

In the centre of the Ratchaprasong District, Riedel Restaurant and Wine Cellar brings together classic wine culture and modern Bangkok energy. In partnership with the renowned Austrian house of Riedel, whose precision glassware has shaped wine appreciation for generations, we honour the belief that the right glass elevates every pour.

Our cellar has been assembled with curiosity and care, inviting exploration across regions and vintages. The menu follows the same philosophy, offering dishes designed to enhance what is served in the glass. Evenings unfold through thoughtful dining, conversation and live entertainment. At Riedel, wine, cuisine and atmosphere move in quiet harmony.

The story of Riedel glassware begins in the heart of Europe, where craftsmanship has been refined over more than 270 years. What sets Riedel apart is its pioneering approach to varietal-specific glassware—each bowl meticulously shaped to direct wine to the ideal part of the palate, enhancing balance, aroma and structure. Riedel, transformed the way the world experiences wine, proving that form is not simply aesthetic, but functional.

When wine is presented in its intended glass, its character reveals itself with greater clarity—the aromatics open, textures refine, and flavours find precision. This elevation does not exist in isolation; it reshapes the entire dining experience. Each sip becomes more expressive, each pairing more intentional, and each moment at the table more immersive. In this way, the glass is not merely a vessel, but an essential part of the dialogue between wine, cuisine and guest.





**Riedel Fatto a Mano Champagne**

## TAPAS

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<b>Croquetas de Jamón</b>	<b>280</b>
Crisp ham croquettes with saffron aioli	
 <b>Charred Padrón Peppers</b>	<b>350</b>
Sautéed Padrón peppers with Manchego cheese, Truffle and smoked pimentón	
<b>Truffle Fries &amp; Cheese</b>	<b>180</b>
Crispy fries with truffle oil, black truffle & Parmesan, served with truffle mayo	
<b>Crispy Artichoke</b>	<b>290</b>
Golden fried artichoke hearts with smoky hazelnut romesco	
<b>Grilled Galician Octopus</b>	<b>690</b>
Tender Galician octopus tentacles, romesco, lemon-herb gremolata, charred potatoes	
<b>Chilli Garlic Prawns</b>	<b>590</b>
Sizzling prawns with garlic and chilli, served with grilled sourdough and parsley	
 <b>Chicken Liver Pâté</b>	<b>290</b>
Cold tapas made with silky chicken liver pâté with cognac & thyme, served with toasted brioche	
<b>Stracciatella &amp; Bottarga</b>	<b>490</b>
Fresh, chilled stracciatella with grated bottarga & smoked Arbequina olive oil, served with grilled sourdough	
<b>Lumina Lamb Skewers</b>	<b>550</b>
Grilled New Zealand lamb skewers with grilled naan bread and mint-yogurt	
<b>Seared Hokkaido Scallops</b>	<b>590</b>
Pan seared scallops with Ibérico bellota, saffron foam and micro herbs	



**Riedel Winewings Sauvignon Blanc**

# CHEESE & CHARCUTERIE


## CHEESE (50 G)

<b>Brie de Meaux — France</b>	<b>270</b>
Soft & creamy with gentle mushroom notes and a delicate, buttery finish	
 <b>Manchego with truffle — Spain</b>	<b>300</b>
Nutty aged Manchego layered with aromatic black truffle & savoury depth	
<b>Mimolette Tendre — France</b>	<b>360</b>
Firm yet supple with caramelised sweetness & subtle hazelnut character	
<b>Tête de Moine — Switzerland</b>	<b>320</b>
Shaved into rosettes, offering silky texture and refined alpine nuttiness	
<b>Gorgonzola Piccante — Italy</b>	<b>230</b>
Bold & creamy blue with pronounced intensity and a lingering finish	
<b>Gran Capra — Italy</b>	<b>270</b>
Mellow and sweet, with for deep notes of toasted nuts, butter, and clover	
<b>Parmigiano Reggiano 36M — Italy</b>	<b>250</b>
Aged 36 months for crystalline texture & deep complexity	

## BREAD & CONDIMENTS

Kalamata Black Olives	<b>150</b>
Mixed Italian Olives	<b>150</b>
Green Olives	<b>150</b>
Truffle Peaches Peschette al Tartufo	<b>350</b>
Sourdough	<b>150</b>
Ciabatta Bread	<b>150</b>
Mixed Bread Basket	<b>250</b>

