



Golden Bell Restaurant

Thai cuisine

French cuisine

Starters

100 Crispy chicken in golden bags (Thoung thong)		160.-	101 Fresh garden salad with mayonnaise sauce		160.-
102 Deep-fried spring rolls with vegetables (Por pia tod)		140.-	103 Niçoise salad with tuna and red vinaigrette		590.-
104 Deep-fried shrimps coated with sunflower seeds (Goong tod)		190.-	105 Preserved duck pate (Rillettes de canard)		400.-
106 Giant catfish salad with spicy dressing (Yum pla bueg)		160.-	107 Eggplant carviar (Caviar d'aubergines)		160.-

Soups

110 Chicken breast in coconut milk and galangal (Tom kha kai)		180.-	111 Clear double boiled chicken broth and gold leaf (Consommé)		180.-
112 Clear broth with prawns, pork and vegetables (Tom jued)		160.-	113 Fresh organic pumpkin soup with truffle aroma		160.-
114 Spicy prawn soup with lemongrass (Tom yum goong)		300.-	115 Finest lobster soup with herbs and morel mushroom		380.-
116 Spicy mixed vegetable soup with prawn (Keang liang)		220.-	117 Vegetable soup (Soupe au pistou)		200.-

Main courses

120 Steamed giant catfish with lime sauce (Pla neung manao)		250.-	121 Duck leg preserved confit (Confit de canard)		480.-
122 Deep-fried sea bass with sweet and spicy sauce (Pla samrod)		490.-	123 Pork piccata with tomato sauce (Piccata de porc)		320.-
124 Special fried noodles Thai style with prawns (Pad thai)		280.-	125 Pan-fried snow fish with lime butter sauce		800.-
126 Wok-fried wild boar with curry paste (Moo pa pad phet)		220.-	127 Seafood in white wine sauce (Pot au feu de la mer)		550.-
128 Stir-fried Thai premium beef with oyster sauce (Neau pad nammon hoi)		380.-	129 Grilled lamb served with rosemary sauce		850.-
130 Beef or chicken Mussaman curry (served with sticky rice)		280.-	131 Mixed grilled (Beef, Lamb, Duck on the stick)		950.-
132 Green curry with chicken, pork or beef (Kiew wan)		220.-	133 Veal blanquet with butter rice (Blanquette de veau)		520.-
134 Stir-fried pork, chicken or beef with basil leaves (Pad kaprao)		180.-	135 Grilled Australian tenderloin steak (8oz., 220g)		890.-
136 Thai fried rice with pork, chicken, beef or shrimps (kao pad)		200.-	137 Grilled Australian strip loin steak (8oz., 220g)		800.-
138 Thai style fried chicken (Kai tod serve with sticky rice)		200.-	139 Duck breast red wine sauce (Magret de canard aux mangues)		550.-

Side Dish

Steak served with sautéed potato with garlic or mashed potato and butter vegetables. Sauce choice of red wine, pepper or café de Paris.

*** For Vegetarian please ask for special Thai dishes on request.



Desserts

140 Chocolate mousse		130.-	141 Cold grand marnier soufflé		200.-
142 Strawberry sabayon		250.-	143 Deep-fried ice cream		180.-
144 Peach flambé		300.-	145 Panna cotta		140.-
146 Sticky rice balls with sesames in sweet ginger broth		120.-	147 Water chestnuts coated in tapioca with coconut		250.-
148 Banana in coconut milk		95.-	149 Fresh fruits in season		150.-
150 Trio red berries sorbet with splash of Armagnac		260.-	151 Mango with sticky rice		150.-
152 Ice-cream (Chocolate, Vanila or strawberry) with French Macaron		300.-	153 Fresh Fruits salad		200.-



Chef Recommend



Vegeterian Dishes ***

Slightly Spicy



Medium Spicy



Spicy



All price are subject to 10% service charge and 7% Government tax