



Signature
BANGKOK





*Experience Floral Cuisine
at V Villas Phuket*

Floral cuisine maestro & former two Michelin-star Chef Thierry Drapeau,
Executive Chef of Signature Bangkok Restaurant, brings his theatrical,
modern French and floral cuisine to V Villas Phuket

Lunch 12:00 - 14:30 hrs

Dinner 18:00 - 21:00 hrs

Every Wednesday – Sunday (Closed on Monday – Tuesday)

15th September – 31st October 2021

RSVP 065 950 9742



- Rare Beautiful Approachable -



APERITIF CHAMPAGNE

Autreau de Champillon "Blanc de Blanc Grand Cru" NV
690

Deutz Rose "Classic Brut" NV
790

Aperitif Cocktail
280

Negroni

Gin – Sweet Vermouth – Campari

Fabiola

Brandy – Sweet Vermouth – Orange Liqueur

Autumn Spiced Tonic

Cinnamon Infused Vodka – Apple – Tonic

Pear Cobbler

Fino Sherry – Brandy – Pear – Cinnamon

Gin Jinx Sling

Gin – Cranberry – Mint – Ginger – Lime

All prices are subject to 10% service charge and 7% government tax



LE PETIT BOUQUET

Summer Black Truffle Discovery by Thierry Drapeau
2,200

La Tomate

Tomatoe variation - Avocado - Butterfly Pea

Florentine Egg From The Bocage

Summer Black Truffle – Spinach – Comté Cheese – Cosmos

"Laurent Daniel" A La Carotène

Carrot Juice – Yuzu Gel – Verbena Emulsion

Calamansi Freshness

Candy Tube – Almond Sorbet – Orange Lemon Marmalade – Targett Flower

Le Petit Wine Pairing

1,490

Black Summer Truffle (Add On)

Marvelously Paired With Each Dish
900

Klong Phai Farm Veal

Smoked Veal over Rice Hay – Blanquette-style Sauce – Broccoli & Cauliflower
780



All prices are subject to 10% service charge and 7% government tax



LE GRAND BOUQUET

Summer Black Truffle Discovery by Thierry Drapeau
3,200

Florentine Egg From The Bocage

Summer Black Truffle – Spinach – Comté Cheese – Cosmos

Andaman Lobster

Celery – Cucumber Pickle – Sweet Yellow Curry Cream – Begonia

"Laurent Daniel" A La Carotène

Carrot Juice – Yuzu Gel – Verbena Emulsion

Klong Phai Farm Veal

Smoked Veal over Rice Hay – Blanquette-style Sauce – Broccoli & Cauliflower

La Fraise Grand Suisse

Strawberry – Cream Cheese – Meringue – Rose

Calamansi Freshness

Candy Tube – Almond Sorbet – Orange Lemon Marmelade – Tagette Flower

Le Grand Wine Pairing

1,990

Black Summer Truffle (Add On)

Marvelously Paired With Each Dish

900

All prices are subject to 10% service charge and 7% government tax





ADD ON

Florentine Egg From The Bocage

Summer Black Truffle – Spinach – Comté Cheese – Cosmos
680

Andaman Lobster

Celery – Cucumber Pickle – Sweet Yellow Curry Cream – Begonia
710

“Laurent Daniel” A La Carotène

Carrot Juice – Yuzu Gel – Verbena Emulsion
620

Klong Phai Farm Veal

Smoked Veal over Rice Hayy – Blanquette-style Saucey
Broccoli & Cauliflower
780

La Fraise Grand Suisse

Strawberry – Cream Cheese – Meringue – Rose
240

Calamansi Freshness

Candy Tube – Almond Sorbet – Orange Lemon Marmalade – Targett Flower
240



All prices are subject to 10% service charge and 7% government tax



FRESH FROM THE OVEN

Take Away For 2 Persons

Brioche Bread

Plain | Tomato | Olives

100

Milk Bread

Thin and Rosemary

100

Fresh Yeast Bread

Plain Fresh Yeast Ball

100

Madeleine Cake or Financier

Orange zest | Vanilla | Almond

80

Macaron

Coconut | Chocolate

80

Marshmallow

Pistachio | Chocolate

80

Croissant

Plain

80

Pain Au Chocolat

Chocolate Bread

80

Grape Bread

Dry Grapes | Fresh Yeast

80



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www.signaturebangkok.com

