

Victoria
BY COCOTTE

THE MODERN BRASSERIE

OUR PHILOSOPHY

Victoria by Cocotte is the 21st Century Brasserie where everyone can create their own experience. The Brasserie welcomes you everyday from 8.00 am to 10.00 pm.

It is the ideal address for any occasion. You can enjoy our meals on the go,
or be seated inside our charming atmosphere.

Whether you are a brunch lover, in need of a light snack,
or in the mood for a rich and hearty meal - Victoria has it all.

With exciting dishes such as avocado toast, organic roasted chicken,
lobster roll, or our famous "Café de Paris" steak; your palate will be spoiled for choice.

Victoria's offerings are 100% homemade and unmatched in quality.
Each technical detail is carefully crafted by our dedicated Chefs, Bakery & Pastry team.
You'll savour their efforts from the shape of the pasta, the crispness of the bread,
to the freshness of our cold-pressed juice.

Victoria delivers authenticity, taste, and texture
to create the perfect experience for every visit.



Victoria
BY COCOTTE

CHEFS



Under the direction of
Chef Sarun Suppakijjanusan "Boat"
& *Chef Wipa Chatwattanasakul "Gibb",*

Victoria strives to become your favourite all-day brasserie with a curated seasonal menu highlighting homemade products, where each dish is carefully crafted by our dedicated chefs.

centralwOrld

📍 Victoria by Cocotte
CentralwOrld, 1st Floor (Atrium Zone),
Ratchadamri Rd.,
Pathumwan, Pathumwan,
Bangkok 10330



EM QUARTIER

📍 Victoria by Cocotte
EmQuartier Ground Floor,
8 Soi Sukhumvit 35 (Charoen Nives),
Klongton Nua, Wattana,
Bangkok 10110



WHAT'S HAPPENING

HMA
HOSPITALITY MANAGEMENT ASIA

Cocotte
BY COCOTTE

MOZZA
BY COCOTTE

Victoria
BY COCOTTE

INFINITE
PRIVILEGE
for Everyone

JOIN OUR
PRIVILEGE PROGRAM



SIGN UP & GET
A FREE DESSERT OR 1,000 POINTS



VICTORIA'S
NEW SUGGESTION MENU

EVERY WEEKDAY | ALL DAY



Try our
BRUNCH MENU

EVERYDAY | FROM 8 AM - 4 PM



AFTERNOON TEA

WITH GOURMET FRENCH TEAS BY MARIAGE FRÈRES

EVERYDAY | FROM 2 PM - 5 PM



L'Apéritif

OUR FINEST SELECTION OF COCKTAILS, WINES, AND BEERS

MONDAY - THURSDAY | FROM 5 PM - 8 PM

DELICATESSEN



Create your own board
Choose from our fine selection of cheeses and cold cuts

Selection of 3 • 490.-

Selection of 5 • 790.-

Selection of 7 • 1,090.-




 Truffle Board • 590.-

Selection of truffle cheeses and cold cuts

Victoria Board • 1,690.- 

Fine selection of Italian & French cold cuts and cheeses, served with pickles, walnuts, and raisins

 Contains Pork

Prices are subject to 10% service charge and 7% VAT



APPETIZER



Crab Croquetas • 320.-

Homemade crab croquetas with bisque, dill & aioli



Fried Calamari • 320.-

Classic deep-fried marinated calamari served with tartar sauce



Truffle Liver Pâté • 490.-

House-made truffle chicken liver mousse with gherkin, pickled shallots, char-grilled sourdough bread & fig jam

Bruschetta Tomato Confit • 280.-

Toasted baguette, confit tomatoes, stracciatella & pesto



Truffle Camembert 540.-

Traditional French Camembert baked with truffle served with char-grilled homemade sourdough bread



FRUITS DE MER

Fine de Claire N°3

3 pcs / 6 pcs / 12 pcs **390.- / 690.- / 1,290.-**

French Oysters served with Mignonette sauce,
Thai seafood sauce & lemon



Gillardeau®

Gillardeau N°2

3 pcs / 6 pcs / 12 pcs **890.- / 1,690.- / 3,290.-**

"The Rolls-Royce of oysters",
the Gillardeau has a uniquely meaty and
crunchy texture, with the scent of the sea &
soft nutty taste. Served with Mignonette sauce,
Thai seafood sauce & lemon

