

100°EAST A LA CARTE MENU

STARTERS

Buffalo Mozzarella Cheese

With Sliced Slow cooked Tomato in Olive Oil & Herbs, Toasted Hazelnut and Anchovy Vinaigrette

Caesar Soft Shell Crab

Grilled Pancetta, Shaved chili Pecorino, Garlic & Pistachio Aioli

Australia Black Mussel 'Marinerre' – App or Main

Deglaze with White Wine, Celery & Thyme, Served with Sour Dough Bread

Radisson Green

Julienne of Cucumber & Daikon, Baby Asparagus, Tomato, Herb Crouton and Mesclun
Choice of Dressing: 1000 Island, French, Blue Cheese, Shallot Oil & Sesame

Warm Duck and Lychee Salad

Shaved Cucumber and Bean Sprout with Soy-Sesame Dressing

Crispy Sweet Pork Belly

Hand Picked Watercress, Pomelo and baby tomato with spicy basil sauce

SOUP

Cepe's Mushroom Cappuccino

Hazelnut Foam and Black Truffle Crostini

Tom Yum Goong

Clear Thai soup with baby oyster mushroom & prawns served with young coconut

For your wellbeing please kindly notify our team if you have any allergic intolerances

Radisson
HOTEL BANGKOK SATHORN

SANDWICH, BURGER

100° Club Sandwich

Walnut Toast, Smoked Salmon & Avocado, Roast Chicken & Egg with Country Fries

Gourmet Sandwich

Thin sliced Duck Rillettes & Foie Gras Terrine with Avocado, Strawberry Marmalade and Toasted Brioche

Bruschetta of Saba Fish

Crusty Sour Dough, Spring Vegetables and Dill Salad

Wagyu Beef Burger 'Scored 9'

Home-Made Wagyu Beef Pattie, Poppy Seed Bun, Sweet Onion & Taleggio Cheese

PASTA

Beef Lasagne

Home-Made Pasta, Bolognese, Cheese Béchamel, layered with Spinach & Mushroom

Spaghetti Aglio-Olio

Sauté Spinach and Grilled Bacon with Caramelized Champignon Mushroom

Linguine Seafood

Flat Pasta cooked with assorted Seafood in light Tomato Sauce

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MAIN

Fish and Chips

Threadfin Fillet, Tamarind Beer Batter and Blue Cheese Tartare, Country Fires

Charcoal Grilled Spring Chicken

Roasted Portobello Mushroom, Parsley Potato and Spicy Tomato Chutney

Home Made Lamb Kebab

Grilled pita Bread stuffed with Taleggio Cheese and Baby Greek Salad

Oven Roasted Beef Tenderloin

Grilled Asparagus, Herb Roesti and Red Wine Sauce

CONTEMPORARY THAI

Pat Thai 'Hokkien Noodle Style'

Squid, Prawns and Pork with Crispy Flat Fish and Pickled Vegetables

Heavenly Fried Rice

Crabmeat and Salted Egg Accompanied by Green Mango Salad and Semi Dried Beef

Stir-Fried King Prawns

Green Peppercorn, Ground Dried Shrimp, Curry Leaf & Winter Melon

Caramelized Skate Wing

Wok-Fried White Asparagus with Fermented Black Beans, Pickled Garlic and Fish Sauce

Three Nut Chicken

Wok-Fried Cashew Nut, Gingko Nut & Water Chestnut tossed With Dried Chili, Smoked Soy Sauce

Roasted Duck Red Curry

Young Jack Fruit, New Potato and Bamboo Shoot

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DESERTS

Glutinous Rice Pudding

Timbale of Thai Sweet Mango, Coconut Ice Cream and Palm Syrup

White Chocolate and Lime Trifle

Morello Cherry and Rum Jelly

New York New York

American cheese Cake with Rhubarb and Raspberry Compote

Chestnut and Tarragon Crème Brulee

With Lychee Sorbet

Seasonal Fresh Fruits

Platter Served with Flavored Spiced Salt

Italian Ice Cream by Scoop

Coconut, Balsamic, Chocolate, Strawberry, Vanilla

Sherbet by Scoop

Lychee, Lemon,