

Pink Signature Snack Menu



BEETROOT CAVIAR & FETA ON TOAST

Jewels of beetroot caviar upon a canvas of feta, a graceful ode to Pink October.



SMOKED SALMON ROLLS WITH CREAM CHEESE & NUTS

A refined duet of salmon, cream, and nuts, crafted with elegance in every bite.



BEETROOT CHICKEN KEBABS

Chicken tenderly marinated in beetroot, yoghurt and spice — a graceful harmony of flavor and spirit.



THAI SPICED CRAB & LEEK ARANCINI WITH COCONUT LIME EMULSION

Golden arancini with a heart of spice and a veil of coconut lime, honoring resilience in every bite.



Asia's
Best New Hotel
Restaurant

APPETIZERS

CHARCUTERIE & CHEESE BOARD

THB 1,190 FOR 2 🍷 🌿 🐟

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

🍷 10 km Smoked Burrata 🍷 🌿 🐟 599

Locally crafted an Italian cheese maker, seasonal heirloom cherry tomatoes, pine pesto & modena balsamic, parmesan crisps, micro greens

🍷 Salmon Tartare 🌿 🐟 699

Atlantic salmon, avocado hash, ginger kafir lime marinade

Andaman Sea Blue Crab Cake 🍷 🌿 🐟 559

basil aioli, fennel & citrus slaw, sriracha mayo

Beef Tartare 🍷 🌿 (120g) 700

Caper, shallot, mustard, egg yolk, mushroom mousse, crispy tortilla

Pan-fried French Foie Gras (120g) 🌿 🍷 1,400

Brioche toast, apple gel, berry caviar, charred granny smith apple

Crispy Phuket Prawns 🍷 🌿 🐟 599

Deep fried local prawns, mango salsa, shichimi spicy sauce, grilled lemon, micro greens

Onion Soup 🍷 350

Traditional onion soup with gratinated gruyere brioche

Lobster Bisque 🍷 🌿 🐟 550

Creamy lobster soup & dill oil

Hokkaido Scallops (3 Pcs) 🍷 🐟 1,200

Smoked paprika veloute, lumpfish caviar

CHAR'D Steak Salad 🌿 🐟 999

Black angus tenderloin, mesclun greens, carrot & cucumber ribbons, heirloom tomato, asparagus, Phuket chilli basil dressing

KOPA CHARCOAL GRILL

All our steaks are cooked over charcoal in a kopa grill to bring the best of char'd flavors

🍷 Ribeye (350gm) 🍷

Rangers valley pure black angus - black market, **2,199**
grain fed 270days, marbling score 5+

Stanbroke sanchoku dismantina, grain fed 300days, **3,200**
marbling score 6/7

Tenderloin (250gm) 🍷

Ebony Prime By Kilcoy, Black Angus Marbling Score 4/5 **1,699**

Jacks creek F1 Wagyu X ,Grain fed 400 days, **2,650**
Marbling Score 6\7

Striploin (300gm) 🍷 2,099

Kimbara Pardoo F1-f4 Crossbred wagyu, Grain fed 360 days ,
Marbling Score 4\5

T-Bone Steak (500gm) 🍷 1,999

Angus Little Joe Free Range, Grass fed, MB 4

🍷 Tomahawk (1.4kg) 🍷 5,999

Rangers Valley Pure Black Angus - Black market, Grain Fed 270days, Marbling Score 5+ (One of the finest tomahawks in town. Approx. 45 min preparation. Serves 2-3. Size subject to availability.)

New Zealand Lumina Grass fed 21 day Aged Lamb Chops (4 chops) (400gm) 🍷 1,799

Surf & Turf 🍷 🐟 2,299

Beef, tenderloin, black angus, ebony prime, mb4-5, 250gm, chilled
Chargrilled tiger prawns (2 pc)

ADD FOIE GRAS TO YOUR STEAK (20gm) 🍷 🌿 500

A TOUCH OF TABLESIDE

Char'd Table Side Caesar 🍷 🌿 🐟 799

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

Fire Skirt Steak (cooked welldone) 🍷 🌿 🍷 1,599

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

Flambe Crêpes Suzette 🍷 🍷 🍷 799

Cointreau flambe, orange, butter, sugar & vanilla icecream

🍷 Signature 🍷 Dairy 🌿 Gluten 🐟 Seafood 🌿 Nuts 🌿 Spicy 🍷 Alcohol 🌿 Vegetarian 🌿 Vegan

*Terms and conditions apply *Prices in Thai Baht and subject to 10% service charge and 7% government taxes

From the Land

 **Sticky BBQ & Honey Baby Back Pork Ribs**
   **1,050**

Sauerkraut, grilled corn ribs, spicy cucumber salad

Rotisserie Chicken (half)   **899**

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

From The Farm

CHAR'D Ravioli   **799**

Mushroom Duxelle Ravioli, Mushroom & Truffle Ragout, Sundried Tomato, Spinach, Parmesan

Risotto Verde   **699**

Baby Spinach, Green Peas, Asparagus, Herb foam, Parmesan crisps

From the Sea

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

Grilled Phuket Seven-colour Lobster (700gm)  **2,900**

Lobster Thermidor (700gm)  **3,099**

Chargrilled Tiger Prawn on Shell (4 pcs)  **1,299**

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

 **Patagonian Toothfish (200gm)**   **1,399**

CHOICE OF SAUCES 80

Green chimichurri sauce 	Tarragon Shallot Emulsion  
Porcini mushroom sauce   	Pink peppercorn jus   
Red wine jus   	Café de Paris Butter  
Caviar Butter Sauce   	Truffle Parmesan Butter  

CHAR'D FIRED PIZZA OVEN

 **Tartufata**    **899**

Mozzarella, mascarpone cream, porcini truffle cream & truffle oil

Prosciutto Crudo   **999**

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

Pizza Burrata    **799**

Italian tomatoes, mozzarella & basil

Sides

Smokey Bacon Mac & Cheese   **250**

Truffle Steak Fries   **249**

Quinoa Garden Salad   **199**

Grilled Asparagus   **249**

Farmer's Gold Mash    **199**

Crispy onion and garlic, Togarashi

Roast Wild Mushroom, Rosemary  **199**

**Charred Broccolini with Almonds
on Herb Sabayon**   **199**

Creamy Spinach   **199**

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

Black Forest Entremet    **380**

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

Mango Mousse    **349**

Fresh mango, salted caramel, mille-feuille tuile

 **Sticky Toffee Pudding**    **349**

Caramel sauce, vanilla ice-cream, candied pecan nuts

Authentic Italian Gelato / Sorbetto (3 scoops)
  **250**

Ask our server for flavours

 Signature  Dairy  Gluten  Seafood  Nuts  Spicy  Alcohol  Vegetarian  Vegan

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