THE SERVICE 1921

RESTAURANT & BAR
CHIANG MAI

APPETIZERS

Oysters — Market price
Green apple mignonette, seafood sauce, crisp shallots

Roast Bone Marrow [redacted] — 420
Onion and bacon jam, chimichurri, toasted sourdough

Beef [redacted] **Tartar** — 640
Bone marrow emulsion, sous-vide egg yolk
Parmesan, Sriracha

Aged Hamachi Crudo — 610
Avocado, sundried tomato, lime dressing

Charred Asparagus & Duck Egg (V) — 410
Sous-vide duck egg, Hollandaise, fresh seasonal truffle pecorino

Beef Short-Rib [redacted] **Croquettes** — 540
Chive mayo

Seared Hokkaido Scallops — 690
Bacon and apple vinaigrette, celeriac, dill

Our [redacted] **Caesar** — 390
Baby cos, crisp pancetta, Caesar dressing
slow-cooked egg, with chargrilled chicken or
Chiang Mai sausage

Lobster Bisque [redacted] — 890
Half a Maine lobster, fresh seasonal truffle, coconut

CHEF'S PLATTERS

Cheese [redacted] — 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 [redacted]

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, [redacted] **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 [redacted]
250g Fillet MB 6-7 — 2090
300g Picanha MB 5-4* — 1450

Miyazaki Wagyu [redacted] **A4, JP**
200g Striploin — 2890

Sous Vide & Chargrilled
Sloan's Pork Chop [redacted] — 870
Thick cut 400g, Smoky mustard and apple glaze

Local Free-range [redacted] **Pork Belly** — 810
Whisky and Sriracha glaze, charred spring onion aioli

Tan Khun Free-range Spring Chicken — 680
Sage and rosemary butter pan sauce

Tasmanian [redacted] **Lamb Rack** — 1790
Half rack 350g with mint jus, chimichurri

Seafood

Scottish Salmon Fillet — 990
Chive and bill beurre blanc, roe

Wild [redacted] **Halibut Fillet** — 1090
220 g with Béarnaise, caper, dill

Surat Thani Tiger Prawns [redacted] — 990
350 g with nam jim butter

Josper Grilled Vegetables

Miso [redacted] **Eggplant** (V) — 490
Miso and chive butter, sesame

Cajun Spiced [redacted] **Cauliflower** (V) — 490
Toasted almond, caper, parsley and sherry vinegar dressing

Side
- Porcini and truffle mashed potatoes (V)
- Buttered potato puree, Parmesan, spring onion (V)
- Triple-cooked chips, pecorino and truffle or malt vinegar
- Charred heirloom tomato, smoked olive oil dressing (V)
- Grilled baby carrot, truffle honey, rosemary (V)
- Charred asparagus, burnt butter Hollandaise (V)

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 [redacted] — 990
Celeriac and potato, baby carrot, bone marrow jus

Black [redacted] **Cod** — 720
Avocado, chorizo, charred spring onion, beurre blanc

Local Forest Mushroom Ravioli (V) — 690
Porcini mushroom cream, confit garlic, mascarpone

Dry-Aged Beef Burger [redacted] — 650
In-house, 35-day, dry-aged beef burger, Gruyere
bacon jam, crisp onion, truffle mayo, pickle

SWEET ELEMENTS

Chocolate [redacted] **& Hazelnut** — 340
Valrhona chocolate fondant, hazelnut ice cream

South African Milk Tart [redacted] — 320
Local forest honeycomb, cereal milk and Nutella gelato

Our [redacted] **Eton Mess** — 360
Local strawberry, whipped cream, meringue, sorbet

Sticky Toffee Pudding — 290
Thai vanilla bean gelato

Pineapple [redacted] **Tart Tatin** — 290
Young coconut sorbet, lime leaf powder

Gelato — 140
Milk chocolate / salted caramel / hazelnut [redacted]
Thai vanilla / Chiang Mai strawberry

Sorbet [redacted] — 140
Yellow mango / raspberry / strawberry
young coconut / yuzu

[redacted]

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.

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

THE SERVICE 1921 CLASSIFIED RESTAURANT & BAR