



## THE 51 DINNER SET MENU

To share for 2 persons

### SPECIAL SET - 1,480

"Yum Salmon" - Spicy Thai style sashimi salmon salad  
Eggplant Parmigiana  
Spaghetti "Tom Yum Goong"  
Grilled Wagyu striploin with "Jim Jeaw" sauce (200gr)  
Chocolate mousse

### THE 51 HEALTHY SET - 980

Avocado & Beetroot tartare - egg, tomato, pumpkin seed and sour cream  
Tomato soup or Truffle foam mushroom soup  
Whole wheat pasta with tomato sauce and Italian basil  
The 51 signature half roasted chicken - roasted potatoes and red wine juice  
Crispy salmon with lemon sauce - quinoa and Mediterranean vegetables  
Passion fruit panna cotta - fresh passion fruit with coconut milk

### FRENCH GOURMET SET - 1,450

Truffle Brie cheese  
Classic French onion soup  
Niçoise salad - seared fresh tuna salad with quail egg, black olive & Dijon mustard dressing  
Duck confit with sautéed potatoes  
Rack of lamb with ratatouille and Bordeaux sauce  
Crème Brûlée

### MEDITERRANEAN GOURMET SET - 1,250

Hummus with Pita Breads  
Greek salad  
Prawn butter cassalette with chili  
Albondigas - Spanish meatballs with tomato sauce  
Mediterranean style baked whole sea bass - Olives, capsicums, lemon, fresh thyme, capers & butter rice  
Passion fruit panna cotta

Prices are subject to 10% service charge and 7% government tax



## COLD CUTS & CHEESE BOARDS

Brie, Goat Cheese, Manchego, Comté, Roquefort,  
Reblochon, Saint Nectaire, Tomme de Savoie

Rosette Salami, Spanish Chorizo, Parma Ham,  
Ventricina Calabrese Salami, Coppa Ham, Paris Ham  
Mortadella, Bresaola Dried Beef

3 pcs 420.- or 5 pcs 680.-

**The 51's Signature** Black Truffle Brie Cheese (100gr) 420.-  
Iberico Bellota Ham 48 Months (50gr) 520.-



## SALADS

**The 51's Signature** Seared Tuna & Parma Ham Salad 420.-

Quinoa Salad 🌿 320.-

Beetroot Salad 🌿 320.-

Greek Salad 🌿 320.-

Caprese Salad 🌿 360.-

Farmer's Chicken Caesar Salad 320.-

Warm Striploin Beef Thai Spicy Salad 420.-

Salmon Avocado Salad 420.-

Octopus Carpaccio with Rocket Salad 420.-

Yum Salmon - Spicy Thai Sashimi Salmon salad 420.-



## SOUPS

Wild Mushroom Soup - Truffle Foam 🌿 280.-

Roasted Organic Tomato Soup 🌿 280.-

Classic French Onion Soup 🌿 320.-

Lobster Bisque 480.-

Prices are subject to 10% service charge and 7% government tax



## SHARING DISHES

Hummus Sautéed Mushroom 🌿  
Grilled Baby Green Peppers 🌿  
Eggplant Parmiggiana 🌿  
Buffalo Chicken Wings  
Fried Calamari Rings  
Parma Ham Croquettes  
Pinza Romana Margharita 🌿  
220.- each

Spanish Mussels "Marinière" or Spicy "Piquante"  
Seared Scallops with Bacon  
Prawn Cassolette  
Chorizo a la Plancha  
Springrolls Cheese & Spinach 🌿  
Patatas Bravas with Spicy Tomato Sauce 🌿  
Pinza Romana Diavola  
260.- each

Fresh or Baked French Oysters No.3 3pcs  
French Oysters No.4 6 pcs  
Baked Fresh Clams Cassolette  
Salmon & Tuna Tartare  
Truffle Beef Carpaccio & Parmesan  
Spaghetti "Tom Yum Goong"  
Pinza Romana Quattro Formaggi  
290.- each



## DESSERTS

Crème Brulée 220.-  
Chocolate Lava Cake 280.-  
Tiramisu 280.-  
Raspberry Mousse 220.-  
Passion Fruit Panna Cotta 220.-

