



EMBER & TIDE

Grilled over open flame, from farm to the sea.

THB 2,999++

CHAR'D Signature Brioche (To Share)

Warm pull-apart brioche, Café de Paris butter, truffle Parmesan butter.

To Begin

Tuna Tataki

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

OR

Beef Tartare

Capers, shallot, mustard, cured egg yolk, mushroom mousse, crispy tortilla.

OR

CHAR'D Onion Soup

Traditional onion soup with Gruyère-gratinated brioche.

To Refresh

Strawberry & Yuzu Sorbet

Fresh strawberry sorbet, yuzu gel, candied lemon zest, micro mint.

The Main Event

Charcoal-Grilled

Andaman Tiger Prawn

Fondant potato, charred asparagus, lobster velouté, charred lemon, chive oil.

OR

Ebony Prime

by Kilcoy Black Angus Tenderloin MB 4/5

Farmer's Gold mash, porcini mushroom sauce, broccolini, crispy garlic.

OR

CHAR'D Ravioli

Mushroom duxelles ravioli, mushroom & truffle ragout, sun-dried tomato, parmesan, freshly grated black truffle.

OR

Patagonian Toothfish

Fondant potato, charred asparagus, lobster velouté, charred lemon, chive oil.

To Finish

Le Cigare Noir

White chocolate namelaka, almond sponge, praline crunch, cherry gel.

OR

Mango & Sticky Rice

Mango mousse, sticky rice sphere, coconut meringue, coconut gelato.

Enhance Your Experience

Upgrade Your Main Course with Phuket Lobster Tail + **THB 700**

Upgrade Your Main Course with Jack's Creek Wagyu Ribeye + **THB 900**



Asia's
Best New Hotel
Restaurant



*Price in THB, subject to 10% service charge and 7% government tax.