

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 kafir lime marinade,
fermented chili oil, lump fish caviar.

Seabass Ceviche 400

Orange, leche de tigre, aji limo.

Dutch Imperial Black Mussels 699

White wine, garlic, ripe tomatoes, shallots, fresh herbs, served with
grilled 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 699

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.

Kopa Grilled Bone Marrow 449

Sourdough, crispy herb crumbs, parsley and caper relish.

From the Land

BBQ & Honey Baby Back Pork Ribs 1,050

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

Rotisserie Chicken (half) 899

Klong Phai Farm baby spring chicken, 12-hour brine, truffle 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

Charcoal-grilled Chilean sea bass, spring garden medley, lemon puree.

Pan-Seared Spotted Black Grouper (200g) 799

Sourced from the Gulf of Thailand, served with heirloom tomato medley,
verde beurre blanc and pesto oil.

Phuket Seven-Colour 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 (3 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 🌿 🐟 699

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

Poached Phuket Seven-Colour Lobster 🍷 🐟 2,900

Butter-poached lobster tail, asparagus, lobster veloute, grated black truffle, Thai herb oil, charred citrus, pamesan foam.

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 🍷	Verde Beurre Blanc 🍷 🍷

Sides

Smoky Bacon Mac & Cheese 🍷 🌿 250

Truffle Steak Fries 🌿 🍷 🌿 249

Classic Garden Salad 🌿 🌿 199

Grilled Asparagus 🍷 🌿 🌿 249

Grana Padano froth.

Fondant Potato 🍷 🌿 249

Parmesan, truffle, green onion.

Gold Mash 🍷 🌿 🌶️ 🌿 199

Cheddar brûlée, spring onion.

Charred Broccolini with Almonds on Herb Sabayon 🍷 🍷 199

Glazed Baby Carrots 🍷 🍷 199

Homemade hummus, pesto, walnuts.

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.

Picanha (300g) 🍷 1,699

Japanese Black Keisan Wagyu A3 from Miyagi, grain-fed 200 days.

Ribeye (350g) 🍷

Macka's Black Angus Ribeye, Grain-fed 200 days, Marble Score 4+. **2,100**

Stanbroke Wagyu Ribeye Grain-fed 320 days, marbling score 6-7. **2,999**

Tenderloin 🍷

Black Onyx Black Angus Tenderloin (250g) Grain-fed 230 days, marbling score 5+. **1,950**

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

Striploin (300g) 🍷 2,050

True North Wagyu Heritage Bone-In Striploin Dry-aged 42 days, grain-fed 400 days, marbling score 6-7.

T-Bone Steak (500g) 🍷 1,999

Southern Grain Black Angus, grain-fed 150 days, marbling score 4+.

Tomahawk (1.4kg) 🍷 5,999

Ebony Prime by Kilcoy Black Angus Tomahawk Grain-fed 200 days, marbling score 4-5.

*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) 🍷 1,850

Surf & Turf 🍷 🐟 2,499

Black Onyx Black Angus Tenderloin, Marble Score 5+, 250g, Chargrilled tiger prawns (2 pc).

A TOUCH OF TABLESIDE

Grilled F1 Wagyu Cross Flat Iron Steak (250g) 🍷 2,200

Grain-fed 400 days, marbling score 8-9, torched bone marrow folded into warm mashed potatoes, rich red wine jus.

CHAR'D Tableside Caesar 🍷 🌿 🍷 899

Charcoal-grilled chicken, bacon bites, young romaine lettuce, tossed tableside and 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

*Terms and conditions apply *Prices in Thai Baht and subject to 10% service charge and 7% government taxes