

*Snake River Farms beef is renowned for its exceptional quality, primarily due to its American Wagyu, which combines the best traits of Japanese and American cattle breeds. This results in beef with unparalleled marbling, tenderness, and flavour.*

*The meticulous care in breeding, feeding, and handling the cattle ensures a superior product.*

## Appetizers

|  |              |
|--|--------------|
| <b>Madison Seafood Tower</b>  | <b>4,200</b> |
| Oysters, king crab legs, lobster, scallops, prawns   |              |
| <b>Maryland Crabcakes</b>  | <b>850</b>   |
| Sweet, lump crab meat, fresh herbs, zesty remoulade  |              |
| <b>Mille Stelle Burrata &amp; Heirloom Tomatoes</b>  | <b>750</b>   |
| Tomatoes, shallots, kalamata olive dust  |              |
| <b>Selection of French Oysters</b>   | <b>1,800</b> |
| Six pieces of Fine de Claire, Gillardeau and Krystale  |              |
| <b>Hamachi Crudo</b>   | <b>740</b>   |
| Burnt orange, avocado, ikura, finger lime, yuzu dressing   |              |
| <b>Classic Prawn Cocktail</b>  | <b>750</b>   |
| Tiger prawns, Marie Rose sauce   |              |
| <b>Black Opal Wagyu Tenderloin Tartare</b>   | <b>850</b>   |
| Caperberries, cornichons, kalamata olives, wild rocket, quail egg yolk, spicy relish                           |              |
| <b>Black Opal Wagyu Carpaccio</b>  | <b>820</b>   |
| Wild rocket, macadamia, crispy Parmesan, Grana Padano, truffle Béarnaise, balsamic reduction                   |              |
| <b>Roasted Bone Marrow</b>   | <b>800</b>   |
| Mango-apple chutney, Savoy mustard, toasted baguette   |              |
| <b>Seared Foie Gras</b>  | <b>1,400</b> |
| Red wine jam, charcoal roasted fig, hazelnut   |              |
| <b>Escargots</b>   | <b>950</b>   |
| Garlic and parsley butter, finished with Pernod  |              |
| <b>Smoked Salmon</b>   | <b>820</b>   |
| with buttered soda bread   |              |

## Soup and Salad

|   |            |
|---|------------|
| <b>New England Clam Chowder</b>   | <b>650</b> |
| Tender clams, crab and mussels, diced potatoes, smoky bacon   |            |
| <b>Soup of the Day</b>  | <b>650</b> |
| Ask your server about today’s special soup  |            |
| <b>Classic Wedge Salad</b>  | <b>640</b> |
| Crisp iceberg lettuce wedge, creamy blue cheese dressing, crumbled bacon, cherry tomatoes, red onion slices, chives, balsamic glaze |            |
| <b>Madison Caesar Salad</b>   | <b>680</b> |
| Baby gem romaine, Alaskan king crab, Grana Padano cheese, crispy Parmesan, glass bread, Caesar dressing                             |            |
| <b>Roasted Beetroot Salad</b>   | <b>640</b> |
| Pickled baby beetroot, wild rocket, Soignon French goat's cheese croquette, seared pearl onion, caramelised walnut, honey mustard   |            |

## Main Courses

|   |                     |
|---|---------------------|
| <b>Whole Maine Lobster 750g</b>           | <b>Market Price</b> |
| Charcoal grilled, Korean seaweed butter   |                     |
| <b>Iberico Double Pork Chops</b>          | <b>1,650</b>        |
| Creamy rosemary sauce                     |                     |
| <b>Klong Phai Farm Free Range Chicken</b> | <b>1,100</b>        |
| Thyme chicken jus                         |                     |
| <b>Lumina Lamb Double Cutlets</b>         | <b>2,200</b>        |
| Red wine jus                              |                     |
| <b>Dover Sole Meunière</b>                | <b>1,700</b>        |
| Grilled lemon wedge                       |                     |
| <b>Fillet of Salmon</b>                   | <b>1,500</b>        |
| Fresh lemon, butter                       |                     |
| <b>Smoky Dry-Rub Cauliflower Steak</b>    | <b>990</b>          |
| Cauliflower purée, curry sauce            |                     |

Prices are in Thai baht and are subject to 10% service charge and 7% applicable govenment tax.

