RONG SUPPER CLUB

# RONG SUPPER CLUB
# CHINESE MENU

FRESH INGREDIENTS TIMELESS FLAVORS

## OPENING BITES

**RONG TARTARE**
Raw Australian Wagyu M9+ tartare,
cured egg yolk, crispy rice cracker
1,100 THB

**CHILLED "SICHUAN" CELTUCE**
Celtuce (Wosun), Sichuan pepper oil, goji berries
350 THB

**RUBY FOIE GRAS TERRINE**
Foie gras terrine, red wine, sake, mixed berry gelée
850 THB

**AROMATIC POACHED CHICKEN IN SICHUAN CHILLI ESSENCE**
Organic free-range chicken, Sichuan chilli oil,
green peppercorns, roasted peanuts
320 THB

## RICE & NOODLES

**TRUFFLE SEAFOOD FRIED RICE**
Scallop, prawns, truffle paste, egg
950 THB

**CHARRED WAGYU FRIED RICE WITH ROASTED BONE MARROW**
Chargrilled Australian Wagyu ribeye, roasted bone marrow,
Doubanjiang sauce, spring onion
1,800 THB

**YIBIN-STYLE DRY NOODLES**
Handcrafted noodles, Sichuan chilli oil, preserved vegetables,
peanuts, spring onion, sesame seeds
450 THB

## GARDEN

**POACHED BROCCOLINI**
Poached broccolini, premium light soy sauce
450 THB

**BABY BOK CHOY WITH MUSHROOM ESSENCE**
Baby bok choy, Shiitake mushrooms, slow-braised mushroom sauce
450 THB

**STUFFED CABBAGE ROLL WITH SAVOURY REDUCTION**
Cabbage leaves, wild mushrooms, Sichuan chilli oil reduction
450 THB

## SOUP

**SEAFOOD HOT AND SOUR SOUP WITH AGED VINEGAR**
Prawns, scallops, aged vinegar, bamboo shoots, chilli oil
450 THB

**DOUBLE-BOILED SEA WHELK & CONPOY CONSOMME**
Sea whelk, dried scallops (conpoy), slow-extracted clear
broth, goji berries
650 THB

**DOUBLE-BOILED FISH MAW & MOREL CONSOMME**
Fish maw, morel mushrooms, slow-extracted clear broth
850 THB

## CHEF'S SELECTION

**DIM SUM PLATTER**
Chef's selection of signature steamed and fried dim sum
1,500 THB

**CRISPY SHRIMP RICE ROLLS**
Crispy shrimp, steamed rice roll
380 THB

## LIVE SELECTION

**MARBLED SAND GOBY**
Freshwater sand goby
350 THB per 100 g

**DRAGON TIGER GROUPER**
Fresh marine grouper
350 THB per 100 g

**LOBSTER**
Wild-caught Atlantic Lobster
(1,000 - 1,200 g)
650 THB per 100 g

**ALASKAN KING CRAB**
Wild North Pacific king crab
800 THB per 100 g

## SELECT YOUR PREPARATION

* Steamed with premium light soy
* Braised with glutinous rice cakes
* Typhoon Shelter style
* Huang Gong chilli sauce

## FIRE & ROAST

**CHAR SIU IN AGED HONEY GLAZE**
Kurobuta pork belly, aged honey glaze, macadamia
650 THB

**CRISPY ROASTED CHICKEN**
Crispy roasted chicken, aromatic garlic, aged soy glaze
Half 800 THB | Whole 1,200 THB

## MAIN SELECTIONS

**STEAMED CRAB EGG CUSTARD WITH JUMBO CRAB**
Silken steamed egg custard, jumbo crab meat, crab roe, caviar
900 THB

**TYPHOON SHELTER-STYLE MANTIS SHRIMP**
Crispy mantis shrimp, garlic, chilli, Typhoon Shelter spices
1,200 THB

**CHICKEN WINGS WITH GARLIC CHILLI CRISP**
Crispy chicken wings, garlic, Sichuan dried
chillies and aromatic spices
800 THB

