



CHEFS RICK SIGNATURES

BEEF TARTAR Truffle, Potato salad, Mustard leaves	650
STEAK DIANE (200 G) Grain-Fed Black Angus Tenderloin Beef Marbling Score 2 Flamed with cognac, and mustard - mushroom sauce	1,950

CHEF’S RECOMMENDED MENU

Kiwami, meaning outstanding excellence, is our finest Wagyu, hand selected to provide beef with a combination of silky flavours, tenderness, taste and juiciness that will exceed expectation and guarantee the ultimate dining experience.

JOSPER GRILL OVEN BEEF SELECTION

SUGGESTION SAUCES
Pepper Corn Sauce ^(A) | Morel Sauce | Chimichurri | Blue Cheese Sauce | Béarnaise Sauce | Fresh Horseradish | Red Wine Sauce ^(A)

STOCKYARD KIWAMI
Grain-Fed Wagyu Marbling Score 9+

TRIPLOIN	(300G)	4,500
----------	--------	-------

AUSTRALIAN DARLING DOWNS
Grain-Fed Wagyu Beef Marbling Score 5

TENDERLOIN	(200G)	2,300
RIB EYE	(300G)	2,300
T-BONE	(700G)	2,180
PORTERHOUSE	(700G)	2,900
TOMAHAWK	(1,100G)	4,350

AUSTRALIAN JACK’S CREEK
Grain-Fed Black Angus Beef Marbling Score 2

TENDERLOIN	(200G)	1,700
------------	--------	-------

Personalize Your Steak with

FOIE GRAS (1PC)	300
SCALLOP (1PC)	250
TRUFFLE (1G)	300

SCAVIAR HOUSE

Stir- Fried Wheat Noodle, Seafood, Vegetables

ROYAL OSCIETRA CAVIAR	2,300
-----------------------	-------

OYSTERS BY DAVID HERVÉ

Served on the half shell. Please select between an order of three or six pieces.

FINE	310 570
ROYALE	590 990
BABY BOUDEUSE	520 850
DAVID HERVÉ MIX	490 950

SOUPS & SALADS

LOBSTER BISQUE Lemon Crème Fraiche, Brandy	470
--	-----

ONION SOUP GRATIN Gruyere Cheese Crouton & Thyme	370
--	-----

MADISON CAESAR SALAD Add Chicken THB 80, Add Prawn THB 100 Romaine Lettuce, Black Forest Ham, Parmesan, Croutons	390
---	-----

AVOCADO & ROCKET SALAD V Add Tenderloin THB 100 Lemon-Infused Olive Oil, Parmesan	450
---	-----

BURRATA SALAD V Basil Pesto, Heirloom Tomatoes, Almond Crunch	490
--	-----

Prices are in Thai Baht plus 10% service charge and applicable government tax
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations



INNOVATIVE IN BOTH TASTE AND STYLE, OUR CONTEMPORARY STEAKHOUSE SERVES EXQUISITE SEAFOOD AND PRIME MEAT DISHES. ENJOY A WEEKLY CHANGING BUSINESS SET LUNCH AND HOST ELEGANT PARTIES IN THE PRIVATE DINING ROOM.



MEATS

NEW ZEALAND LAMB CHOPS 	1,750
Smoked Eggplant, Fregola, Lamb Jus	
IBERICO PORK CHOP	1,350
Roasted Potato, Apple, Pepper corn	
ROASTED ORGANIC BABY CHICKEN	850
Mashed Potatoes and Truffle Jus	

SEAFOOD

GRILLED BOSTON LOBSTER	1,900
Garlic Herb Butter	
SEARED TASMANIAN SALMON	950
Green Asparagus, Hollandaise Foam	
GRILLED SNOW FISH	1,250
Cauliflower, Hazelnut, Beure Blanc	
PAN SEARED COD FISH 	1,100
Heirloom Tomato Anti-Boise, Black olive, Capers, Herbs	

VEGETARIAN SIGNATURES

CAULIFLOWER	700
Parmesan, Truffle, Chives, Hazelnut	
BEYOND MEAT	900
Roasted Potato, smoked eggplant, Mushroom jus	

APPETIZERS

TUNA TARTAR & AVOCADO 	550
Radish, Wasabi root, Apple, Citrus	
ROASTED ROUGIE FOIE GRAS	1,050
Onion Compote, Truffle Jus, Brioche	
GRILLED KING CRAB	950
Chimichurri, Beure blanc, Tomato, Garlic bread	
HOUSE SMOKED SALMON	580
Keta Caviar, Sour cream, Toasted Farmer’s bread	
SEARED HOKKAIDO SCALLOPS	870
Fennel, Orange, Bell Pepper, Hollandaise Sauce	
GRILLED TOFU	500
Fennel, Orange, Bell Pepper, capers, hazelnut	
ESCARGOT A LA BOURGUIGNON	650
Garlic Butter, Farmer’s Bread	

SIDE DISHES

VEGETABLE	150
Creamy Spinach	
Butter Sweet Corn and Thyme	
Onion Rings	
Mixed Sautéed Mushrooms	
Grilled Asparagus with Extra Virgin Olive Oil	
STARCH	150
Butter Mashed Potatoes	
Truffle & Parmesan French Fries with Smoked Mayonnaise	
Baked Potato & Condiments	

Prices are in Thai Baht plus 10% service charge and applicable government tax
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations