

# CHAR'D

*Grill*

FLAME TO TABLE

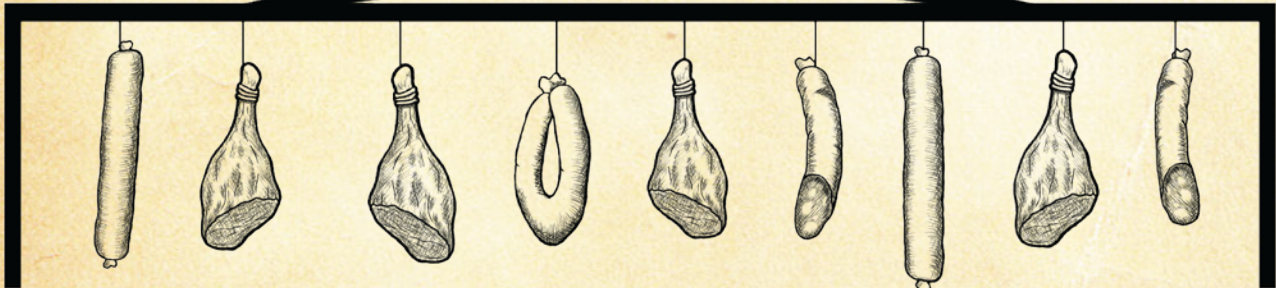
CHAR'D Grill, a first of its' kind 'dine-on-water' steakhouse and seafood grill with flame-to table gastronomy. Centered around the smoky charred flavours of prime steak cuts and fresh Andaman seafood cooked over charcoal on a Komodo Joe grill, gourmet pizzas from the wood-fired oven and succulent roasts from the rotisserie grill. Hand-selected artisanal cheese and charcuterie paired with quality wines, local craft beers and smokey sensorial mixology are perfect to share over a romantic meal or sociable gathering.

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# CHAR'D Grill

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## DELICATESSEN



### CHARCUTERIE

Spanish Chorizo  
Prosciutto Di Parma  
Salami Milano  
Coppa  
Bresaola

### CHEESE

Manchego Vegamancha <sup>(GM) SPAIN</sup>  
Brie Truffles <sup>FRANCE</sup>  
Camembert Fin Normand <sup>FRANCE</sup>  
Gorgonzola Defendi <sup>ITALY</sup>  
Gouda <sup>HOLLAND</sup>  
Crottin de Chavignol <sup>FRANCE</sup>

### CHAR'D BOARD

1,690

5 Cheeses,  
5 Charcuterie

3 Items 490

5 Items 790

7 Items 1,090

### MAKE YOUR OWN BOARD

Select your favorite items  
from our Charcuterie  
& Cheese Selection

All boards are served  
with chefs choice of nuts,  
fruit & house preserves

## STARTERS

- Onion Soup** 🍷 350  
Traditional onion soup with  
gratinated Gruyere & baguette
- Lobster Bisque** 🦞 425  
Creamy lobster soup & dill oil
- Chorizo & Cheese Croquettes** 🍳 410  
Red pepper & tomato aioli
- Tuna Tartare & Avocado** 🐟 499  
Saku AAA tuna, chili oil, coriander pesto,  
mango gel, avocado & plantain crisp

- Open Fire Prawns** 🦞 429  
Lightly battered prawns, Togarashi dip  
and chili powder
- Norwegian Smoked Salmon** 🐟 429  
Caper berries, yuzu honey & pickled cucumber
- Truffle Cheese Dip** 🍷 410  
Trio of hot cheese dip with  
crispy sour dough toast
- Spicy Calamari** 🦞 399  
Szechuan marinated fried calamari & lemon

## SALADS

- Rotisserie Charred Chicken & Kale Salad** 🍷 390  
Rotisserie charred chicken, crispy kale,  
red wine vinegar & shallot dressing
- CHAR'D Little Gem Salad** 🍷 410  
Chard baby gem crumble blue cheese  
aged balsamic glaze