**GROUPER IN PICKLED MUSTARD SOUP**
Grouper, pickled mustard broth, Sichuan pepper
350 THB per 100 g

**BRAISED SHORT RIB MAPO TOFU**
Slow-braised beef short rib, silken tofu,
Doubanjiang, Sichuan pepper
2,500 THB

**STEAMED POMFRET FILLET WITH**
**MINCED PORK BELLY IN AGED PLUM SAUCE**
Steamed pomfret fillet, minced pork belly,
aged plum sauce, Iberico ham
850 THB

**GOLDEN FRIED GROUPER,**
**WITH CHOPPED SALTED CHILLIES**
Crisp-skinned grouper, salted chillies, garlic
1,750 THB

**WOK-FRIED BLACK PEPPER SHORT RIBS**
Short ribs, black pepper sauce, onion,
bell peppers, garlic
1,100 THB

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# ITALIAN MENU

FRESH INGREDIENTS TIMELESS FLAVORS

## OPENING BITES

**WAGYU BEEF TARTARE & TRUFFLE CAVIAR**
Finely diced Wagyu, toasted sourdough, truffle caviar
650 THB

**AVOCADO & TOMATO (V)**
Avocado, lightly seasoned vine-ripened tomatoes
380 THB

**GRILLED MORTADELLA SKEWER**
Truffle Mortadella, sourdough, truffle mayonnaise
350 THB

## STARTERS

**ITALIAN COLD CUTS**
Culatello Prosciutto, truffle mortadella, Finocchiona salami,
coppa, marinated vegetables, served with bread
850 THB

**MAZARA RED PRAWNS & AVOCADO TARTARE**
Mazara red prawns, avocado mousse,
heirloom tomatoes, lime, crispy filo pastry
700 THB

**BURRATA CHEESE MILLE-FEUILLE**
Crispy carasau, burrata, heirloom tomatoes,
pesto, basil pearls
600 THB

**NEVER FROZEN BURRATA**
Fresh imported burrata, heirloom tomatoes,
plum gelée, spicy cashews, Sichuan lemon dressing
600 THB

**SICHUAN PEPPERCORN ROASTED AUBERGINE**
Sichuan peppercorn roasted aubergine,
crispy carasau, crème fraîche, herbs
400 THB

## CONSUL CAVIAR SET

**CAVIAR SET (30 g TIN)**
(Caviar House & Prunier)
3,500 THB

## PASTA & RISOTTO

**MEZZE MANICHE WITH TRUFFLE (V)**
Mezze maniche pasta, fresh truffle, truffle sauce
1,000 THB

**RIGATONI BOLOGNESE**
Rigatoni pasta, slow-cooked beef ragù, tomato sauce
900 THB

**SPAGHETTI WITH GRILLED OCTOPUS**
Spaghetti, grilled octopus, pancetta, Parmesan, tomato sauce
900 THB

**SEAFOOD RISOTTO**
Carnaroli risotto, Hamachi, scallops, squid, caviar, lobster bisque
1,200 THB

## SIGNATURE PASTA

**LIVE MAINE LOBSTER SPAGHETTI**
Live Maine lobster, spaghetti, tomatoes,
ginger, garlic, lobster bisque
650 THB per 100g (1,000 - 1,200 g)

**PENNE WITH PESTO & MAZARA RED PRAWNS**
Penne pasta, pesto, fresh imported burrata,
raw Mazara red prawns, pistachios
1,200 THB

**CHILLI KING PRAWN SPAGHETTI**
King tiger prawns, spaghetti, chilli, tomatoes,
ginger, garlic, lobster bisque
950 THB

**MAPO LASAGNA**
Grain-fed minced beef, ricotta, Parmesan, mozzarella,
silken tofu, Sichuan pepper, Doubanjiang
800 THB

## SECONDI

**MILANESE TUNA**
Crispy tuna cutlet, rocket, cherry tomatoes,
lemon, Parmesan, pesto mayonnaise
800 THB

**OCTOPUS ALL'ARRABBIATA**
Grilled octopus, spicy tomato and paprika sauce,
potatoes, black ink sauce
1,200 THB

**WAGYU TENDERLOIN WITH MUSHROOM & TRUFFLE**
Grilled Australian Wagyu tenderloin,
champignon mushrooms, truffle sauce
2,800 THB

