



Turquoise

A 'la Carte Menu


Cuisine (from the French *cuisine*, "cooking; culinary art; kitchen"; ultimately from Latin *coquere*, "to cook") is a specific set of cooking traditions and practices, often associated with a specific culture. A cuisine is primarily influenced by the ingredients that are available locally or through trade.

The last century has produced enormous improvements in food production, preservation, storage and shipping. Today almost every locale in the world has access to not only its traditional cuisine, but also too many other world cuisines as well. New cuisines are constantly evolving, as certain aesthetics rise and fall in popularity among professional chefs and their clientele. Nevertheless, French cooking techniques have been a major influence on virtually all Western cuisines.

Our island inspired cuisine is a culmination of Chef Louis' adventures through the culinary world, we are sure you will enjoy the results of his journey that we are proud to present to you at Turquoise.


"There is no love more severe
than the love of food"
George Bernard Shaw

APPETIZERS AND SALAD

 Crayfish ravioli drizzled with a vermouth cream,
surrounded by sautéed cepe mushrooms
Baht Three Hundred and Ten

Snapper poached in olive-oil and sun-dried tomatoes, embedded in
sweet green peas and then drizzled with a veal/red wine reduction
Baht Three Hundred and Forty


Tomato risotto with brown butter vinaigrette,
balanced by a mini green herb salad
Baht Two Hundred and Fifty

 Australia hereford beef carpaccio brushed with white truffle oil
Baht Four Hundred and Sixty


Fresh oyster platter – 6 pieces
2 Kilpatrick, 2 Casino Royale, 2 as nature intended them to be
Baht Six Hundred and Ten

Sea Salt glazed asparagus sauced with a butter-parmigiano-reggiano combination
on a bed of white radish
Baht Three Hundred and Twenty

Deconstructed Greek salad of
marinated feta cheese, pesto and sun-dried tomatoes
Baht Three Hundred and Twenty

 Pumpkin slices sautéed in Szechwan peppercorns
finished with a sprinkle of sea salt, lying on a crisp green salad
Baht Two Hundred and Seventy

Oven-baked tian of vegetables with fresh thyme and
smoked chicken arriving on a bed of baby salad leaves
Baht Three Hundred

 Chef's Signature Dish


All prices are subject to ten percent service charge and applicable government tax
“ If you do not find your favorite item, please ask your host for the Chef..... “

SOUP

Sea crab consommé
with abalone ravioli and asparagus
Baht Three Hundred and Ten

Ricotta gnocchi immersed in a
truffle oil infused cream of potato and leek
Baht Three Hundred and Twenty

Fish soup with star anise aromas
Baht Three Hundred and Twenty

 Cream of broccoli cappuccino
with cepe mushrooms and juliennes of bacon
Baht Two Hundred and Fifty



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MAIN DISH



Phuket lobster poached in an aromatic vanilla-ginger bouillon
resting on juliennes of garden fresh vegetables
Baht One Thousand and Six Hundred – 500 gm per piece

Sautéed tiger prawns “Diavolo” on crisp vegetables
drizzled with a herb vinaigrette
Baht Six Hundred and Fifty

Lamb shank braised in its own juice, green pea risotto and
sautéed wild celery
Baht Eight Hundred and Ninety

Sea scallops prepared in brown butter, finished with sea salt,
topped by a green lettuce-butter sauce and a side of garden vegetables
Baht Six Hundred and Forty

Grilled fillet of salmon with rock salt
served with spinach, laced with pernod-vermouth cream
Baht Seven Hundred and Twenty



Chicken supreme with tiger prawns in a crustacean sauce
accompanied by a shrimp risotto
Baht Six Hundred and Thirty

Roasted duck breast with caramelized orange sauce,
braised lentils in cinnamon-butter, French beans and raisin-butter rice
Baht Five Hundred and Fifty



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FROM THE GRILLER

200 gram – Australian chilled hereford prime tenderloin
Baht One Thousand and one Hundred

200 gram – Australian chilled hereford prime strip loin
Baht One Thousand

200 gram – Australian chilled hereford prime rib eye
Baht One Thousand and One Hundred

* The above are served with a bay leaf green salad and your choice of pureed potato, baked potato, steak fries or crushed cilantro-potato


Selection of sauces: Red wine reduction, béarnaise, mushroom, black peppercorn, green peppercorn or a blue cream cheese



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DESSERT

 Pistachio and chocolate cake
Baht Two Hundred and Twenty

Lemon meringue tartlet
Baht Two Hundred

Raspberry sponge cake
Baht Two Hundred and Ten

Berries and white chocolate
Baht Two Hundred and Twenty

Chocolate mousse
Baht Two Hundred and Forty

Ice-cream
vanilla, chocolate, strawberry
macadamia nut, strawberry cheesecake,
mango sorbet, lemon sorbet
Baht One Hundred and Ten per scoop

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