Tart of the Day 180.-  
Ice Cream « La Vanille » 90.-/scoop  
Cookies & Cream, Fresh Vanilla Bean,  
Salted Caramel, Dark Belgium Chocolate,  
Young Coconut Sorbet



## FROM THE GRILL & OVEN

### BEEF

The 51's Signature Wagyu Beef Burger 420.-

Tenderloin Black Angus (250 gr) 990.-

Australian Black Angus Beef, 150 days grain fed

Tenderloin Rossini (250 gr) 1,290.-

with Duck Foie Gras (50gr)

Australian Black Angus Beef, 150 days grain fed

Ribeye Black Angus (300gr) 1,180.-

Australian Black Angus Beef, 270 days grain fed

Striploin Wagyu Angus (300gr) 1,280.-

Australian Wagyu Beef, marbling score 5/6

Côte de Boeuf Prime Rib (1.2kg) 1,790.-

Thai-French Charolais

Porter House T-Bone Wagyu (1.2 kg) 3,480.-

Australian Wagyu Beef, marbling score 5/6

### MEATS & POULTRY

Roasted Farmer's Chicken

Half 320.- / Whole 580.-

Duck Confit 480.-

Mixed Merguez & Chipolata Sausages 480.-

Beef (150gr) and Pork (150gr) served with french fries

BBQ Pork Spare Ribs 520.-

Slow Roast with Homemade BBQ Sauce

Kurobuta Porkchop 420.-

Rack of Lamb 780.-

Prices are subject to 10% service charge and 7% government tax



## FROM THE GRILL & OVEN

### FISHES & SEAFOOD

Grilled Scallops 480.-  
*Garlic Butter & Herbes Crushed*

Grilled River Prawn 580.-  
*by piece*

Grilled Calamari Squid 480.-  
*300/400grs*

Baked Whole Seabass 490.-  
*Whole Fish 800gr*

Scottish Salmon Fillet 690.-

Dover Sole Meunière 1,780.-  
*Whole Fish 800gr*

### SIDE DISHES

Sautéed Mushrooms 120.-

Gratinated Spinach 150.-

Grilled Vegetable 150.-

Grilled Asparagus Manchego Cheese 180.-

French Fries Truffle/Parmesan 120.-

Mashed Potato Purée 120.-

Baked Potato with Bacon 120.-

Pilaf Butter Rice 120.-

### SAUCES

Garlic & Herb Butter

French Mustard Sauce

Blue Cheese

Béarnaise

Black Pepper

Wild Mushroom

Red Wine

Nam Jim Jaew

White Wine Cream Sauce

Lemon Butter Sauce

Thai Sea Food Sauce

Prices are subject to 10% service charge and 7% government tax



## FRENCH RED WINES

### BORDEAUX

#### **CHATEAU LE LUC RÉGULA 2017**

BORDEAUX SUPÉRIEUR MERLOT 70% CABERNET SAUVIGNON 25%,  