## COLD CUTS (50 G)

 <b>Ibérico Bellota 48M — Spain</b>	<b>890</b>
Acorn fed and aged 48 months, richly marbled with deep nutty sweetness	
<b>Ibérico Lomo — Spain</b>	<b>450</b>
Air cured pork loin with delicate spice & a refined finish	
<b>Jamón Serrano 18M — Spain</b>	<b>280</b>
Silky cured ham aged 18 months with balanced salinity & gentle depth	
<b>Chorizo Cular — Spain</b>	<b>230</b>
Smoky paprika cured sausage with firm texture and bold flavour	
<b>Salame Napoli — Italy</b>	<b>220</b>
Coarsely ground Italian salami with black pepper warmth & rich character	
<b>Coppa di Parma — Italy</b>	<b>220</b>
Tender cured pork neck with fine marbling & subtle sweetness	
<b>Truffle Salami — Italy</b>	<b>250</b>
Classic Italian salami enriched with earthy black truffle aroma	

## SIGNATURE BOARDS

 <b>The Iberia</b>	<b>S 900 / L 1,700</b>
A Spanish board centred on Ibérico Bellota, Chorizo Cular, Ibérico Lomo & Manchego with truffle, grilled Padrón peppers, cherry tomatoes, Kalamata olives & toasted sourdough	
<b>The Italia</b>	<b>S 650 / L 1,200</b>
An Italian selection of Coppa di Parma, Truffle Salami, Stracciatella with bottarga & Parmigiano Reggiano, served with grilled artichokes, green olives & warm ciabatta	



**Riedel Veloce Chardonnay**

# OCEANIC SELECTIONS

## OYSTERS

Served on crushed ice with classic mignonette, Thai salsa verde & fresh lemon

### **Fine de Claire, No.1 — France**

Balanced salinity with gentle sweetness & a refined texture

**900/6pcs**  
**1,700/12pcs**

## ALASKAN KING CRAB

### **King Crab Leg (300 g)**

Chilled king crab with sweet, succulent meat, served with lemon butter, cocktail sauce & homemade pickled

**1,990**

## ARTISANAL BOARDS

### **Sardine on Toast**

House-smoked sardine on grilled sourdough with sauce romesco & baby greens

**320**

### **Tuna Pâté**

Smooth tuna pâté accompanied with Mache lettuce salad & crostini

**290**

### **Monkfish Liver Pâté**

Creamy monkfish liver pâté, complimented with cacao nibs & pickles, served with toasted brioche

**450**

## BLUEFIN TUNA

### **Bluefin Toro Minced**

Fine minced bluefin on a potato pavé base, topped with Oscietra caviar, microherbs, & light lemon-olive oil drizzle

**490**

### **Bluefin Tuna Tartare**

Fresh bluefin, complimented with cornichon, shallot, crispy chanterelles, watercress, artisanal bread crisps, drizzled citrus vinaigrette

**590**

### **Bluefin Tuna Crudo**

Riedel-style bluefin tuna belly slices, complimented with extra virgin olive oil, finger lime, flaky sea salt & chili oil

**650**

### **Seafood Ceviche**

A Chef's Selection according to the daily market cured or dressed to highlight the catch

**750**

## CAVIAR

### **Royal Oscietra Caviar (30 g tin)**

The finest Caviar served traditionally with blinis, crème fraîche, chopped egg, shallots, chives, capers & lemon

**2,500**

## OCEANIC SHARING PLATES

### **Smoked Fish Platter**

A variety of assortments of smoked seafood & roe with pleasant salinity of the sea

**950**

### **Chef's Oceanic Platter**

A pristine assortment of oysters, king crab(200 g), caviar, bluefin crudo, monkfish liver pâté & scallops, served on crushed ice with classic accompaniments

**2,200**

### **The Perfect Champagne Pairing**

Fantastic & fresh, pair your Chef's Oceanic Platter with a bottle of Yannick PrévotEAU Héritage Brut at this exclusive price

**1,900**




**Riedel Sommelier's Series Riesling Grand Cru**

## STARTERS


### SOUPS

**Turbot Consommé** 390  
A clear, slow roasted turbot broth with potato dumplings, shredded turbot, golden chanterelles & a touch of fermented chilli oil