Seafood Platter

Spicy squid salad, crab salad,
4 oysters of choice*, 4 boiled shrimp,
spicy shrimp salad, tuna tartare with
mango & avocado, salmon tartare,
Hokkaido scallop sashimi

Signature Platter • 1,590.-

*with Fine de Claire N°3

Victoria Platter • 2,390.-

*with Gillardeau N°2



STARTER

Tuna & Avocado • 420.-

Tuna tartare with shallots, fresh guacamole, lemon dressing & herb oil



Hokkaido Scallop Carpaccio • 490.-

Thinly sliced Hokkaido scallop with lemon dressing, shallots, mango, ikura, crispy quinoa & mint

Beef Carpaccio • 440.-

Australian Wagyu Rump steak (MBS 5-6), with olive oil, balsamic, Dijon mustard, rocket salad, Parmesan crumble & freshly shaved Parmesan

Add Fresh Truffle +290.-



Escargots "Snails" • 520.-

6 pcs of baked snails cooked with garlic & herb butter



SOUP



✓ Asparagus Soup • 340.-

Homemade creamy asparagus soup with asparagus "a la plancha"

Pumpkin Soup • 290.- ✓

Homemade creamy pumpkin soup with roasted pumpkin & pumpkin seeds



Lobster Bisque • 390.-

Flavourful house-made lobster bisque with croutons, cherry tomatoes & aioli



Traditional Onion Soup • 380.-

Traditional onion soup with Swiss cheese & gratinated bread

SALAD



✓ Greek Salad • 340.-

Mixed salad, black olives, red onions, cucumber, feta cheese, croutons, red bell pepper & oregano dressing

Caesar Salad • 390.- ✓

Roasted farmer chicken breast, baby cos lettuce, Parmesan cheese, crunchy croutons, hard-boiled eggs & caesar dressing



✓ Crab & Mango Salad • 420.-

Mixed green salad, butterhead lettuce, crab meat, avocado, mango, red onion, toasted almonds & mango dressing



Victoria Cobb Salad • 490.- ✓ 🐷

Roasted farmer chicken breast, iceberg lettuce, shallots, cherry tomatoes, avocado, corn, hard-boiled organic egg, crispy bacon & homemade blue cheese mayonnaise



✓ Niçoise Salad • 480.-

Baby cos salad, seared tuna, potatoes, egg, bell peppers, radish, asparagus, cherry tomatoes, olives, red onions, capers & mustard dressing



Burrata & Garden Tomatoes • 560.- ✓

Creamy burrata, fancy tomato salad with croutons, olive oil & balsamic



VICTORIA'S PASTA

Aglio Olio Bacon • 390.-



Spaghetti sautéed with EVOO, garlic, bacon, poached egg, Italian basil & chilli



La Carbonara • 460.-



Spaghetti pasta, crispy guanciale, Parmesan sauce, grated Parmesan & black pepper

Arrabbiata & Tiger Prawns • 620.-



Homemade linguine pasta in spicy tomato sauce with tiger prawns



Pappardelle Wagyu • 640.-

Homemade pappardelle pasta, Wagyu beef ragù, carrot purée & Parmesan cream

VICTORIA'S PASTA



Mediterranean Penne 440.- ✓

Penne pasta, black olives,
roasted seasonal organic vegetables,
capers & stracciatella

Truffle Tagliolini 690.- ✓

Homemade tagliolini pasta in
creamy truffle sauce &
freshly shaved truffle



Lemon & Cream Seafood Pasta • 690.-

Homemade linguine pasta in
creamy lemon sauce, tiger prawns,
clams, mussels & squid

Victoria's Coquillettes & Jambon • 590.- ✓ 🐷

French style pasta in creamy sauce
with Paris ham & Comté cheese



FROM THE SEA

Fish Meunière • 560.-

Seared sea bass "meunière", butter & lemon sauce, served with mashed potatoes, parsley & sautéed spinach



Salmon Beurre Blanc • 580.-

Seared salmon with seasonal vegetables & beurre blanc



Spicy Mussels • 580.- 🌶️

Mussels in a spicy herbal sauce served with French fries



🌿 Scallop Risotto • 890.-

Seared Hokkaido scallop, pumpkin risotto, pumpkin and sage chimichurri & crispy tuile



