



BRASSERIE 9

Authentic French Cuisine





BRASSERIE 9

CASUAL DINING

Brasserie - Style Dishes in a Brasserie - Style Setting

With two spacious floors of restaurant and lounge areas, Brasserie 9 Authentic French Cuisine has a tempting range of options for both dining out and chilling out. For a classic meal served brasserie-style, pick from our generous menu of true French cuisine. Lovers of seafood have their own special zone, where they can take all the time they need over the super-fresh buffet. If you're a connoisseur – or just feeling like one! – enjoy the surprise fare, exclusively prepared nightly by one of our resident culinary virtuosos at Chefs' Table.

Our wine list features the best from the world's vineyards, and liquors of every kind can be enjoyed in The Brass bar. It's the ideal meeting place for drinks after work and special occasions. But whether you're celebrating or just ready to relax, Brasserie 9 has the food, drink and friendly staff you need. Welcome to downtown Bangkok's most stylish venue.



Meet our
Culinary
Maestro

**Hervé Frerard Chef De Cuisine,
Brasserie 9 Authentic French Cuisine**

His preference for home-grown ingredients fits neatly with Brasserie 9's commitment to local farmers, sustainability and authenticity. What's more, the wide variety of his past settings has prepared him perfectly for Brasserie 9.

Hervé Frerard

Chef De Cuisine
Brasserie 9 Authentic French Cuisine

OPENING HOURS | 11.30 - 00.00

SMALL BITES



Mediterranean Potato Croquettes

Parma Ham

180



Hamachi Tartare

*Green Apple, Japanese Radish,
Kalamansi & Sweet Potato*

280



Croque Monsieur

*Mornay Cream Sauce
& Comté Cheese*

180



Homemade Duck Rilette

*on French Baquette
with Homemade Pickles*


180

Signature

STARTERS



Gratinated French Onion Soup
Gratinated Gruyère Cheese Crouton
390



Frog Legs Meunière with Buttered Croûtons,
Garlic & Watercress Purée
540



Pâté en Croûte Richelieu with Quail,
Foie Gras & Green Pistachio
390

STARTERS



Pan Seared Hokkaido Scallops

*Leek Compote
and Black Winter Truffle*

790



Classic Caesar Salad

*Crispy Bacon
and Anchovy dressing*

340



Endive Salad with Potato & Smoked Haddock, Blue Cheese and Sour Cream

480



Crab Cake

*Fresh Blue Crab,
Fennel & Horseradish Cream*

490



Burrata Cheese

*Orange Gel, Organic Beef Tomato,
Chili & Basil Oil*

560

STARTERS

Cold Cuts Selection

Pickles & Sourdough Bread

690



Seared Duck Foie Gras

Parsnip Purée & Grape Reduction

950



Foie Gras Millefeuille

*Nori & Sake, Fig Jam
& Parisian Brioche*

930



Brasserie 9 Beef Tartare

*Grilled Sourdough Bread
& Homemade Fries*

790



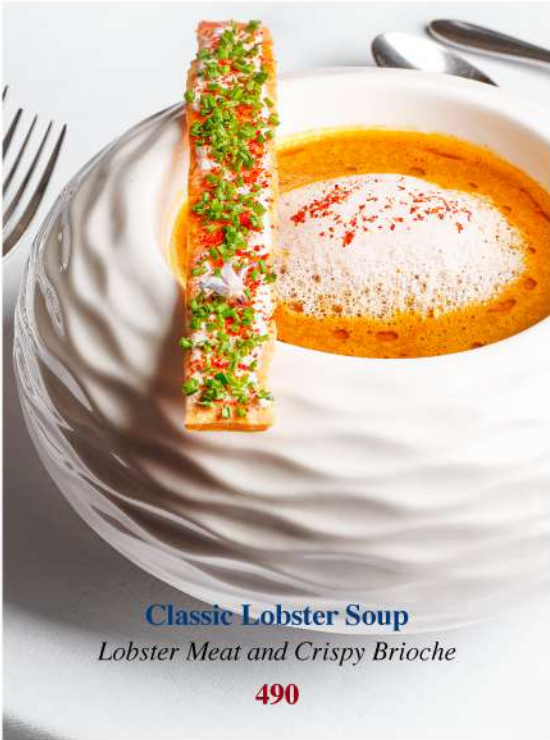
Six Burgundy Snails

Garlic - Herb Butter

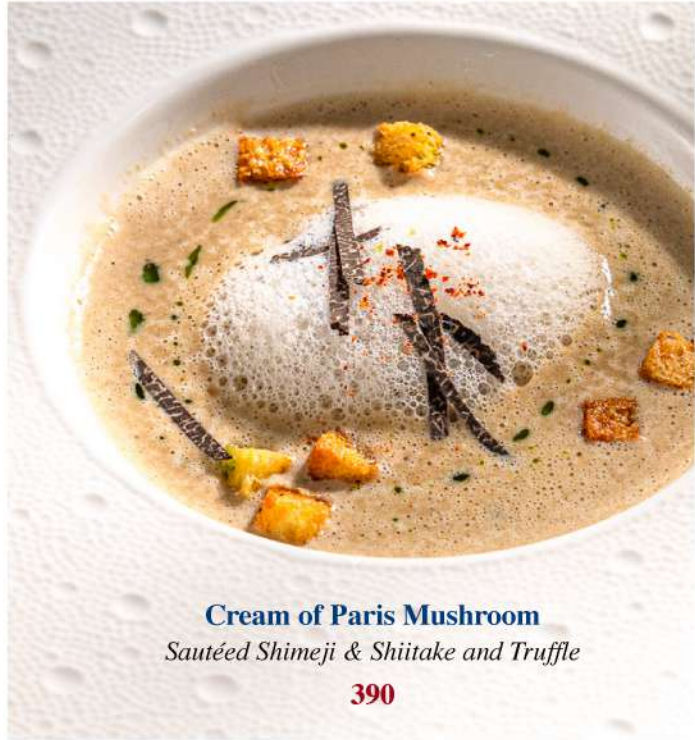
490



SOUPS



Classic Lobster Soup
Lobster Meat and Crispy Brioche
490



Cream of Paris Mushroom
Sautéed Shimeji & Shiitake and Truffle
390

