

THE
SERVICE
1921

RESTAURANT & BAR
CHIANG MAI



APPETIZERS

- The Service 1921 Prawn Cocktail** 🌿 460
Baby gem lettuce, avocado, caviar
- Roast Bone Marrow** 420
Onion and bacon jam, chimichurri, toasted sourdough
- Beef Tartar** 620
Bone marrow emulsion, egg yolk, pickles, parmesan
- Speciales Geay No.2 Oysters** 🌿 900
Green apple mignonette
- Charred Asparagus & Duck Egg** 🌿🌿 430
Sous-vide duck egg, Hollandaise, fresh seasonal truffle pecorino
- Beef Short-Rib Croquettes** 540
Chimichurri aioli
- Seared Hokkaido Scallops** 🌿 790
Bacon and apple vinaigrette, celeriac, dill
- Our Caesar** 440
Baby cos, crisp pancetta, Caesar dressing
slow-cooked egg, with chargrilled chicken or Chiang Mai sausage
- Local Heritage Tomato Salad** 🌿🌿 420
Goat's cheese, smoked olive oil dressing
- Scotch Egg** 370
Locally made black pudding, radish & apple slaw, mustard aioli
- Swimmer Crab Bisque** 🌿 650
Confit tomato, chive oil
- Cheese & Charcuterie Platter** 690
Brie de Meaux AOP, Tomme de Savoie, Gorgonzola Serrano ham, salami Napoli, mortadella with truffle



GRILL MENU

Dry-Aged Beef

*Dry-aged in-house for a minimum of 30 days to maximise depth of flavour and tenderness

36° South, AUS

Angus x Hereford, pasture fed

300 g Ribeye*

1,650

300 g Striploin*

1,550

Stockyard Gold, AUS

Black Angus, Grain Fed 200 days

250g Fillet

1,750

1kg *Bone in Prime Rib

3,850

Miyazaki Wagyu A4, JP

200g Striploin

2,890

Southern Stations Wagyu, NZ

Full Blood Wagyu, Grain Fed 300 days

250g Fillet MB 5-6

2,090

300g *Picanha MB 3-4

1,450

Sous Vide & Chargrilled

Sloan's Pork Chop 870

Thick cut 400g, Smoky mustard and apple glaze

Tan Khun Free-range Spring Chicken 720

Peri-peri sauce

Tasmanian Lamb Rack 1,790

Half rack 350g with mint jus, chimichurri

Seafood

Scottish Salmon Fillet 1,090

Chive and dill beurre blanc, roe

Wild Halibut Fillet 1,490

220 g with Béarnaise, caper, dill

Surat Thani Tiger Prawns 990

350 g with nam jim butter

Josper Grilled Vegetables

Grilled Whole Portobello Mushroom 🌿 590

Sicilian pesto, aged balsamic, pecorino cheese

Cajun Spiced Cauliflower 🌿 540

Toasted almond, caper, parsley and sherry vinegar dressing

Side

- / Porcini and truffle mashed potatoes 🌿
- / Buttered potato puree, parmesan, spring onion 🌿
- / Triple cooked chips, smoked sea salt 🌿
- / Grilled baby carrot, truffle honey, rosemary 🌿
- / Charred asparagus, burnt butter Hollandaise 🌿
- / Roasted heirloom tomato, smoked olive oil dressing 🌿
- / Creamed spinach, cheddar, chives 🌿

Sauce

- / Béarnaise
- / Chimichurri
- / Green peppercorn
- / Bone marrow Bordelaise
- / Nam jim jaew
- / Nam jim seafood

Please select 1 side dish and one sauce per grill item
Additional sides and sauces are THB 160 and THB 90 respectively



MAIN COURSE

Braised Beef Cheek Risotto 🌿 990

Salsa verde, bone marrow jus, parmesan

Black Cod 🌿 850

Avocado, chorizo, charred spring onion, beurre blanc

Local Forest Mushroom Ravioli 🌿 690

Porcini mushroom cream, confit garlic, mascarpone

Dry-Aged Beef Burger 650

In-house, 35-day, dry-aged beef burger, Gruyere bacon jam, crisp onion, truffle mayo, pickle



SWEET ELEMENTS

Chocolate & Hazelnut 360

Valrhona chocolate fondant, hazelnut ice cream

Mango Mess 🌿 340

Seasonal mango, whipped cream, meringue, sorbet

Rhubarb & Custard 340

Custard panna cotta, rhubarb sorbet, shortcake crumble, berry gel

Milk Tart 340

Local forest honeycomb, corn flakes ice cream

Sticky Toffee Pudding 340

Thai vanilla bean gelato

Gelato 160

Milk chocolate / salted caramel / hazelnut
Thai vanilla / Chiang Mai strawberry

Sorbet 160

Yellow mango / raspberry / strawberry
young coconut / yuzu / rhubarb



🌿 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.

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