 Perfect for 2-3 people to share

## Specials

|   |              |
|---|--------------|
| <b>Black Opal F1 Wagyu Tomahawk MBS 6/7, 70 oz</b>                           | <b>8,720</b> |
| Our signature 380 Day grain fed wagyu bone in rib eye cooked perfectly with a hand seared finish, carved tableside. Served with roast potatoes in beef dripping |              |
| <b>Snake River Wagyu Chateaubriand – 28 oz</b>                               | <b>7,500</b> |
| American wagyu tenderloin in an elegant and luxurious cut with fork-tender texture and buttery flavour, served with your choice of sauce                        |              |

## Signature Cuts

|  |              |
|--|--------------|
| <b>UNITED STATES</b>   |              |
| <b>Snake River Farm</b>  |              |
| American Wagyu beef tenderloin gold MBS 8-9, 9 oz  | <b>5,300</b> |
| American Wagyu boneless ribeye gold MBS 8-9. 9 oz  | <b>5,100</b> |
| American Wagyu New York strip gold MBS 8-9, 12 oz  | <b>6,200</b> |
| <b>AUSTRALIAN</b>  |              |
| <b>Jack’s Creek Dry Aged 28 Days</b>   |              |
| Wagyu beef tenderloin MBS 6-7, 9 oz  | <b>2,900</b> |
| Wagyu beef cowboy MBS 6-7, 17 oz                      | <b>4,200</b> |
| <b>Hancock Agriculture 2GR Premium Wagyu Beef</b>  |              |
| Wagyu beef T-bone MBS 6-7, 35 oz                      | <b>6,900</b> |
| Wagyu beef porterhouse MBS 6-7, 35 oz                 | <b>7,100</b> |
| <b>Black Opal Wagyu F1 Angus Cross</b>   |              |
| Wagyu beef tenderloin MBS 6-7, 9 oz  | <b>2,900</b> |
| <b>JAPANESE</b>  |              |
| <b>Saga Region A5+ Ribeye, 10 oz</b>   | <b>7,500</b> |
| Originating in Saga prefecture, this beef is characterised by its “Tsuya-Sashi” or “glossy marbling” that spreads across its soft red meat |              |
| <b>SEASONING</b>   |              |
| <b>House Rub</b>   | <b>80</b>    |
| Smoked paprika, black pepper, garlic, onion, cumin, thyme and rosemary   |              |
| <b>Cajun Rub</b>   | <b>80</b>    |
| Paprika, garlic, oregano, thyme, black pepper, onion, cayenne pepper, red pepper flakes  |              |
| <b>ELEVATE YOUR STEAK</b>  |              |
| <b>Smoked bacon slab</b>   | <b>300</b>   |
| <b>Grilled bone marrow</b>   | <b>400</b>   |
| <b>Two fried eggs</b>  | <b>180</b>   |
| <b>Lobster tail</b>  | <b>900</b>   |
| <b>Oscar</b>   | <b>400</b>   |
| Crab meat and asparagus béarnaise  |              |
| <b>Jack Daniel’s fried onion</b>   | <b>180</b>   |

|  |
|--|
| <b>SAUCES</b>  |
| <b>Pepper sauce</b> <b>Creole sauce</b> <b>Chimichurri</b> <b>Morel sauce</b>        |
| <b>Red wine sauce</b> <b>Béarnaise sauce</b> <b>BBQ sauce</b> <b>Roquefort sauce</b> |

## Sides

|  |            |
|--|------------|
| <b>Onion Rings</b>                                 | <b>220</b> |
| Crispy fried battered onion rings                  |            |
| <b>Creamy Spinach</b>                              | <b>220</b> |
| Béchamel, Parmigiano Reggiano                      |            |
| <b>Sautéed Mushrooms</b>                           | <b>220</b> |
| Seasonal mushrooms tossed in butter                |            |
| <b>Roasted Baby Carrots</b>                        | <b>220</b> |
| Garlic aioli                                       |            |
| <b>Baked Potato</b>                                | <b>280</b> |
| Mature cheddar cheese, sour cream and crispy bacon |            |
| <b>Mac &amp; Cheese</b>                            | <b>280</b> |
| Three cheese sauce                                 |            |
| <b>Whipped Potatoes</b>                            | <b>220</b> |
| Creamy mashed Idaho potatoes                       |            |
| <b>Blanched Broccolini</b>                         | <b>220</b> |
| Hollandaise espuma                                 |            |
| <b>Home Cut Fries</b>                              | <b>220</b> |
| made with Idaho potatoes                           |            |





STEAK AVENUE

# Madison