OYSTERS & CAVIAR



Fine de Claire N°3 - 3 pcs / 6 pcs **490 / 920**
Gillardeau Oyster - 3 pcs / 6 pcs **730 / 1,390**



Oscietra Caviar
Maison Prunier
50 g
5,490



**Mixed Seafood
Rustichella Linguine**
Garlic Espelette Butter
690

**Carnaroli Risotto
with Baby Asparagus**
*Kale, Green Pea Emulsion
& Basil Oil*
490

**PASTA
&
RISOTTO**



**Slow - Cooked
Wagyu Beef Cheek Fettuccine**
Black Truffle Jus
590

MEAT



Slow - Cooked Australian Beef Cheek
Potato Mousseline & Red Wine Jus

860



Black Iberico Pork Chop
Colonnata Lardo & Pommery Mustard

950



Organic Chicken Cordon Bleu
Homemade Fries & Green Salad

490



Tasmanian Lamb Cutlets
*White Bean Purée,
Kalamata Olives & Herbs*

1,290

Signature DISHES

Duck Leg Confit

*Sarladaise Potatoes,
Lemon Thyme and Red Wine Jus*

790



Wood - Fired Spanish Octopus Leg

Bomba Rice & Saffron Chorizo Espuma

890



Australian Beef Tenderloin Rossini

*Stockyard Grain-Fed 200 Days,
Foie Gras & Truffle Madeira Sauce*

1,990



SEAFOOD



Vol-au-Vent
with Mixed Seafood
Nantua Sauce & Noilly
Prat Beurre Blanc
890



Australian Barramundi Fillet
Braised Fennel, Organic Baby Fennel
& Brown Butter Beurre Blanc
790



Tasmanian Salmon Fillet,
Texture of Cauliflower
& Carrot Emulsion Keffir Lime
890

STEAK



**Australian Wagyu Ribeye,
Stockyard Marble Score 4-5**
Potato Gratin & Red Wine Sauce
1,790

Tajima Wagyu Striploin MBS 6-7
*Original Café de Paris Butter
& Homemade Fries*
1,190



**Australian Tenderloin,
Stockyard Grain - Fed 200 Days**
*Potato Millefeuille
& Green Peppercorn Sauce*
1,390



Specialties TO SHARE

**Wild Dover Sole
from Normandy**
*Meunière Sauce,
Capers & Lemon*
3,400



**Tajima Wagyu
Striploin MBS 6-7
(500g)**

*Original Café de Paris Butter
& Homemade Fries*

3,400



Specialties

TO SHARE



**Wood - Fired Australian
Whole Rack of Lamb**

*Vegetable Casserole
and Lemon Thyme Jus*

3,900



Free - Range Bresse Chicken

*Potato, Bacon,
Onion & Thyme Jus*

1,800



SIDE DISHES

SIDE DISHES

Mixed Salad
with Vinaigrette
150

Provençal Vegetable
Ratatouille
150

Sautéed Baby Spinach
with Garlic & Olive Oil
150

Classic
French Fries
190

Bread Basket
80

Mashed Ratte Potatoes
with French Butter
150

Chiangmai
Vegetable Casserole
150

Potato Gratin
with Comté Cheese
220



SAUCES

Beurre Blanc 100
Béarnaise 100
Green Peppercorn 100
Morel Mushroom 150
Red Wine Jus 100
Chimichurri 100
Café de Paris Butter 100

DESSERTS



**Sicilian
Pistachio Cheesecake**
Cherry Sorbet
380



Rum Baba
*Zacapa Rum
& Vanilla Chantilly*
320

Original Chocolate Tart Fondant
Pistachio Ice Cream
320



Grand Marnier Soufflé
Vanilla Ice Cream
380



Signature DESSERTS

Crème Brûlée
*Madagascar Vanilla,
Orange Madeleine*
320



**Flambéed
Crêpes Suzette**
*Vanilla Ice Cream,
Grand Imperial Orange Liqueur*
590



Vanilla Millefeuille Mascarpone
White Chocolate Cream & Vanilla Madagascar
320

Classic Lemon Meringue Tart
320

