

Kiree

The delicacy of luxury.



MENU

KIREE, THE DELICACY OF LUXURY.

OPENING HOURS

06.00 PM
10.00 PM

LOBSTER LOVER 龙虾爱好者

FIRST COURSE 第一道菜

LOBSTER IN VANILLA 香草龙虾

Poached lobster in vanilla butter with avocado seaweed tartare 香草黄油炖龙虾配鳄梨海藻塔塔

ROBERT MONDAVI - PRIVATE SELECTION CHARDONNAY, USA

罗伯特·蒙达维私人精选霞多丽, 美国 offers rich flavors of apple, pear, and tropical fruit, with hints of oak and butter 展现出丰富的苹果、梨子和热带水果风味, 带有橡木和黄油的细微香气。

SECOND COURSE 第二道菜

CLASSIC LOBSTER BISQUE 经典龙虾浓汤

Lobster bisque with lobster tail 龙虾浓汤配龙虾尾

WITHER HILLS - SAUVIGNON BLANC MARLBOROUGH, NEW ZEALAND

威瑟山庄长相思, 新西兰 offers vibrant citrus and tropical fruit flavors, crisp acidity, and a refreshing finish 展现出生动的柑橘和热带水果风味, 口感清新, 酸度适中, 回味令人清爽。

THIRD COURSE 第三道菜

ROASTED LOBSTER 烤龙虾

Roasted lobster flavored with wakame, red goat pepper sauce and parsnip puree 烤龙虾配海带味、红辣椒酱和胡萝卜泥

BABICH PINOT NOIR, NEW ZEALAND

巴比奇黑皮诺, 新西兰 features bright cherry and raspberry flavors, subtle spice, and smooth tannins 展现出明亮的樱桃和覆盆子风味, 带有细腻的香料味和顺滑的单宁。

FOURTH COURSE 第四道菜

LOBSTER 龙虾

Passion fruit mousse inside lobster shell 龙虾壳内的百香果慕斯

PRINZ VON HESSEN - RIESLING RHEINGAU, GERMANY

普林茨·冯·黑森雷司令, 德国莱茵高 features bright citrus and peach flavors, balanced by a refreshing acidity and minerality 展现出明亮的柑橘和桃子风味, 平衡了清新的酸度和矿物质感。

Please ask server for master wine list if you prefer other wine options. Please note a wine pairing pour will be 75 ml. per glass. 如果您喜欢其他的葡萄酒, 请向服务员索取主酒单。请注意, 每杯的配酒量为75毫升。

THB 2,990++ FOOD ONLY 食物
THB 1,490++ WINE PAIRING 葡萄酒搭配

Please let one of our staff know if you have any special dietary requirements, food allergies or food intolerances. 如果您有任何特殊的饮食要求, 食物过敏或者食物不耐受, 请告诉我们的工作人员。

Contains Pork 含猪肉 Healthy Option 素食 Vegetarian 健康之选 Spicy 辣味 Signature 招牌菜

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DESSERT

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CHOCOLATE ORANGE CHIBUST 巧克力橙味奶冻

French pastry with chocolate and orange flavour 巧克力橙味法式糕点



PEANUT BUTTER CARAMEL MOUSSE 花生酱焦糖慕斯

Nutella ice cream crispy banana, peanut candy 努特拉冰淇淋, 脆皮香蕉, 花生糖

52% CHOCOLATE HAZELNUT MOUSSE 52%巧克力果仁慕斯

Chocolate hazelnut dolly sponge. 榛果巧克力多莉海绵蛋糕

PISTACHIO LEMON & LIME SLICE 开心果柠檬和青柠片

Pistachio cake with meringue, lime & lemon custard. 酥皮开心果蛋糕, 青柠&柠檬羹

ROSEMARRY PINEAPPLE CARROT SLICE 迷迭香菠萝胡萝卜片

Carrot cake infused rosepineapple flavour. 胡萝卜蛋糕注入玫瑰菠萝的味道

MILK CHOCOLATE ALMOND PRALINE CHEESECAKE 牛奶巧克力杏仁果仁乳酪蛋糕

Milk chocolate cheese cake with vanilla ice cream and paliable ganache. 牛奶巧克力乳酪蛋糕配香草冰淇淋和夹心奶油巧克力

HOMEMADE ICE CREAM THB 180 自制冰淇淋

EXTREME COCONUT 极致椰子
VANILLA BEAN ICE CREAM 香草豆冰淇淋
CHOCOLATE VALRHONA 瓦龙纳巧克力
STRAWBERRY 草莓
MANGO 芒果

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汤类

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SOUP

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SPICED PRAWN BISQUE
香料大虾浓汤

Seared scallops, Ikura. 红烧扇贝, 鲑鱼子
THB 490



ASPARAGUS SOUP
芦笋汤

Crab meat, spinach 蟹肉、菠菜
THB 390



BROCCOLI CHEESE SOUP
西兰花芝士汤

Broccoli, blue cheese. 西兰花, 切达奶酪
THB 360



WHITE ONION VELOUTE
白洋葱汤

Onion, prosciutto crumb. 洋葱, 火腿碎
THB 350

主食

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MAIN

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GRILLED LAMB RACK 烤羊排

RECOMMEND

- IBERICO PORK BELLY CONFIT 伊比利亚猪肉腹部油封 690
Cannelli beans Thai spicy flavor, sauteed lettuce blossom 泰式辣味意大利豆, 炒生菜花
- TAGLIATA DI MANZO 意式牛排 1,250
Slide beef striploin, parmesan cheese, authentic chimichurri, rocket salad 切片牛里脊, 帕尔玛奶酪, 正宗奇美丘里酱, 火箭菜沙拉
- SEARED TUNA 嫩煎金枪鱼 1,050
Strawberries pico de gallo. 草莓莎莎酱
- ROTISSERIE CHICKEN LEG 烤鸡腿肉 750
Mashed chick peas, labneh sauce, radish, herb relish. 鹰嘴豆泥, 阿拉伯酸奶酪酱, 萝卜, 香料

