

## CAVIAR

Served in orders of 30 grams alongside traditional condiments.  
Recommended for two.

Osetra Caviar Prestige 30g, Traditional Condiments, For Two – 4000  
Baeri Royal Caviar 30g, Traditional Condiments, For Two – 3000

## OYSTERS BY DAVID HERVÉ

Served on the half shell. Please select between an order of three or six pieces.

Fine de Claire	310 / 570
Huitres de "Ronce"	560 / 980
Bodeuse	520 / 850
David Hervé Mix	490 / 920

Charcoal Grill Oysters	590 / 990
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Garlic Butter, Gratin with Cheese

## SOUPS & SALADS

Madison Caesar 390  
*Add chicken 80, Add prawn 100*  
*Romaine lettuce, black forest ham, parmesan, croutons*

Avocado & Rocket Salad 450  
*Lemon-infused olive oil, parmesan, almonds*

Mango & Prawns Salad 470

Burrata (V)	490
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*Tomatoes, Beetroot, Olive-oil*

Lobster Bisque 450  
*Lemon crème fraîche*

Onion Soup Gratinee 370  
*Gruyere cheese crouton & thyme*

Dry aged Beef Consommé 490  
*Dry aged beef ravioli*

## APPETIZERS

(s) Tuna Tartare 500  
*Avocado, wasabi-soya sauce, shallots*

Beef Tartare 890  
*Foie Gras, Caviar*

Roasted Foie Gras 1050  
*Seared foie gras, onion compote, frisée salad, lemongrass sauce*

(s) Maryland Crab Cake 480  
*Tomato salsa, garlic mayonnaise*

(s) House-Smoked Beetroot Salmon 480  
*Wasabi cream, pickled shallots, orange*

Escargot a la Bourguignon 650  
*Garlic butter, farmer's bread*

(s) Seared Hokkaido Scallops 790  
*Pea puree, capers, squid ink chips*

(s) Black Mussels 450  
*Sauvignon Blanc & herb emulsion, vegetable brunoise, aioli, garlic bread*



# MADISON

## SHARING PLATTERS

Please allow 35+ minutes for extended preparation.  
Recommended for two.

### (p) Madison Grill Platter

*Tenderloin, striploin, half roasted baby chicken, lamb chop, pork chorizo sausage, french fries, 3 sauces*  
3400

### Seafood on Ice

*Oyster, Lobster, Langostine, Tiger Prawn, Black Mussels, Scallops, Razor Clams, 4 sauces*  
3500

### (s) Seafood Platter

*Salmon, sea bass, black mussels, prawn, scallop, half lobster, spinach, 3 sauces*  
3200

Saltbush Iberico Baby Rack of Lamb  
*Smoked eggplant caviar, peas-mint puree, lamb jus*  
2950

### Open Daily

Lunch: 12:00 – 14:30 (Excluding Sundays)  
Dinner: 18:00 – 22:30

### Contact

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Email: madison.asia@anantara.com

Madison  
Chef de Cuisine  
Nico Merten

  
**ANANTARA**  
SIAM • BANGKOK  
HOTEL

## FROM THE GRILL

All steaks are served with one complimentary sauce.  
Please choose from red wine, pepper, mushroom, béarnaise, or lamb jus.

### Jack's Creek

*Black Angus Beef*

Tenderloin	(200g)	1700
Striploin	(300g)	1600
Rib Eye	(300g)	1800

### Darling Downs

*300 Day Grain-Fed Wagyu Beef*

Tenderloin	(200g)	2200
Striploin	(200g)	1800
Rib Eye	(300g)	2200

T-Bone	(700g)	1980
Porterhouse	(700g)	2900

Tomahawk	(1100g)	4350
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Please allow 35+ minutes for extended preparation.

### Master Kobe

*Wagyu Beef*

Rib Eye (No.9)	(350g)	4600
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Lamb Chops	(300g)	1500
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(p) Double Iberico Pork Chops (250g) 1100

Dry Aged Beef Burger	1800
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*Foie Gras, Half Lobster*

(s) Tasmanian Salmon 950

(s) Atlantic Sea Bass 1250

(s) French Dover Sole 1480

(s) Canadian Lobster (500-600g) 1900

## FROM THE OVEN

(s) Snow Fish 1250  
*Leek salad, ginger-lemon grass consommé*

(V) Bake Soft Cheese,  
*Pea Puree, Charcoal Croutons*

Organic Baby Chicken	990
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*Herbs de Provence, black truffle polenta, gremolata*

## Chef's Signature Dish

Coffee Dry Aged Striploin	1450
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*Mushrooms, bone marrow, mash potatoes, redwine sauce*

## Side Dishes 170

Oven Roasted Mixed Mushrooms  
Mashed Potatoes  
Baked Potato  
Potato-Leek Gratin  
French Fries  
Buttered Mixed Vegetables  
Green Asparagus with Parmesan  
Onion Rings  
Sautéed Spinach  
Creamed Spinach