

# FLOYD'S BRASSERIE

This menu has been specially created for you by Keith Floyd and prepared by Head Chef Danny Ryan and his fellow gastronomes.

## STARTERS

### 1. Floyd's Prawn Cocktail

Succulent prawns with crisp lettuce and Marie Rose sauce

### 2. House Pâté

Chicken liver and bacon pâté with warm toast and a tomato and apple chutney

### 3. Salmon, Prawn, and Dill Mousse

with a Caviar and Citrus Dressing

### 4. Traditional French Onion Soup au Gratin

This classic soup made with rich beef stock, onions and red wine has been the staple breakfast of butchers, costermongers, fishmongers and porters in the markets of France – 'Les Halles' – for centuries

### 5. Aromatic Crispy Duck Leg on Herb Salad

With a Raspberry and Coriander Dressing

### 6. Poached Eggs Burgundy Style

This is a remarkable dish of free-range eggs poached in a rich red wine sauce with lardons and croutons. It is in fact, as generations of wine growers would say, quoting Fats Waller "it's liquid ham and eggs ma'am"

### 7. Danny's Phuket Lobster and Fish Soup

Served with croutons, garlic mayonnaise and fresh chilli paste.  
This is a taste of Marseille transported to Phuket

We shop every day in the local markets, which are full of the freshest produce.  
All of our dishes are cooked to order.

Floyd's favourites 



Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

## MAIN COURSES

### Seafood

#### 8. Seafood Fresh Phuket Lobster \*

With basil mayonnaise and tomato compote, served chilled

#### 9. Fresh Phuket Lobster \* Thermidor 🍷

Lobster in its shell with a fragrant, grilled sauce of wine, cream and cheese

\*Phuket lobsters are in fact crayfish, similar to lobster but without the claws, and they taste jolly good! K.F.

#### 10. Trio of Seafood

White snapper, grouper and prawns in a saffron and lemon butter sauce

#### 11. Seabass Fillet

Panfried seabass on a cherry tomato and courgette compote served with fresh pesto

#### 12. North Sea Salmon 🍷

Stuffed with ginger and raisins baked in filo pastry

#### 13. Catch of the day prepared to your taste

You will see that we have a selection of fresh fish and shellfish in the refrigerated display tray on the kitchen bar. Do please ask the chef for his recommendations.

Market Price

Floyd's favourites 🍷



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## Meat

### 14. Fillet or Sirloin of Beef \*\*

Grilled and served with béarnaise or a fresh green peppercorn sauce

### 15. Tournedos Rossini \*\*

Fillet of beef with foie Gras and Madeira sauce

\*\*My steaks are from grain fed Australian Angus beef imported chilled but not frozen. K.F.

### 16. Lamb Cutlets

Served with mint Hollandaise sauce

### 17. Loin of Pork with Apple and Calvados Sauce

This is the classic dish from Normandy where pigs, apples, cream, cider and Calvados meet for a delightful gastronomic reunion

### 18. Sauté of Chicken à la Provençale

Very French and very delicious pan fried chicken breast sautéed in a combination of green and red capsicums, onions, herbs and spices.

## SAVOURY

### 19. Glazed Pear Welsh Rarebit

### 20. Cheese Board with Celery and Grapes

### 21. Fresh Fruit Basket

Floyd's favourites 

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## PUDDINGS

### 22. Chocolate, Prune and Armagnac Mousse

A rich, dark, chocolate Armagnac flavoured mousse stuffed with prunes

### 23. Fresh Pineapple Fritters

With honey and vanilla ice cream

### 24. Crème Brulee

With Mango and ginger

### 25. Coconut Pie

Creamed coconut in sweet pastry served with coconut ice-cream

### 26. Summer Fruit Fool 🍷

Red berries poached in Kirsch folded into fruit liqueur cream

### 27. Le Colonel 🍷

House lime sorbet with iced lemon vodka

### 28. House Ice Creams and Sorbets

Selection of the moment

## Floyd's bow Thai menu

### 29. Sticky rice with mango 🍷

### 30. Pumpkin custard

### 31. Deep fried Banana

### 32. Rice pudding with lychee 🍷

Floyd's favourites 🍷



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## FLOYD'S BRASSERIE

"I want my friends to have some of my favorite dishes in my Brasserie,  
so have a jolly good time and Bon Appétit"

### FLOYD'S Set Menu

A Selection of any of our Starters  
One of these Following Mains

- Trio of Seafood
- Seabass Fillet
- North Sea Salmon
- Loin of Pork with Apple and Calvados Sauce
- Sauté of Chicken à La Provençale
- Catch of the Day

And a choice of any of our Puddings

### FLOYD'S Premium Set Menu

A Selection of any of our Starters  
One of these Following Mains

- Lamb Cutlets
- Tournedos Rossini
- Fillet or Sirloin of Beef
- Fresh Phuket Lobster
- Fresh Phuket Lobster Thermidor

And a choice of any of our Puddings



## FLOYD'S BOW THAI MENU

1. Floyd's house Thai fish cakes  
*served with sweet chilli sauce or chilled mango coulis*
2. Spicy crab and cucumber salad 🍷
3. Chicken satay with piquant peanut sauce
4. Rice paper spring rolls with lettuce and mint served with chilli sauce
5. Hot and sour green prawn soup
6. Creamed chicken and coconut soup
7. Duck and noodle soup\*
8. Fresh green prawn curry\*
9. Floyd's red duck curry\* 🍷
10. Yellow chicken and potato curry\*
11. Red and creamy vegetable curry\*
12. Pineapple stuffed with stir fried rice with nuts, sultanas, peas and pork or prawns 🍷
13. Stir fried garlic prawns\* 🍷
14. Deep fried market fresh fish with sweet and sour sauce\*  
*Other fish available depending on catch of the day*
15. Stir fried thin or thick noodles with pork, chicken or vegetables\*
16. Stir fried pak choi with oyster sauce\*
17. Stir fried pork with ginger\*
18. Massaman beef curry\* 🍷
19. Stir fried chicken with chilli jam\*

*\* Served with rice and cucumber and pineapple relish*

Floyd's favourites 🍷