

## APPETIZERS

### Charcuterie & Cheese Board 1,050 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 590

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

### Seabass Ceviche 399

Orange, leche de tigre, ají limo.

### Cucumber & Avocado Gazpacho 350

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

### Andaman Sea Blue Crab Cakes 495

Basil aioli, fennel & citrus slaw, sriracha mayo.

### 10 km Smoked Burrata 499

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

### Crispy Phuket Prawns 510

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 520

Creamy Phuket lobster soup & dill oil.

### Hokkaido Scallops (4 Pcs) 795

Shellfish paprika velouté, lumpfish caviar.

### Charred Beef & Greens 980

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 999

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

### Rotisserie Chicken (half) 790

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

### Prosciutto Crudo 790

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

## From the Farm

### CHAR'D Ravioli 690

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

### Risotto Verde 599

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

## From the Sea

### Patagonian Toothfish (200g) 1,190

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

### Norwegian Salmon Steak (200g) 720

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

### Phuket Seven-Colour Lobster (700g) 2,799

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

### Red Tiger Prawn (4 pcs) 1,190

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

### Whole Phuket Sea Bream (500g) 790

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

 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

# 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.


















## Poached Phuket Seven-Colour Lobster 2,900

Butter-poached lobster tail, asparagus, lobster veloute, truffle, 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 	Lobster Veloute   

## Sides

### Smoky Bacon Mac & Cheese 249

### 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.

## KOPA CHARCOAL GRILL

All our steaks are cooked over charcoal in a Kopa grill, bringing out the depth of CHAR'D flavours, served with a trio of mustards.

### 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. **2,699**

### 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) **1,999**

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) **4,999**

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) **1,630**

### Surf & Turf **2,090**

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

## A TOUCH OF TABLESIDE


### Bone Marrow and Flat Iron Experience **1,790**

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 **690**

Caesar salad finished tableside & seasoned to your taste.

### Add to your steak

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

 Dairy  Gluten  Seafood  Nuts  Spicy  Alcohol  Vegetarian  Vegan

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