Fish & Chips • 540.-

Crispy battered sea bass with chips, tartar sauce & fresh lemon



🌿 Vegetarian version available upon request

🌶️ Level of Spiciness

Prices are subject to 10% service charge and 7% VAT

SIGNATURES



Café de Paris Steak • 1,690.-

400gr of grilled Black Angus tenderloin with the famous "Café de Paris" herb butter sauce, served with French fries & salad with walnut dressing



Victoria's Signature Paella 1,490.-

Bomba rice, cooked with saffron and seafood stock, squid, prawn, spicy sausage, clams, olive oil, lemon & aioli

Lobster Pasta • 2,490.-

Homemade pasta in aromatic herbal bisque sauce with whole Canadian lobster & coconut foam



MAIN COURSE



Bangers & Mash • 520.-

Toulouse sausage with mashed potatoes, confit shallots & pork-shallot jus



Chicken Parmigiana • 540.-

Crispy chicken stuffed with Emmental and Parmesan, homemade tomato sauce, pesto, Stracciatella & mixed salad



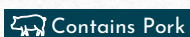
Farmer Chicken Half 590.- / Whole 1,090.-

In-house rotisserie chicken with confit potatoes & chicken gravy



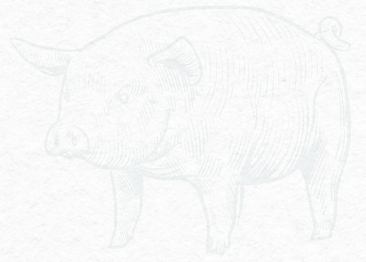
Lamb Shank Couscous • 890.-

Slow-cooked lamb shank in Moroccan-spiced tomato sauce, grilled vegetables & steamed couscous



Contains Pork

MAIN COURSE



Pork & Honey • 490.-

Slow-cooked pork collar on smoked carrot purée, baby cabbage & pork jus

Tartiflette • 590.-

Creamy potatoes with onion, bacon bits & Reblochon cheese





Truffle Risotto • 590.-

Carnaroli rice, fresh truffle, Parmesan, creamy butter & truffle oil

Truffle Orzo Chicken • 790.-

Creamy truffle orzo with roasted chicken, Comté cheese & fresh truffle



 Vegetarian version available upon request  Contains Pork

Prices are subject to 10% service charge and 7% VAT

BUTCHER'S CORNER

Beef Tartare • 690.-

Traditional Black Angus beef tartare with pickles & egg yolk, served with green salad & French fries



Parisian Burger 590.-

Beef burger with Brie cheese, onion jam, pickles, grain mustard & secret sauce served with French fries



Wagyu Hanger Steak • 1,190.-

Grilled Wagyu hanger steak served with roasted garlic, French fries & pepper sauce



"L'entrecôte" Black Angus Ribeye 1,590.-

Grilled ribeye served with roasted garlic, French fries & béarnaise sauce

BUTCHER'S CORNER



Black Angus Prime Rib 1kg - 4,190.- / 1.2kg - 4,960.-

Grilled Black Angus prime rib served with mashed potatoes, ratatouille, French fries, béarnaise sauce, mushroom sauce & pepper sauce

BLACK ANGUS

Side Dishes

Mashed Potatoes	180.-
Truffle Mashed Potatoes	220.-
French Fries	150.-
Truffle Curly Fries	310.-
Ratatouille	180.-
Sautéed Spinach	180.-

Sauces

Mushroom Sauce	60.-
Béarnaise Sauce	60.-
Nam Jim Jaew	60.-
Pepper Sauce	60.-

DESSERT

Crème Brûlée • 260.-

Traditional crème brûlée, Madagascar vanilla, caramelized sugar



Tropical Panna Cotta • 290.-

Coconut panna cotta, coconut crumble, coconut chantilly, passion fruit cream, mango - pineapple salad & Nam Dok Mai mango sorbet



Chocolate Profiteroles • 320.-

Choux pastry, chocolate fudge, chocolate crumble, chantilly, chocolate sauce & Madagascar vanilla ice cream



Paris Brest • 340.-

Signature Paris Brest, homemade hazelnut cream, candied hazelnut & choux pastry

Café & Tea "Gourmand" • 290.-

Mini crème brûlée, Mini Paris Brest, Mini chocolate cake & 1 regular coffee or tea included