**Lobster Bisque** 550  
A rich and velvety lobster soup finished with cognac, chive oil and lobster meat


 **Black Truffle Velouté** 450  
Rich Truffle mushroom cream soup served with shaved black Truffle and crispy mushroom flute

### SALAD

 **Chicken Caesar Salad** 350  
Crisp romaine with garlic anchovy dressing, shaved Parmigiano and grilled organic chicken thigh, balanced and classic

**Xató Salad** 390  
Catalan inspired salad of romaine, salt cod flakes & roasted red pepper romesco, finished with toasted almonds & olive oil vinaigrette


**Brown Crab Salad** 490  
Sweet brown crab with homemade lemon mayo, chopped chives, and toasted brown-butter croutons


 **Heirloom Tomato** 450  
Ripe heirloom tomatoes with creamy stracciatella, balsamic vinegar, fragrant basil oil and crispy bread

## PASTA & RISOTTO


### FRESH PASTA MADE DAILY


**Beef Ragù Tagliatelle** 450  
Fresh tagliatelle with a slow cooked wagyu beef ragù finished with Parmigiano

 **Tomato Pappardelle** 390  
Pappardelle tossed in slow roasted tomato sauce with fresh lemon-thyme butter and grated Parmigiano

 **Spicy Crab Linguine** 590  
Linguine with sweet jumbo lump crab, chilli, cherry tomatoes & basil, bright & lightly spiced

**Potato Gnocchi** 590  
Soft potato gnocchi in a truffle cream sauce, topped with Ibérico bellota

 **Agnolotti Ricotta** 390  
Stuffed agnolotti filled with ricotta & spinach tossed in sage browned butter, delicate & comforting

 **Truffles Risotto** 450  
Creamy risotto with chanterelle mushrooms, Parmigiano and shaved black truffle, decadent & irresistible

**Risotto Osso Buco** (for sharing) 1,350  
Slow-braised veal shank served atop creamy saffron risotto & shaved Parmesan



**Riedel Performance Pinot Noir**

# THE GOURMET GRILL

## - OUR STEAK PHILOSOPHY -

We select meats for traceability, marbling & balance, allowing each cut to express its natural character. All steaks are grilled to perfection & served with classic accompaniments to complement, not overpower, the cuts.

## ABOUT

### Oguma Wagyu — Japan

Raised in Saitama and grain fed for over 23 months, this full blood A5 Wagyu is known for exceptional marbling, fine texture & a deeply buttery finish.

### MUSE Wagyu — Full Blood Wagyu

Full blood Wagyu with Japanese Shima & Tajima lineage, carefully grain fed for over 450 days. Celebrated for its rich marbling, depth of flavour and consistent quality.

### Black Angus Tenderloin — 200 Day Grain Fed


Pure Black Angus, grain fed for 200 days to achieve tenderness & balance while maintaining a clean, classic beef flavour.

### Pardoo Wagyu — Western Australia

Purebred Wagyu raised in Western Australia with carefully traceable bloodlines & high marbling scores, producing a rich, full flavoured cut ideal for sharing.

## SAUCES

180

Bearnaise  
Peppercorn  
Black Garlic Truffle  
Mushroom  
 Chimichurri

## STEAKS & PRIME CUTS

Served with your choice of one sauce & one side

### Oguma Wagyu Striploin — 200 g 1,990

Our finest A5 Japanese Wagyu striploin with exceptional marbling & a tender, buttery texture, grilled to highlight its natural richness

### MUSE Wagyu Rib Eye (MB 9+) — 200 g 2,200

Signature highly marbled Wagyu rib eye deep with flavour & nuttiness, charred for full bodied & expressive flavours

### Black Angus Tenderloin — 200 g 1,700

A pristine centre cut of premium angus fillet aged for 200 days prized for its lean, tender, and buttery texture

### Pardoo Wagyu Tomahawk (MB 8-9) 890/100g

A sharing plate of hearty bone-in Wagyu rib eye intended for sharing with rich marbling for a bold, satisfying, rich and juicy finish

## SIDES

### Signature Truffle Mashed Potatoes 250

Silky mashed potatoes enriched with butter and cream, finished with black truffle oil and shaved truffle

### Grilled French Asparagus 380

Fresh asparagus lightly grilled and lifted with truffle oil, lemon zest & flaky sea salt

