

STEAK SELECTION OF THE MONTH

FLANK 300g <i>Darling Downs, Wagyu, marble score 4, AUS</i>	1,140	RIB EYE 300g <i>Ranger Valley, Wagyu, marble score 4, AUS</i>	2,220
TENDERLOIN 250g <i>Darling Downs, Wagyu, marble score 7, AUS</i>	2,300	45-DAY DRY AGED PICCANA 250g <i>Robin Island, Wagyu, grass fed, marble score 7, TAS</i>	2,300
BEEF CHEEK 300g <i>Darling Downs, Wagyu, AUS</i>	800	45-DAY DRY AGED TRI TIP 250g <i>Robin Island, Wagyu, grass fed, marble score 7, TAS</i>	2,500
HANGER 300g <i>1824, Black Angus, 100 days grain fed, AUS</i>	1,440	NEW YORK STRIPLOIN 300g <i>Snake River Farm, Wagyu, marble score 7, USA</i>	2,970
STRIPLOIN 300g <i>Acres, Hereford + Angus, organic, grass fed, AUS</i>	1,200	BONE-IN RIB EYE 500g <i>Caviness, Angus, grain fed, dairy cow, USA</i>	2,000

CUTS FOR TWO

TOMAHAWK RIB EYE CHOP (1kg MINIMUM) <i>Ocean Black Angus, grain fed, AUS</i>	280/100g
<i>Darling Downs Wagyu, marble score 5, AUS</i>	400/100g
SURF & TURF <i>1kg AUS Angus tomahawk rib eye chop & a whole Maine lobster (800g)</i>	4,300

CHEF'S STYLE

A SELECTION OF CHEF'S FAVORITE CUTS OF BEEF (1KG IN TOTAL) <i>includes all sauces and sides</i>	8,500
A SELECTION OF CHEF'S FAVORITE SEAFOOD (1KG IN TOTAL) <i>includes a mix of hot and cold seafood</i>	5,500

* all steaks include one complementary sauce

* sides make life better

SAUCE & BUTTER	<i>(70 per sauce/ 200 for all)</i>
<i>nam jaew</i>	<i>red wine bordelaise</i>
<i>chimichurri</i>	<i>beef fat butter</i>
<i>steak sauce</i>	<i>yellow curry</i>
<i>mushroom cream</i>	

ON TOP	
<i>farm egg</i>	50
<i>blue cheese</i>	100
<i>anchovy & olives</i>	100
<i>lobster tail</i>	1000
<i>foie gras</i>	560

SIDES *(200 per side)*

<i>brussel sprouts, fish sauce caramel</i>
<i>mac n' cheese, bacon, cheddar</i>
<i>sliced tomatoes, burrata, basil</i>
<i>mushrooms, garlic, balsamic</i>
<i>potato puree, truffle butter</i>
<i>roasted potatoes, parsley, chili flake</i>
<i>cauliflower gratin, béchamel, spicy tomato</i>
<i>creamed spinach, white cheddar, smoked salt</i>

OTHER MAINS

CHEDDAR-APPLE TART V <i>granny smith apples, marinated potatoes, onion marmalade, bitter greens</i>	650
CHAR BURGER <i>45-day dry aged Rangers Wagyu beef, marble score 7 aged white cheddar, housemade brioche bun</i>	850
GRILLED SPRING CHICKEN <i>white asparagus glaze, red cabbage, honey-thyme crumble</i>	660
ROASTED LAMB RACK <i>confit apples, caramelized garlic, braised lamb shank</i>	1050
GRILLED IBERICO PORK CHOP P <i>tamarind, sunchoke, cauliflower salad, almond sauce</i>	1050

FROM THE SEA

MARINATED NORTH PACIFIC BLACK COD <i>grilled tomatoes, mango relish, sweet & spicy sauce</i>	810
BARBECUED TASMANIAN SALMON <i>caramelized leeks, brussels sprouts, smoked bone marrow jus</i>	760
STUFFED "CHARCOAL" SQUID <i>sofrito risotto, piquillo pepper paste, green peas</i>	750
LOBSTER SPAGHETTI AGLIO E OLIO <i>whole Maine lobster, homemade pasta, uni butter</i>	2,250
GRILLED WHOLE SPANISH SEA BASS <i>fish bone "tare", pineapple salsa, chili oil</i>	1,100

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
CHAR'S PIMENTO CHEESE V <i>sweet red peppers, cheddar cheese, sesame crackers</i>	450
PEEL N' EAT SHRIMPS <i>BBQ rub, pickled jalapeño, remoulade, lime</i>	450
SPICY TUNA TARTARE <i>avocado relish, fermented chili paste, soy sauce</i>	550
"STEAK & EGGS" <i>wagyu beef carpaccio, potato chips, tomato preserve</i>	650