PETIT VERDOT 5% 760 net / 1,180++

#### **CHÂTEAU BALAURIN GRAVES RÉCOLTANT 2017**

MERLOT 80%, CABERNET SAUVIGNON 20% 690 net / 990++

#### **HAUT MÉDOC BORDEAUX PRIVATE SELECTION 2015**

CABERNET SAUVIGNON 60% MERLOT 30% PETIT VERDOT 10% 995 net / 1,480++

#### **HAUT MÉDOC CHÂTEAU CITRAN 2017**

CRU BOURGEOIS

CABERNET SAUVIGNON 60%, MERLOT 40% 1,490 net / 1,890++

#### **MARGAUX CANTENAC BROWN 2015**

3 EME GRAND CRU CLASSÉ

CABERNET SAUVIGNON 65%, MERLOT 30%, CABERNET FRANC 5% 3,960 net / 4,400++

#### **PESSAC LEOGNAN L'ESPRIT DE CHEVALIER 2016**

CABERNET SAUVIGNON 63%, MERLOT 30%, PETIT VERDOT 5% 1,960 net / 2,400++

#### **PESSAC LEOGNAN CHÂTEAU CARBONNIEUX 2014**

CRU CLASSÉ DE GRAVES

CABERNET SAUVIGNON 60%, MERLOT 30%, PETIT VERDOT 2,390 net / 2,850++

#### **POMEROL LE BENJAMIN DE BEAUREGARD 2016**

MERLOT 60%, CABERNET FRANC 40% 1,860 net / 2,260++

#### **SAINT EMILION GRAND CRU LAROSE CARDINALE 2018**

MERLOT, CABERNET SAUVIGNON, CABERNET FRANC 1,160 net / 1,530++

#### **SAINT EMILION GRAND CRU CLOS LA GAFFELIERE 2017**

MERLOT, CABERNET FRANC 2,430 net / 2,900++



## FRENCH RED WINES

### BORDEAUX

#### SAINT ESTEPHE CHÂTEAU LAVILLOTTE 2013

CRU BOURGEOIS

CABERNET SAUVIGNON 72%, MERLOT 25%, PETIT VERDOT 3% 1,060 net / 1,460++

#### SAINT JULIEN CHÂTEAU DU GLANA 2015

CABERNET SAUVIGNON 65%, MERLOT 35% 1,870 net / 2,450++

#### SAINT JULIEN LES FIEFS DE LAGRANGE 2016

2 EME VIN DU CHÂTEAU LAGRANGE

CABERNET SAUVIGNON 55%, MERLOT 41%, PETIT VERDOT 4% 2,080 net / 2680++

### BOURGOGNE (BURGUNDY)

#### BOURGOGNE CLOSERIE DES ALISIERS 2019

GOLD MEDAL PARIS

PINOT NOIR 850 net / 1,180++

#### MERCUREY BUISSONIER BUXY 2018

PINOT NOIR 1,050 net / 1,450++

#### POMMARD DOMAINE DE LA ROCHE AIGUE RÉCOLTANT 2016

PINOT NOIR 2,080 net / 2,700++

### RHÔNE

#### CÔTES DU RHÔNE VILLAGE CROIX ST MAURICE 2017

DOMAINE BASTIDON VIEILLES VIGNES RÉCOLTANT

MÉDAILLE D'OR AVIGNON 2018

GRENACHE NOIR 650 net / 950++



## FRENCH RED WINES

### LANGUEDOC

#### **CORBIÈRES CHÂTEAU CAMBRIEL VIEILLES VIGNES 2016**

RÉCOLTANT MÉDAILLE D'OR MACON 2017