### Australian Baby Spinach 280

Creamy garlic sautéed baby spinach with a touch of lemon

### Sautéed Mushrooms 180

Assorted mushrooms gently sautéed with garlic & thyme, finished with fresh parsley

### Truffle Fries & Cheese 180

Crispy fries with truffle oil, black truffle & parmesan served with truffle mayo

 Recommended Menu  45-Minute Preparation  Vegetarian Dish

All prices are listed in Thai Baht and are subjected to 7% government tax & 10% service charge



**Riedel Fatto a Mano Performance Cabernet Sauvignon**

# THE GOURMET GRILL

## POULTRY

- Barbary Duck** — 180 g **990**  
Perfectly seared duck breast & duck confit croquette, mashed potatoes, baby spinach & burned Amarena cherries
- French Squab Pigeon** — (Whole) **990**  
Pan roasted squab & confit leg served with pickled beets and mushroom ragu drizzled with port shallot sauce
- Baby Chicken** — 900 g **1,200**  
Succulent free-range baby chicken marinated in Riedel's fragrant spice mix, served with balck garlic Truffle jus

## ABOUT

**Lumina Lamb — New Zealand**  
A premium breed developed over more than a decade. Free range & grass fed, finished on chicory pastures to enhance natural sweetness & tenderness. Known for its mild flavour & refined texture.

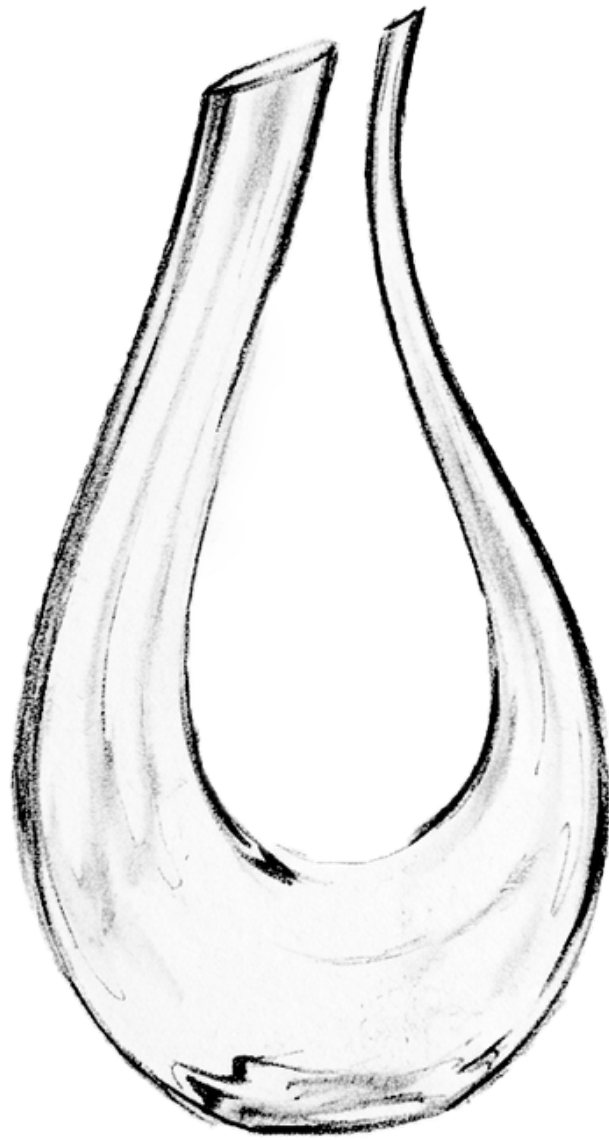
**Ibérico Pork — Spain**  
Sourced from free roaming Spanish Ibérico pigs raised in oak forests & fed on acorns during the montanera season. This diet creates distinctive marbling, a nutty aroma and remarkable tenderness. Cuts such as pluma and secreto are prized for their rich flavour & delicate texture.

