



MENU

OPENING
HOURS
10AM - 10PM



LUNCH SPECIAL

SERVED WITH 1 SIDE AND 1 SOFT DRINK

MONDAY
FRIDAY
11AM - 3PM

BURGER OF THE DAY	290 B
MUSSELS OF THE DAY	390 B
TENDERLOIN PEPPER STEAK	590 B

DELICATESSEN & APPETIZERS



/50GR

PARIS HAM	140 B
PARMA HAM	140 B
CHORIZO	140 B
PARMESAN	150 B
AGED BLUE CHEESE	150 B
COMTÉ CHEESE	150 B



LEON'S BOARD

PARIS HAM, PARMA HAM,
CHORIZO, PARMESAN,
AGED BLUE CHEESE, COMTÉ CHEESE

690 B

SMALL BITES & STARTERS

LEON'S EGGS MAYO - **180 B**

ORGANIC BOILED EGGS
TOPPED WITH HOMEMADE MAYONNAISE

LEON'S CODFISH CROQUETTE - **240 B**

CRISPY PROVENCALE FISH & POTATO CROQUETTES,
WITH ROASTED GARLIC AIOLI, LEMON & PARSLEY

MARINATED SALMON - **280 B**

HOUSEMADE BEETROOT CURED SALMON,
PICKLED SHALLOTS & CUCUMBERS, RADISH,
GREEN SALAD, YOGURT DRESSING & TOASTED RYE BREAD



WILD MUSHROOM & TRUFFLE SOUP - **360 B**

CREAMY WILD MUSHROOM SOUP, SAUTEED MUSHROOMS,
BACON CRISPS, BRIOCHE & TRUFFLE OIL

TUNA & SALMON TARTARE - **390 B**

TUNA & SALMON TARTARE MARINATED
WITH LEMON, AVOCADO & GREEN APPLES

FRENCH SNAILS - **440 B**

IMPORTED FRENCH SNAILS, PARSLEY-GARLIC BUTTER,
SERVED WITH TOASTED BAGUETTE

FOIE GRAS & HONEY TRUFFLE - **410 B**

HOMEMADE FOIE GRAS & CHICKEN LIVER MOUSSE,
TRUFFLE HONEY & HOUSE BAKED BRIOCHE TOAST

LEON'S BONE MARROW - **490 B**

GRILLED BONE MARROW, GARLIC BUTTER, PARSLEY,
SEA SALT, SERVED WITH GRILLED SOURDOUGH



LEON'S CODFISH CROQUETTE



LEON'S BONE MARROW

SALADS



BEETROOT SALAD

BEETROOT SALAD

BUTTERHEAD LETTUCE, ORANGE SEGMENTS, AGED BLUE CHEESE, HOMEMADE GRANOLA, FRESH HERBS WITH RED WINE VINAIGRETTE

280 B

FARMER SALAD

MIXED SALAD, BABY COS, ROCKET SALAD, MUSHROOMS, POTATOES, CRISPY BACON, CRISPY CROUTONS, WALNUTS, POACHED EGG WITH MUSTARD DRESSING

