



The Service 1921 HOUSE

Appetisers

1921 Prawn Cocktail 🌿🌿🌿	520
Avocado, caviar, baby gem lettuce	
Roast Bone Marrow 🐷🌿	440
Onion and bacon jam, chimichurri, toasted sourdough	
Speciales No. 3 Oysters 🐷🌿🌿	990
Fresh: 6 pcs, green apple mignonette, horseradish dressing Baked: 6 pcs, bone marrow, pancetta, breadcrumbs	
Beef Tartare 🌿🌿	680
Bone marrow emulsion, Sriracha, egg yolk, pickles, Parmesan	
Seared Scallops 🐷🌿🌿	790
Apple and bacon vinaigrette, celeriac, dill oil	
Spiced Calamari 🌿🌿🌿	480
Marinade citrus, cajun, tartar sauce	
Foie Gras Brioche 🌿	920
Onion and French parsley jam, black truffle	
Beef Short Rib Croquettes 🌿🌿	540
Chimichurri aioli	
Blue Crab Bisque 🌿🌿	680
Confit tomato, chive oil	
Truffle & Wild Mushroom Soup 🌿🌿	580
Truffle and porcini cream	
Cheese & Charcuterie 🐷🌿🌿	920
Gorgonzola, Brie de Meaux AOP, Tomme de Savoie, buche de chevre, Parma ham, salami Napoli, Mortadella with truffle pickles, dried fruit, crackers	

Salads

1921 House Salad 🌿🌿🌿	460
Charred baby cos and radicchio, cranberry, candied pecan, Syam Is Blue blue cheese dressing	
Heritage Tomato Salad 🌿🌿🌿	460
Smoked olive oil dressing, goat's cheese	
Burrata 🌿🌿🌿	520
Hazelnut, preserved pear, local herbs, elderflower vinaigrette	
Our Caesar 🐷🌿🌿	450
Baby cos, crisp pancetta, Caesar dressing, slow-cooked egg Classic	
Chargrilled chicken	470
Chiang Mai sausage	470

Grill Menu

In-house dry-aged beef

All our beef is *dry aged in house for a minimum of 30 days to maximise depth of flavour and tenderness.

Miyazaki Wagyu 🌿🌿🌿 A4, JP	
Kuroge Washu, grain fed 600 days	
200 g *striploin	2,950
250 g *tenderloin	3,350
Harris Ranch USDA Prime, USA	
American Angus, free range, grass fed, grain finished	
300 g *ribeye	2,450
Westholme Wagyu, AUS	
Wagyu x Mitchell, grain fed 330 days	
300 g *picanha MB 4-5	1,650
Stockyard Gold, AUS	
Black Angus, grain fed 200 days	
300 g *striploin	1,750
300 g *ribeye	1,850
250 g *fillet	1,950

Nguadoi Wagyu, Chiang Mai, TH 📍	
F1 Tajima Wagyu x local, longan fed 400 days	
1 kg *tomahawk	6,650
250 g *flat iron	1,650

TS 1921 Meat Feast 🐷	2,550
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Flat iron steak, barbecue pork ribs, Sirin chicken, Chiang Mai sausage

Sous vide and chargrilled

Sloane's Pork Chop 🐷📍	870
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Thick cut 350 g, mustard and apple glaze

Baby Back Pork Ribs 🐷	790
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400 g, cider barbecue sauce

Tasmanian Lamb Rack	1,850
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Half rack 350 g, mint jus, chimichurri

Seafood

Phuket Lobster 🌿🌿🌿📍	2,990
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650 g, tarragon and garlic butter

Wild Halibut Fillet 🌿	1,490
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Bearnaise, dill

Surat Thani Tiger Prawns 🌿🌿📍	990
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300 g, nam jim butter

Scottish Salmon Fillet 🌿	1,290
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Beurre blanc, salmon roe

Josper-grilled vegetables

Cajun-Spiced Cauliflower 🌿	590
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Toasted almonds, celery root puree, parsley and sherry vinegar dressing

Grilled Pumpkin 🌿	590
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Avocado creme, herb salad, smoked vinaigrette

Add-ons

Rougie Premium Foie Gras (50 g)	690
Seasonal Truffle (3 g)	550

Sides

- Porcini and truffle mashed potatoes 🌿🌿
- Buttered potato puree, spring onion 🌿🌿
- Triple-cooked chips, smoked sea salt 🌿
- Grilled baby carrots, truffle honey, rosemary 🌿
- Charred asparagus, burnt butter hollandaise 🌿🌿
- Roast heirloom tomato, smoked olive oil dressing 🌿
- Creamed spinach, cheddar, chive 🌿🌿
- Cos salad, smoked vinaigrette, goat's cheese 🌿🌿
- Corn rib, Cajun butter 🌿🌿

Sauces

- Bone marrow gravy
- Bearnaise
- Green peppercorn
- Hollandaise
- Black truffle jus
- Chimichurri
- Nam jim jaew
- Nam jim seafood
- Longan salsa

Please select one side dish and one sauce per grill menu item
Additional sides and sauces are THB 240 and THB 140 respectively

Vegan 🌿 Vegetarian 🌿 Pork 🐷 Gluten 🌿 Tree nut/peanut 🌿 Shellfish 🌿 Dairy 🌿 Local 📍

- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
 - Please note the above is discretionary and at your own risk.
- All our fruit, vegetables, pork, and poultry are sustainably sourced from local small-scale producers.
 - Our seafood is locally sourced wherever possible, and imported seafood is MSC certified.

Prices are in Thai baht, subject to 10% service charge and 7% tax.

