

APPETIZERS

Charcuterie & Cheese Board 1,190 for 2

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

Beef Tartare (120g) 700

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

Salmon Tartare 699

Atlantic salmon, avocado hash, ginger kaffir lime marinade,
fermented chili oil, lump fish caviar.

Seabass Ceviche 400

Orange, leche de tigre, ají limo.

Cucumber & Avocado Gazpacho 350

Cucumber, avocado, mint, kaffir lime, green chili, sourdough.

Andaman Sea Blue Crab Cakes 559

Basil aioli, fennel & citrus slaw, sriracha mayo.

10 km Smoked Burrata 599

Locally crafted by an Italian cheesemaker, seasonal heirloom cherry
tomatoes, pine pesto & Modena balsamic, parmesan crisps, microgreens.

Crispy Phuket Prawns 599

Deep-fried local prawns, mango salsa, shichimi spicy sauce, grilled lime,
microgreens.

Onion Soup 350

Traditional onion soup, ginger & star anise, gratinated Gruyère
brioche.

Lobster Bisque 550

Creamy Phuket lobster soup & dill oil.

Hokkaido Scallops (4 Pcs) 899

Shellfish paprika velouté, lumpfish caviar.

Charred Beef & Greens 999

Black Angus tenderloin, mesclun greens, charred onion, shimeji.
mushroom, heirloom tomato, asparagus, Phuket chili basil dressing.

From the Land

BBQ & Honey Baby Back Pork Ribs 1,050

Sauerkraut, fermented chili, grilled corn ribs, spicy cucumber salad.

Rotisserie Chicken (half) 899

Free-range baby spring chicken, 12-hour brine, porcini mushroom jus,
roast baby potatoes.

Prosciutto Crudo 999

San Marzano tomatoes, fior di latte, fermented charred dough, 24-month
parma ham, rocket leaves & parmesan.

From the Farm

CHAR'D Ravioli 799

Mushroom duxelle ravioli, mushroom & truffle ragout,
sundried tomato, parmesan.

Risotto Verde 699

Carnaroli rice, baby spinach, green peas, asparagus, herb foam.

From the Sea

Patagonian Toothfish (200g) 1,399

Chilean seabass, a cold-water deep-sea species sourced from
southern ocean fisheries, charcoal-grilled as a premium fillet cut.

Norwegian Salmon Steak (200g) 799

Atlantic salmon, sustainably farmed in cold Norwegian waters,
presented as a thick center-cut steak and charcoal-grilled.

Wild Andaman Sea Rock Lobster (700g) 2,900

Phuket seven-colour spiny lobster, wild-caught in the Andaman Sea, split
and charcoal-grilled in its shell.

Red Tiger Prawn (4 pcs) 1,299

Giant red tiger prawns, farmed in southern Thailand. grilled in shell
over charcoal.

Whole Phuket Sea Bream (500g) 899

Asian seabream, line-caught in the Andaman Sea, grilled whole
over charcoal.

CHAR'D GRILL SIGNATURES

CHAR'D Wagyu Rossini 3,599

Japanese black Kagoshima full-blood wagyu A5 tenderloin, grain-fed 500 days (200g), fondant potato, foie gras, shaved truffle, red wine jus.

Tuna Tataki 599

Yellowfin tuna, ginger ponzu sauce, wakame salad, crispy garlic.

Phuket Seven-Colour Lobster 2,900

Butter-poached Andaman lobster, asparagus, lobster bisque reduction, Thai herb oil, charred citrus.

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

Brioche toast, galangal & apple gel, berry caviar, charred granny smith apple.

CHOICE OF SAUCES 80

Green chimichurri sauce  Pink peppercorn jus   
 Porcini mushroom sauce   Café de Paris Butter  
 Red wine jus    Truffle Parmesan Butter  
 Bearnaise 

Sides

Smoky Bacon Mac & Cheese 250

Truffle Steak Fries 249

Quinoa Garden Salad 199

Grilled Asparagus 249

Grana Padano air.

Fondant Potato 249

Parmesan, truffle, green onion.

Farmer's Gold Mash 199

Crispy onion and garlic, togarashi.

Charred Broccolini with Almonds on Herb Sabayon 199

Creamy Spinach 199

Fermented garlic butter.

A TOUCH OF TABLESIDE

Bone Marrow and Flat Iron Experience 1,999

Flat iron steak (250gm), grilled and finished tableside, served with asparagus. Torched bone marrow folded into warm mashed potatoes. Rich, savoury and quietly dramatic, defined by technique and indulgence.

CHAR'D Tableside Caesar 799

Caesar salad finished tableside & seasoned to your taste.

KOPA CHARCOAL GRILL

All our steaks are cooked over Charcoal in a kopa grill to bring the best of Char'd flavours

Ribeye (350g)

Macka's Black Angus Ribeye, Grain-fed 200 days, Marble Score 4+. **1,999**

Jack's Creek F1 Wagyu Cross Ribeye. Grain-fed 400 days, Marble Score 6-7. **2,999**

Tenderloin

Ebony Prime By Kilcoy, Black Angus Grain-fed. Marble Score 4/5 (250g). **1,699**

Japanese Black Kagoshima Full-Blood Wagyu A5 Tenderloin. Grain-fed 500 days (200g). **2,999**

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

Kimbara Pardoo F1-f4 Crossbred wagyu, Grain-fed 360 days, Marble Score 4/5.

T-Bone Steak (500g) **1,999**

Angus Little Joe Free Range, Grass-fed, Marble Score 4.

Tomahawk (1.4kg) **5,499**

Thomas Foods Signature Pure Black Angus Tomahawk Grain-fed 200 days, Marble Score 4+.

*Approximately 45 minutes preparation time. Serves 2-3 guests. Size subject to availability.

New Zealand Lumina Grass-Fed 21-Day Aged Lamb Chops (4 Chops) (310g) **1,799**

Surf & Turf **2,299**

Beef, tenderloin, black Angus, ebony prime, Marble Score 4-5, 250g, Chargrilled tiger prawns (2 pc).

Add to your steak

Foie gras (60g)   **500**
 Shaved black truffle (tuber indicum) (4g) **200**

 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