- 10 Km Smoked Burrata** 🍷 499  
Locally crafted by Italian Cheese maker,  
seasonal heirloom cherry tomatoes, pine  
pesto & Balsamico Modena

## SIGNATURES



### FROM THE SEA

**Chargrilled Tiger Prawn On Shell** (3 pcs) : 999

**Chargrilled Whole Andaman Seabream IPH** : 899

**Grilled Phuket Lobster** (700g)  : 2,700

**Norwegian Salmon Steak** (220g) : 899

**CHAR'D Cod Fillet** (220g) : 899



### FROM THE LAND

#### BEEF

**Tenderloin** (280g) : 1,499

Australian Black Angus Beef, 270 days grain fed marbling score 4/5

**Rib Eye** (300g) : 1,499

Australian Black Angus Beef, 270 days grain fed marbling score 2/3

**Striploin** (300g) : 2,199

Grass Fed Australian Wagyu Beef marbling score 4/5

**T-Bone Steak** (300g) : 1,200

Grain Fed 120 days Australian

#### Australian Grain Fed Angus Tomahawk

The most exquisite Tomahawk in town

Ebony Black Angus marbling score 4/5

(40 mins preparation - Size subject to availability)

1.4kg : 4,999 (enough to serve 2-3 people)

**Milk Fed Lamb Rack** (400g) : 1,399

Australian milk fed lime rack, tender & juicy



### FROM THE FARM


Klong Phai Farm Organic Free Range Baby Chicken

**Farmers Half Chicken ( 350 Grams )** : 450

Marinated with special chef's recipe

**Farmers Full Chicken ( 700 Grams )** : 850

Thai style kai yang

**Roasted Cauliflower & Pumpkin**  : 499

Cauliflower, honey roasted pumpkin, toasted pine nuts,

Harissa sauce, herbs & olive oil



ALL OUR STEAKS ARE COOKED OVER  
CHARCOAL IN A KAMADO JOE BBQ GRILL  
TO BRING THE BEST OF CHAR'D FLAVORS

## ADD ONS SIDES

**Green Garden Salad** : 149

Mixed leaves, radish, cucumber, soft herbs  
And house yoghurt lemon dressing

**Grilled Asparagus** : 199

Chargrilled, tossed in olive oil

**Sauteed Oyster Mushrooms** : 159

Crispy garlic, parsley & thyme

**Charred Broccoli** : 199

Clarified nutty butter & shallot

**Mashed Potatoes** : 199

Herb extra virgin olive oil

**Truffle Fries** : 249

**Chared Corn** : 199

Roasted corn cob

## SAUCES 80



**Home Made Jus**

Pepper, red wine, wild mushroom

**Blue Cheese Sauce**

**Garlic & Herb Butter**

**Creamy Wild Mushroom Sauce**

**Chimichuri**

**House Phuket Seafood Sauce**

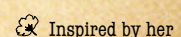
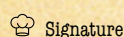
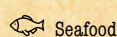
**House Thai Chili Butter Emulsion**

