



The Service 1921 HOUSE

APPETIZERS

| | |
|---|-----|
| 1921 Prawn Cocktail Avocado, caviar, baby gem lettuce | 520 |
| Roast Bone Marrow Onion & bacon jam, chimichurri, toasted sour dough | 440 |
| Speciales No.3 Oysters Fresh: 6 pcs, Green apple mignonette, horseradish dressing Baked: 6 pcs, Bone marrow, pancetta, breadcrumbs | 990 |
| Beef Tartar Bone marrow emulsion, sriracha, egg yolk, pickles, parmesan | 680 |
| Seared Scallops Apple and bacon vinaigrette, celeriac, dill oil | 790 |
| Scotch Egg Locally made black pudding, mustard aioli, radish & apple slaw | 390 |
| Foie Gras Brioche Onion & chervil jam, black truffle | 920 |
| Beef Short Rib Croquets Chimichurri aioli | 540 |
| Blue Crab Bisque confit tomato, chive oil | 650 |
| Cheese & Charcuterie Gorgonzola, Brie de Meaux AOP, Tomme de Savoie, Buche de chevre, Parma ham, salami Napoli, mortadella with truffle, Pickles, dried fruit, crackers | 890 |

SALADS

| | |
|--|-----|
| Local Heritage Tomato Salad Smoked olive oil dressing, goats cheese | 460 |
| Burrata Hazelnut, preserved pear, local herbs, elderflower vinaigrette | 490 |
| Our Caesar Baby cos, crisp pancetta, Caesar dressing, slow cooked egg | |
| Classic Caesar | 440 |
| Chargrilled chicken | 460 |
| Chiang Mai Sausage | 460 |

GRILL MENU

In House Dry Aged Beef

All our beef is *dry aged in house for a minimum of 30 days to maximize depth of flavor and tenderness.

| | |
|--|-------------------------|
| Miyazaki Wagyu A4, JP Kurage Washu, grain fed 600 days 200 g Striploin | 2,950 |
| Harris Ranch USDA Prime, USA American Angus, free range grass fed, grain finished 300 g *Ribeye | 2,450 |
| Westholme Wagyu, AUS Wagyu x Mitchel, Grain Fed 330 days 250 g Fillet MB 4-5 300 g *Picanha MB 4-5 250 g Flank Steak MB 4-5 | 2,250 1,650 1,450 |
| Stockyard Gold, AUS Black Angus, Grain Fed 200 days 300 g *Ribeye 1 kg *Bone in Prime Rib | 1,850 3,950 |
| Rioplatense Argentinian Angus, ARG Angus x Hereford, Grain fed 100 days 250 g Fillet 250 g *Striploin | 1,650 1,250 |

Sous Vide & Chargrilled

| | |
|--|-------|
| Sloane's Pork Chop Thick cut 350 g, mustard & apple glaze | 870 |
| Baby Back Pork Ribs 400 g, Cider BBQ sauce | 790 |
| Tasmanian Lamb Rack Half rack 350 g Mint jus, chimichurri | 1,850 |

Seafood

| | |
|--|-------|
| Phuket Lobster 650 g, Tarragon and garlic butter | 2,950 |
| Wild Halibut Fillet Béarnaise, dill | 1,490 |
| Surat Thani Tiger Prawns 300 g, Nam Jim Butter | 990 |
| Scottish Salmon Fillet Buerre blanc, roe | 1,250 |

Josper Grilled Vegetables

| | |
|--|------------|
| Cajun Spiced Cauliflower Toasted almonds, celery root puree, parsley & sherry vinegar dressing | 590 |
| Grilled Pumpkin Carrot crème, herb salad, smoked vinaigrette | 590 |
| Add-Ons Rougie Premium Foie Gras (50 g) Seasonal Truffle (3 g) | 690 550 |

Sides

| | |
|--|---|
| / Porcini & truffle mashed potatoes | ✓ |
| / Buttered potato puree, spring onion | ✓ |
| / Triple cooked chips, smoked sea salt | ✓ |
| / Grilled baby carrots, truffle honey, rosemary | ✓ |
| / Charred asparagus, burnt butter hollandaise | ✓ |
| / Roast heirloom tomato, smoked olive oil dressing | ✓ |
| / Creamed spinach, cheddar, chive | ✓ |
| / Cos salad, smoked vinaigrette, goats cheese | ✓ |

MAIN COURSE

| | |
|---|-------|
| Braised Beef Cheek Risotto Salsa verde, bone marrow jus, parmesan | 990 |
| Mushroom Tortellini Mushroom cream, confit garlic, brown butter, seasonal truffle | 790 |
| Black Cod Carrot puree, caviar buerre blanc, charred spring onion, chive oil | 850 |
| Sirin Farm Corn Fed Chicken Breast Parsnip, black pudding, mushroom and chicken jus, sage | 720 |
| Tornedos Rossini Angus tenderloin, foie gras, seasonal truffle, madeira jus | 2,650 |
| Dry Aged Beef Burger In house made, 35-day dry aged beef burger Gruyere, bacon jam, crisp onions, house sauce, pickles | 650 |

PUDDING

| | |
|--|-----|
| Chocolate & Hazelnut Valrhona chocolate fondant, hazelnut ice cream, candied hazelnut | 380 |
| Our Eton Mess Seasonal Strawberry, whipped cream, meringue, crème pâtissière, rhubarb gelato | 360 |
| Sticky Toffee Pudding Thai vanilla bean ice cream | 340 |
| Mango, Coconut and White Chocolate Trifle Whipped white chocolate ganache, mango puree, mango jelly, vanilla custard | 340 |
| Milk & Cinnamon Tart Charred apple puree, Blackberry gelato | 340 |
| Gelato Milk Chocolate / Hazelnut / Vanilla Bean Rhubarb / Blackberry | 180 |
| Sorbets Mango / Raspberry / Young coconut Yuzu / Chiang Mai Strawberry | 180 |



Please select 1 side dish & 1 sauce per grill menu item
Additional sides & sauces are THB 240 & THB 140 respectively

Gluten Free Vegetarian Vegan

• Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food-borne illness.
• Please note the above is discretionary and at your own risk.

• All our fruit, vegetables, pork, and poultry are sustainably sourced from local small-scale producers.
• Our seafood is locally sourced wherever possible, and imported seafood is MSC certified.

Prices are in Thai Baht
subject to a 10% service charge and applicable government tax