

# WELCOME

Dear Guest,

Welcome to Front Room.

Born in the northern province of Chiang Rai and spending most of her time foraging and harvesting in her parents backyard and helping her mom in the kitchen, Chef Fae has a true passion for local ingredients and recipes of her childhood.

Being the last 12 years based in Denmark, She gained experience in some of the world's finest restaurants.

Here at Front Room, Chef Fae takes inspiration from her passions and combines the new with the traditional, and the West with the Far East.

We use locally sourced Thai ingredients combined with Nordic cooking techniques such as curing, fermenting and smoking to create complex flavors that are innovative yet familiar to the Thai palate.

Enjoy your meal  
The Front Room Team

## SET MENU

### Velkommen

Danish Pancake Puffs  
Sunroot Crisp, Parsley  
Carrot Cured Duck  
Look like Shrimp  
Spiced Razor Clam

### Caramelized Milk Skin

Lemongrass Smoked Scallop, Chili-Herb Emulsion

### Salmon Trout\*

Applewood Smoked, Carrot, Orange Purée

### Seabass - Tuna

Beetroot, Black Rice Mayo, Fermented Thai Curry

### Grilled Winter Melon Soup

Egg-Soy milk Tofu, Coriander Oil, Herbs

### River Prawn

Cauliflower Two-Ways, Fermented Soybean Sauce

or

### Beef Short Rib

36-Hours Braised, Morning Glory, Herbed Soy Jus

### Refreshing\*

Sour Cream Ice Cream, Lemongrass, Thai Tea Crumbles

### Papaya - Passion Fruit

Terrine, Granitée, Dark Chocolate Sorbet, Jackfruit Seed Purée

### Sweet Bites

Selection of Petit Fours

**10 course 3,300    wine pairing 2,900    juice pairing 800**

**7 course 2,700    wine pairing 2,500    Juice pairing 600**

Dishes with (\*) are not included in the 7 course menu

Kindly notify us of your specific dietary requirements to ensure we are able to provide accurate information and advice on the ingredients and allergens in our dishes.

All prices are subject to prevailing government tax and service charge

## APPETIZER

**The Gold from Mushroom** 350

Enoki Mushrooms - Egg Yolk - Leek Powder - Yuzu Vinaigrette

**Blue of the Sea** 400

Crab, Celery Crudit , Celery, Yellow Curry

**White Rock** 450

Marinated Scallops, Chinese Radish, Smoked Rice Mayo

**Akami Tuna** 400

Soya Dressing, Bergamot, Herbs

## MAIN COURSE

**Red Sea** 750

Sea Bream, Corn, Corn Sauce

**The King of Beef** 1,450

Wagyu Striploin, Morel, Fum t

**Like a Sausage** 950

Quail, Chayote, Brown Butter Sauce

**Braised Pork from Chiang Rai** 900

Celery root, Pickled, Herbed Soy Jus

**Sukothai Duck** 950

Pearl Barley, Truffle, Mulberry Sauce

## DESSERT

**Caramelized Pineapple** 350

Pineapple Sorbet, White Chocolate

**Black Thai Rice Parfait** 380

Wheat Grass Granite

**Sweet Aubergine** 380

Eggplant, Mulberries

**Sweet Bites** 320

Selection of Petit Fours

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## THE WINE LIST

Designed to complement Chef Fae's  
Nordic – Thai cuisine.

The wines chosen have a true expression of their terroir giving you a taste of French, German, and Austrian regions just as the food gives you a taste of Nordic countries through Front Room's cooking techniques. We have chosen these particular regions as they cohesively blend with the food through aromatics, body, and taste. Along with accentuating the food we wanted to celebrate the independent winemakers, who share the philosophy of biodynamic, organic, and natural wines as we believe in purity and sustainability in Front Room and throughout the Waldorf Astoria Bangkok.

