

APPETIZERS

Pan Seared Rougie Foie Gras 690 THB

Capers, Raisin, Port Wine Reduction, Porcini Soil, Brioche

USDA Prime Angus Steak Tartar 790 THB

Beef Tenderloin, Pickles, Savora Mustard, Salted Baguette

Grilled Black Pepper Octopus 580 THB

Tarragon Puree, Baby Potato Confit, Lime Cherry Tomatoes

Poached Maine Lobster 1,150 THB

Tomato Marmalade, Baby Spinach, Champignon Mushroom
Jerusalem Artichokes

Burrata Truffle 680 THB

Heirloom Tomato, Wild Rocket, 15 Years Aged Balsamic

Pacific Tuna Tartar 550 THB

Avocado, Spicy Radish, Finger Lime Caviar

Salmon Special 790 THB

Asian Pear, Cream Fraiche, Coriander, Black Truffle Flavour Toast

Hokkaido Scallops Sashimi 760 THB

Pickled Onion, Mango Salsa, Dry Cranberries
Black Truffle Flavour Toast

SALADS

Prime Caesar Salad 550 THB

Romaine Lettuce, Aged Parmesan Cheese, Crouton, Bacon
Caesar Dressing

Heart Of Palm Salad 550 THB

Cherry Tomato, Coconut, Oregano, Herbs Salad

Roasted Rainbow Carrot Salad 580 THB

Avocado, Toasted Seeds, Sour Cream, 15 Years Aged Balsamic

Duo Of Alaskan Crab Salad 900 THB

Light Mayo, Chives, Melon, Sturia Classic Caviar
Pan Fried Crab Cake, Corona Lime, Mixed Herbs

SOUPS

Asparagus Soup 480 THB

Shitake Mushroom, Mandarin Flavor Olive Oil

Phuket Lobster Bisque 480 THB

Pan-Roasted Lobster Ragout

New England Clam Chowder 450 THB

Little Neck Clam, Potato, Crouton

Gratinéed French Onion Soup 450 THB

Gruyere Crouton

FROM THE SEA

PRIME Seafood Platter (Serves two)

Alaska King Crab Legs (4 Half), Canadian Lobster (1), Tiger Prawn (4),
Seasonal Oysters (4), Dutch Mussels (6), Clams (6)
Served With Lemon Wedges, Shallot Vinegar, Cocktail Sauce

3,800 THB

CAVIAR - Sturia Primeur Caviar 30 gms 50 gms
Served with Sour Cream | Onion | Egg | Parsley | Potato Crisps

Market Price

OYSTERS

Special Gilladeau No 3 or Seasonal Oyster

Market Price

FROM THE GRILL

Any order of Australian, USDA Or Japanese Beef Includes 1 Side
And 1 Sauce of Your Choice

AUSTRALIAN NATURAL WAGYU BEEF GRADE 5

Typically Highly Marbled, Full Flavoured with Relatively Low Levels
of Saturated Fats and Cholesterol.

Tenderloin 250 gm 2,600 THB

Ribeye 300 gm 2,200 THB

Strip Loin 350 gm 2,350 THB

Tomahawk Steak 1,600 gm 5,800 THB

USDA PRIME BLACK MORAN ANGUS BEEF

We are proud to say that our black Moran angus beef contains all the
delicious flavour that makes this breed so beloved. Famed for its marbling,
the beef is superb in flavour, taste and succulence

Tenderloin 180 gm 1,800 THB

Tenderloin 250 gm 2,490 THB

New York Strip Loin 300 gm 2,250 THB

New York Strip Loin 420 gm 2,890 THB

Rib Eye Steak 300 gm 2,250 THB

Rib Eye Steak 400 gm 2,890 THB

T-Bone 500 gm 2,250 THB

MIYAZAKI JAPANESE BEEF

Wagyu are being raised in various locations in Japan. Matsuzaka, Kobe,
Yonezawa, Hyogo and Omi are just a few of the places of origin of Wagyu.
Miyazaki Wagyu was recognized for its cherry red color, tender texture and
great dense meat taste. The snowflake-like fat is evenly distributed and
produces a non-greasy flavour

Rib Eye 180 gm 2,900 THB

Strip Loin 180 gm 3,100 THB

PRIME CUT

Roasted Australian Grain Fed Beef Prime Rib

Prime Queen Cut 1,650 THB

Prime King Cut 2,100 THB

OTHER GRILL

Snow Fish 1,450 THB

King Prawns 1,290 THB

Scottish Salmon 950 THB

Surf & Turf 2,200 THB

(Grilled Beef Tenderloin & Half Maine Lobster)

Main Lobster 2,400 THB

(Thermidor, Grilled, Steamed or Baked)

Lamb Rack 1,250 THB

STEAK PREPARATION GUIDELINES

Rare : Cool, Red Center
Medium-Rare : Warm, Red Center
Medium : Hot, Pink Center
Med-Well : Losing Pink But Juicy
Well Done : Not Pink, But Great!

Prices are in Thai baht and subject to 10% service charge and applicable government tax.
in case of special dietary requirement or allergies for specific ingredients, please let us know.

SIGNATURE ENTREES

Brittany Wild Turbot 1,850 THB

Pomme Anna, Spring Onion, Baby Onion, Lardon, Zucchini Sauce

Grilled King Prawn 1,100 THB

Fish Ravioli, Crushed Peas, Tomato Marmalade, Saffron Parmesan Foam

Grilled Scottish Salmon 1,100 THB

Potato Puree, Morel Mushrooms, Baby Bok Choy, Curry Mussel Sauce

Roasted Free Range Chicken 850 THB

Butter Herbs, Lentil, Summer Vegetable, Pommery Mustard Sauce

Caramelized Angus Grain Fed Hanging Tender 850 THB

Purple Potato Gnocchi, Charred Favas, Jalapeno Aged Parmesan

Foie Gras Marble Beef Burger 750 THB

Wagyu Beef with Rougie Foie Gras, Tarragon Mayonnaise, Thick Fries

RIBS

U.S Angus Beef Short Ribs 1,100 THB

Smoked BBQ, Braised with Red Wine, Cooked For 12 Hours

Pork Spare Ribs 890 THB

Smoked BBQ, Spiced Rubbed

SAUCES

Truffle Béarnaise
Red Wine Bordelaise
Peppercorn Sauce
Wild Mushroom Sauce
Pommery Mustard Sauce
Horseradish Cream Sauce

Roasted Jus
Stilton Cheese Sauce
Prime Steak Sauce
BBQ Sauce
White Wine Sauce
Lemon Confit Butter Sauce

SIDES

POTATOES

Baked Potato and Sour Cream 200 THB

Mashed Potato Classic or Truffle 200 THB

Potato Gratin 200 THB

Thin or Thick Fries 200 THB

VEGETABLES

Sautéed Asparagus 200 THB

Braised Baby Carrot 200 THB

Creamed Corn 200 THB

Sautéed or Creamed Spinach 200 THB

Mixed Leave & Tomato Salad 200 THB

Onion Ring 200 THB

Sautéed Wild Mushroom 200 THB

Sautéed Garden Vegetables 200 THB