



## WET AGED 21 DAYS

<b>HANGER</b> 1824 Black Angus, 100 days grain fed, AUS	380/100g
<b>TENDERLOIN</b> Darling Downs Wagyu, AUS	920/100g
<b>FLANK</b> Wagyu, marble score 4, USA	380/100g
<b>SIRLOIN</b> Hereford + Angus, grass fed, AUS	300/100g
<b>RIBEYE</b> 1824 Black Angus, 100 days grain fed, AUS	390/100g
<b>RIBEYE</b> Snake River Wagyu, marble score 4, USA	740/100g

## CUTS FOR TWO

<b>TOMAHAWK RIBEYE CHOP</b> 1-2kg Darling Downs Wagyu, marble score 5, AUS	690/100g
<b>T-BONE</b> Angus, grain fed, AUS	450/100g
<b>SURF &amp; TURF</b> 1kg tomahawk ribeye chop & 700g Maine lobster, AUS	7,900

## DRY AGED 30 DAYS

<b>RIBEYE</b> Caviness, grain fed, dairy cow, USA	400/100g
<b>RUMP</b> Kobe Wagyu, marble score 9, JAP	780/100g
<b>STRIP LOIN</b> Kobe Wagyu, marble score 7, JAP	990/100g
<b>TENDERLOIN</b> ocean Black Angus, AUS	760/100g
<b>STRIP LOIN</b> Acres, organic, grass fed, AUS	400/100g

## OTHER MAINS

<b>MUSHROOM RISOTTO</b> <b>V</b> parmesan, truffle	750
<b>AUSTRALIAN LAMB RACK</b> roasted apple, asparagus	420/100g
<b>KUROBUTA PORK CHOP</b> 500g <b>P</b> cherry salad	950
<b>FILET MIGNON BEEF FETTUCCINE</b> tomato, garlic, chilli	650
<b>CHAR BURGER</b> Wagyu beef, aged cheddar	450
<b>BEEF CHEEK</b> Darling Downs Wagyu, AUS	600

\* minimum meat order 200g

<b>SAUCE &amp; BUTTER</b>	(70 per sauce/ 200 for all)
nam jaew	hollandaise
chimichurri	red wine
steak sauce	pepper corn
mushroom cream	beef fat butter

<b>ON TOP</b>		
farm egg	50	bone marrow
blue cheese	100	house made bacon
grilled oyster	100	seasonal truffles
lobster tail	1000	mp/g
foie gras	560	

## FROM THE SEA

<b>SPANISH SEA BASS</b> 200g artichokes, tomato fondue, curried mussels	750
<b>NORTH PACIFIC BLACK COD</b> 200g tomato salsa, mango relish	810
<b>GRILLED NORWEGIAN SALMON</b> 200g wild greens, pickled shiitake	760
<b>PERUVIAN SEAFOOD RICE</b> scallop, mussels, shrimps, squid	950
<b>MUSSELS &amp; FRIES</b> chilli buter	890
<b>FRIED CHILLI LOBSTER</b> 700g garlic butter, jaew mayo, Texas toast	2,100
<b>SPAGHETTI AU HOMARD</b> <b>P</b> Maine lobster, bacon, chilli cream	1,250
<b>SEARED SCALLOPS</b> minestrone soup, house made penne	1,100

## FROM THE SKY

<b>SPRING CHICKEN</b> corn, mushroom, cream, potatoes two ways	590
<b>BARBARIE DUCK</b> duck skin jus, roasted carrots	910
<b>GRILLED QUAIL</b> BBQ'd Heirloom beans, charred greens	600

## SIDES (200 per side)

- potato puree, truffle oil
- potato gratin, gruyere, leek
- beef fat fries, pickled jalapeno special sauce
- creamed spinach, white cheddar, smoked salt
- mushrooms, garlic, balsamic
- green bean, soy-sake, bonito flake
- roasted carrots, pickled dates
- cauliflower, béchamel, tomato
- mac n' cheese, blue cheese, apple crumble
- grilled beetroot, parmesan, herbs

**A**: Contains Alcohol • **P**: Contains Pork • **V**: Vegetarian

All prices are subject to 10% service charge and 7% VAT.

# TO START

## COLD APPETIZERS

OYSTERS <i>Europe and America</i>	100/pc
SCALLOP SASHIMI <i>preserved lemon, nouc cham</i>	450
SPICY TUNA TARTARE <i>avocado, sesame, wonton</i>	450
STEAK TARTARE <i>bone marrow, house pickles, sourdough bread</i>	550
CHICKEN LIVER & CAVIAR <i>chicken skin crumble, homemade baguette</i>	850
CHAR SHRIMP COCKTAIL <i>horseradish, pico de gallo</i>	400

