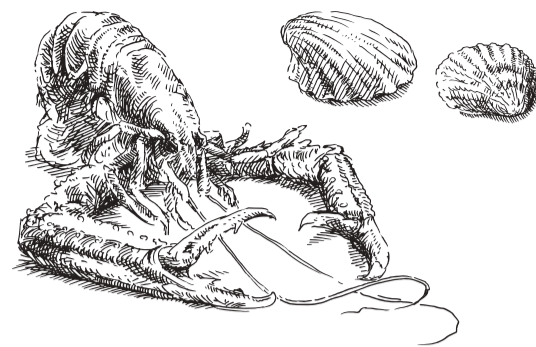
THB 2,295++

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 ^{D G H} Au naturel, Champagne mignonette or spicy sauce Cap Horn Fine De Claire No.1 Oysters	955
Seafood On Ice ^{D G} Selection of finest Atlantic seafood on ice which includes salmon caviar, giant prawns, Maine lobster, oysters, Japanese snow crab, Carabineros, langoustines, mussels and array of dips and condiments	5,955

Ideal to share

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 ^{D G} Cherry tomatoes and basil butter, crisp snow peas	1,355
Gragnano Spaghetti with Maine Lobster ^D Whole lobster sautéed with garlic, chili & E.V.O.O	2,155
Pan Fried Dover Sole "Meunière" ^D Caramelized baby leeks and mashed potatoes	1,955
Gratinated Lobster "Thermidor" ^{D G} Whole Maine lobster, mushrooms and brandy	2,155
Pan Seared Snow Fish with Ratatouille ^{D G} Crunchy fennel, lemon butter sauce	1,755
Seafood Saffron Risotto ^{D G} Tiger prawn, Hokkaido scallop, lobster and smoked caviar	1,855

LOVE TO SHARE

The Red Sky Surf & Turf Tower ^{D G} 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	6,955
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MEAT & POULTRY

U.S.D.A. Prime Beef Tenderloin "Rossini" ^{D G} Foie gras, truffle, wild mushrooms and Madeira sauce	2,455
American Wagyu Beef Short Rib ^D Potato gnocchi, mushrooms, braising sauce	1,955
U.S.D.A. Prime Rib-Eye ^{D G} French fries, béarnaise sauce and red wine sauce	2,455
French Pork Chop ^{D G} Garlic potato purée, vegetables, sherry wine and mustard reduction	2,155
Rack of Lamb ^{D G} Confit tomatoes and eggplant, turned glazed zucchini	1,855
Poached Chicken with Champagne Sauce ^H Sautéed morel and butter mashed potatoes	1,455
Crisp Roasted Duck Leg ^{D G} Roasted potatoes, sautéed spinach and cabernet red wine sauce	1,755

Sides

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

^G = Gluten Free

^D = For Diabetics

^V = Vegetarian

^C = Low Calories

^H = Heart Friendly

^S = Low sodium

^P Contains pork

^D Signature Dish



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.