**Lemon Butter Sauce**

## SELECTION OF MUSTARD 99



Truffle Mustard, Honey Mustard, Smoked Mustard & Dijon Mustard



## LIVE TABLE SIDE

### Table Side Caesar 🥗🌿 : 599

Caesar salad finished table side on trolley & seasoned to your taste

### Pasta Alla Ruota 🍝🌿 : 999

Home made pasta tossed on table side on parmigiano reggiano wheel

### Flambe Crêpes Suzette 🥞 : 595

Cointrau flabe, orange, butter & sugar

### CHOOSE ALL 3 : 1,899



## CHAR'D FIRED PIZZA OVEN 🍕🥞

### Burrata : 590

Burrata cheese, Italian tomatoes, Mozzarella & basil

### Tartufata 🍄 : 790

Mozzarella, mascarpone cream, porcini mushroom, truffles & truffle oil

### Prosciutto Crudo : 580

San Marzano tomato, mozzarella, 24 months Parma ham, rocket salad & parmesan

### Pescatora : 550

Mozzarella, Italian tomatoes, tiger prawns, calamari & NZ green mussels

## DESSERT 🍰🌿

### Baked Alaska Flambe 🍰🔥 : 380

3 layers of ice-cream in sponge layers, meringue & flambe at the table

### Thai Coconut Crème Brulee 🍰🥥 : 349

Home-made bake custard with fresh Thai coconut

### Mango & Passion fruit Cheesecake : 349

Fresh mangle, passion fruit & cream cheese

### Chocolate Truffle Bombe : 399

### Authentic Italian Gelato/Sorbet : 250 (3 scoops)

Ask our server for the flavours

### Vegan Italian Mango Gelato : 250



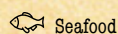
Dairy



Nuts



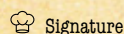
Spicy



Seafood



Gluten



Signature



Vegetarian



Vegan



Inspired by her

**CHAR'D**

*Grill*

FLAME TO TABLE

**BEVERAGE MENU**

## CHAR'D GRILLED SIGNATURE CREATIONS

"Please be patient with our bartenders as these are hand-crafted drinks which take a bit more time"

**Karon Forest Rosemary Evolution Negroni 499**  
A Smoke Rosemary with Campari, Gin, Sweet Vermouth, spicy

**Smoke Blaster Green Apple Martini 499**  
A home infusion of vodka and citrus fruits, muddled with apples

**White Pearl Phuket Is Known As Andaman's Pearl 390**  
Chalong Bay rum, Massenez crème de gingembre, lemongrass, kaffir lime, ginger, kaffir lime air foam; salt and chili flakes

**Smoke Chamber Lemongrass Bond Martini 495**  
Grilled lemongrass sticks or fresh lemon juice and shaken with Homemade infused lemongrass rum.

**Supercool Martini Kiwi & Strawberry Margarita Inspired By Her 399**  
Tequila & Citrus vodka, fresh kiwi & fresh lime or simple sugar

**Baba Tikki Rum 349**  
Rum, vanilla, oak, lime, basil and many more botanical notes

## GIN CRAET COLLECTIVE COCKTAILS

**Craft Collective Lady Galadriel 390**  
Martin Miller's gin, Giffard Lichi-li liqueur, Giffard Rose liqueur, Lychee juice, Lime juice, Garnish Dried rose bud

**Craft Collective Bye Bye Blues 360**  
Iron Balls gin, Giffard Blue curacao liqueur, La Maison Fontaine Blanche, Lime juice, Sugar syrup, Garnish Lime peel

**Craft Collective Stranger & Sons 390**  
Stranger & Sons gin, Fever-Tree Indian tonic, Ginger Slice

**Craft Collective Martin Miller's 390**  
Martin Miller's gin, Fever-Tree Mediterranean tonic, Fresh Strawberry, Black Pepper

**Craft Collective G'vine Floraison 360**  
G'Vine Floraison, Fever-Tree Mediterranean, grape stick

## VIRGIN COCKTAILS

**Tiam Choo 220**  
Passion fruit, watermelon, kaffir lime, lemongrass, homemade Jasmine Queen syrup, ginger ale

**On On 230**  
Blueberry, rosemary, cherry blossom, lemon, soda water

**Tongkah 240**  
Pineapple and its juice, basil, lime, homemade Vanilla Bourbon syrup and dehydrated pineapple

**Passion Fizz 250**  
Tangy! passion fruit, lemon, soda

## LOCAL PHUKET CRAFT BEERS

**Chalawan Pale Ale 290**  
Inspired by the Thai folkloric tale, Chalawan, the King of Alligator. Citrus with lychee notes. Bold but smooth in flavour.

**Chatri IPA 290**  
The original session Thai IPA. Juicy grapefruit with subtle floral notes. Refreshing with a big hop flavour.

