

aje

Age, how we got here

Every journey is a transition.
From childhood to adulthood, from innocence to knowledge.
Every life stage is equally important.
Every step forwards a new experience.

Age recognizes that every journey is a search for authenticity.
That every age has its own milestones – in what you eat,
where you meet and what you expect. But no matter what
your age, quality is the red line that unites one generation to
the next.

Every age has its own unique tastes. The unpredictability of
youth, the patience of age. The importance of craftsmanship
and the independence to explore the unknown.
Age brings all these qualities together.
An epiphany of the senses for every life stage.

A culinary sanctuary unencumbered by time.

age

Quality through time

Caviar



Oscietra 30g or 50g
Buttery and nutty notes

3,100/5,500



Beluga 30g or 50g
*Creamy and slightly briny taste
(Sustainable farming)*

6,500/10,500

Oysters

Fine de Claire no.2

*Iodine rich, crispy and delicate, nutty
and light-colored*

Half
Dozen Dozen

1,200 2,300

Tsarskaya no.2

Mineral, firm with a hint of acidity

1,350 2,600

Muirgen Irish no.2

Sweet, meaty and delicate

1,400 2,700

Served with a mignonette, lemon, nahm jim



Aging Cellar

Charchuterie and Cheese Tasting

*Capocollo piccante, salame felino, jamon iberico,
pecorino toscano, pont l'éveque,
Chiang Mai goat's cheese,
Fig prosciutto, house-made pickles, piquillo in honey*



1,500



Starters

  **Blue swimmer crab salad** 900
Pickled kohlrabi, pil pil sauce, oscietra caviar



Pan roasted Hokkaido scallops 800
Green peas cream, Kurobuta pancetta, XO sauce, squid ink tapioca chips


Yellowtail carpaccio 780
Pork cheek, taramasalata sauce, nashi pear


  **King mackerel crudo** 800
Yuzu kosho dressing, pickled shallot, almonds, ajoblanco

  **AGE's beef tartare** 850
Angus beef, house-made pan brioche

Seared foie-gras 850
Cold smoked duck carpaccio, apple texture, kumquats gelée

  **AGE's parmigiana** 650
Chargrilled eggplant, parmesan sauce, smoked ricotta





 **Burrata** 700
Confit tomatoes, green beans, black olive crumble, pecorino chip

 **Roasted pumpkin salad** 670
Pearl barley, pomegranate, "cashew cheese", mint, almonds

 Side table service  AGE signature dish  Vegetarian  Vegan  Sustainably Fish  Locally Sourced Dish

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inquire with senior management if you have any dietary restriction, allergies or special considerations.

Mains

  AGE's pan seared potato gnocchi	890
<i>Truffle sauce, Parmigiano Reggiano, 64° egg, shaved truffle</i>	
Pan roasted lamb rack	1,300
<i>Roasted root vegetables, spiced jus</i>	
 AGE's beef cheeks	1,100
<i>Charred onion, potato purée, bone marrow, anchovy crumble</i>	
Flat iron baby chicken	980
<i>Romesco, guacamole, chargrilled spring onions</i>	
Josper roasted bell pepper risotto	920
<i>Tuna carpaccio, black garlic, fried capers, bottarga</i>	
Smoked dry aged duck	950
<i>Celeriac purée, port wine chicken liver ragout, kale leaf</i>	
Josper grilled octopus	1,100
<i>Cauliflower espuma, potato chorizo ragout, purple potato chips</i>	
Pan roasted salmon	930
<i>Roasted romanesco, broccolini purée, sea asparagus, dill sauce</i>	
 Black lentil dahl	690
<i>Coconut cream, cilantro, chickpea cracker</i>	

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Josper grilled

Aged Chef's cut

<i>Australian angus tomahawk 1.2kg</i>	3,900
<i>Australian prime rib 1.2kg</i>	
<i>Stockyard angus T-bone 1.2kg</i>	
<i>Chateaubriand 600g</i>	3,500

Tenderloin

<i>Australian wagyu 200g</i>	2,200
<i>Additional 100g / 1,000</i>	
<i>Grain fed black angus 200g</i>	1,800
<i>Additional 100g / 800</i>	
<i>Grass fed Hereford 200g</i>	1,400
<i>Additional 100g / 650</i>	

Ribeye

<i>Usda prime beef 300g</i>	2,500
<i>Additional 100g / 1,200</i>	
<i>Australian wagyu 300g</i>	2,200
<i>Additional 100g / 1,000</i>	
<i>Grain fed black angus 300g</i>	1,800
<i>Additional 100g / 800</i>	

Striploin

<i>Usda prime beef 200g</i>	1,250
<i>Additional 100g / 625</i>	
<i>Australian wagyu 200g</i>	1,400
<i>Additional 100g / 600</i>	
<i>Grain fed black angus 200g</i>	900
<i>Additional 100g / 500</i>	

Including one choice of side and sauce

Sauces

Black truffle sabayon, hollandaise, chimichurri, sauce vierge, garlic-lemon butter, veal jus, red wine jus, green peppercorn sauce, extra virgin olive oil

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Grilled seafood

 <i>Phuket lobster</i>	3,050
<i>Jumbo prawns</i>	1,500
<i>Whole imported seabass</i>	1,800
<i>Catch of the day</i>	1,300
<i>Including one choice of side and sauce</i>	

Sides

<i>Sautéed broccolini, Jospet tomatoes, poached garlic</i>	300
<i>Wild kale, sliced almonds, brown butter</i>	
<i>Roasted wild mushroom</i>	
<i>Baked cauliflower, gruyere mornay</i>	
<i>Mac and cheese</i>	
<i>Orange, pomelo, spinach, avocado, goat cheese salad</i>	
<i>Creamy parmesan spinach</i>	
<i>AGE's spiced french fries, manchego, pink pepper</i>	200
<i>Dauphinoise potatoes</i>	
<i>AGE's potato purée</i>	
<i>Roasted potatoes</i>	

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Ageless classic

Eton mess
Strawberries and cream

500

Double chocolate torte
Milk and dark chocolate, chantilly

🍷 75% dark chocolate soufflé
Vanilla ice-cream

Phuket coconut textures

🍷 Passion, coconut, mango, tart
Torched Italian meringue

🍷 Chocolate ganache
*Frozen chocolate mousse, vanilla bean,
Pedro Ximenez sweet sherry wine*

🍷 Side table service 🍷 AGE signature dish