

Victoria

BY COCOTTE

The 21st Century Brasserie

Our Philosophy

Victoria by Cocotte is the 21st Century Brasserie where everyone can create their own experience. The Brasserie welcomes you everyday from 8.30 am to 10 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 breakfast 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 "Cafe 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 savor their efforts from the shape of the pasta, the crispness of the bread, up to the freshness of our cold-pressed juice.

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

Victoria



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

Phya Thai Rd. | Siam Paragon | Victoria by Cocotte centralwOrld | Gaysorn Village | Ratchadamri Rd. | SIAM | CHIDLOM | Henri Dunant Rd. | Police General Hospital

EMQUARTIER

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

Asok Maniri Rd. | Sukhumvit 35 | Victoria by Cocotte EmQuartier | Sukhumvit 39 | PROMPONG | Sukhumvit 22 | Emporium | Sukhumvit 24

What's Happening

HMA
HOSPITALITY MANAGEMENT ASIA

Capella

MOZZA

Victoria

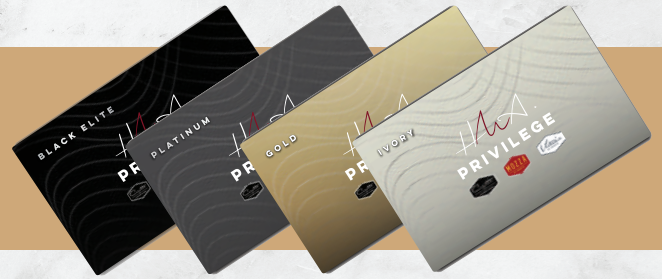
INFINITE PRIVILEGE

For Everyone

JOIN OUR
PRIVILEGES PROGRAM



SCAN TO REGISTER



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



VICTORIA'S SUGGESTION MENU

Try our weekly suggestion menu
and indulge in a delightful culinary journey
that will captivate your taste buds.

Oysters & Prosecco

Prosecco Cuvée Stella Pitars
& Fines de Claire n°3

EVERYDAY 5PM ONWARDS



Monday - Thursday
from 5pm till 8pm

Experience

L'Apéritif

by Victoria

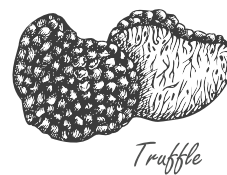
Captivating cocktails and
the finest selection of wines and beers,
elevating your dining pleasure.

Delicatessen



Please select items of your choice to create your own board (minimum 2 items)

Cheese & Cold Cut 190.- / item



Truffle

Truffle Camembert

540.-

Traditional French Camembert baked with truffle served with toasted sourdough bread

Appetizer



Bruschetta Tomato Confit ✓ 280.-

Toasted baguette, tomato confit, pesto, stracciatella & basil oil



Crab Croquetas ✓ 280.-

Crab croquetas with bisque and dill aioli



Truffle Curly Fries ✓ 310.-

Crispy curly fries with truffle cheese sauce



Fried Calamari ✓ 320.-

Deep-fried marinated calamari served with tartar sauce



Cheesy Garlic Bread ✓ 220.-

Crispy bread stuffed with cheese & garlic

✓ Vegetarian

 Contains Pork

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

Starter



French Oysters 3 pcs / 6 pcs / 12 pcs

390.- / 690.- / 1,290.-

Fine de Claire N°3

Served with Mignonette sauce, Thai seafood sauce & lemon



Hata Carpaccio

440.-

Thinly sliced Hata, diced mango, avocado, pomegranate & shallots



Tuna Tartare & Avocado

420.-

Avocado, yellow fin tuna marinated with lemon & onion

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

Starter



Lobster Bisque

Flavourful lobster bisque with croutons, cherry tomatoes & aioli

390.-



Pumpkin Soup

Creamy pumpkin soup with roasted pumpkin & pumpkin seeds

 260.-



Onion Soup

Traditional onion soup with Swiss cheese & gratinated bread

360.-

 Vegetarian


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

Starter



Maialino Tonnato  390.-
Thinly sliced, slow-cooked pork tenderloin served with tuna & mayonnaise sauce



Truffle Deviled Eggs  290.-
Organic eggs topped with truffle mayonnaise & fresh truffle



Burrata with Parma Ham  640.-
Creamy Burrata, Parma Ham 16 months, tomato confit, pesto & rocket salad



