

DEAR GUESTS

There are places that leave an impression before one fully understands why. Le Normandie is one of them.

I first encountered this emblem of gastronomy several years ago, as a guest chef. The view, the light, the delicate breath of its history etched themselves deeply within me.

Within this space, French culinary heritage harmonizes with the vibrant energy of Thai culture.

Two traditions, two sensibilities — not merging but listening and responding in a graceful dialogue.

Through the menu I have envisioned, each plate becomes a point of encounter, a silent conversation. Ingredients whisper their stories, techniques are reborn, and emotion guides every gesture. This is the essence of my philosophy: Suffusion.

My heritage — forged over three generations of Michelin-starred chefs — deeply resonates with this gastronomic institution, itself built on decades of culinary excellence.

Le Normandie transcends the notion of restaurant; it is a sanctuary of transmission and renewal, a realm where tradition breathes and evolves ceaselessly.

Thank you for becoming part of this unfolding story.

I wish you a beautiful tasting experience.

Anne-Sophie Pic

À LA CARTE

STARTERS

Hokkaido Sea Urchin

Nikka whisky, kuromame cream
apple jelly, nasturtium coulis

2,000 BAHT

Chiang Mai Beetroot

purée, cooked in pine bud salt
blackcurrant, sea fennel gel, Madras curry mayonnaise

1,200 BAHT

Heirloom Carrot

Jasmine yoghurt, Madagascar pepper

1,000 BAHT

Les Berlingots ©ASP

floral pastas filled with smoked A.O.P camembert
chamomile, saffron, slightly sour tomatoes

1,800 BAHT

Tuna

geranium ice cream, seaweed and caper leaves

2,000 BAHT

Please advise of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

FROM THE SEA

Brittany Lobster

cooked on the shell over embers, sake lees
beurre blanc, rosemary pine carrot tarte
4,000 BAHT

Wild Sea Bass

Kaviari Osetra caviar, Champagne sauce
Jacques Pic's signature since 1971
7,500 BAHT

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FROM THE LAND

Australian Wagyu Beef Fillet

suffused with Thai black garlic and smoked vanilla
seasonal mushroom ravioles, pickled pine buds

3,500 BAHT

Aveyron Lamb

rack marinated with sakura and fig leave
Chinese mustard stuffed with rice, genmaicha, tonka

3,200 BAHT

French Venison

rack roasted and marinated in black garlic
seasonal mushroom ravioles, pickled pine buds

4,000 BAHT

CHEESE

Brie de Meaux

smoked vanilla, milk jam

450 BAHT

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DESSERT

Normandie Apple

poached with calvados and cider, cream cheese ice-cream
cinnamon leaves, crispy sobacha dome

900 BAHT

Forêt-Noire

light cream suffused with gin and vanilla from Madagascar
cherry sorbet, pink ginger peppercorn gel

900 BAHT

Chocolate Alveole

hojicha-cubeb tea, bitter Corsican honey

1,000 BAHT

White Lotus Millefeuille

vanilla and jasmine flower cloud-like cream
Thai ginger flower, rose petals tuiles

1,000 BAHT

Chocolate Soufflé

with caraway
matcha-tarragon ice-cream, salted pistachio

900 BAHT

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« Cuisiner pour ceux qu'on aime, la plus belle preuve d'amour. »

Anne-Sophie Pic

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.