



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.

Ultimate Feast

PACKAGES

Drink Feast Package

THB 1,700

Per Person:
Cocktail, Wine, beers

Sparkling Feast Package

THB 2,700++

Per Person:
Food, Sparkling, Wine, Beer

Champagne Feast Package

THB 3,700++

Per Person:
Food, Champagne, Cocktails,
Wine, Beer

SERVED AT THE TABLE

Gillardeau Papillon Oysters N5

“Ponzu, Kaffir, Ginger, Chili, Cilantro”

Holy Guacamole ! (V)

Avocado Guacamole Prepared Table Side, Crispy Tortillas *Add Uni +300*

Jicama Mango Salad (V)

Avocado, Mango, Confit Tomato, Kalamansi Citrus

Torched Tuna Tataki

Kiyoko's Miso Sauce, Avocado, Sesame Oil, Crispy Shallots

Wagyu Beef “Lomo” Carpaccio

Wagyu Beef, Chipotle Sauce, White Truffle Oil, Arugula Salad

Salmon Tiradito

Ponzu, Avocado, Radish, Crispy Shallots, Lemon Gel, Microcress

HOT APERTIZERS SERVED AT THE TABLE

Chili Pepper Madness Clams “Almejas Salteadas” (N)

Sautéed Clams, Salsa Macha Sauce, Scallions, Lemon, Peanuts

Carnitas Pulled Pork Tacos (P)

Crispy Slow Cooked Pork, Bulldog Sauce, Pickles Onions, Coriander

Churros de Papa y Queso (V)

Crispy Potato and Manchego Cheese Balls, Shaved Truffle

(V) Vegetarian (P) Pork (N) Nut

SIGNATURE DISHES SHARING

Wagyu Gade 9 Picanha

Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Corn Lollipop

Smoked Hibachi BBQ Pork Belly

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

Red Label Chicken “Pollo Guisado”

Traditional Peruvian Chicken Stew, Corn, Padron Peppers, Potatoes

Red Snapper Pescado “A la Plancha”

Plancha Cooked Red Snapper, Asparagus, Red Aji Limo, Coriander Oil

Mazorca A La Parilla

Spicy Chipotle Corn Lollypops, Parmesan Cheese

Espárragos A La Brasa

Grilled Asparagus, Chipotle Dressing, Parmesan

Busyu Wagyu Striploin Grade A5 – Saitama Prefecture, Tokyo

+ THB 25 per gram

Cooked On Himalayan Salt Stone

Giant Hibachi BBQ Gambas

Small + 900 Large + 1450

Barbecued Prawns Skewers, Chilli Aioli, Lime

GUILTY DESSERTS

Churros de Naranja

Orange and Lime Churros, Dulce De Leche and Chocolate Sauce

Arroz Con Leche

Vanilla Creamy Rice Pudding, Mango Salsa, Sesame Caramel Chips, Crispy Filo

El Dorado Chocolate Sphère + 200

Cacao Shell, Tonka Bean and Brandy Chocolate Mousse, Mango Jelly, Gold Nuggets

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