

CHAR'D

Grill

FLAME TO TABLE

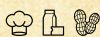
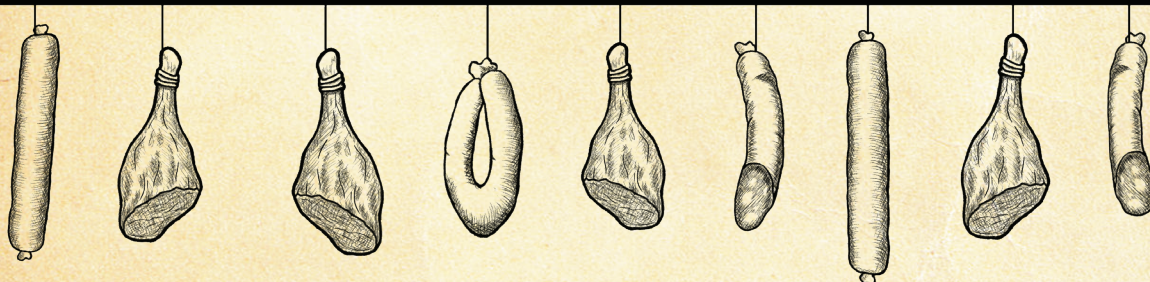
CHAR'D Grill, a first of its' kind 'dine-on-water' steakhouse and seafood grill with flame-to table gastronomy. Centered around the smoky charred flavours of prime steak cuts and fresh Andaman seafood cooked over charcoal on a Komodo Joe grill, gourmet pizzas from the wood-fired oven and succulent roasts from the rotisserie grill. Hand-selected artisanal cheese and charcuterie paired with quality wines, local craft beers and smokey sensorial mixology are perfect to share over a romantic meal or sociable gathering.

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DELICATESSEN



CHARCUTERIE

- Spanish Chorizo
- Prosciutto Di Parma
- Salami Milano
- Coppa
- Bresaola
- Cheese

CHEESE

- Manchego Vegamancha (6M) SPAIN
- Brie Truffles FRANCE
- Camembert Fin Normand FRANCE
- Gorgonzola Defendi ITALY
- Gouda HOLLAND
- Crottin de Chavignol FRANCE

CHAR'D BOARD 1690

5 Cheeses, 5 Charcuterie

MAKE YOUR OWN BOARD

Select your favorite items from our Charcuterie & Cheese Selection

3 Items	490
5 Items	790
7 Items	1,090

All boards are served with chefs choice of nuts, fruit & house preserves

STARTERS

- Onion Soup** 350
Traditional onion soup with gratinated Gruyere & baguette
- Lobster Bisque** 425
Creamy lobster soup & dill oil
- Ghorizo & Cheese Croquettes** 410
Red pepper & tomato aioli
- Spicy Calamari** 399
Szechuan marinated fried calamari and lemon
- Norwegien Smoked Salmon** 429
Caper berries, yuzu honey & pickled cucumber

SALADS

- 10 Km Smoked Burrata** 499
Locally crafted by Italian Cheese maker, seasonal heirloom cherry tomatoes, pine pesto, balsamico Modena
- Rotisserie charred chicken & kale salad** 390
Rotisserie charred chicken, crispy kale, red wine vinegar & shallot dressing

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SIGNATURES



FROM THE SEA

Chargrilled Tiger Prawn On Shell (3 pcs) : 900
Home-made chimichuri marination or Au-Nat-Urel

Chargrilled Whole Andaman Seabream : 650

Grilled Phuket Lobster (700g) : 1,999

Norwegian Salmon Steak (200g) : 680

Catch Of The Day
Ask for price



FROM THE LAND

BEEF

Tenderloin (250g) : 1,499

Australian Black Angus Beef, 270 days grain fed marbling score 4/5

Rib Eye (300g) : 1,399

Australian Black Angus Beef, 270 days grain fed marbling score 2/3

Striploin (300g) : 2,199

Grass Fed Australian Wagyu Beef marbling score 4/5

T-Bone Steak (300g) : 1,200

Grain Fed 120 days Australian

30 Days Aged Rib Eye (300g) : 1,699

Australian Black Angus Beef, 270 days grain fed marbling score 2/3

Australian Grain Fed Angus Tomahawk

The most exquisite Tomahawk in town
Ebony Black Angus marbling score 4/5
(40 mins preparation - Size subject to availability)
1.4kg : 4,999 (enough to serve 2-3 people)

Milk Fed Lamb Rack (400g) : 1,399

Australian milk fed lime rack, tender and juicy



FROM THE FARM

Klong Phai Farm Organic Free Range Baby Chicken

Farmers Half Chicken (350 Grams) : 350

Marinated with special chef's recipe

Farmers Full Chicken (700 Grams) : 650

Thai style kai yang

Roasted Cauliflower & Pumpkin V : 390

Cauliflower, honey roasted pumpkin, Harissa sauce, herbs and olive oil




ALL OUR STEAKS ARE COOKED OVER CHARCOAL
IN A KAMADO JOE BBQ GRILL TO BRING THE
BEST OF CHAR'D FLAVORS

ADD ONS SIDES

Grilled asparagus : 199
Chargrilled, tossed in olive oil

Sauteed oyster mushrooms : 159
Crispy garlic, parsley and thyme

Truffle fries  : 249

Charred Broccolini  : 199
Clarified nutty butter & shallot

Mashed potatoes : 199
Herb extra virgin olive oil

SAUCES 80

Home Made Jus
Pepper, red wine, wild mushroom

Chimichuri

Blue Cheese Sauce
Garlic and Herb Butter

Thai Namjim

SELECTION OF MUSTARD 99

Truffle mustard, Honey mustard, Smoked mustard, Dijon mustard



CHAR'D FIRED PIZZA OVEN

Burrata : 590

Burrata cheese, Italian tomatoes, Mozzarella, basil

Tartufata   : 790

Mozzarella, mascarpone cream, porcini mushroom, truffles & truffle oil


Prosciutto Crudo : 580

San Marzano tomato, mozzarella, 24 months Parma ham, rocket salad & parmesan

Pescatora : 550

Mozzarella, Italian tomatoes, tiger prawns, calamari, NZ green mussels

DESSERT

Thai Coconut Crème Brulee  : 290
Home-made bake custard with fresh Thai coconut

Mango & Passion fruit Cheesecake : 320
Fresh mangle, passion fruit & cream cheese

Dark Chocolate Kahlua Mousse On Vanilla Tuile  : 399