DESSERT



Lemon Tart • 290.-

House-made lemon cream tart, toasted meringue & honey ice cream

Chocolate Lava • 320.-

Freshly baked dark chocolate lava cake, chocolate crumble, chocolate tuile & Madagascar vanilla ice cream



Apple Tart • 340.-

Freshly baked caramelized apple tart with puff pastry & Madagascar vanilla ice cream

Ice cream – 100% Homemade



Madagascar
Vanilla



Valrhona 70%
Chocolate



Nam Dok Mai
Mango



Longan Flower
Honey



1 Scoop 70.-



2 Scoops 130.-

Afternoon Tea

EVERYDAY - FROM 2PM TO 5PM



COFFEE / TEA



AFTERNOON TEA
+ COFFEE OR TEA

1,190++

BUBBLES



AFTERNOON TEA
+ 1 BTL OF PROSECCO

2,190++

Prices are subject to 10% service charge and 7% VAT

SIGNATURE DRINKS

CHOCOLAT LIÉGEOIS

Homemade chocolate ganache with milk, chocolate ice cream, biscuits & whipped cream

220.-



MATCHA MANGO LATTE

Matcha green tea, fresh mango, coconut milk & whipped cream

160.-



ROSEMARY ESPRESSO TONIC

Italian espresso, homemade rosemary syrup & tonic water

190.-



CAFÉ VIENNOIS

Italian espresso & homemade whipped cream

145.-



COLD PRESSED JUICE

(250ml) 160.-

Golden Glow

Carrot
Green Apple
Orange
Turmeric

Really Red

Strawberry
Raspberry
Red Apple
Beetroot
Blood Orange
Carrot

Very Vert

Spinach
Green Apple
Cucumber
Celery
Parsley

Tropical Treasure

Pineapple
Orange
Green Apple
Passion Fruit
Honey

Magic Melon

Watermelon
Ginger
Mint
Celery

Beauty & The Beet

Beetroot
Passion Fruit
Pineapple



HOMEMADE SMOOTHIE

SMOOTHIE

160.-

- Lychee, Raspberry & Lime
- Spinach, Cucumber & Apple
- Passion fruit & Mango
- Mixed Berries
- Tangerine, Pineapple & Lime
- Watermelon, Mint & Lime

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LYCHEE,
RASPBERRY
& LIME

SPINACH,
CUCUMBER
& APPLE

PASSION FRUIT
& MANGO

MIXED
BERRIES

TANGERINE,
PINEAPPLE
& LIME

WATERMELON,
MINT
& LIME



HOMEMADE ICED TEA & SODA



Homemade Iced Tea 140.-

Tropical Tea

Passion Fruit
flavoured
Iced tea

Lush Lemongrass

Lemongrass,
Kaffir &
Thai basil

Berry Bomb

Wild berry,
Red berries
& Lime

Perfect Peach

Peach &
Mango
Iced tea

Rosemary Rush

Rosemary,
Rose &
Lemon splash

Citrus Splash

Lemon, ginger
& homemade
basil syrup



Victoria's Soda 140.-

Mango & Passion

Giffard
Elderflower Syrup,
Fresh Passion Fruit,
Mango Juice,
& Soda Water

Cherry

Giffard
Cherry Syrup,
Lime,
Lime Juice
& Soda Water

Spicy Pineapple

Giffard
Pineapple Syrup,
Fresh Chili,
Lime Juice
& Soda Water

Strawberry

Giffard
Strawberry Syrup,
Dried Strawberry,
Lime Juice
& Soda Water

Peach & Lychee

Giffard
Peach Syrup,
Fresh Lychee,
Lime Juice
& Soda Water

Orange Sanguine

Giffard Orange
Sanguine Syrup,
Dried Orange,
Lime Juice
& Soda Water

DRINKS

WATER

Victoria Water 50cl	50.-
Evian Water 50cl	80.-
Evian Water 75cl	145.-
Evian Sparkling Water 75cl	160.-



FROM THE FRENCH ALPS

SOFT DRINKS

Soda Water 33cl	50.-
Coke / Diet / Zero 33cl	80.-
Tonic Water Schweppes 33cl	80.-
Ginger Ale 33cl	90.-
Sprite 33cl	80.-

COFFEE & TEA



Espresso	80.-	-	Cappuccino	110.-	120.-
Lungo	90.-	-	Cafe Latte	110.-	120.-
Americano	90.-	100.-	Flat White	120.-	-
Macchiato	90.-	-	Mocha	120.-	130.-
Piccolo Latte	100.-	-	Chocolate	130.-	140.-
Matcha Latte	120.-	130.-			



"All recipes are made with Lavazza blend."