290 B



FARMER SALAD

CAESAR SALAD

ROMAINE HEARTS, LEON'S ROAST CHICKEN, SOURDOUGH CROUTONS, PARMESAN WITH ANCHOVY-EGG DRESSING

340 B



ORGANIC TOMATO & MOZZARELLA

ORGANIC TOMATO & MOZZARELLA

BEEFSTEAK TOMATO, PEACH TOMATOES, CHERRY TOMATOES, ITALIAN MOZZARELLA, WITH BALSAMIC PISTOU & BAGUETTE CRISPS

360 B

AVOCADO LOVERS

FRESH AVOCADO, RYE BREAD, SMASHED AVOCADO, TOMATOES, CORN, PUMPKIN SEEDS WITH BALSAMIC DRESSING

390 B

GRILL



LEON'S SIGNATURE STEAK - 890 B

BLACK ANGUS TENDERLOIN,
CHEESE FONDUE & SHALLOT GRAVY SAUCE
SERVED WITH FRENCH FRIES



TRUFFLE VERSION +590THB

BLACK ANGUS TENDERLOIN

(200GR) **890 B**

HANGER WAGYU

(250GR) **990 B**

SERVED WITH FRENCH FRIES &
A SAUCE OF YOUR CHOICE

BLACK ANGUS RIB EYE

(300GR) GRILLED RIB EYE,
SERVED WITH FRENCH FRIES &
A SAUCE OF YOUR CHOICE

1,290 B

BEEF TARTARE "AU COUTEAU"

HANDCUT TENDERLOIN, LEON'S OWN TARTARE AIOLI,
GHERKINS, CAPERS, QUAIL EGG,
SERVED WITH FRENCH FRIES

590 B

• TO SHARE •



BLACK ANGUS TENDERLOIN "CHATEAUBRIAND"

(400GR) - **1,690 B**

SERVED WITH FRENCH FRIES, GREEN SALAD &
3 SAUCES OF YOUR CHOICE



BLACK ANGUS PRIME RIB

(1.1KG) - **2,990 B**

SERVED WITH 3 SIDES &
3 SAUCES OF YOUR CHOICE

SIDE DISHES

HOMEMADE MASHED POTATOES	120 B
HOMEMADE TRUFFLE MASHED POTATOES	140 B
LEON'S ORIGINAL FRIES	100 B

ROASTED CARROTS & SHALLOTS	130 B
GARDEN SALAD	100 B
RATATOUILLE	120 B
DUCK FAT POTATOES	120 B

SAUCES 60 B

BEARNAISE

PEPPER SAUCE

MUSHROOM SAUCE

GARLIC HERB BUTTER

SHALLOT SAUCE

NAM JIM JAEW

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

ROTISSERIE



HALF / WHOLE FARMER CHICKEN

(350GR / 700GR)

COOKED IN OUR ROTISSOIRE,
ORGANIC HALF OR WHOLE CHICKEN
SERVED WITH BUTTER PARSLEY CHICKEN JUS,
FRENCH FRIES & GREEN SALAD

490 B / 890 B



OUR GOURMET BURGERS



B-C-B (BEEF CHEESE BACON) - 320 B

BEEF OR PORK PATTY, CHEESE, CRISPY BACON,
LETTUCE, TOMATOES, ONIONS, PICKLES,
SECRET SAUCE AND TOASTED HOUSE-MADE BUN
SERVED WITH FRENCH FRIES



CRISPY SPICY CHICKEN

BUTTERMILK FRIED CHICKEN THIGH, TOMATOES,
COLESLAW, PICKLES, SPICY COMEBACK SAUCE
SERVED WITH FRENCH FRIES

290 B

FISH BURGER

CRISPY BATTERED SEABASS, TOMATOES,
COLESLAW, PICKLES, TARTAR SAUCE
SERVED WITH FRENCH FRIES

320 B

TRUFFLE BURGER

BEEF OR PORK PATTY, TRUFFLE AIOLI,
WILD MUSHROOM CROQUETTE, TALEGGIO,
ROCKET, WHITE TRUFFLE OIL
SERVED WITH FRENCH FRIES

440 B

LEON'S FOIE GRAS

BEEF OR PORK PATTY, FOIE GRAS CREAM,
CHEESE, ONION COMPOTE, PAN-SEARED FOIE GRAS
& ROCKET SERVED WITH FRENCH FRIES

490 B

ADD ON

EXTRA CHEESE	+60 B
EXTRA BACON	+60 B
EXTRA PATTY	+120 B
EXTRA FOIE GRAS	+190 B

PAIR WITH



Peroni 30cl/50cl

PREMIUM LAGER, ITALY

PERONI NASTRO AZZURRO, ITALY'S NUMBER
ONE PREMIUM BEER, IS A CRISP, REFRESHING
LAGER THAT EXUDES ITALIAN STYLE.

