

PENTHOUSE BAR+GRILL

STARTERS & SALADS

OYSTERS ON THE ROCKS ask for today's selection	MP
SOUP OF THE DAY ask for today's selection	390
 BLUE SWIMMER CRAB TART smoked caviar, crème fraîche, avocado	800
 TUNA CRUDO raw caponata, dehydrated olives, basil oil	650
CHAR GRILLED OCTOPUS almond ajo blanco, chimichurri	670
 FRIED CALAMARI chipotle aioli, togarashi	520
GRILLED CHORIZO roasted peppers, fennel salsa	600
 CAESAR SALAD four minute egg, crisp prosciutto, traditional dressing	500
 SUMMER SALAD mixed greens, avocado, orange, mustard vinaigrette	390
 CHARCOAL ROASTED VEGETABLES whipped feta, hazelnut, candied orange	450
 HUA HIN BURRATA fresh & dehydrated tomatoes, basil pesto	520
SEARED FOIE GRAS grilled figs, hazelnut, frisée, aged balsamic	1100

CHARCOAL GRILLED STEAKS

BLACK ONYX TENDERLOIN (150g/300g) Australia, Ranger Valley Farm, MB4 marbling	1300/2470
NEW YORK STRIP (250g/500g) Australia, Stockyard Farm, MB3 marbling	1650/3130
BLACK MARKET RIBEYE (300g/600g) Australia, Ranger Valley Farm, MB5 marbling	1950/3700
BUSYU WAGYU STRIPLOIN (160g/320g) Japan, Saitama Prefecture, A5 marbling	3300/6270
WAGYU DENVER STEAK (250g) Australia, Ranger Valley Farm, MB5 marbling	2100




SAUCES

Béarnaise, Black Pepper, Chimichurri, Bordelaise, Nahm Jim Jeaw

PENTHOUSE SIGNATURES

PRAWN COCKTAIL 590 tobiko cocktail sauce, smoked herring caviar
PENTHOUSE BEEF TARTARE 680 handcut tenderloin, bone marrow aioli, baguette crisps
 PENTHOUSE CHEESEBURGER 750 wagyu beef, crispy bacon, Gruyère, chilli jam, house pickles, French fries
 NEUVIC BAERI CAVIAR 3500 blinis, crème fraîche, chives, shallots, chopped eggs
SEAFOOD TOWER 4900 Canadian lobster, Atlantic scallops, freshly shucked oysters, tiger prawns, blue swimmer crab salad
WX WAGYU TOMAHAWK 1.2kg - 1.8kg 440/100g Australia, Ranger Valley Farm, MB5 marbling

SIDES

 CHAR GRILLED ASPARAGUS gremolata	300
 SAUTEED MUSHROOMS button, oyster, shimeji, crispy garlic	280
 RATATOUILLE baked peppers, zucchini, tomato, eggplant	300
  CREAMED SPINACH bechamel, nutmeg	250
  MAC & CHEESE three cheese sauce, Dijon mustard	250
 TRUFFLE MASHED POTATOES creamy potato, truffle salsa	240
 THIN CUT FRENCH FRIES tomato ketchup	190

LAND

 STEAK FRITES French fries, Café de Paris butter	1390
NEW ZEALAND LAMB RACK (300g/600g) Te Mana Farm, mountain raised, grilled broccolini, labneh, Bordelaise	1800/3400
SLOANE'S PORK CHOP (350g/700g) free range, brined & grilled, miso apple ketchup, braised cabbage	890/1690
KLONG PHAI FARM ROASTED ½ CHICKEN free range, brined & roasted, chicken jus, spiced carrot, root vegetables	850
  SMOKED EGGPLANT TORTELLINI housemade tortellini, tomato consommé, pickled tomatoes, ginger, basil	650
 CHAR GRILLED CAULIFLOWER pico de gallo, chipotle, basil	550
 SPRING PEA & ASPARAGUS RISOTTO Carnaroli rice, spring pea purée, feta cream	580
 WAGYU PITHIVIER braised wagyu chuck, puff pastry, parsnip purée, truffle jus	850

*please allow 25 minutes for preparation

SEA

  WHOLE CANADIAN LOBSTER French fries, garlic & parsley butter	2350
JUMBO TIGER PRAWNS marinated & charcoal grilled, charred corn salsa, spicy prawn oil	1250
 HOKKAIDO SCALLOPS char grilled, celeriac purée, apple, cucumber, dill	1290
  LOBSTER LINGUINE Canadian lobster, linguine, bacon, bisque, chives	2450/4750
 TIGER PRAWN AGNOLOTTI housemade pasta, pistachio, smoked tomato butter	920
 TASMANIAN SALMON (200g) roasted seaweed beurre blanc, blistered tomatoes, soft herbs	960
 TOOTHFISH (200g) turmeric broth, charred leeks	1600



SCAN THIS QR CODE TO VIEW OUR MENU

 Sustainable Seafood  Vegetarian  Contains Gluten  Plant-based

If you have a food allergy or intolerance, our entire team will be delighted to assist you with recommendations. All prices are in Thai Baht and are subject to 10% service charge and 7% VAT.