

PENTHOUSE BAR+GRILL

STARTERS & SALADS

OYSTERS ON THE ROCKS Fine de Claire No. 2	130/PC
 FRENCH ONION SOUP 18 months Comté, veal stock, baguette	390
 TUNA CRUDO raw caponata, dehydrated olives, basil oil	650
CHAR GRILLED OCTOPUS almond ajo blanco, zucchini, green olives	670
 FRIED CALAMARI chipotle aioli, togarashi	520
HOKKAIDO SCALLOPS char grilled, celeriac purée, apple, cucumber, dill	800
  CAESAR SALAD six minute egg, prosciutto chips, traditional dressing	500
 SPRING SALAD mixed greens, avocado, snow peas, radishes, pomegranate	420
 CHARCOAL ROASTED VEGETABLES whipped feta, hazelnut, candied orange	450
 HUA HIN BURRATA fresh & dehydrated tomatoes, basil pesto	550
WAGYU BEEF CARPACCIO capers, Parmigiano Reggiano, truffle aioli	520

CHARCOAL GRILLED STEAKS

BLACK ONYX TENDERLOIN (150g/300g) Australia, Ranger Valley Farm, MB4 marbling	1350/2470
NEW YORK STRIP (250g/500g) Australia, Stockyard Farm, MB3 marbling	1650/3130
BLACK MARKET RIBEYE (300g/600g) Australia, Ranger Valley Farm, MB5 marbling	2050/3900
 BUSYU WAGYU STRIPLOIN (160g/320g) Japan, Saitama Prefecture, A5 marbling	3300/6270
WAGYU DENVER STEAK (250g) Australia, Ranger Valley Farm, MB5 marbling	2100

SAUCES

 Bordelaise, Béarnaise, Green Peppercorn Chimichurri, Nahm Jim Jeaw
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PENTHOUSE SIGNATURES

PRAWN COCKTAIL 670 tobiko cocktail sauce, smoked herring caviar
PENTHOUSE BEEF TARTARE 680 handcut tenderloin, bone marrow aioli, baguette crisps
  PENTHOUSE CHEESEBURGER 750 wagyu beef, bacon, Comté, chili jam, pickles, French fries
 NEUVIC BAERI CAVIAR 3750 blinis, crème fraîche, chives, shallots, chopped eggs
SEAFOOD TOWER 4900 Canadian lobster, Atlantic scallops, freshly shucked oysters, tiger prawns, blue swimmer crab salad
WX WAGYU TOMAHAWK 1.2kg - 1.8kg 470/100g Australia, Ranger Valley Farm, MB5 marbling

SIDES

 CHAR GRILLED ASPARAGUS gremolata	300
 SAUTEED MUSHROOMS button, oyster, shimeji, crispy garlic	280
 ROASTED SWEET POTATOES garlic yoghurt, burnt butter	280
  CREAMED SPINACH béchamel, nutmeg	250
  MAC & CHEESE three cheese sauce, Dijon mustard	250
 TRUFFLE MASHED POTATOES creamy potato, truffle salsa	240
 THIN CUT FRENCH FRIES tomato ketchup	190
 CHAR GRILLED CAULIFLOWER Pico de Gallo, chipotle, basil	300

LAND

 STEAK FRITES French fries, Café de Paris butter	1450
NEW ZEALAND LAMB RUMP (300g) Te Mana farm, marinated artichokes, spring peas, minted jus	1350
 SLOANE'S PORK CHOP (350g/700g) brined & grilled, candied cashews & orange, tamarind barbecue sauce	960/1750
KLONG PHAI FARM ROASTED ½ CHICKEN free range, brined & roasted, spiced carrot, root vegetables, chicken jus	880
  SMOKED EGGPLANT TORTELLINI housemade tortellini, pickled tomatoes, ginger, basil, tomato consommé	650
 MUSHROOM RISOTTO carnaroli rice, mixed mushrooms, black truffle salsa	790
  WAGYU BEEF VOL- AU- VENT red wine braised wagyu chuck, puff pastry, herb salad	920

SEA

  WHOLE CANADIAN LOBSTER French fries, roasted seaweed butter	2750
JUMBO TIGER PRAWNS marinated & charcoal grilled, charred corn salsa, spicy prawn oil	1600
  LOBSTER LINGUINE Canadian lobster, linguine, bacon, chives, bisque	2950/5750
 TIGER PRAWN AGNOLOTTI housemade pasta, pistachio, smoked tomato butter	920
 TASMANIAN SALMON (200g) coriander & lime purée, spring vegetables	960
 TOOTHFISH (200g) romesco, soft herbs	1750

 Sustainable Seafood  Vegetarian  Contains Gluten  Plant-based  Non Halal Food

SCAN THIS QR CODE TO VIEW OUR MENU



If you have a food allergy or intolerance, our entire team will be delighted to assist you with recommendations. All prices are in Thai Baht and are subject to 10% service charge and 7% VAT.