Drawing on over a century of roasting expertise, Lavazza carefully selects the finest coffees from plantations worldwide to create distinctive blends that achieve perfect balance. The result is a coffee renowned for its exceptional flavour, aroma, and body.

This legacy of excellence began with Luigi Lavazza, the visionary pioneer of coffee blending.

Add extra shot +20.- | Add almond milk +20.- | Add soy milk +20.- | Add decaf blend +20.-



Mariage Frères was founded by brothers Henri and Edouard Mariage in Paris in 1854. Mariage Frères pursuit of perfection led to them elevating tea to an art form, creating a uniquely French tea tradition referred to as "The French Art of Tea".

More than a century later, Mariage Frères has become synonymous with French tea culture, and their blends remain world-class. Like fine French perfume, each blend combines ingredients in exciting and unpredictable ways, creating a whole that is more wonderful than the sum of its parts. As a result, sampling Mariage teas is an adventure of discovering new flavours and enticing the palate.

TEA BY MARIAGE FRÈRES®



Vert Provence® Mellow green tea - Jardin Premier* rose & lavender	140.-	150.-
Darjeeling Himalaya™ Black tea Jardin Premier*	140.-	-
Marco Polo® Marvellous black tea, Jardin Premier* fruity & flowery	140.-	150.-
Earl Grey Impérial® Daytime bergamot brisk Darjeeling tea Jardin Premier*	140.-	150.-
Rouge Bourbon® Red tea Rooibos - Jardin Premier* mellow French vanilla taste	140.-	150.-
Milky Blue® Seductive Blue Tea™ with a rich milky note	160.-	-
Fuji-Yama™ Green tea - Jardin Premier* Japan	160.-	-
Blanc & Rose™ Mellow white tea & tender rose petals	160.-	-

OUR BRANDS



/cocottebkk
 /cocottebkk
 @hmagroup

COCOTTE FARM ROAST & WINERY

Opened in April 2016, Cocotte revolutionizes dining in Bangkok, seamlessly blending farm-fresh goodness with the city's vibrancy. Our commitment to quality drives us to partner closely with local suppliers, ensuring a menu brimming with organic, seasonal delights.

Savor expertly roasted meats, vibrant organic vegetables, and a curated selection of fine wines that perfectly complement our dishes. But Cocotte is more than a culinary destination; it's an oasis of rustic charm amid the city bustle. Step inside to be transported to a serene farm atmosphere, where wooden accents and warm lighting invite you to unwind.

At Cocotte we offer a unique farm-like atmosphere in the heart of Bangkok.



39 Boulevard G Floor,
Sukhumvit Soi 39, Bangkok

Phone : 092 664 6777

www.cocotte-bangkok.com

OPEN EVERY DAY :

Sunday to Thursday

11am to 11pm (Last order 10:30pm)

Friday & Saturday

11am to 12am (Last order 11:00pm)

Free parking available

MOZZA BY COCOTTE

Based on the same principles as Cocotte Farm Roast & Winery, Mozza by Cocotte offers a great selection of premium Italian products such as pasta, pizza and also cheeses & cold-cuts. Comfort food oriented, the venue brings back memories of a traditional Italian cuisine "come la faceva la nonna".



Mozza by Cocotte
 EmQuartier, G Floor
 693 Sukhumvit Road,
 Klongton Nua, Wattana
 Bangkok 10110



Mozza by Cocotte
 Siam Paragon, G Floor
 991 Rama I Road,
 Pathum Wan
 Bangkok 10330



Mozza by Cocotte
 Central Chidlom Department Store
 1st Floor (Public Lane),
 1027 Ploenchit Road, Lumpini,
 Prathum Wan, Bangkok 10330



Mozza by Cocotte
 ICONSIAM, G Floor
 299 Charoen Nakhon Road,
 Khlong Ton Sai, Khlong San
 Bangkok 10600



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BY COCOTTE

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HMA.
HOSPITALITY MANAGEMENT ASIA