Escargots "Snails" 520.-
6 pcs of baked snails cooked with garlic & herb butter

 Vegetarian  Vegetarian version available upon request  Contains Pork

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

Salad



Greek Salad

✓ 340.-

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



Nicoise Salad

✓ 480.-

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



Caesar Salad

✓ 390.-

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



Victoria Cobb Salad

✓  490.-

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



Crab & Mango Salad

✓ 420.-

Mixed green salad, butterhead lettuce, crab meat, avocado, mango, red onion, toasted almonds served with passion fruit mango dressing



Italian Salad

✓  460.-

Oak salad with burrata, Parma ham, roasted bell peppers, lemon dressing & balsamic

✓ Vegetarian

✓ Vegetarian version available upon request

 Contains Pork

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

Pasta & Risotto



Seafood Arrabbiata

🌿 620.-

Linguine pasta, fresh seafood selection in spicy tomato sauce & fresh basil



Aglio Olio Bacon

🌿 🐷 390.-

Spaghetti pasta sautéed with garlic, bacon, poached egg, Italian basil & fried shallots



Spaghetti Pesto & Prawns

🌿 490.-

Spaghetti pasta, marinated Argentinian prawns, burrata & pesto sauce



Truffle Risotto

590.-

Carnaroli rice, truffle, parmesan, creamy butter & truffle oil

🌿 Vegetarian

🌿 Vegetarian version available upon request

🐷 Contains Pork

🌿 Level of Spiciness

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

Pasta & Risotto



Penne Mediterranean

🌿 440.-

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



La Carbonara

🌿🐷 460.-

Spaghetti pasta, crispy guanciale, parmesan sauce, shaved parmesan & black pepper



Coquillettes Jambon Truffle

🌿🐷 690.-

French style pasta, Paris ham, mushrooms, Comté cheese & fresh truffle



Wagyu Beef Ragù

640.-

Homemade tagliatelle, slow-cooked Wagyu beef & parmesan cheese

🌿 Vegetarian

🌿 Vegetarian version available upon request

🐷 Contains Pork

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

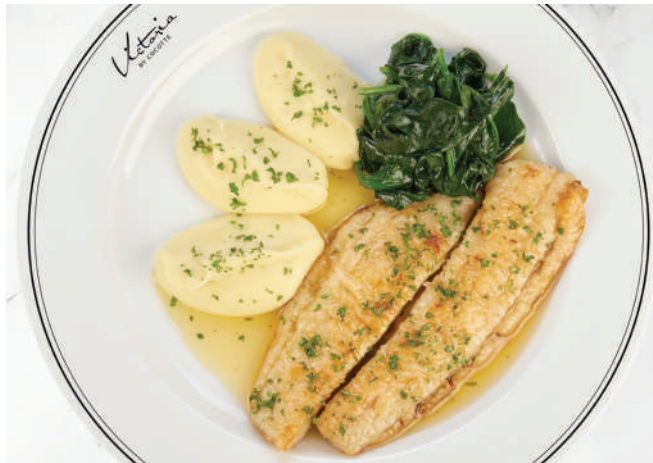
From the Sea



Lobster & Crab Roll 790.-
Homemade brioche bun, lobster meat, crab meat, cocktail sauce served with French fries



Fish & Chips 540.-
Crispy crumbed fish with chips, tartar sauce & fresh lemon



Fish "Meunière" 560.-
Seared premium white fish, butter & lemon sauce, served with mashed potatoes, parsley & sautéed spinach



Salmon Beurre Blanc 580.-
Seared salmon with seasonal vegetables & beurre blanc



Cod Fish Risotto  720.-
Pan-seared Cod fish, risotto flavored with chorizo, bell peppers & rocket salad



Victoria's Signature Paella   1,290.-
Bomba rice cooked with saffron and seafood stock, squid, prawn, spicy sausage, clam, olive oil & lemon

 Contains Pork

 Level of Spiciness

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

From the Sea



Seabass "French Riviera"

Baked Seabass (400gr), sauce armoricaine, assorted seafood, green vegetables, served with Mediterranean rice & spinach

1,490.-



Lobster Thermidor

Oven-baked Maine lobster in a creamy white wine sauce with gratinated Parmesan cheese served with lobster Rocket salad

2,490.-

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



Rôtisserie



Half / Whole Farmer Chicken
Potatoes confit & chicken gravy
590.- / 1,090.-

Take away is available



Free-range farmer chicken directly
from the farm to your table

More than a rotisserie, Victoria boasts a curated selection of artisanal products, paired with a cosy atmosphere in the heart of Bangkok.

