

aje

Age, how we got here

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

Age recognises 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 3,100
Subtle fruity and nutty

 Oscietra 50g 5,100
Subtle fruity and nutty

  Beluga 30g 6,500
*Firm but delicate and buttery
(Sustainable farming)*

Oysters

	<i>Half Dozen</i>	<i>Dozen</i>
Live oysters on ice		
Fine de Claire no. 2 <i>Iodine rich, crispy and delicate, nutty and light-colored</i>	1,140	2,090
Surat Thani <i>Locally farmed, firm and aromatic</i>	900	1,700
La Perle Noire No. 2 <i>Minerals rich, smooth and balanced</i>	1,440	2,640
Mignonette, lemon, nahm jim		

Aging Cellar

Charcuterie and Cheese Tastings 1,200
*Jamon pata negra, capocollo piccante, salame felino
Pecorino toscano, pont l'evêque, Chiang Mai goat's cheese
Fiq prosciutto, sour dough, house made pickles, piquillo in honey*

 AGE Signature Dish

Starters

	Alaskan king crab salad <i>Herbs, chili, avocado, green apple, mango Citrus zests</i>	890
	Sous-vide crocodile tail <i>EVOO, josper roasted cherry tomato, garden greens, leek Chipotle chimichurri vinaigrette</i>	720
	Baked escargots <i>In sazaï shell, parsley-garlic- seaweeds butter, puff pastry</i>	760
	AGE's beef tartare <i>Angus beef, capers, shallots, quail egg, aged whisky</i>	720
	Seared foie gras <i>Cinnamon smoked duck carpaccio, fig marmalade Walnuts, fermented berry jus</i>	850
	AGE's parmigiana <i>Josper burnt aubergine, tomato confit 24 months aged parmigiano reggiano cream, sheep ricotta</i>	650
	Josper burnt leeks <i>Capers, parsley sauce, hazelnut, water chestnut, black truffles</i>	800




T Side table service
A Age Signature Dish
V Vegetarian

Mains

V 	AGE's pan seared potato gnocchi <i>Sage, truffle butter, parmigiano reggiano</i> <i>Egg yolk, sliced truffles</i>	890
	Pan roasted lamb rack <i>Moroccan spicy yogurt, roasted vegetables, spiced jus</i>	1,300
	AGE's beef cheeks <i>Charred onion, AGE's potato purée, bone marrow,</i> <i>anchovy crumble</i>	1,100
	Josper grilled octopus <i>Potato and chorizo ragout, fresh and dried longan purée</i>	950
	AGE's farmhouse terrine <i>Courtyard fricassée, house pickles, rosella jam</i>	700
	Smoked duck <i>Turnip, artichoke ragout, tamarind sauce</i>	980
V	Josper roasted goat's cheese <i>Roost vegetables, garlic confit, pumpkin espuma</i> <i>Aged balsamic reduction</i>	890
	AGE Signature Dish	
V	Vegetarian	

Josper grilled

Chef's Cut

 Australian angus tomahawk or prime rib or T-bone 1200g	3,900
Chateaubriand, angus tenderloin 'reverse searing' 800g	3,000
Whole lamb shortloin (T-bone cut) 800g	1,700
AGE's whole chicken	980
Kurobuta pork chop and it's pancetta 300g	920

Tenderloin

Australian wagyu 200g	1,900
Grain fed black angus 200g	1,600
Thai charolais 250g	1,300
Grass fed hereford 250g	1,000

Ribeye

Australian wagyu 250g or 350g	2,000 / 2,400
Grain fed black angus 250g or 350g	1,400 / 1,800

Striploin

Australian wagyu 250g or 350g	1,500 / 1,900
Grain fed black angus 250g or 350g	1,200 / 1,500

*Inclusive of one choice of side dish and
One choice of sauce*

Sauces

Black truffle sabayon, hollandaise, chimichurri Sauce vierge, garlic-lemon butter, veal jus, red wine jus green peppercorn sauce or house extra virgin olive oil	100
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 AGE Signature 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.

Seafood

	Turbot fillet	1,200
	Barramundi fillet	950
	Phuket lobster	3,050
	Jumbo prawns	1,250
	Whole imported seabass 0.5kg	1,200
	Caldereta, 'baked' lobster and seafood soup	1,200

Sides

	Sautéed broccolini, jospier tomatoes, poached garlic	300
	Wilted kale, sliced almonds, brown butter	300
	Roast wild mushrooms, rosemary	300
	Baked cauliflower, emmental mornay	300
	AGE's 'mac and cheese'	300
	Orange, pomelo, spinach, avocado, goat cheese salad	300
	Duck fat french fries, manchego, pink pepper, sea salt	200
	Dauphinoise potatoes	200
	AGE's potato purée	200
	Jospier roast potatoes, rosemary	200

AGE Signature Dish

Ageless classics

	Eton mess <i>Strawberries and cream</i>	500
	Double chocolate torte <i>Milk and dark chocolates, chantilly</i>	500
 	Dark chocolate soufflé <i>75% chocolate, vanilla ice-cream</i>	500
	AGE rocher <i>Hazelnut cream, dark chocolate, hazelnut</i>	500
	Passion, coconut, mango tart <i>Torched italian meringue</i>	500

 Side table service
 Age Signature Dish