**FRESH TRUFFLE**
Shaved to order
500 THB per 5 g

## MAIN

**GRILLED GROUPER FILLET**
Marinated tiger grouper fillet, Anchovy, caper, Ikura roe, butter sauce
1,500 THB

**GRILLED WHOLE SEA BASS**
Marinated whole sea bass, garlic and herbs
1,200 THB

**AUSTRALIAN WAGYU TOMAHAWK MB 4/5**
Served with grilled broccolini or baby carrots, and
your choice of beef jus or Béarnaise sauce.
6,500 THB per 1,200 g

**AUSTRALIAN WAGYU RIBEYE MB 8/9**
Served with grilled broccolini or baby carrots, and
your choice of beef jus or Béarnaise sauce.
3,800 THB per 300 g

## DESSERT

**THAI-RAMISU**
Ladyfingers, coconut milk, mascarpone egg yolk cream,
toasted coconut flakes, mango
350 THB

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RONG SUPPER CLUB

# RONG SUPPER CLUB
# 意大利菜单

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## 开胃前菜

**松露鱼子酱和牛塔塔**
和牛细丁、烤酸种面包、松露鱼子酱
650 THB

**牛油果番茄沙拉（素食）**
牛油果、轻调味、藤熟番茄
380 THB

**烤意式摩泰台拉香肠串**
松露摩泰台拉香肠、酸种面包、松露蛋黄酱
350 THB

## 头盘

**意式冷切拼盘**
库拉托罗风干火腿、松露摩泰台拉香肠、茴香萨拉米、意式颈肉风干火腿、 腌渍杂蔬、配面包
850 THB

**马扎拉红虾牛油果塔塔**
马扎拉红虾，牛油果慕斯，传家番茄，青柠，酥脆薄酥皮
700 THB

**布拉塔芝士千层酥**
酥脆卡拉苏薄饼，布拉塔芝士，传家番茄，青酱，脆菲洛酥皮
600 THB

**鲜制布拉塔芝士**
新鲜进口布拉塔芝士、传家番茄、梅子啫喱、香辣腰果、川味柠檬酱汁
600 THB

**川椒烤茄子**
川椒烤茄子、酥脆卡拉苏薄饼、法式酸奶油、香草
400 THB

## 鱼子酱套装

**鱼子酱套装（30克罐装）**
鱼子酱坊 & 普吕尼耶鱼子酱
3,500 THB

## 意面与烩饭

**松露美兹马尼奇意面（素食）**
美兹马尼奇意面、鲜松露、松露酱汁
1,000 THB

**肉酱粗管意面**
粗管面、慢炖牛肉酱，番茄酱
900 THB

**炙烤章鱼意面**
意大利面、烤章鱼、意式未烟熏五花肉、帕玛森芝士、番茄酱
900 THB

**海鲜烩饭**
卡纳罗利米烩饭、黄尾鰤鱼、带子、鱿鱼、鱼子酱、龙虾浓汤
1,200 THB

## 招牌意面

**缅因活龙虾意面**
缅因活龙虾、意大利面、番茄、姜、蒜、龙虾浓汤
650 THB per 100g (1,000 - 1,200 g)

**青酱马扎拉红虾通心粉**
通心粉、青酱、新鲜进口布拉塔芝士、生马扎拉红虾、开心果
1,200 THB

**香辣大虾意面**
虎虾、意大利面、辣椒、番茄、姜、蒜、龙虾浓汤
950 THB

**麻婆千层面**
谷饲牛肉末、里科塔芝士、帕玛森芝士、马苏里拉芝士、嫩豆腐、川椒、豆瓣酱
800 THB

## 第二道菜

**米兰式香煎金枪鱼**
脆煎金枪鱼排、芝麻菜，圣女果，柠檬，帕玛森芝士，青酱蛋黄酱
800 THB

