



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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