**Busaba 290**  
Traditional German Weissbier with East Asian twist from Ginger Flower, Ripe tropical fruit with clove and hint of floral.

\*Terms and conditions apply

\*All prices quote for Thai Baht and subject to 10% service charge and 7% applicable government tax

## FULL MOON CRAFT BEER COCKTAILS

### Cam IPA ri

Campari, Chatri IPA, lemon

480

### Bussarita

Tequila Blanco, Cointreau, Bussaba  
Ex-Weisse Beer, Lime Juice

490

## FRESH JUICES

Juices are squeezed from fresh local fruits in-house

Watermelon 150 | Orange 160 | Mango 145 | Young coconut 150

## FEVER TREE DRINKS 249

Naturally Light Tonic Water  
Mediterranean Tonic Water  
Elderflower Tonic Water  
Aromatic Tonic Water

Sicilian Lemon Tonic  
Premium Soda Water  
Sicilian Lemonade  
Ginger Ale

Smoky Ginger Ale  
Ginger Beer  
Bitter Lemon

## ORGANIC RISTRETTO COFFEE BLEND

### Coffee Culture's Single Origin & Organic Coffee 280

This organic 100% arabica coffee is grown and roasted by the local Lahu hill tribes in the natural forests in Doi Mod, Chiang Mai. Their sustainable coffee farm is organically grown amongst the forests and hand-picked before being de-pulped and soaked overnight. After this procedure, they are then washed and laid out to dry in the sun before being roasted to a perfect medium-roasted coffee. Coffee Culture aims to uplift local Thai coffee farmers and roasters alike. Giving them the opportunity to be discovered.

### Brazilian Santos Decaf Coffee Blend 290

The Brazilian Decaf Coffee Blend is a blend of Coffee Culture's Thai Swiss water process decaf coffee beans with Brazilian Santos decaf coffee beans. The Swiss Water Process is a decaffeination method that uses only water to remove 99.9% of a coffee's caffeine content. Whereas the Brazilian Santos provides a smooth and balance taste in the coffee. An exotic Decaf coffee blend from Thailand & Sao Paulo. You'll love the well-rounded taste, with a touch of sweet acidity.

Americano, Espresso, Black, Long Black | Cappuccino, Latte, Mocha | Double Espresso

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## MONSOON TEA 160

We proudly serve Forest Friendly Tea from Northern Thailand, which is harvested from completely wild or planted tea that grows in harmony with forests. Taste the difference while supporting the protection of forests, preserving biodiversity, tackling climate change and providing sustainable income for local tea-farming communities in Northern Thailand.

**Mint Green**  
**Jasmine Green**  
**Sweet Memory BOP**

**Monsoon Blend Oolong**  
**Thai Earl Grey**

**Monsoon Lychee Green**  
**Monsoon Jungle Oolong**

## SINGLE MALTS

### SPEYSIDE

The Speyside area is situated at the north of the Cairngorm Mountain and goes to the Moray Firth. Two rivers delimit it namely the Findhorn at the west side and the Deveron on the east side. The area is named after the river Spey. Most of the distilleries take their water from one of its affluent; the Fiddich, the Livet or the Avon.

Speyside whiskies are essentially sweet. They have a little peaty character and have a whiff of smoke and their salient characteristic is estery. They take maturation in sherry-wood well and can be rich and full bodied, medium and light-bodied.

<b>The Glenlivet</b> 15 years	<b>690</b>	<b>Glenfiddich</b> 15 years	<b>790</b>
<b>The Glenlivet</b> 12 years	<b>90</b>	<b>Glenfiddich</b> 12 years	<b>490</b>

### HIGHLANDS

This is the mountainous part of Scotland where streams tumbling over granite, heather hills and green glens introduced interesting flavours and aromas to the malt whiskies. Whisky produced here uses water that has flowed over peat bogs, which impart a smoky flavour.