MAINS

- BROILED LOBSTER 烤龙虾 2,290
Grilled asparagus, garlic butter. 烤芦笋, 蒜蓉黄油
- GRILLED LAMB RACK 烤羊排 2,290
Truffle mashed potatoes, red wine jus. 松露土豆泥, 红酒汁
- LAMB TENDERLOIN 羊里脊肉 1,390
Sweet potato puree, asparagus, baby carrots, red wine jus. 红薯泥, 芦笋, 小胡萝卜, 红酒汁
- BRAISED BEEF SHANK 红烧牛腱 890
Garlic polenta, sauté soffritto. 蒜蓉波伦塔, 香煎蔬菜酱
- WILD CATCH SEA BASS 野生鲈鱼 850
Miso butter, grilled vegetables. 味噌黄油和烤蔬菜
- DUCK LEG CONFIT WITH BERRY SAUCE 油封鸭配莓果酱 790
Duck leg, bitter green salad, balsamic reduction. 鸭腿, 苦味蔬菜沙拉和黑醋汁
- GARLIC BUTTER BAKED SALMON 黄油焗三文鱼 750
Grilled asparagus, sweet potato puree. 烤芦笋, 红薯泥
- STEAMED THAI GULF WHITE SNAPPER 清蒸白鲷鱼 750
Bok choy, ponzu sauce. 小白菜, 柚子酱

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牛肉精选

BEEF PRIME CUTS

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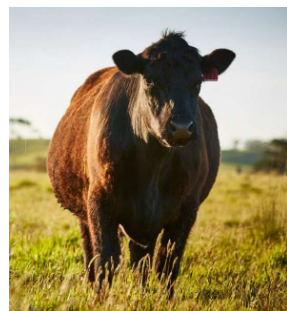
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O'Connor Beef is a premium Australian beef brand established in 1880 in Gippsland, Victoria. Known for its high quality, the company raises Angus and Hereford cattle on natural, hormone-free grasslands. O'Connor Beef prioritizes animal welfare and sustainable practices, producing tender, flavorful meat with exceptional marbling. Their commitment to quality makes them a top choice for chefs and consumers globally



BEEF: SELECTION 牛肉: 精选



STRIPLOIN 250g. 牛里脊
THB 1,690



RIB EYE 200g. 肋眼牛排
THB 1,690



TENDERLOIN 200g. 菲力牛排
THB 1,790

SIDE DISH: SELECTION 配菜: 精选

- GRILLED VEGETABLES 烤蔬菜
- HOMEMADE CUT FRIES 自制切条薯条
- GREEN SALAD 绿叶沙拉
- MASHED POTATO 土豆泥
- SAUTEED POTATOES 炒土豆

SAUCE: SELECTION 酱汁: 精选

- BLACK PEPPER SAUCE 黑胡椒酱
- CREAM MUSHROOM SAUCE 奶油蘑菇酱
- TRUFFLE GRAVY SAUCE 松露肉汁酱
- SPICY TAMARIND SAUCE 辣味罗望子酱

开胃菜

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APPETIZER

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RECOMMEND

- SHREDDED CRAB AVOCADO SALAD 蟹肉丝牛油果沙拉 920
Blue crab, avocado, parmesan crisps.
蓝蟹肉块, 牛油果和帕玛森干酪脆片
- BAKED BRIE 烘烤布里奶酪 790
Raspberries puree, crushed walnut, crostini.
覆盆子果泥, 核桃碎和奶酪饼
- SCALLOPS ON GRILL 烤扇贝 750
Asparagus, peach chili sauce 芦笋, 桃子, 帕玛森干酪脆片
- TUNA TARTARE 金枪鱼鞑靼 650
Brunoised tuna, avocado, shallots, yuzu soy dressing.
金枪鱼丁, 牛油果, 青葱, 柚子酱汁
- FRIED BURATA 炸布拉塔奶酪 520
Romesco sauce, tomato, sweet basil
罗梅斯科酱, 番茄, 甜罗勒



SCALLOPS ON GRILL 烤扇贝



BAKED BRIE 烘烤布里奶酪

APPETIZER 开胃菜

THB

- OCTOPUS GALICIAN STYLE 利西亚风味章鱼 690
Potato curry puree, paprika 咖喱土豆泥、红椒粉
- GAMBAS AL AJILLO 西班牙油蒜大虾 650
Marinated garlic sea prawns in smoked paprika oil, toasted sourdough bread. 蒜香海虾, 烟熏彩椒和烤酸面包
- GRILLED CAESAR SALAD 烤制凯撒沙拉 650
River jumbo prawn, poached egg. 配河虾和水波蛋
- ROLLED DUCK CONFIT 法式油封鸭 450
Crunchy green salad, peach compote.
苦味蔬菜沙拉和桃子酱
- HOUSE SMOKED PORK BELLY RAVIOLI 自制烟熏五花肉意大利饺子 420
Kaffir lime foam. 泰式青柠酱汁