At Victoria, we take pride in our locally sourced chicken, carefully handpicked from neighboring provinces like Khao Yai & Chiang Mai by dedicated farmers who prioritize sustainable and ethical practices. Our chickens are raised without the use of harmful pesticides or antibiotics, ensuring a healthy and flavorful dining experience for you.

The result? A truly one-of-a-kind farm-to-table journey that celebrates the finest ingredients and supports responsible farming practices.



Truffle Roasted Chicken 890.-
Chicken from the Rotissoire, seasonal organic vegetable,
truffle sauce & fresh truffle



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

Main Course



Lamb Shank "Couscous" 890.-
Slow-cooked lamb shank in tomato and spices sauce, grilled vegetables & steamed couscous



Chicken Parmigiana 490.-
Crispy chicken breast stuffed with parmesan and mozzarella cheese, stracciatella, pesto, tomato sauce, rocket salad & tomato confit



Duck Leg Confit & Berry Sauce 490.-
Confit duck leg with butternut purée & berry sauce



Pork Tenderloin & Mushroom  490.-
Grilled pork tenderloin, mashed potatoes & creamy mushroom sauce



Victoria's Bangers  520.-
Italian sausage with mashed potatoes & wine sauce



Mediterranean Lamb Rack 1,450.-
Grilled organic lamb rack, ratatouille and confit potatoes, olives & fresh rosemary

 Contains Pork

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

Dutcher Corner



Wagyu Flank Steak "La Bavette" 990.-
Grilled Flank steak, French fries & confit shallots gravy



Black Angus Ribeye "L'entrecôte" 1,590.-
Grilled Ribeye, French fries & bearnaise sauce



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, pickles, grain mustard & ketchup sauce

Sauces & Sides

Mushroom Sauce	60.-
Bearnaise	60.-
Nam Jim Jaew	60.-
Shallot Sauce	60.-
Mashed Potatoes	180.-
Truffle Mashed Potatoes	220.-
French Fries	150.-
Ratatouille	170.-
Sautéed Spinach	180.-

Steak



"Cafe de Paris" Steak

400gr of grilled Black Angus tenderloin with the famous "Cafe de Paris" herb butter sauce, served with French fries, salad & walnut dressing
1,690.-



Black Angus Prime Rib

Grilled Prime Rib served with mashed potatoes, ratatouille, French fries, bagnaise sauce, mushroom sauce, shallot sauce
1kg - 4,190.- / 1.2kg - 4,960.-

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

Dessert



Crème Brûlée

260.-

Traditional Crème Brûlée, Tahitian vanilla, caramelized with brown sugar



Valrhona Chocolate Mousse

290.-

Our twist on the traditional chocolate mousse



Apple Crumble

320.-

Baked apple compote with vanilla, crunchy crumble & vanilla ice-cream



Paris Brest

340.-

Signature Paris Brest, homemade hazelnut cream & choux pastry



Chocolate Profiteroles

320.-

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



Tropical Panna Cotta

290.-

Creamy Coconut pudding, Nam Dok Mai mango sorbet, passion fruit cream, coconut crumble with mango & pineapple salad

Ice-cream & Sorbet



Strawberry & Cheesecake 340.-

Cheesecake ice cream, strawberry sauce, cheesecake, fresh strawberry & homemade whipped cream

100% HOMEMADE



Madagascar

Vanilla



Valrhona 70%

Chocolate



Nam Dok Mai

Mango

1 Scoop	70.-
2 Scoops	130.-

Coffee & Tea Gourmand



Café & Tea "Gourmand" 290.-

Mini Crème Brûlée, Mini Paris Brest, Mini Chocolate Brownie & one regular coffee or tea included

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

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

APRICOT ESPRESSO TONIC

Homemade apricot syrup, tonic water, a shot of espresso & twist lemon peel

145.-



BELGIAN CHOCOLATE

Homemade chocolate ice-cream, chocolate sauce, whipping cream & chocolate

190.-



HOMEMADE JELLYCCINO

Iced cappuccino, chocolate coulis, homemade coffee jelly & chantilly

145.-



FRAPPUCCINO CARAMEL

Espresso, homemade salted caramel, whipping cream & caramelized hazelnuts

190.-



COFFEE

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

HOUSE BLEND
LAVAZZA CREMA E AROMA

— AROMATIC NOTES —


PEANUT


NUTMEG

— AROMATIC AREA —


BALANCED

LAVAZZA
TORINO, ITALIA, 1895

"All recipes are made with Lavazza Crema e Aroma blend."