SOUP & SALADS

SOUP OF THE DAY V <i>please ask your server</i>	350
CHAR'S LOBSTER BISQUE <i>lemongrass, country fried mussels, potato crisps</i>	430
POTATO SALAD V <i>crispy potatoes, truffle relish, poached egg, goat cheese</i>	450
CHAR CAESAR <i>little gem lettuce, grilled prawn, gribiche, roasted garlic dressing</i>	600
FRIED HOT CHICKEN SALAD P <i>avocado, romaine, bacon, b&b pickles, blue cheese dressing</i>	450

HOT APPETIZERS

EMBER SEARED HOKKAIDO SCALLOPS <i>smoked garlic puree, "volcano" sauce, ponzu</i>	500
CRISPY CRAB CAKE <i>marinated fennel, pomelo, clam beurre blanc</i>	690
ROASTED FOIE GRAS <i>brussels sprouts, preserved lemon, eel sauce</i>	650
GRILLED PORK BELLY P <i>pineapple glaze, burnt peanut, pickled radish</i>	475
BONE MARROW PASTRAMI <i>charred leeks, black garlic mayonnaise, toasted rye</i>	550

CURED MEATS

TORCHON <i>Seasonal preparation</i>	650
SALAMI P <i>Italian red wine sausage</i>	450
CHORIZO BELLOTA P <i>sweet & spicy Spanish sausage</i>	450
PARMA HAM 100g P <i>24-month cured Italian ham</i>	450
IBERICO JAMON BELLOTA 100g P <i>36-month Spanish cured Pata Negra ham</i>	950

SHARING IS CARING

CHARCUTERIE BOARD P <i>Parma ham, Jamon Iberico, salami, chorizo, guanciale pate, pickles, mustard, grilled bread</i>	900
CHARCUTERIE & CHEESE BOARD P <i>Parma ham, Jamon Iberico, salami, chorizo, guanciale pate, pickles, mustard, honey, selection of cheese, grilled bread</i>	1,390

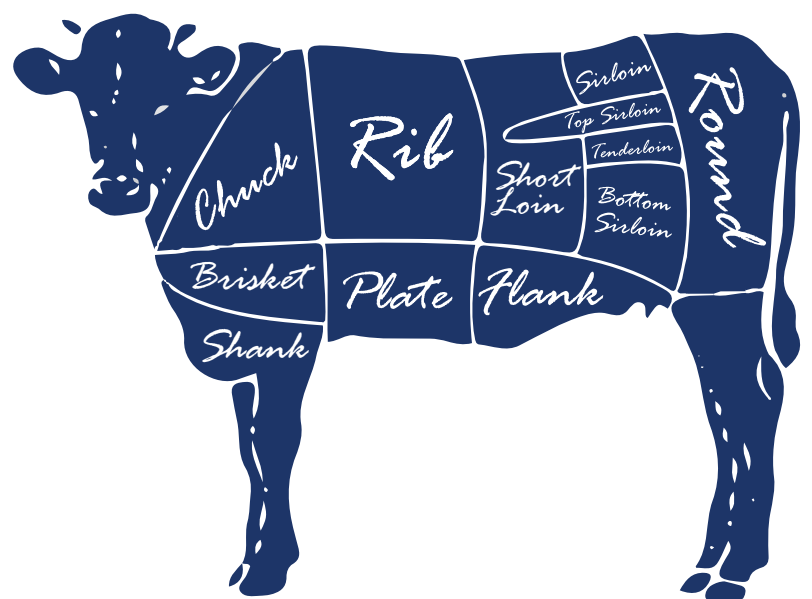
CHEESES

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 GOOD FINISH

SWEETS

CHOCOLATE MOUSSE CAKE <i>hazelnut sponge cake, chocolate sorbet, gold</i>	420
CHAR BANGKOK'S SIGNATURE CHESSECAKE <i>raspberry granita, rose hips, oatmeal cookie crisp</i>	450
NEW YORK CRACKERJACK SUNDAE <i>popcorn ice cream, candied peanuts, salted caramel</i>	375
MEXICAN APPLE PIE <i>cinnamon-sugar doughnut, caramelized milk parfait, tequila</i>	350
A BAKED ALASKA AND A LEMONTART'S LOVE CHILD <i>toasted meyer lemon cream, olive oil cake, vanilla</i>	400



A New Culinary Journey Begins

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