

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





CHAR'D





Grill

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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**

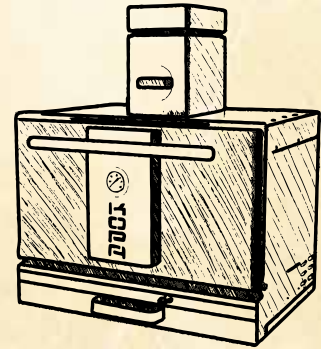
Grain-fed 120 day Australian



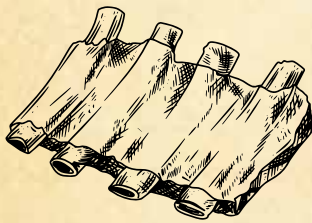
Australian Grain Fed Angus Tomahawk (1.4kg) (enough to serve 2-3 people) **4,999**

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**

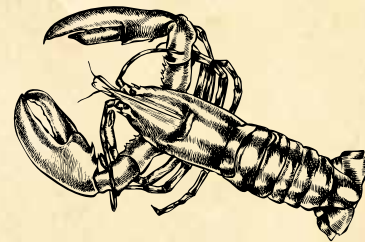


Grilled Phuket Seven-colour Lobster (700gm) **2,700**

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, sautéed 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 a 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