PREMIUM
LAVAZZA TIERRA BRASILE

— AROMATIC NOTES —


DARK CHOCOLATE


HAZELNUTS


SUGAR CANE

— AROMATIC AREA —


BOLD


LAVAZZA TIERRA BRASILE!

UPGRADE !!
+20 THB

"A superior blend, with a refined taste"

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



TEA BY MARIAGE FRÈRES®

	 hot	 iced
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.-	-



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.

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

Drinks & Cold Pressed Juice

WATER

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



SOFT DRINKS

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

COLD PRESSED JUICE (250ml) 160.-

Golden Glow

Carrot
Green Apple
Orange
Turmeric

Very Vert

Spinach
Green Apple
Cucumber
Celery
Parsley

Nature Now

Kale
Italian Basil
Cucumber
Pineapple
Mint

Magic Melon

Watermelon
Ginger
Mint
Celery

Tropical Treasure

Pineapple
Orange
Green Apple
Passion Fruit
Honey

Perfect Pink

Pineapple
Pink Guava
Ginger
Lime



Homemade Iced Tea & Soda



Homemade Iced Tea 140.-

Pandan Perfection

Pandan & Homemade Tamarind Syrup

Positively Peachy

Peach & Mango Iced Tea

Orange Twist

Orange, Star Anise, Cinnamon & Honey

Tropical Tea

Passion Fruit flavoured Iced Tea

Citrus Sensation

Lemon, Ginger & Homemade Basil Syrup

Colorful Creation

Rosemary, Rose & Lemon Splash



Victoria's Soda 140.-

Mango & Passion

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

Peach & Lychee

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

Strawberry

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

Spicy Pineapple

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

Blueberry

Giffard Blueberry Syrup, Blueberry, Lime Juice & Soda Water

Apricot

Giffard Apricot Syrup, Apricot, Lime Juice & Soda Water

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

Homemade Smoothie

SMOOTHIE

160.-

- Watermelon, Mint & Lime
- Spinach, Cucumber & Apple
- Passion Fruit, Mango & Guava
- Mixed Berries
- Lychee, Mint & Ginger
- Pineapple & Basil

Victoria
BY COCOTTE

WATERMELON,
MINT
& LIME

SPINACH,
CUCUMBER
& APPLE

PASSION FRUIT,
MANGO
& GUAVA

MIXED
BERRIES

LYCHEE,
MINT &
GINGER

PINEAPPLE
& BASIL



Our Brands



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.

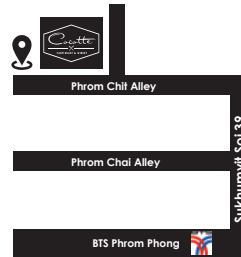
At Cocotte we offer a unique farm-like atmosphere in the heart of Bangkok.



[/cocottebkk](#)

[/cocottebkk](#)

[@hmagroup](#)



39 Boulevard G Floor,
Sukhumvit Soi 39, Bangkok

Phone : 092 664 6777

www.cocotte-bangkok.com

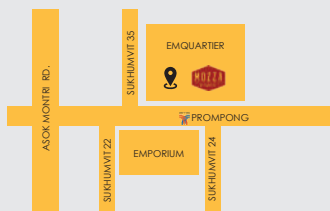
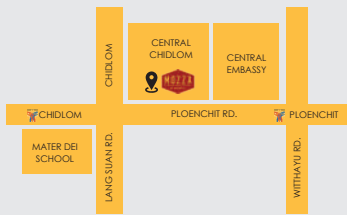
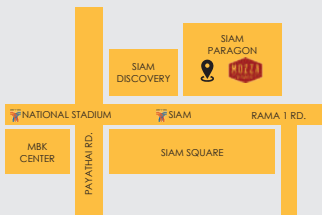
Opening hours :
11:00AM - 5:00PM
5:00PM - 12:00AM (Midnight)
Free parking available

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

Mozza by Cocotte
Central Chidlom Department Store
2nd Floor (Public Lane),
Ploenchit Road, Lumpini,
Prathum Wan, Bangkok 10330



EMQUARTIER

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

[/mozzabkk](#)

[/mozzabkk](#)

[@hmagroup](#)

Victoria
BY COCOTTE

MANAGED BY

HMA.
HOSPITALITY MANAGEMENT ASIA