

De Khoi Today



ALL DAY DINING MENU

ALL PRICES ARE INCLUSIVE OF 10% SERVICE CHARGE AND 7% VAT

DAILY FROM 08.00 - 20.00 HRS

PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES/INTOLERANCES.

BREAKFAST TIME

EGGS BENEDICT CROISSANT 340

Fresh Croissant, poached eggs, smoked salmon, sauteed spinach and finished with house made hollandaise.

FRENCH CONTINENTAL 85

French Baguette, cultured local butter and international selection of preserves.

ALMOND FRENCH TOAST CROISSANT 170

Freshly baked almond croissant, dipped in crème anglaise and fried until golden, wild berry compote, banana, double cream and maple syrup.

FRENCH OMELETTE 180

Freshly beaten eggs, local cream, and goat cheese, complimented with pancetta lardons.

BIG BREAKFAST 350

Sausage, Bacon, Eggs (any style), tomato, hashbrowns, sauteed mushrooms, toast.

PANCAKES 290

Homemade with selection of condiments, jam, cream, and ice cream.

RECOMMENDATION

CROQUE MADAME 340

Toasted brioche, smoked ham off the bone, gruyere cheese and crowned with signature bechamel and fried egg.



FRENCH BAKERY BASKET 110

Pain au Chocolate, Butter Croissant, Brioche, Banana Bread, Baguette.

Bonjour

ALL DAY DINING

FRENCH CHEESE BOARD 1200

Double Brie, Blue, Aged Vintage Cheddar, Local Goat cheese, quince paste, warm local honey, dried fruits and selection of condiments, lavosh and baguette.

BEEF BURGUNDY PIE 760

Prime cut beef, slow cooked with French shallots and finished with golden pastry and mashed potato

CHARCUTERIE 1200

Chef's selection of local and international dried and cured meats, cornichons, roasted local root vegetables, dips and breads.

STEAK TARTARE 530

House Condiments, egg yolk and served with hand cut fries.

PAN SEARED CHICKEN 630

Herbed mash, Forrest mushroom sauce and baby carrots.

RECOMMENDATION

STEAK FRITES 1050

Charred beef sirloin, crispy shoestring fries and finished with café de Paris butter.

PAN SEARED RED SNAPPER 530

Line caught in Hua Hin, and pan seared until golden, finished with garlic, butter, and ratatouille.

PÂTES

TRUFFLE MUSHROOM RISOTTO 500

Sauteed array of local mushrooms from the farm, truffles, and shaved parmesan.

FETTUCINI CARBONARA 410

Pea and Pancetta, finished with egg, parmesan, and a touch of cream.

SALMON TAGLIATELLE 530

Fresh Atlantic salmon, cherry tomatoes, chili, and finished with a lemon caper butter.



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ALL DAY DINING



SALADE

PLAT PRINCIPAL

FRENCH CLUB BAGUETTE 410

Chicken, celery, red onion, and tomato, finished with dijonnaise on fresh sour dough baguette.

SHAVED HAM AND CHEESE BAGUETTE 460

House smoked honey ham, gruyere cheese and toasted to perfection.

SALAD SALARDAISE 420

Confit duck, shallots, bacon, sauteed potatoes and chimichurri vinaigrette.

CAESAR SALAD 420

Cold poached paprika chicken, bacon lardons, freshly shaved parmesan cheese, poached egg and garlic croutons.

NICOISE SALAD 290

A fresh mix of locally sourced green beans, tomato, potato, red onion, and olives, served with Gem lettuce, mustard vinaigrette and boiled egg.

RECOMMENDATION

CONFIT DUCK BAGUETTE 530

Onion and orange marmalade, pickled cucumbers, and rocket

SWEET POTATO AND SHALLOT QUICHE 220

Served with house salad.

PIZZA

PEPPERONI PIZZA 380

Mozzarella, pepperoni, homemade Napoli sauce, finished with oregano.

4 CHEESE AND TRUFFLE PIZZA 450

Mozzarella, gorgonzola, parmesan and burrata, finished with truffle oil.

SOUPE

FRENCH ONION SOUP 230

Rich and Simple, with the crusting on top you would expect. Made with onions and slow cooked beef stock, served with crusty bread.

LOBSTER BISQUE 340

A French classic, using local rock lobster from Hua Hin and finished with a grilled baguette.



DELECTABLE DESSERT

CITRUS TART 290

Cream Chantilly, local seasonal berries

CRÈME BRULÉE 220

Saffron poached pear, hazelnut cream.

CHOCOLATE MOUSSE 290

Wild berry compote and vanilla ice cream.

CHEF'S SELECTION OF ICE CREAMS 120

Served with your choice of condiments. Valnila, Chocolate, Strawberry

RECOMMENDATION

Du Matin au Soir

L'Art Sucré à Votre Portée