Enjoy the journey,

Yasmin Mansour  
Food & Beverage Manager - Sommelier

## COCKTAILS

### **Saparot Essence**

420

Chalong Bay Rum, Fermented Pineapple  
with Thai Basil, Lime

### **Guava Rosemary Martini**

380

Absolut Vodka, Mancino Blanco Vermouth,  
Guava - Rosemary Juice, Kaffir Lime

### **Dill Cucumber Cooler**

400

Iron Balls Gin, Dill - Cucumber Juice,  
Smoked Sea Salt

### **Bourbon Beetroot**

450

Michter's Bourbon, Dry Orange Curaçao,  
Beetroot Shrub, Chocolate Bitter

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## BY THE GLASS

### CHAMPAGNE & SPARKLING

150ml

<b>PIERRE GIMONET &amp; FILS, CUVÉE CUIS 1ER CRU, NV</b> Champagne, France	<b>1,100</b>
<b>DOMAINE PINON, COUVRAY BRUT, NV</b> Loire, France	<b>380</b>
<b>RAVENTOS, I BLANC DE LA FINCA EXTRA BRUT, 2014</b> Penedès, Spain	<b>510</b>

### WHITE WINE

<b>WEINGUT GRUBER ROSCHITZ, GRUNER VELTLINER, 2016</b> Kamtal, Austria	<b>420</b>
<b>NIKOLAIHOF, VOM STEIN FEDERSPIEL, RIESLING 2015</b> Wachau, Austria, Biodynamic	<b>640</b>
<b>CHURTON, SAUVIGNON BLANC, 2017</b> Marlborough, New Zealand	<b>500</b>
<b>PATRICK SULLIVAN, BLENDED GRAPES, 2017</b> Victoria, Australia, Organic	<b>750</b>

### RED WINE

<b>MONTEPELOSO A QUO (MONTEPULCIANO, CABERNET SAUVIGNON), 2015</b> Tuscany, Italy	<b>420</b>
<b>NEUDORE, TOM'S BLOCK, PINOT NOIR, 2016</b> Nelson, New Zealand, Organic	<b>530</b>
<b>PIEDRASASSI, SANTA BARBARA COUNTY, SYRAH, 2016</b> Lompoc, California, U.S.A	<b>600</b>
<b>CHATEAU DU CEDRE, LE CEDRE, MALBEC, 2014</b> South West France, Organic	<b>750</b>
<b>DOMAINE FAIVELEY, BOURGOGNE, PINOT NOIR, 2016</b> Burgundy, France	<b>700</b>

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## BY THE BOTTLE

### CHAMPAGNE & SPARKLING

<b>DOMAINE PINON, VOUVRAY BRUT, NV</b> Loire, France	<b>1,700</b>
<b>VALENTIN ZUSSLIN, CREMANT D'ALSACE BRUT ZERO, NV</b> Alsace, France	<b>2,500</b>
<b>PIERRE GIMONET &amp; FILS, CUVÉE CUIS 1ER CRU, NV</b> Champagne, France	<b>4,700</b>
<b>BILLECART-SALMON, BRUT RÉSERVE, NV</b> Champagne, France	<b>4,750</b>
<b>FRED LOIMER, NIEDERÖSTERREICH BRUT ROSÉ, NV</b> Kamptal, Austria, Biodynamic	<b>3,150</b>
<b>RAVENTÓS, I BLANC DE LA FINCA EXTRA BRUT, 2014</b> Penedès, Spain	<b>3,250</b>
<b>SCHLOSS VAUX, RHEINGAUER RIESLING SEKT BRUT, 2013</b> Rheingau, Germany	<b>3,450</b>

### ROSÉ WINE

<b>HERBERT ZILLINGER, SPRING BREAK, ZWEIGELT, 2014</b> Weinertel, Austria, Biodynamic	<b>2,100</b>
<b>MARKUS SCHNEIDER, SAIGNER, 2014</b> Pfalz, Germany, Sustainable	<b>2,200</b>

