



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 charred flavours of prime steak cuts and fresh Andaman seafood cooked over charcoal on a Kopa 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 sensorial mixology are perfect to share over a romantic meal or sociable gathering.







Asia's
Best New Hotel
Restaurant





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
APPETIZERS





 **10 km Smoked Burrata**    **499**
Locally crafted an Italian cheese maker, seasonal heirloom cherry tomatoes, pine pesto & modena balsamic, parmesan crisps, micro greens


 **Salmon Tartare**    **599**
Atlantic salmon, avocado hash, ginger kafir lime marinade

Andaman Sea Blue Crab Cake     **559**
Radish, basil aioli, sriracha mayo

Beef tartare   (120g) **700**
Caper, shallot, mustard, egg yolk

Pan-fried French Foie gras    (120g) **1,400**
Brioche toast, apple textures








Crispy Phuket Prawns     **499**
Deep fried local prawns, mango salsa, shichimi spicy sauce, grilled lemon, micro greens

Onion Soup  **350**
Traditional onion soup with gratinated Gruyere & baguette

Lobster Bisque   **550**
Creamy lobster soup & dill oil

CHARCUTERIE & CHEESE BOARD



-  Prosciutto Di Parma
-  Salami Milano
-  Beef Bresaola
-  Manchego Vega Mancha
-  Camembert Fin Normand
-  Gorgonzola Defendi
-  18 Month Parmigiano Reggiano

KOPA CHARCOAL GRILL



Ribeye (350gm)

Australian Black Pure Angus beef, 270 day grain fed, marble score 4/5 **2,199**
 Stanbroke Wagyu Sanchoku, 300 day grain-fed, marble score 6/7 **3,200**

Tenderloin (250gm) **1,699**

Australian Black Pure Angus beef, 270 day grain-fed, marbling score 4/5

Striploin (300gm) **2,099**

Australian Black Pure Angus beef, 270 day grain-fed, marbling score 4/5

T-Bone Steak (400gm) **1,599**

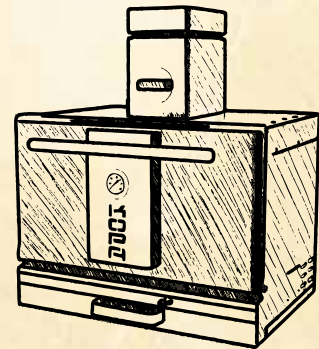
Grain-fed 120 day Australian



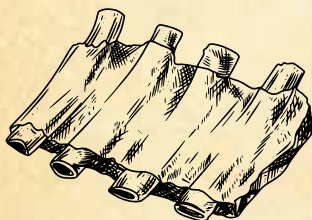
Australian Grain Fed Angus Tomahawk (1.4kg) (enough to serve 2-3 people) **4,999**

The most exquisite tomahawk in town Ebony Black Angus marble score 4/5
 (40 mins preparation - size subject to availability)

Milk-Fed Lamb Rack (400gm) **1,699**



ALL OUR STEAKS ARE COOKED OVER
 CHARCOAL IN A KOPA GRILL TO BRING
 THE BEST OF CHAR'D FLAVOURS



FROM THE FARM



Sticky BBQ & Honey Baby Back Pork Ribs **950**

Sauerkraut, grilled corn ribs, spicy cucumber salad

Rotisserie Chicken (half) **599**

Pommery mustard, porcini mushroom jus, charred lime, roast potatoes

FROM THE SEA

Grilled Norwegian Salmon Steak (200 g) **799**

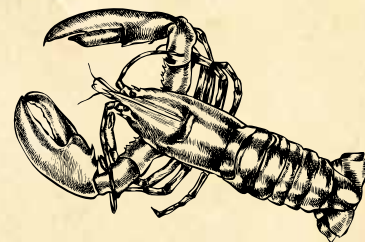


Grilled Phuket Seven-colour Lobster (700gm) **2,700**

Chargrilled Tiger Prawn on Shell (4 pcs) **1,250**

Whole Charred Grilled Phuket Sea Bream (500 g) **899**

Halibut Fillet (200g) **1,200**



FROM THE LAND

Millet & Quinoa Vegetable Croquette **499**

Spicy tomato coulis, sauteed leafy greens, quinoa risotto, crispy leeks



CHAR'D Tortellini **899**

Mushroom and truffle tortellini, mushroom ragout, sundried tomato, spinach, parmesan



Signature



Dairy



Gluten



Seafood



Nuts



Spicy



Alcohol



Vegetarian



Vegan

A TOUCH OF TABLESIDE

CHAR'D TABLESIDE CAESAR 699

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

FIRE SKIRT STEAK 1,499

Beef tagliata, 21 day infused dark rum jus, rocket,
parmesan flakes, charred bread

FLAMBÉ CRÊPES SUZETTE 699

Cointreau flambé, orange, vanilla ice-cream

CHAR'D FIRED PIZZA OVEN

Tartufata 790

Mozzarella, mascarpone cream, porcini truffle cream
& truffle oil

Prosciutto Crudo 750


San Marzano tomato, mozzarella, 24 month parma ham,
rocket leaves & parmesan




Pizza Burrata 750


Italian tomatoes, mozzarella & basil

CHOICE OF SAUCES | ADD ON 80

Classic




Green chimichurri sauce 

Red wine jus   

Lemon butter sauce 

Pink peppercorn jus   

Signature

Café de Paris Butter   

Porcini mushroom sauce   

DESSERT

Baked Alaska Flambe 380

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

Thai Coconut Crème Brûlée 349

Home-made baked custard with fresh Thai coconut touched tableside

Mango Mousse 349

Fresh mango, salted caramel, mille-feuille tuile

Black Forest Entremet 380

Chocolate mousse, dark cherry jelly, vanilla kirsch
Bavarian parfait, chocolate crust

Sticky Toffee Pudding 349

Caramel sauce, vanilla ice-cream, candied pecan nuts

Authentic Italian Gelato / Sorbetto (3 scoops) 250

Ask our server for flavours

SIDES

Three Cheese Baked Mac & Cheese, Rosemary Crumb 250

Truffle Steak Fries 249

Green Garden Salad 199

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

Grilled Asparagus 199

Creamy Mashed Potato 199

Roast Wild Mushroom, Rosemary 199