



1903
THE BRITISH CLUB
BANGKOK

VERANDA WESTERN MENU

COLD APPETISERS

SHRIMP COCKTAIL	230
Chilled tender shrimps, crisp lettuce, classic cocktail sauce, served with brown bread	
COLD CUTS AND PÂTÉ	230
Parma ham, salami, pepperoni, chicken liver pâté, served with traditional condiments and toasted rye	
SMOKED SALMON	210
Smoked salmon served with traditional condiments and brown bread	
CLASSIC CAPRESE SALAD	160
Sliced tomato, mozzarella cheese, sweet basil and balsamic dressing	
CHICKEN LIVER PÂTÉ	150
Chicken liver pâté and traditional condiments, served with toasted rye	
PARMA HAM AND MELON	150
LEEK WITH MUSTARD VINAIGRETTE	140

All prices are inclusive of service charge and government taxes

HOT APPETISERS

CRAB CAKES	280
Golden pan-seared crab cakes with honey mayo mustard sauce	
GARLIC AND BUTTER PRAWNS	230
Prawns sautéed with garlic and butter, served with toasted rye	
FRITTO MISTO	210
Lightly battered prawns, squid, broccoli, cauliflower, onion rings, and lemon mayo dip	
SCALLOPS MORNAY	160
Pan-fried scallops in cheese sauce, garnished with mashed potato	
ASPARAGUS WITH HOLLANDAISE SAUCE	160
Pan-seared asparagus, poached egg, hollandaise sauce, and parmesan cheese	
WHITEBAIT	140
Lightly floured and deep-fried Japanese fish, lemon and tartare sauce, served with brown bread	

SOUPS

All served with a soft roll and butter

PRAWN BISQUE	150
TRADITIONAL FRENCH ONION	130
MUSHROOM AND TRUFFLE CREAM	130
SOUP OF THE DAY	100

SALADS

SPINACH SALAD	180
<i>Baby spinach, bacon, sautéed prawns and french dressing</i>	
NIÇOISE SALAD	160
<i>Tuna, iceberg lettuce, boiled potatoes, boiled egg, french beans, black olives, cherry tomatoes, anchovies, and french dressing</i>	
ROCKET SALAD WITH SPICY SAUSAGE	160
<i>Wild rocket, spicy sausage, cherry tomatoes, parmesan cheese and lime olive oil dressing</i>	
CLASSIC CAESAR SALAD / WITH CHICKEN	150/170
<i>Romaine lettuce, crispy bacon, croûtons, parmesan cheese, and traditional Caesar dressing</i>	

SIGNATURE DISHES

STEAK DIANE 200 GRAMS **710**

Pan-seared beef tenderloin, creamy dijon mustard and mushroom sauce

BEEF WELLINGTON 200 GRAMS **710**

Beef fillet mignon topped with mushroom duxelle and wrapped in puff pastry (Please allow 20 minutes)

MUSHROOM WELLINGTON **350**

Mixed mushroom, garlic, onion and rosemary duxelle wrapped in puff pastry (Please allow 20 minutes)

CLASSICS

DUCK BREAST **430**

Pan-seared duck breast with orange sauce

CALVES LIVER **280**

Pan-seared calves liver, crispy bacon and fried onions

CHICKEN CORDON BLEU **260**

Chicken breast stuffed with smoked ham and cheese

GRILLED MEATS

All garnished with button mushrooms and grilled tomato

T-BONE , grain-fed beef, 500 grams (Australia)	1,200
TENDERLOIN , grain-fed beef, 200 grams (Australia)	690
RIB EYE , grass-fed beef, 250 grams (New Zealand)	650
SIRLOIN , grass-fed beef, 250 grams (New Zealand)	550
LAMB CUTLETS	570
PORK CHOP	300

All meat courses served with your choice of 1 potato, 1 vegetable, and 1 or 2 sauces

POTATO :

Steak fries, french fries, curly fries, sauté lyonnaise, mashed potato, boiled potato

VEGETABLES :

Ratatouille, creamed spinach, cauliflower and broccoli gratin, garlic mushrooms, mixed peas, carrots and broccoli, mixed side salad

SAUCES :

Red wine, pepper, mushroom, apple, mint

ADDITIONAL SIDES :

Potatoes **70**, vegetables **50**

FISH AND SEAFOOD

BAKED RIVER PRAWNS **330**

Served with mixed side salad and spicy seafood sauce

PAN-FRIED SALMON **330**

Served with mashed potato, zucchini, baby corn, carrots, and dill sauce

GRILLED SESAME AHI TUNA **300**

Served with mixed side salad, boiled potatoes, and sesame dressing

PAN-FRIED BARRAMUNDI **280**

Served with champignon mushrooms, sauté lyonnaise, and caper butter sauce

GRILLED SEABASS FILLET **280**

Served with lentils, asparagus, baby carrots, broccoli, boiled potatoes, and white wine cream sauce

ITALIAN

LINGUINE SEAFOOD **230**

Thin pasta ribbons with mixed seafood, mushroom cream sauce, and parmesan cheese

SPAGHETTI VONGOLE **210**

Spaghetti with clams in a white wine sauce

MUSHROOM RISOTTO **180**

Rich and creamy arborio rice, wild mushrooms, and parmesan cheese

GREEN PEA RISOTTO **180**

Rich and creamy arborio rice, green peas and parmesan cheese

SPAGHETTI AGLIO E OLIO **160**

Spaghetti tossed with garlic, olive oil, dried chilli, and parmesan cheese

INDIAN

*All curry dishes served with your choice of 1 rice or 2 naan:
Basmati rice, jasmine rice, naan, garlic naan, chilli naan*

LAMB ROGAN JOSH	280
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Tender lamb cooked in a rich aromatic curry sauce

CHICKEN TIKKA MASALA	210
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Grilled marinated chicken cooked in a rich creamy tomato curry sauce

BUTTER CHICKEN CURRY	210
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Chicken in spiced tomato, butter and cream sauce

CHICKPEA CHANNA DHAL	150
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Chickpeas cooked in a flavourful curry sauce

VEGETABLE CURRY	150
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A selection of mixed vegetables with Indian curry sauce

CHICKEN TIKKA	120
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Marinated chicken pieces grilled with aromatic spices and yogurt, served with naan

DESSERTS

THAI TEA RAMISU	140
Prepared like Tiramisu but using Thai Tea instead of coffee	
MANGO PANNACOTTA	140
CHEESECAKE	120
Strawberry or blueberry	
CHOCOLATE MOUSSE	120
STICKY TOFFEE PUDDING	120
Served with warm custard or ice cream	
RHUBARB & APPLE CRUMBLE	120
Served with warm custard or ice cream	
APPLE PIE	120
Served with warm custard or ice cream	
ASSORTED SEASONAL FRUITS	70

ICE CREAM

BANANA SPLIT 140

CHOC NUT SUNDAE 120

SCOOP ICE CREAM 50

Chocolate chip, chocolate, vanilla chocolate chip,
vanilla, strawberry, coconut

CHEESE BOARD

CHEESE BOARD 310

Cheddar, Stilton, and Brie, with traditional
accompaniments, served with toasted rye and crackers