### ORANGE WINE

<b>ELISABETTA FORADORI, FONTANASANTA MANZONI BIANCO, 2014</b> Trentino, Italy, Biodynamic	<b>3,000</b>
<b>PRIMOSIC, RIBOLLA DI OSLAVIA, 2012</b> Friuli-Venezia Giulia, Italy	<b>4,300</b>
<b>TERROIR AL LIMIT, TERRA DE CUQUES, 2013</b> Priorat, Spain, Biodynamic	<b>4,250</b>

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# BY THE BOTTLE

## WHITE WINE

<b>CHURTON, SAUVIGNON BLANC, 2017</b> Marlborough, New Zealand	<b>2,350</b>
<b>NEUDORF, ROSIE'S BLOCK, CHARDONNAY, 2016</b> Nelson, New Zealand, Organic	<b>2,750</b>
<b>PATRICK SULLIVAN, BLENDED GRAPES, 2017</b> Victoria, Australia, Organic	<b>4,500</b>
<b>WEINGUT RÖSCHITZ GRUBER, GRÜNER VELTLINER, 2017</b> Kamptal, Austria	<b>1,900</b>
<b>CLAUS PREISINGER, KALKUNDKIESEL WEISS, INDICTIVE WHITE BLEND, 2016</b> Burgenland, Austria, Biodynamic	<b>2,100</b>
<b>WEINGUT EMMERICH KNOLL, FEDERSPIEL LOIBNER, RIESLING, 2016</b> Wachau, Austria	<b>2,800</b>
<b>NIKOLAIHOF, VOM STEIN FEDERSPIEL, RIESLING, 2015</b> Wachau, Austria, Biodynamic	<b>3,200</b>
<b>WEINGUT ZIEREISEN, WEISSBURGUNDER, PINOT BLANC, 2016</b> Baden, Germany, Sustainable	<b>2,150</b>
<b>JOSEF LEITZ, DRAGONSTONE, RIESLING, 2015</b> Mosel, Germany	<b>2,500</b>
<b>VAN VOLXEM, SAAR, RIESLING, 2015</b> Mosel, Germany	<b>3,200</b>
<b>EGON MÜLLER, SCHARZHOF, RIESLING, 2016</b> Mosel, Germany	<b>5,000</b>
<b>KUEN HOF PETER PIGER, VELTLINER, 2014</b> Alto Adige, Italy	<b>3,750</b>
<b>DONNHOF, RIESLING, TROCKEN, 2016</b> Nahe, Germany	<b>3,200</b>
<b>VALENTIN ZUSSLIN, BOLLENBERG, GEWÜRZTRAMINER, 2013</b> Alsace, France, Biodynamic	<b>2,600</b>
<b>DOMAINE ALBERT MANN, PINOT GRIS, 2015</b> Alsace, France, Organic	<b>2,900</b>
<b>DOMAINE TESTUT, VIEILLES VIGNES, CHABLIS, 2017</b> Burgundy, France	<b>2,600</b>
<b>DOMAINE ROBERT-DENOGENT, LA CROIX, CHADONNAY, 2015</b> Pouilly - Fuissé Burgundy, France	<b>3,500</b>
<b>JEAN PAUL &amp; BENOIT CHABLIS PREMIER CRU, 2017</b> Chablis, France	<b>4,000</b>
<b>ERIC MORGAT, LITUS, CHENIN BLANC, 2014</b> Loire, France, Organic	<b>4,700</b>

