Pínk 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.



CHARCUTERIE & CHEESE BOARD

THB 1,190 FOR 2 1 \$ @



O Prosciutto Di Parma O Salami Milano O Beef Bresaola O 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 \$ \$\infty\$ 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) # 7 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 1 \$ 550

Creamy lobster soup & dill oil

Hokkaido Scallops (3 Pcs) 🖯 🧇 1,200

Smoked paprika veloute, lumpfish caviar

CHAR'D Steak Salad ♥ Ø ♀ 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

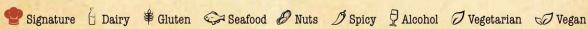
Char'd Table Side Caesar 🖯 🕸 🔗 799

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 1007799

Cointreau flambe, orange, butter, sugar & vanilla icecream



From the Land



Sticky BBQ & Honey Baby Back Pork Ribs

₩ 8 1.050

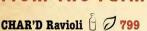
Sauerkraut, grilled corn ribs, spicy cucumber salad

Rotisserie Chicken (half) 🗎 🕸 899



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

From The Farm &



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

Risotto Verde 🖯 🗸 699

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

CHAR'D FIRED PIZZA OVEN





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

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 Porcini mushroom sauce 🗆 🕸 🕖 Red wine jus 1 # 1 Caviar Butter Sauce

Tarragon Shallot Emulsion Pink peppercorn jus Café de Paris Butter Truffle Parmesan Butter

Sides

Smokey Bacon Mac & Cheese 🖯 🗳 250

Truffle Steak Fries # 249

Grilled Asparagus | 249

Farmer's Gold Mash () 7 7 199

Crispy onion and garlic, Togarashi

Roast Wild Mushroom, Rosemary 2 199

Charred Broccolini with Almonds on Herb Sabayon | @ 199

Creamy Spinach | 7 199

Dessert

Baked Alaska Flambe

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 ☐ # Ø 349

Fresh mango, salted caramel, mille-feuille tuile

Sticky Toffee Pudding ☐ \\$ Ø 349 Caramel sauce, vanilla ice-cream, candied pecan nuts

Authentic Italian Gelato / Sorbetto (3 scoops) D 0 250

Ask our server for flavours