HALF-PINT / PINT

180 B / 350 B



OUR SIGNATURES



DUCK LEG CONFIT

CRISPY DUCK LEG, DUCK FAT POTATOES, RED WINE SAUCE SERVED WITH GREEN SALAD

490 B



BEEF BOURGUIGNON

SLOW-COOKED WAGYU BEEF CHEEKS IN RED WINE, MUSHROOMS, BABY ONIONS & CARROTS SERVED WITH MASHED POTATOES

640 B

PARISIAN COQUILLETES

COQUILLETES PASTA IN A TRUFFLE CREAM SAUCE WITH PARIS HAM, SHAVED BLACK TRUFFLE, & POACHED EGG

390 B

BANGER AND MASH "PUREE SAUCISSE"

ITALIAN SAUSAGE, CARAMELIZED ONIONS, CREAMY MASH POTATO, WHOLEGRAIN MUSTARD AND CHICKEN JUS

390 B

KUROBUTA PORK & MUSTARD

GRILLED KUROBUTA PORK TENDERLOIN WITH MUSTARD SAUCE SERVED WITH POTATO CONFIT, MIXED MUSHROOMS & GREEN SALAD

440 B

TAGLIATELLE "MONTANARA"

FRESH TAGLIATELLE, PORK SAUSAGE, MUSHROOMS & TALEGGIO CHEESE

490 B

OUR SIGNATURES

SEARED SALMON

CRISPY SKIN ATLANTIC SALMON,
POTATO PAVÉ, GRILLED SPINACH,
WITH HERB BEURRE BLANC SAUCE

440 B



SEAFOOD RISOTTO

CARNAROLI RICE, TIGER PRAWNS, CLAMS, CALAMARI,
MUSSELS, SHAVED RADISH & FRESH HERBS

490 B



MUSSELS MARINIÈRE

IMPORTED MUSSELS, GARLIC, WHITE WINE, CREAM, FRESH HERBS SERVED WITH FRENCH FRIES

440 B

DESSERTS



“APPLE TATIN”

CLASSIC CARAMELISED APPLE, CRISPY TART, HOMEMADE CHANTILLY & CARAMEL SAUCE

320 B



CRÈME BRÛLÉE

TRADITIONAL CRÈME BRÛLÉE, VANILLA, CARAMELISED WITH BROWN SUGAR

240 B



LEON'S LEMON TART

LEMON CREAM, BLUEBERRY COMPOTE, FRESH BLUEBERRIES & SWEET TART CRUST

290 B



THE FAMOUS “TARTE TROPEZIENNE”

HOMEMADE BRIOCHE, VANILLA CREAM, BLACKCURRANT CONFIT & CRUNCHY SUGAR

290 B



VERY CHOCOLATE BROWNIE

HOMEMADE 70% VALRHONA CHOCOLATE BROWNIE, CHOCOLATE GANACHE, CRUMBLE & VANILLA ICE CREAM

320 B

PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

DRINKS

WATER - SOFT DRINK

Leon Water	50 B	Soda Water 33cl	50 B
Acqua Panna 50cl	70 B	Coke / Diet / Zero 33cl	80 B
Acqua Panna 75cl	130 B	Tonic Water 33cl	80 B
San Pellegrino 50cl	95 B	Sprite 33cl	80 B
San Pellegrino 75cl	145 B	Ginger Ale 33cl	90 B



MILKSHAKE

Chocolate Peanut Butter	190 B
Strawberry Yoghurt	190 B
Madagascar Vanilla	190 B

ICED TEA SODA

Passionfruit Soda	140 B
Wild Berry Soda	140 B
Lychee Iced Tea	140 B
Hibiscus Iced Tea	140 B

TEA

(HOT / ICED)

English Breakfast Ceylon	110 B	120 B
Earl Grey Ceylon	110 B	120 B
Jasmine Mao Feng Fujian Spring	110 B	120 B
Chamomile	110 B	120 B
Peppermint	110 B	120 B
Green Tea	110 B	120 B
Matcha Tea	110 B	120 B
Matcha Latte	120 B	130 B