CARIGNAN 30%, GRENACHE 30%, SYRAH 30%, MOURVÈDRE 10% 590 net / 890++

#### **FAUGERES DOMAINE JEANTELS 2019**

VIEILLES VIGNES ÉLEVÉ EN FÛTS DE CHÊNE

MÉDAILLE D'OR 2019 GILBERT ET GAILLARD

GRENACHE 45%, SYRAH 45%, MOURVÈDRE 10% 830 net / 1,200++

#### **CABARDES DOMAINE DE CAZABAN 2018**

LES PETITES RANGÉES RÉCOLTANT

BIOLOGICAL WINE

MERLOT 60%, SYRAH 40% 960 net / 1,290++

#### **COTEAUX DU LANGUEDOC LA CLAPE 2017**

CHÂTEAU RICARDELLE VIGNE LACROIX

GRENACHE NOIR, SYRAH, MOURVÈDRE 1,060 net / 1,440++

## FRENCH WHITE WINES

### ALSACE

#### **ALSACE GEWURZTRAMINER KLEINBUHR 2018**

GOLD MEDAL 2019 840 net / 1,180++

### BORDEAUX

#### **CHÂTEAU LA COMMANDERIE DU BARDELET 2017**

RÉCOLTANT MÉDAILLE D'OR PARIS 2018

SAUVIGNON BLANC, MUSCADELLE, SÉMILLON 600 net / 960++

#### **SAUTERNES LE 2 EME DE ROMER DU HAYOT 2014**

SAUVIGNON BLANC, MUSCADELLE, SÉMILLON 1,060 net / 1,460++





## FRENCH WHITE WINES

### BOURGOGNE (BURGUNDY)

**DOUDET NAUDIN 2018**  
CHARDONNAY 680 net / 980++

**PETIT CHABLIS CLOSERIE DES ALISIERS 2018**  
CHARDONNAY - GOLD MEDAL GAILLARD 2019 990 net / 1,340++

**CHABLIS PREMIER CRU FOURNEAUX BARAT 2017**  
CHARDONNAY - VIEILLES VIGNES 1,590 net / 1,990++

**MEURSAULT LES CLOUS DOMAINE DE LA ROCHE AIGUE 2017**  
CHARDONNAY - RÉCOLTANT 2,190 net / 2,600++

**PULIGNY MONTRACHET DOMAINE JOLY 2017**  
CHARDONNAY - VIEILLES VIGNES 2,420 net / 2,960++

### RHÔNE

**CONDRIEU TERRASSE DU PALAT 2018**  
VIOGNIER - FRANÇOIS VILLARD 2,460 net / 2,960++

### LOIRE

**SANCERRE DOMAINE DE LA GARENNE 2018**  
SAUVIGNON BLANC - RÉCOLTANT 1,060 net / 1,380++



## FRENCH ROSÉ WINES

### BORDEAUX

**CHÂTEAU HAUT RIEUFLAGET 2018**  
MERLOT, CABERNET FRANC - RÉCOLTANT 620 net / 920++

### RHÔNE

**TAVEL CHÂTEAU CASTELFONT 2018**  
GRENACHE NOIR, CINSAULT, SYRAH, CLAIRETTE - RÉCOLTANT 890 net / 1,220++

### LANGUEDOC

**COTEAUX DU LANGUEDOC. DOMAINE DE CAZABAN 2018**  
BIOLOGICAL WINE - CINSAULT, SYRAH 860 net / 1,180++

### PROVENCE

**BANDOL DOMAINE ROCHE REDONNE RÉCOLTANT 2019**  
BIOLOGICAL WINE  
CINSAULT NOIR, GRENACHE NOIR, MOURVÈDRE 1,020 net / 1,340++

