

eve

SEASONAL MENU

Dear valued Guests,

Welcome to Eve Restaurant.

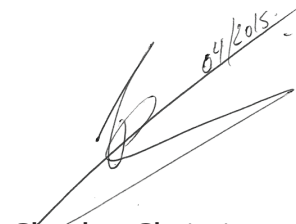
My team and I are always looking for the best seasonal products to bring to you at every time of the year.

This Autumn, we introduce some of the best ingredients like Argentinian wild prawns and the amazing Sanaki Japanese olive wagyu.

Eve Chef's Tasting Menu also changes every week in order to follow the season's freshest produces of the week such as wild mushroom, white truffle & diver scallops.

At Eve we create an unforgettable experience that starts with sight but captures all the senses.

Bon appetit and culinary regards,



Charles Christiaens
EXECUTIVE CHEF
HANSAR HOTELS & RESORTS



AUTUMN



SEASONAL MENU

I. OUVERTURE

APPETIZER

WILD KING SALMON TARTAR

Schrenckii Kaluga caviar, sour cream /650

FOIE GRAS TERRINE

Figs chutney, honey butter brioche, apple & Moscato wine jelly /750

HOKKAIDO SEA SCALLOPS

Beetroot horseradish tartare, white leek-apple,
vanilla Madagascar butter /850

SPANISH OCTOPUS

Alaskan king crab, wild Argentinian prawns,
ink squid, sea asparagus /650

PAN FRIED ALAIN FRANCOIS FOIE GRAS

William Pear clafoutis, chestnuts cream, thyme dried duck magret /950

HANSAR ORGANIC SALAD

Artichokes, capsicums, cherry tomatoes, "Aceto di Balsamico" dressing,
avocado, buffalo mozzarella /450

IBERICO DE BELLOTTA

Ham and chorizo sausage, Rocket,
buffalo mozzarella cheese /1,200

JERUSALEM ARTICHOKE SOUP

Foie gras veloute, crispy raspberry /650

Kindly note all prices are in Thai Baht and subject to 7% government tax and 10% service charge



SEASONAL MENU

TRADITIONAL CAESAR SALAD

Romaine heart lettuce, crispy pancetta, sautéed sea prawns,
herb croutons /490

FRENCH ONION SOUP

Gruyere cheese croutons /390

LOBSTER BISQUE

Lobster medallion, sea urchin foam /550

**II. PLAT PRINCIPAL
PASTA ET RISOTTO**

PASTA & RISOTTO

SEAFOOD SAFFRON RISOTTO

Grilled scallops, tiger prawns, clams, mussels,
basil, Ink squid jus /750

ANGEL HAIR PASTA

Winter black truffle , Iberico pork pluma/950

**HOMEMADE SPAGHETTI
CHITARRA PASTA "AL ARRABIATA"**

Half Maine lobster, Garlic, Pachino tomato, chili,
Italian basil / 1,350



SEASONAL MENU

II. PLAT PRINCIPAL LA MER

MAIN COURSE SEAFOOD

ATLANTIC MAINE LOBSTER

Riviera thermidor style, wilted baby spinach, sun dried tomatoes,
herbs & garlic oil

/1,350 ½ lobster /2,600 whole lobster

DOVER SOLE

Hazelnuts green peas , Grey shrimp, Bouchot mussels,
Chablis beurre blanc /1800

ANDAMAN SEA AHI TUNA

Nicoise style, extra virgin olive oil, sun dried tomatoes,
saffron potatoes, anchovy dressing /950

MEDITERRANEAN WILD SEABASS

Salicorne veloute, polenta calisson, sun dried tomatoes,
black olives /1200



SEASONAL MENU

II. LA TERRE

MAIN COURSE MEAT

CHALLANS DUCK BREAST

Corn puree, baby turnip, William pear, orange réduction /950

U.S. ST. HELEN ANGUS TENDERLOIN

Corn & pumpkin mousseline, pinot noir beef jus /1,900

AUSTRALIAN LAMB

Grilled vegetables, cepes & potatoes smoked gratin,
lamb thyme jus /1,100

SANAKI JAPANESE OLIVE WAGYU BEEF

Grilled striploin, olive & piperade cake /3500

WAGYU SHORT RIB

Slow cooked for 24 hours, garlic mashed potatoes,
sautéed mushrooms, pinot noir jus /950

VEGETABLES

Mixed seasonal vegetables
Rocket, sun dried tomato
Cauliflower gratin
Provençal ratatouille
Baby spinach gratin
Mixed salad

STARCH

Sautéed potatoes, red shallot
Mashed potatoes, olive oil
Creamy mashed potatoes
Potato gratin

All 150 baht each

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