COFFEE

(HOT / ICED)

Espresso	80 B	-
Lungo	90 B	-
Americano	90 B	100 B
Macchiato	90 B	-
Piccolo Latte	100 B	-
Cappuccino	110 B	120 B
Cafe Latte	110 B	120 B
Flat White	120 B	-
Mocha	120 B	130 B

ADD EXTRA SHOT +20 B

ADD ALMOND MILK +20 B

ADD SOY MILK +20 B

ADD DECAF BLEND +20 B



“ALL RECIPES ARE MADE WITH LAVAZZA CREMA E AROMA BLEND.”

LEVERAGING A HUNDRED AND TWENTY YEARS OF ROASTING EXPERIENCE, LAVAZZA SELECTS THE BEST COFFEES FROM PLANTATIONS ALL AROUND THE WORLD, TO CREATE SPECIALISED BLENDS AND ACHIEVE A PERFECTLY BALANCED COFFEE, WITH A DISTINCTIVE FLAVOUR, AROMA, AND BODY.

RED WINE - WHITE WINE - ROSÉ

RED WINE

GLASS / BOTTLE

 Bordeaux La Fleur Chartron AOC · 2016 MERLOT, CABERNET SAUVIGNON, BORDEAUX, FRANCE	190	1,190
 Côtes du Rhône La Chapelle, Domaine Duseigneur · 2018 GRENACHE, SYRAH, RHÔNE VALLEY, FRANCE	230	1,490
Chianti Tenuta Sette Ponti Vigna di Pallino · 2017 SANGIOVESE, TUSCANY, ITALY	240	1,590
Rioja Reserva, Campo Viejo · 2015 TEMPRANILLO, RIOJA, SPAIN	240	1,590
 Shiraz Frankland Estate Rocky Gully · 2017 SHIRAZ, VIOGNIER, WESTERN AUSTRALIA		1,890
Chateau Croix de Labrie, "Camille" de Labrie · 2016 MERLOT, CABERNET SAUVIGNON, BORDEAUX, FRANCE		1,990
 Alpamanta Malbec Natal · 2018 MALBEC, LUJAN DE CUYO, ARGENTINA		1,990
Pinot Noir Letter "T" Series, Brancott Estate · 2017 PINOT NOIR, MARLBOROUGH, NEW ZEALAND		2,790
 Crozes-Hermitage, Domaine Laurent Habrard · 2018 SYRAH, RHÔNE VALLEY, FRANCE		3,190
Amarone Della Valpolicella, Tedeschi · 2015 CORVINA BLEND, VENETO, ITALY		3,990
 Pomerol, Chateau Mazeyres · 2013 CABERNET SAUVIGNON, MERLOT, CABERNET FRANC, BORDEAUX, FRANCE		4,190

WHITE WINE

GLASS / BOTTLE

Chardonnay, George Wyndham Bin 222 · 2018 CHARDONNAY, SOUTH EASTERN AUSTRALIA	190	1,290
 Pinot Grigio Villa Martina · 2018 PINOT GRIGIO, FRIULI VENEZIA GIULIA, ITALY	200	1,390
"Juste le Blanc" Bordeaux AOC, Cave du Marmandais · 2018 COLOMBARD, SAUVIGNON BLANC, FRANCE	300	1,490
 Sauvignon Blanc, Brancott Estate · 2019 SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	340	1,590
 Petit Chablis Jean Marc Brocard · 2018 CHARDONNAY, BURGUNDY, FRANCE		2,390
Pouilly-Fumé Cuvée Jules, Domaine Fouassier · 2016 SAUVIGNON BLANC, LOIRE VALLEY, FRANCE		2,390