<b>Oban</b> 14 years	<b>790</b>	<b>Singleton</b> 12 years	<b>550</b>
<b>Glenmorangie Original</b> 10 years	<b>490</b>	<b>Singleton</b> 15 years	<b>650</b>
<b>Glenmorangie Lasanta</b> 12 years	<b>690</b>		

### LOWLANDS

Lowlands whiskies generally have a dry finish, which makes them excellent aperitifs. The dryness comes from the malt itself, not from peat as Lowland tends to use unpeated malt and this also lends a certain sweet fruitiness to the flavour and mouthfeel. Their aromatic intensity is low, and tends to be grassy or herbal, with grainy and floral notes.

<b>Glenkinchie</b> 12 years	<b>790</b>	<b>Glenkinchie</b> 15 years	<b>890</b>
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## ISLAY

The Island of Islay (pronounced Eye-la') is the south of the Western Isles, and lies on the eastern side of Kintyre. It is flat, green and very largely composed of peat – the water on the island is brown with it. Winter gales drive salt spray far inland, and this saturates the peat, which is dried again by the briny, seaweedy breeze and these characteristics gives way to flavour its malt.

<b>Lagavulin 10 years</b>	<b>990</b>		<b>Caol Ila 12 years</b>	<b>1,050</b>
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## SKYE

The golden spirit of Skye has more than a hint of local seaweed, peppered with sweet and sour notes, and a memorable warm peaty finish.

<b>Talisker 10 years</b>	<b>990</b>
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## ISLE OF JURA

This is a spectacularly beautiful part of Scotland with exceptional views. The malts whiskies produced on the island of Jura have a fresh, floral aroma which reflects this beautiful, wild and lonely island.

<b>Jura Superstition</b>	<b>900</b>		<b>Jura 10 years</b>	<b>900</b>
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## JAPANESE SINGLE MALTS WHISKY

The Japanese have received great acclaim recently for their ever expanding range of single malt whiskies.

These are produced just like any single malt whisky, distilled from nothing other than yeast, water and malted barley at a single distillery before a maturation of at least three years and a day in oak casks

<b>Hibiki 12 years</b>	<b>990</b>		<b>The Yamazaki 12 years</b>	<b>990</b>
<b>Hibiki 17 years</b>	<b>1,690</b>		<b>Hakushu 12 years</b>	<b>890</b>

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## BLENDED SCOTCH WHISKY

The world whisky conjures up a picture of an amber-coloured liquid with a range of taste and aromas. Add the word scotch to it and a range of other images come to mind. The word whisky reputedly derives from Gaelic,

“uisge beatha” – water of life. Savour this delightful potion from our premium selection.

<b>Johnnie Walker Gold Label</b>	<b>600</b>		<b>Johnnie Walker Black Label</b>	<b>450</b>
<b>Chivas Regal 18 years</b>	<b>500</b>		<b>Chivas Regal 12 years</b>	<b>450</b>
<b>Johnnie Walker Double Black</b>	<b>475</b>		<b>Johnnie Walker Red Label</b>	<b>350</b>

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# WINE MENU

### CHAMPAGNE & SPARKLING

	Bottle (750ml)		Glass (150ml)	Bottle (750ml)
Lanson Black Label Brut, Nv	8,999	Villa Sandi Il Fresco Prosecco Biologico Brut		2,499
Lanson Rose Label, Nv	9,999	Chamdeville Blanc De Blanc Brut <sup>FRANCE</sup>	330	1,599
Moët & Chandon Impérial	9,850	Chamdeville Rose Brut <sup>FRANCE</sup>	345	1,699

### WHITE WINE

The taste is always pleasantly fresh and well balanced. The mature wines instead have colour shades ranging from pale yellow to golden yellow, with intense aromas and are complex, reminiscent of acacia flowers, jasmine, lime, ripe fruit and in some cases, have strong mineral notes. The taste is structured, fruity, persistent and balanced.

