



APPETIZERS

- Oysters

Market price

Green apple mignonette, seafood sauce, crisp shallots
- Roast Bone Marrow

420

Onion and bacon jam, chimichurri, toasted sourdough
- Beef Tartar

640

Bone marrow emulsion, sous-vide egg yolk
Parmesan, Sriracha
- Aged Hamachi Crudo

610

Avocado, sundried tomato, lime dressing
- Charred Asparagus & Duck Egg

410

Sous-vide duck egg, Hollandaise, fresh seasonal truffle
pecorino
- Beef Short-Rib Croquettes

540

Chive mayo
- Seared Hokkaido Scallops

790

Bacon and apple vinaigrette, celeriac, dill
- Our Caesar

390

Baby cos, crisp pancetta, Caesar dressing
slow-cooked egg, with chargrilled chicken or
Chiang Mai sausage
- Lobster Bisque

990

Half a Maine lobster, fresh seasonal truffle, coconut



CHEF'S PLATTERS

- Cheese

660

Brie de Meaux AOP, Tomme de Savoie, Gorgonzola
Buchette de Chiang Mai, Gruyere AOC
- Cold Cuts

660

San Daniele, Coppa di Parma, Napoli salami,
truffle mortadella, chorizo

GRILL MENU

- In House Dry Aged Beef

*Dry aged in house for a minimum of 30 days to maximise depth
of flavour and tenderness
- USDA Prime, St Helens Farms, USA

1 kg bone-in prime rib*

3650
- Stockyard Gold Black Angus, AUS

350g Striploin*

1550

350g Ribeye*

1650

250g Fillet

1750
- Westholme Farms Wagyu, AUS

250g Fillet MB 6-7

2090

300g Picanha MB 5-4*

1450
- Miyazaki Wagyu A4, JP

200g Striploin

2890
- Sous Vide & Chargrilled

Sloan's Pork Chop

870

Thick cut 400g, Smoky mustard and apple glaze
- Tan Khun Free-range Spring Chicken

680

Sage and rosemary butter pan sauce
- Tasmanian Lamb Rack

1790

Half rack 350g with mint jus, chimichurri

- Seafood

Scottish Salmon Fillet

990

Chive and dill beurre blanc, roe
- Wild Halibut Fillet

1490

220 g with Béarnaise, caper, dill
- Surat Thani Tiger Prawns

990

350 g with nam jim butter
- Josper Grilled Vegetables

Miso Eggplant

490

Miso and chive butter, sesame
- Cajun Spiced Cauliflower

490

Toasted almond, caper, parsley and sherry vinegar dressing

- Side

/ Porcini and truffle mashed potatoes

/ Buttered potato puree, Parmesan, spring onion

/ Triple-cooked chips, pecorino and truffle or
malt vinegar

/ Charred heirloom tomato, smoked olive oil
dressing

/ Grilled baby carrot, truffle honey, rosemary

/ Charred asparagus, burnt butter Hollandaise

- Sauce

/ Béarnaise

/ Chimichurri

/ Black pepper

/ Bone marrow Bordelaise

/ Nam jim jaew

/ Nam jim seafood

Please select 1 side dish and one sauce per grill item
Additional sides and sauces are THB 160 and THB 90 respectively



MAIN COURSE

- Braised Beef Cheek

990

Celeriac and potato, baby carrot, bone marrow jus
- Black Cod

850

Avocado, chorizo, charred spring onion, beurre blanc
- Local Forest Mushroom Ravioli

690

Porcini mushroom cream, confit garlic, mascarpone
- Dry-Aged Beef Burger

650

In-house, 35-day, dry-aged beef burger, Gruyere
bacon jam, crisp onion, truffle mayo, pickle



SWEET ELEMENTS

- Chocolate & Hazelnut

340

Valrhona chocolate fondant, hazelnut ice cream
- South African Milk Tart

320

Local forest honeycomb, cereal milk and Nutella gelato
- Our Eton Mess

360

Local strawberry, whipped cream, meringue, sorbet
- Sticky Toffee Pudding

290

Thai vanilla bean gelato
- Pineapple Tart Tatin

290

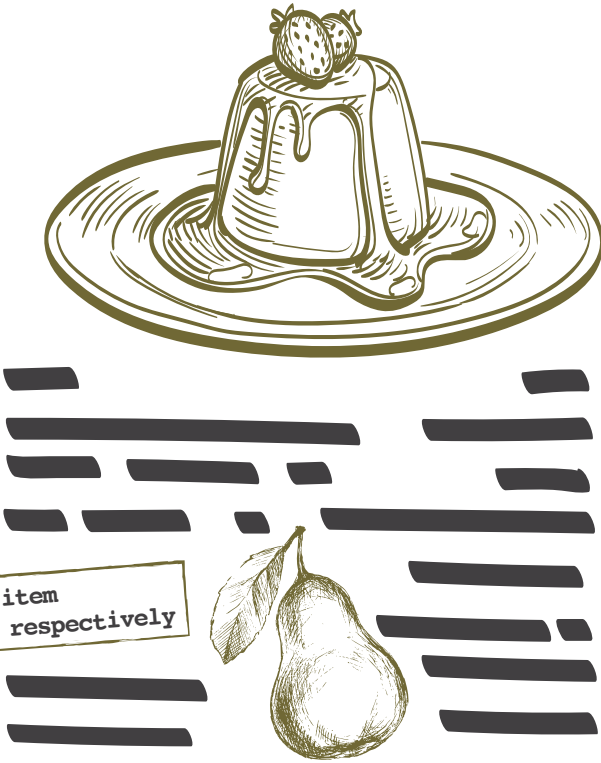
Young coconut sorbet, lime leaf powder
- Gelato

140

Milk chocolate / salted caramel / hazelnut
Thai vanilla / Chiang Mai strawberry
- Sorbet

140

Yellow mango / raspberry / strawberry
young coconut / yuzu



Gluten Free Vegetarian Vegan

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.

Prices are in Thai Baht
subject to a 10% service charge and applicable government tax