ROSÉ

GLASS / BOTTLE

Cote de Provence Domaine Houchart · 2018 GRENACHE, CINSULT, PROVENCE, FRANCE	190	1,090
Château de l'Escarelle, Les Deux Anges · 2015 GRENACHE, PROVENCE, FRANCE		1,990



ORGANIC



BIODYNAMIC

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SPARKLING - CHAMPAGNE RED WINE CORAVIN

SPARKLING - CHAMPAGNE

GLASS / BOTTLE

Prosecco Cuvée Stella Pitars

GLERA, FRIULI VENEZIA GIULIA, ITALY

190 1,290

Sparkling Reserve Jacob's Creek · 2017

CHARDONNAY, PINOT NOIR, AUSTRALIA

1,590

Prosecco Brut Millesimato Pitars

GLERA, FRIULI VENEZIA GIULIA, ITALY

1,790

Champagne G.H Mumm Cordon Rouge

CHARDONNAY, PINOT NOIR, PINOT MEUNIER, CHAMPAGNE, FRANCE

4.890

Champagne G.H Mumm Rose

CHARDONNAY, PINOT NOIR, PINOT MEUNIER, CHAMPAGNE, FRANCE

5,490

RED WINE CORAVIN



THE CORAVIN WINE SYSTEM IS A TECHNOLOGICALLY ADVANCED SYSTEM
THAT GIVES YOU THE PLEASURE OF SAMPLING EXCLUSIVE WINES
BY THE GLASS, WITHOUT THE NEED TO POP THE CORK.
SEE WHAT OUR WINE CONNOISSEUR HAS SELECTED FOR YOUR DELIGHT.

Montagne Saint-Emilion, Château Ubi Mensa · 2017

BORDEAUX, FRANCE

GLASS / BOTTLE

590 2,590

PRIMARY FLAVORS



TASTE PROFILE



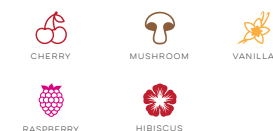
Bourgogne, Domaine Deliance · 2019

PINOT NOIR, BURGUNDY, FRANCE

GLASS / BOTTLE

590 2,590

PRIMARY FLAVORS



TASTE PROFILE



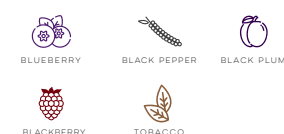
Epistem No.3, Atlan & Artisan · 2015

YECLA, SPAIN

GLASS / BOTTLE

490 2,290

PRIMARY FLAVORS



TASTE PROFILE



PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT

BEER - SPIRIT

BEER

BOTTLE

Singha THAILAND

120 B

Asahi JAPAN

160 B

DRAFT BEER

(HALF-PINT / PINT)

Peroni 30cl / 50cl PREMIUM LAGER, ITALY

180 B / 350 B

APERITIF - DIGESTIF - COGNAC

GLASS

Ricard 2cl

150 B

Campari

260 B

Martini Rosso

260 B

Martini Bianco

320 B

Sambuca Hiram Walker

220 B

House Flavoured Rum

250 B

Homemade Limoncello

260 B

Kahlua

260 B

Bailey's Cream

280 B

Martell Vsop FRANCE

490 B

Martell Cordon Bleu FRANCE

750 B

GIN - RUM - VODKA

GLASS

Beefeater 24 LONDON

250 B

Hendrick's SCOTLAND

370 B

Monkey 47 Dry Gin GERMANY

410 B

Havana Club 3 Years CUBA

220 B

Havana Club 7 Years CUBA

280 B

Absolut Original SWEDEN

220 B

Absolut Elyx SWEDEN

300 B

BLENDED SCOTCH - SINGLE MALT

GLASS

Jameson Irish Whiskey IRELAND

260 B

Chivas Extra 12 Years SCOTLAND

280 B

Chivas Regal Extra SCOTLAND

350 B

Chivas Regal 18 Years SCOTLAND

450 B

The Glenlivet Founder's Reserve SPEYSIDE

280 B

The Glenlivet 15 Years SPEYSIDE

590 B