



Carlos Rodriguez

Chef de Cuisine, GUILTY

Down in Venezuela, they sure know how to have a good time! Just ask Carlos Rodriguez, who brings his country's vibrant food, drink and nightlife scene to Bangkok in his role as Chef de Cuisine at Guilty.

Grab a drink and get ready for a thrilling gastronomic journey around Latin America, as Chef Carlos takes you for a spin through cuisines ranging from seafood-rich Peruvian with Nikkei influences to zesty Mexican and meaty Brazilian.

Bangkok food lovers will recognise Chef Carlos' bold cooking style developed over the years working at some of the city's most critically acclaimed and well-loved restaurants, including two-Michelin starred Gaggan and Meatlicious by Chef Gaggan Anand.

At Guilty, Chef Carlos is putting a fresh spin on popular Latin American dishes working alongside a talented team of mixologists and music curators to create an all-around feel-good experience.

guilty
BANGKOK



MENU
MENU
MENU

What happens at Guilty,

Stays at Guilty.

LUNCH SET MENU

Guilty LUNCH SET MENU

**2 Courses
at THB 1100**

(Appetizer + Main Course)

**3 Courses
at THB 1200**

(Appetizer + Main Course
+ Dessert)

APERITIVOS

STARTERS

Holy Guacamole ! (V)

Avocado, Coriander, Onions, Crispy Tortillas

Exquisite Encounter (V)

Burrata, Tomatoes, Grapes, Pickled Aji Limo, Botija Olives

Robalo En Leche De Tigre Ceviche

Seabass, Tiger Milk, Radish, Chile Oil, Sweet Potato Purée

Barbacoa Wagyu Beef Tacos

Smoky Wagyu Beef, Honey, Cumin, Smoked Paprika,
Barbacoa Peanut Sauce

Causa De Pulpo Al Olivo

Grilled Octopus, Baked Potato, Yellow Chile, Avocado,
Salsa De Aceituna

PLATO FUERTE

MAIN COURSES

Churros de Papa y Queso (V)

Crispy Potato and Manchego Cheese Balls, Shaved Summer Truffle

Salmon En Aceite De Coco

Tenderstem Broccolini, Wasabi Yoghurt, Soy-Ginger Dressing

Lollypop de Muslo de Pollo

Soft and Crispy Chicken Lollypops, Smoked Corn Purée,
BBQ HoiSin Sauce

Black Angus Tira Asada

16 Hours Slow Cooked Wagyu Short Ribs, 5 Spice Sauce,
Pomme Purée

Smoked Hibachi BBQ Pork Belly

Spiced Marinated Pork Belly, Chef's Secret Sauce, Padron Shishito

POSTRES

DESSERTS

Churros de Naranja

Orange and Lime Churros, Dulce De Leche and Chocolate Sauce

Tres Leches de Maracuyá

Three Milk and Almond Sponge Cake, Condensed Milk, Coconut-Rum Sauce

Exotic Fruit Plate

Lemon Sorbet

Ice Cream & Sorbet Selection

Honey, Salted caramel, Vanilla, Chocolate, Coffee,
Passion fruit, Guava, Mango, Lychee, Lemon

Prices are in Thai Baht, subject to 10% service charge and 7% applicable government tax.