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## BY THE BOTTLE

### RED WINE

<b>CLAUS PREISINGER, KALKSTEIN, BLAUFRÄNKISCH, 2016</b> Burgenland, Austria, Biodynamic	<b>1,820</b>
<b>FRED LOIMER, ZWEIGELT, 2013</b> Kamtal, Austria	<b>2,500</b>
<b>TWO PADDOCKS, PICNIC, PINOT NOIR, 2017</b> Central Otago, New Zealand	<b>2,400</b>
<b>PIEDRASASSI, PS, SYRAH, 2016</b> Lompoc, California,U.S.A	<b>3,000</b>
<b>MONTEPELOSO A QUO (MONTEPULCIANO, CABERNET SAUVIGNON), 2015</b> Tuscany, Italy, Organic	<b>2,500</b>
<b>CASTELLO DI BOSSI, CHIANTI CLASSICO, 2015</b> Tuscany, Italy, Organic	<b>3,000</b>
<b>CORDERO DI MONTEZEMOLO, BARBERA D'ALBA, 2015</b> Piedmont, Italy, Organic	<b>3,200</b>
<b>ENDERLE &amp; MOLL, LIAISON, PINOT NOIR 2015</b> Baden, Germany, Natural	<b>3,500</b>
<b>MARKUS SCHNEIDER, HOLY MOLY, SYRAH, 2012</b> Pfalz, Germany, Sustainable	<b>4,500</b>
<b>KNIPSER, KIRSCHGARTEN, SPÄTBURGUNDER PINOT NOIR GG, 2013</b> Pfalz, Germany	<b>6,400</b>
<b>CHÂTEAU MASSEREAU, BORDEAUX SUPÉRIEUR, 2016</b> Bordeaux, France	<b>2,300</b>
<b>RICHARD ROTTIERS, MOULIN À VENT , GAMAY, 2016</b> Beaujolais, France, Organic	<b>2,400</b>
<b>JEAN FOILLARD, MORGON CLASSIQUE, GAMAY, 2016</b> Beaujolais, France, Organic	<b>3,200</b>
<b>DOMAINE FAIVELEY, BOURGOGNE, PINOT NOIR, 2016</b> Burgundy, France	<b>3,500</b>
<b>BÉNÉDICTE ET STÉPHANE TISSOT VIEILLES VIGNES, POULSARD, 2016</b> Jura, Franch, Biodynamic	<b>3,250</b>
<b>DOMAINE DU PAS DE L'ESCALETTE, LES CLAPAS, 2014</b> Languedoc-Roussillon, France, Organic	<b>2,500</b>
<b>CHATEAU DU CEDRE, LE CEDRE, MALBEC, 2014</b> South West France, Organic	<b>4,500</b>
<b>CHÂTEAU PONTET-CANET, 2012</b> Bordeaux, France, Organic	<b>13,750</b>

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## SPIRITS

### GIN

#### IRON BALLS

Thailand

380

#### BEEFEATER 24

Britain

390

#### HENDRICK'S

Scotland

480

### RUM

#### PLANTATION 3 STARS WHITE

Multi – Islands

280

#### DIPLOMATICO RESERVA EXCLUSIVA

Venezuela

380

### TEQUILA

#### OCHO BLANCO

Mexico

350

#### OCHO EXTRA ANEJO

Mexico

1,050

### VODKA

#### GREYGOOSE

France

380

#### ABSOLUTE ELYX

Sweden

400

## DIGESTIF

### COGNAC

#### MARTELL

Cordon Bleu

1,250

#### HINE

VSOP

600

### CALVADOS

#### PÈRE MAGLOIRE

Fine V.S.

320

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## WHISKY

### BOURBON

**MICHTER'S US\*1**  
Small Batch 450

### RYE

**MICHTER'S US\*1**  
Single Barrel 450

### SCOTCH BLENDED

#### COMPASS BOX

The Spice Tree 750

Hedonism 1,120

### SINGLE MALT

**ARDBERG**  
10 years 550

**TALISKER**  
10 years 660

**MACALLAN**  
12 years 720

**ARDBEG**  
Corryvreckan 950

### JAPANESE

**HIBIKI**  
Harmony 880

**WHITE OAK**  
Akashi 1,400

**YAMAZAKI**  
12 years 1,900

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