## SOUP & SALADS

LOBSTER BISQUE <i>lemongrass, fried mussels</i>	430
WILD MUSHROOM SOUP <b>V</b> <i>truffle oil</i>	350
MARKET GREENS <b>V</b> <i>candied walnuts, beetroot, goat cheese</i>	400
CHAR CAESAR <b>P</b> <i>romaine hearts, parmesan, spicy shrimps</i>	450
GRILLED CHICKEN SALAD <i>avocado, cos, bacon, buttermilk dressing</i>	450
NICOISE <i>seared tuna, green beans, confit tomatoes, olives, potato crouton</i>	550
BURRATA <b>V</b> <i>roasted tomato, garlic toast</i>	600
WARM SPANISH SEA BASS SALAD <i>summer vegetable, mixed herbs, jalapeno pesto</i>	650

## HOT APPETIZERS

BAKED CLAMS(6PC) <b>P</b> <i>bacon, aged cheddar, black truffle oil</i>	750
GRILLED ASPARAGUS <b>V</b> <i>farm egg, parmesan, lemon-truffle</i>	380
EMBER TORCHED SCALLOPS <i>spicy aioli, ponzu, fish roe</i>	560
GRILLED FOIE GRAS <i>quail egg, mushroom gravy</i>	600
LOBSTER GNOCCHI <i>lemon, chives, cream</i>	710
THREE CHEESES TORTELLINI <i>chestnuts, summer truffle, chicken crackling</i>	550
OCTOPUS <i>roasted chilli, salt baked pineapple</i>	650
CRAB CAKES <i>smoked onion remoulade</i>	690
BONE MARROW <i>caramelized onions, chimichurri</i>	450

## CURED MEATS

DUCK RILLETTES <i>seasoned slow cooked duck served cold with cornichons &amp; mustard</i>	250
CHORIZO BELLOTA <b>P</b> <i>spicy Spanish sausage</i>	450
PARMA HAM 100g <b>P</b> <i>24 months cured Italian ham</i>	450
IBERICO JAMON BELLOTA 100g <b>P</b> <i>36 months Spanish cured Pata Negra ham</i>	950
SALMON GRAVLAX <i>cured Norwegian salmon, dill cream cheese</i>	390
FOIE GRAS TORCHON <i>lemon, grilled brioche</i>	650

## BEST SHARED FOR 2

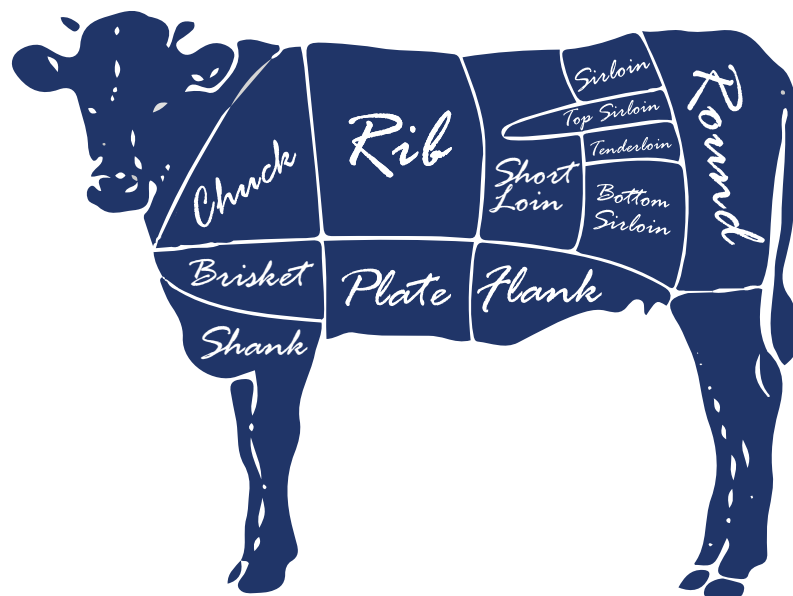
CHARCUTERIE BOARD <b>P</b> <i>Parma ham, jamon Iberico, foie gras torchon, chorizo, duck rilletes, pickles, breads</i>	900
CHARCUTERIE & CHEESE BOARD <b>P</b> <i>Parma ham, jamon Iberico, foie gras torchon, chorizo, duck rilletes, pickles, breads, cheese selection</i>	1390

## SWEETS

APPLE COBBLER <i>cinnamon sugar, caramel ice cream</i>	300
CHAR SIGNATURE CHESSECAKE <i>banana, brown butter</i>	350
CHOCOLATE MOUSSE CAKE <i>hazelnut ice cream, gold</i>	420
CRACKERJACK SUNDAE <i>popcorn ice cream, candied peanuts</i>	275
TOASTED COCONUT MERINGUE <i>grilled pineapple, tropical fruit</i>	300
BUTTERSCOTCH PUDDING <b>A</b> <i>caramel, short bread cookie, sea salt</i>	275

## CHEESES

SELECTION OF ARTISANAL CHEESES <i>wild honey, grapes, apple, pickled peppers, crostini</i>	
selection of 2	280
selection of 3	460
selection of 5	650



## A New Culinary Journey Begins

Discover untold stories through flavor. Awaken your senses at CHAR.