		Glass (150ml)	Bottle (750ml)
<b>Frescobaldi Pomino Bianco DOC</b> <sup>ITALY</sup> Chardonnay, Pinot Bianco 2021	3,600		2,590
<b>Gustave Lorentz Gewürztraminer Réserve</b> <sup>FRANCE</sup> Gewürztraminer, 2019	4,200		2,399
<b>Schloss Vollrads Sommer</b> <sup>GERMANY</sup> Riesling, 2016	3,290		1,999
<b>Louis Latour Pouilly-Fuissé</b> <sup>FRANCE</sup> Chardonnay, 2017	6,550		1,550
<b>Chateau de la Chesnaie Muscadet</b> <sup>FRANCE</sup> Melon de Bourgogne, 2013			1,650
<b>J.de Villebois</b> <sup>FRANCE</sup> Sauvignon Blanc, 2021			
<b>Frescobaldi Remoletoscana Igt, Sangiovese, Blend</b> <sup>ITALY</sup>	450		
<b>Oxford Landing, Sauvignon Blanc</b> <sup>AUSTRALIA</sup>	320		
<b>Yalumba, Pinot Grigio</b> <sup>AUSTRALIA</sup>	340		

\*All prices are subject to 10% service charge and 7% applicable government tax  
\*Please note that there may be occasional vintage changes to the wines listed above  
\*Corkage fee: wine THB 600 / champagne THB 800

## RED WINE

The taste in general is warm, quite soft, and pleasantly fresh, with firm tannins. Mature wines have a rich bouquet and are ethereal and spicy, with aromas ranging from black fruits, to spices, to dried flowers and tertiary aromas of coffee and cocoa to arrive in extreme cases to animal scents.

		Glass (150ml)	Bottle (750ml)
<b>Tommasi Amarone Della Valpolicella Classico</b> <sup>DOCG</sup> Corvina, 2017	<b>9,999</b>		<b>3,600</b>
<b>Francis Coppola Diamond Collection</b> <sup>CALIFORNIA</sup> Zinfandel, 2014	<b>3,690</b>		<b>5,430</b>
<b>Frescobaldi Castiglioni Chianti DOCG</b> <sup>ITALY</sup> Sangiovese, 2017	<b>2,750</b>		
<b>Château Cissac Cru Bourgeois</b> <sup>FRANCE</sup> Cabernet Sauvignon, 2018	<b>5,100</b>		
<b>Jasci Domino Montepulciano Riserva DOC</b> <sup>ITALY</sup> Montepulciano, 2018			<b>3,600</b>
<b>Nautilus Estate Southern Valleys Marlborough</b> <sup>NEW ZEALAND</sup> Pinot Noir, 2016			<b>5,430</b>
<b>Louis Latour Côte De Nuits-Villages, Pinot Noir</b> <sup>FRANCE</sup>		<b>510</b>	<b>2,400</b>
<b>Oxford Landing, Merlot</b> <sup>AUSTRALIA</sup>		<b>410</b>	<b>1,650</b>
<b>Altivo Vineyard Selection, Malbec</b> <sup>ARGENTINA</sup>		<b>450</b>	<b>1,850</b>

## ROSE WINE

Light, medium-bodied with fruity aromas of cherry, strawberry and roses.  
A fresh taste with a pleasant flavour.

	Glass (150ml)	Bottle (750ml)
<b>Chateau d'Escalans Whispering Angel Rose</b> <sup>FRANCE, 2019</sup>		<b>3,564</b>
<b>Frescobaldi Alie Rose Ammiraglia Tuscany IGT</b> <sup>ITALY, 2017</sup>		<b>3,600</b>
<b>Gerard Bertrand Gris Blanc Rose</b> <sup>FRANCE</sup>	<b>460</b>	<b>1,850</b>

## DESSERT WINE

	Bottle (750ml)
<b>Maison Castel Blanc Muscat Medium Sweet</b> <sup>FRANCE</sup>	<b>2,500</b>

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\*Corkage fee: wine THB 600 / champagne THB 800