## FRENCH SPARKLING

**CRÉMANT D'ALSACE KLEINBUHR BRUT 2019**  
GOLD MEDAL PARIS 2019  
PINOT BLANC 760 net / 1,200++

## FRENCH CHAMPAGNE

**CHAMPAGNE BRUT HANON CRIADO PREMIER CRU**  
PINOT MEUNIER, PINOT NOIR, CHARDONNAY 1,390 net / 1,790++

**CHAMPAGNE BRUT LAURENT PERRIER**  
PINOT MEUNIER, PINOT NOIR, CHARDONNAY 1,890 net / 2,290++



## OTHER WINES

### RED WINES

#### **BANDICOOT PREMIUM RED**

SHIRAZ - NEW SOUTH WALES - AUSTRALIA 190++ / 960++

#### **LAMADOR 2019**

MERLOT - MAULE VALLEY - CHILE 190++ / 960++

#### **CAMINO DE CHILE 2019**

CABERNET SAUVIGNON - CENTRAL VALLEY - CHILE 190++ / 960++

#### **VALPOLICELLA RIPASSO CLASSICO SUPERIORE 2018**

CORVINA, MOLINARA, RONDINELLA - ITALY 1,590++

#### **CHIANTI CLASSICO FAMIGLIA ZINGARELLI 2017**

SANGIOVESE, MERLOT - ITALY 1,790++

#### **CHATEAU MOULIN HAUT VILLARS FRONSAC 2015**

CABERNET SAUVIGNON, MERLOT - FRANCE 1,790++



## OTHER WINES

### WHITE WINES

#### **BANDICOOT PREMIUM WHITE**

CHARDONNAY - NEW SOUTH WALES - AUSTRALIA 190++ / 960++

#### **LAMADOR 2019**

SAUVIGNON BLANC - MAULE VALLEY - CHILE 190++ / 960++

#### **CAMINO DE CHILE 2019**

CABERNET SAUVIGNON - CENTRAL VALLEY - CHILE 190++ / 960++

#### **AVE DE PRESA 2018**

ALBACETE - SPAIN 190++ / 960++

#### **VIOGNIER DOMAINE SAINT NABOR**

100% VIOGNIER - RECOLTANT - PAYS D'OC - FRANCE 240++ / 1,190++

### SPARKLING

#### **BRUSHTAIL SPARKLING WINE**

100% CHARDONNAY - SOUTH EASTERN AUSTRALIA 190++ / 960++

#### **PROSECCO BRUT LA DOLCI COLLINE**

ITALY - 20cl 480++

#### **PROSECCO BRUT "BLU" VAL D'OCA**

ITALY 260++ / 1,480++



## THE 51'S DRINK MENU

### APÉRITIF

Campari	210
Aperol	225
Martini Dry	210
Jagermeister	280
Ricard	210
White Porto	210

### GIN

Tanqueray	220
Bombay Sapphire	220
Hendricks	390

### RUM

Captain Morgan	255
Bacardi Light	255
Dictador 12yo	340
Diplomatico 12yo	380
Zacapa 23yo	480

### VODKA

Absolut	255
Grey Goose	390

### TEQUILA

Olmecca Gold	280
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### WHISKY

Jim Beam Rye	220
Jameson	230
Jack Daniel's	320
J.Walker Black Label	380

### SINGLE MALT

Speyside Glen Moray	260
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### COGNAC

Cognac VS	320
Calvados	380
Martell VSOP	575
Poire	330
Bas Armagnac	380

### LIQUEUR

Limoncello	255
Sambuca	255
Amaretto	270
Malibu	270
Baileys	270
Kahlua	305

### BEER

Asahi (draft)	140
Singha	140
Heineken	140
Peroni	230



## THE 51'S DRINK MENU

### COCKTAILS

<b>Gin Tonic</b> Gin, Tonic	280
<b>Gin Fizz</b> Gin, lemon, soda	280
<b>Negroni</b> Gin, red Vermount, Campari	325
<b>Mojito</b> Rum, lime, sugar, mint, soda	295
<b>Pina Colada</b> Rum, Malibu, milk, pineapple juice	295
<b>Dry Martini</b> Gin, dry Vermouth	295
<b>Margarita</b> Tequila, triple sec, lime	295
<b>Mai Tai 51</b> Gold rum, spiced rume, lime, milk, almond liqueur, orange curacao	295
<b>Bloody Mary</b> Vodka, tomato juice, lemon, tabasco, celery, salt, pepper	295
<b>Espresso Martini</b> Vodka, Khlua, espresso, sugar	295
<b>Old Fashioned</b> Bourbon, bitter, sugar	325
<b>Cosmopolitan</b> Vodka, triple sec, cranberry juice, lime	295
<b>Caipirinha</b> Cachaca, brown sugar, lime juice	295
<b>Aperol Spritz</b> Prosecco, Aperol, soda	325
<b>Long Island Ice Tea</b> Vodka, Gin, Rum, Triple sec, Tequila, lemon juice, coke	325
<b>Kir</b> White wine, crème de cassis	285

### MOCKTAILS

<b>Mint Lemonade</b> Orange, lime, mint	120
<b>Fruit Punch</b> Orange, pineapple	120
<b>Virgin Mojito</b> lime, mint, brown sugar, soda	120
<b>Virgin Pina Colada</b> Gin, red Vermount, Campari	120

### SOFT DRINKS

<b>Coke, Coke Zero, Coke light, Sprite, Ginger Ale, Tonic</b>	50
<b>Fresh Lime Soda</b>	80

### MINERAL WATER

<b>Acqua Panna</b> Mineral water 1 L	150
<b>San Pellegrino</b> Sparkling mineral water 1 L	220
<b>Mont Fleur Water</b>	35
<b>Soda Water</b>	50

### JUICES

<b>Apple, Pineapple, Orange</b>	70
<b>Fresh Lime Juice</b>	80
<b>Fresh Orange Juice</b>	120