**意式番茄香辣酱汁烤章鱼**
烤章鱼、香辣番茄甜椒酱汁、土豆、墨鱼汁酱
1,200 THB

**和牛菲力配菌菇黑松露**
烤澳洲和牛菲力，蘑菇，黑松露酱汁
2,800 THB

**鲜松露**
现点现刨
500 THB per 5 g

## 主菜

**烤石斑鱼柳**
腌渍老虎斑鱼柳、银鱼柳、酸豆，鲑鱼籽，黄油酱
1,500 THB

**炙烤整条海鲈鱼**
腌制原条鲈鱼、蒜和混合香草
1,200 THB

**澳洲和牛战斧牛排 MB 4/5**
炙烤西兰苔或迷你胡萝卜，可选牛肉原汁或贝尔纳酱汁
6,500 THB per 1,200 g

**澳洲和牛肋眼 MB 8/9**
炙烤西兰苔或迷你胡萝卜，可选牛肉原汁或贝尔纳酱汁
3,800 THB per 300 g

## 甜品

**泰式提拉米苏**
手指饼干、椰奶、马斯卡彭蛋黄奶油、烤椰片、芒果
350 THB

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# RONG SUPPER CLUB
# 中餐菜单

FRESH INGREDIENTS TIMELESS FLAVORS

## 开胃前菜

**RONG 和牛鞑靼**
澳洲M9+和牛鞑靼、腌渍蛋黄、香脆米饼
1,100 THB

**川味冰镇莴笋**
莴笋、四川花椒油、枸杞
350 THB

**红宝石鹅肝冻**
鹅肝冻、红酒、清酒、混合莓果凝胶
850 THB

**川味口水鸡**
有机走地鸡、四川红油、青花椒、烤花生
320 THB

## 饭面

**松露海鲜炒饭**
带子，虾仁，松露酱，鸡蛋
950 THB

**炭烤和牛配烤骨髓炒饭**
炭烤澳洲和牛肋眼、烤牛骨髓、豆瓣酱、葱花
1,800 THB

**宜宾燃面**
手工面、四川红油、宜宾芽菜、花生、葱花、芝麻
450 THB

## 蔬菜

**白灼西兰苔**
白灼西兰苔，特级生抽
450 THB

**菌香嫩小白菜**
小白菜，香菇，慢炖菌汁
450 THB

**野菌卷心菜卷配咸香浓汁**
卷心菜叶，野生菌菇，四川辣椒油浓缩酱汁
450 THB

## 汤

**陈醋海鲜酸辣汤**
虾仁，带子，陈醋，笋丝，辣椒油
450 THB

**响螺瑶柱炖汤**
响螺，瑶柱（干贝），慢炖清汤，枸杞
650 THB

**花胶羊肚菌炖汤**
花胶（鱼肚），羊肚菌，慢炖清汤
850 THB

## 主厨精选

**主厨精选点心拼盘**
主厨精选招牌蒸点及炸点
1,500 THB

**脆皮鲜虾肠粉**
脆皮鲜虾、蒸肠粉
380 THB

## 即选活鲜

**笋壳鱼**
淡水笋壳鱼
350 THB per 100 g

**龙虾**
野生大西洋龙虾
（1,000-1,200克）
650 THB per 100 g

**龙虎斑**
新鲜海水石斑鱼
350 THB per 100 g

**阿拉斯加帝王蟹**
野生北太平洋帝王蟹
800 THB per 100 g

## 选择烹饪方式

* 特级生抽清蒸
* 年糕焖煮
* 避风塘炒
* 黄贡椒酱

## 烧腊

**陈年蜜汁叉烧**
黑豚五花肉，陈年蜂蜜釉，夏威夷果
650 THB

**脆皮烧鸡**
香脆烧鸡，香蒜，陈年豉油釉
Half 800 THB | Whole 1,200 THB

## 主菜

**蟹黄蟹肉蒸水蛋**
丝滑蒸蛋，大蟹肉，蟹黄，鱼子酱
900 THB

**避风塘濑尿虾**
香脆濑尿虾、蒜蓉、辣椒、避风塘香料
1,200 THB

**蒜香辣椒脆鸡翅**
香脆鸡翅，蒜蓉，四川干辣椒及香料
800 THB

**酸菜石斑鱼汤**
石斑鱼，酸芥菜汤，四川花椒
350 THB per 100 g

**牛小排麻婆豆腐**
慢炖牛小排，嫩豆腐，豆瓣酱，四川花椒
2,500 THB

**陈年梅酱肉碎蒸鲳鱼柳**
蒸鲳鱼柳，五花肉碎，陈年话梅酱，伊比利亚火腿
850 THB

**金黄脆炸石斑鱼配剁椒**
香脆石斑鱼，剁椒，蒜蓉
1,750 THB

**黑椒炒牛仔骨**
牛仔骨，黑椒酱，洋葱，甜椒，蒜蓉
1,100 THB

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