

PENTHOUSE BAR+GRILL

STARTERS & SALADS

 NEUVIC BAERI CAVIAR 3500 blinis, crème fraîche, chives, shallots, chopped eggs
OYSTERS ON THE ROCKS MP ask for today's selection
PRAWN COCKTAIL 590 tobiko cocktail sauce, smoked herring caviar
PENTHOUSE BEEF TARTARE 680 handcut tenderloin, bone marrow aioli, baguette crisps
CHAR GRILLED OCTOPUS 670 almond ajo blanco, chimichurri
SEARED FOIE GRAS 1100 grilled figs, hazelnut, frisée, aged balsamic
 SUMMER SALAD 390 mixed greens, avocado, orange, mustard vinaigrette
 CHARCOAL ROASTED VEGETABLES 450 whipped feta, hazelnut, candied orange

CHARCOAL GRILLED STEAKS

BLACK ONYX TENDERLOIN (150g/300g) 1300/2470 Australia, Ranger Valley Farm, MB4 marbling
NEW YORK STRIP (250g/500g) 1650/3130 Australia, Stockyard Farm, MB3 marbling
BLACK MARKET RIBEYE (300g/600g) 1950/3700 Australia, Ranger Valley Farm, MB5 marbling
BUSYU WAGYU STRIPLOIN (160g/320g) 3300/6270 Japan, Saitama Prefecture, A5 marbling
WAGYU DENVER STEAK (250g) 2100 Australia, Ranger Valley Farm, MB5 marbling
WX WAGYU TOMAHAWK (1.2kg - 1.8kg) 440/100g Australia, Ranger Valley Farm, MB5 marbling


SAUCES

Béarnaise, Black Pepper, Chimichurri, Bordelaise, Nahm Jim Jeaw

POWER LUNCH

2 COURSE SET LUNCH 950 THB
ADD DESSERT 200 THB

STARTERS

-  **CALAMARI SALAD** yuzu aioli, fennel, arugula
- SOUP OF THE DAY** ask for today's selection
-  **HUA HIN BURRATA** fresh & dehydrated tomatoes, basil pesto
-  **CAESAR SALAD** four minute egg, prosciutto chips, traditional dressing
-  **TASMANIAN SALMON CEVICHE** coconut, chili, pomelo, sweet potatoes crisps
- GRILLED CHORIZO** roasted red peppers, fennel salsa
- STEAMED CLAMS** cannellini beans, white wine, parsley

MAINS

-  **TUNA TATAKI** ancient grains salad, avocado, togarashi aioli
-  **PENTHOUSE CHEESEBURGER** Gruyère, bacon, chili jam, pickles, French fries
-  **BLUE SWIMMER CRAB TAGLIATELLE** sour cream, smoked caviar
- SLOW COOKED PORK BELLY** grilled olives, pine nuts & raisin vinaigrette
-  **GRILLED BLACK COD** asparagus, yuzu kosho beurre blanc
-  **STEAK FRITES** Café de Paris butter, French fries
-  **PUMPKIN & ALMOND RISOTTO** beurre noisette, Parmesan
-  **JUMBO PRAWN CUTLET** tarragon aioli, herb salad

BEVERAGES






350 THB FOR A GLASS OF YOUR CHOICE

- Tohu**, Sauvignon Blanc, Marlborough, New Zealand 2020
- M. Chapoutier Bila-Haut**, Marsanne, Côtes du Roussillon, France 2019
- Gravelly Ford**, Cabernet Sauvignon, California, USA 2018
- Maverick**, Silk Road Shiraz, Barossa Valley, Australia 2016
- Domaine Ott**, Côtes de Provence, France, 2018
- House spritz of the day**, ask for today's selection










LAND

NEW ZEALAND LAMB RACK (300g/600g) 1800/3400 Te Mana Farm, mountain raised, grilled broccolini, labneh, Bordelaise
SLOANE'S PORK CHOP (350g/700g) 890/1690 free range, brined & grilled, miso apple ketchup, braised cabbage
KLONG PHAI FARM ROASTED ½ CHICKEN 850 free range, brined & roasted, chicken jus, spiced carrot, root vegetables
  SMOKED EGGPLANT TORTELLINI 650 housemade tortellini, tomato consommé, pickled tomatoes, ginger, basil
 WAGYU PITHIVIER 850 braised wagyu chuck, puff pastry, parsnip purée, truffle jus <small>*please allow 25 minutes for preparation</small>

SEA

  LOBSTER LINGUINE 2450/4750 Canadian lobster, linguine, bacon, bisque, chives
 TOOTHFISH 1600 turmeric broth, charred leeks
 WHOLE CANADIAN LOBSTER 2350 French fries, garlic & parsley butter
 HOKKAIDO SCALLOPS 1290 char grilled, celeriac purée, apple, cucumber, dill

SIDES

 CHAR GRILLED ASPARAGUS gremolata 300
 SAUTEED MUSHROOMS button, oyster, shimeji, crispy garlic 280
 RATATOUILLE baked peppers, zucchini, tomato, eggplant 300
  CREAMED SPINACH bechamel, 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



SCAN THIS QR CODE TO VIEW OUR MENU

 Sustainable Seafood  Vegetarian  Contains Gluten  Plant-based

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.