## FROM THE PASTURE

- Lumina Lamb Rack** — 250 g **1,600**  
A herb-finished lamb rack, seared & roasted to a tender medium-rare served with roasted potato, grilled asparagus & chimichurri sauce
- Iberico Pork Pluma** — 150 g **990**  
Tender & well marbled Pluma loin cut grilled to perfection, complimented with smoked butternut squash, grilled Padrón pepper & romesco sauce


## FROM THE SEA

- Grilled Mediterranean Sea Bass** — 600 g **1,590**  
Whole line-caught sea bass grilled over an open flame for crisp charred skin, served with roasted cherry tomatoes & lemon butter
- Pan Seared Snow Fish** — 180 g **1,390**  
Tender and flaky snow fish seared for crisp golden skin served with celeriac mousseline, grilled asparagus & light beurre blanc
- Wild Brittany Dover Sole Meunière** — 600 g **1,950**  
A classic preparation of Dover sole pan fried in brown butter with capers, lemon & parsley, elegant and deeply flavourful
- Smoked Canadian Lobster Tail** **990**  
Rice-straw smoked Canadian Lobster Tail served with peas & lobster meat in rich lobster sauce



**Riedel Amadeo Decanter**

## DESSERT

 <b>Riedel Basque Cheesecake</b> <b>280</b>	<b>Limoncello Tiramisu</b> <b>280</b>
Our signature Basque cheesecake with creamy centre, served with Tête de Moine florette & warm garam fish sauce caramel	Delicious ladyfingers soaked in limoncello layered with mascarpone cream and lemon confit, finished with Amalfi lemon zest for a bright twist on tradition
<b>Orange Crème Brûlée</b> <b>250</b>	 <b>Coconut Panna Cotta</b> <b>250</b>
Rich vanilla custard topped with crunchy caramel, mandarin fillets & homemade chamomile syrup	Silky coconut custard glazed with pickled mulberries & a hint of kaffir lime

## BEVERAGES

### TEA (RONNEFELDT)

#### BLACK TEA

Earl Grey	<b>280</b>
English Breakfast	<b>240</b>

#### GREEN TEA

Morgentau	<b>240</b>
Green Dragon	<b>240</b>

#### HERBAL INFUSION

Refreshing Mint	<b>240</b>
Pure Chamomile	<b>240</b>

#### COFFEE

Espresso	<b>110</b>
Americano   Double Espresso	<b>140</b>
Latte   Cappuccino   Flat White   Mocha	<b>160</b>

#### MOCKTAILS

<b>Gaysorn Fruity</b>   Passion Fruit	<b>290</b>
Pink Grapefruit   Orange Juice	
<b>Super Love</b>   1823 Morgentau Tea Cranbury Juice   Elderflower Foam	<b>290</b>

#### APERITIF

Campari	<b>290</b>
Aperol Spritz	<b>320</b>

#### GIN TONIC

Hendrick	<b>420</b>
Monkey 47 Dry Gin	<b>450</b>

#### NEGRONI

Jasmine Crystal	<b>390</b>
Tuscan Negroni	<b>490</b>

#### BEER (330 ml)

Singha   Asahi   Lao Dark Beer	<b>250</b>
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### DIGESTIF

#### SINGLE MALT & WHISKEY

Lagavulin 16 years   Islay	<b>890</b>
Talisker 18 years   Highland	<b>1,500</b>
Glenfiddish 15 years   Speyside	<b>590</b>

#### COGNAC

Hennessy VS   France	<b>350</b>
Hennessy VSOP   France	<b>650</b>
Hennessy XO   France	<b>1,750</b>
Martell VS   France	<b>350</b>
Martell VSOP   France	<b>450</b>
Martell Single Cru Fins Bois   France	<b>1,750</b>
Martell Single Cru Petite   France	<b>1,750</b>

#### PORT

Taylor's Port Tawny   Portugal	<b>320</b>
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#### RUM

Chalong Bay   Thailand	<b>250</b>
Appleton Estate 12 Years   Jamaica	<b>360</b>
Ron Zacapa 23 Years   Guatemala	<b>550</b>

#### GRAPPA

Alexander   Italy	<b>480</b>
Sapra oro di Poli   Italy	<b>480</b>
di Sassicaia   Italy	<b>1,200</b>

#### AMARO

Jefferson   Italy	<b>300</b>
Dopolavaro   Italy	<b>340</b>
Pietradolce Mandarino   Italy	<b>320</b>

#### ABSINTHE

**390**

 Recommended Menu  45 minutes preparation  Vegetarian dish

All prices are listed in Thai Baht and are subjected to 7% government tax & 10% service charge