

APPETIZERS



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| SIGNATURE CHIP & DIP  | 250 |
| Hand - cut, lattice chips, curly fries, onion rings, nacho chips Served with assorted dips | |
| BONE MARROW | 450 |
| Beef cheek ragout, caramelized onions, potato chips | |
| AVOCADO TOAST  | 450 |
| Guacamole, gravlax salmon, poached egg, wild tomato, hazelnut | |
| LEMON & PRAWN | 500 |
| "TOM YAM" chili lemon emulsion | |
| FOIE GRAS & SCALLOP  | 850 |
| Pan seared duck liver, Hokkaido scallop, cauliflower cream, asparagus, port wine reduction | |

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| SALUMI & FORMAGGI | |
| Selection of cold cut and cheese with your favorite items from the display | |
| 2 items | 380 |
| 4 items | 650 |
| 6 items | 900 |
| *All cold cuts & cheese are served with selected condiments | |
| WEST COAST OYSTERS | |
| Washington State, USA Served with condiments | |
| 6 Pieces | 900 |
| 12 Pieces | 1,700 |

SALADS & GREENS

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| GREEN SALAD  | 250 |
| Mesclun, porcini mushroom, semi-dried tomato, roman artichoke, sherry vinaigrette | |
| T55 WALDORF   | 300 |
| Gala apples, celery, walnuts, pomegranate, semi dried cranberry, house mayo | |
| YELLOW FIN TUNA NICOISE | 450 |
| Seared yellow fin tuna coated with black pepper, shallot, French bean, red radish, quail egg, olive and vinaigrette dressing | |
| HEIRLOOM TOMATO AND BURRATA   | 450 |
| Wild rocket pesto, aged balsamic, crispy pecorino | |
| HAND CRAFT CAESAR | 480 |
| Romaine, white anchovy, grana Padano, rustic crouton, home dressing Choice of roasted beef or home cured salmon | |

SOUPS

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| CRAB MANGO & AVOCADO SALAD | 480 |
| Fresh tropical mango, ripe avocado and lump crabmeat layered and topped with arugula tossed in citrus vinaigrette. | |
| SASHIMI | 2,200 |
| 8 kinds of Salmon / Akami / Hamachi / Ebi / Otoro / Hotate / Namakaki / Tako | |
| WILD MUSHROOM  | 300 |
| Porcini, morel, shitake, truffle essence | |
| CRUSTACEAN BISQUE | 350 |
| Crab meat, tiger prawn, brandy, chive cream | |
| NEW ENGLAND CLAM CHOWDER  | 350 |
| Clams, pork belly, potato | |
| POT-AU-FEU | 350 |
| Beef consome, braised oxtail, root vegetable | |

SIGNATURE WITH THE PRIMARY CUT

STRIPLOIN

| | |
|---------------------------------------|---------------|
| CHAROLAIS 250 g / 350 g | 1,100 / 1,400 |
| Finest free-range beef Thailand | |
| BLACK ANGUS 250 g / 350 g | 1,500 / 2,000 |
| 270 days grain-fed pure black angus | |
| US PRIME 250 g / 350 g | 1,800 / 2,200 |
| USDA Corn fed, abundant marbling | |
| AUS WAGYU 250 g | 2,200 |
| 400 days highest levels of tenderness | |

RIBEYE

| | |
|---------------------------------------|---------------|
| CHAROLAIS 250 g / 350 g | 1,200 / 1,700 |
| Finest free-range beef Thailand | |
| BLACK ANGUS 250 g / 350 g | 1,800 / 2,200 |
| 270 days grain-fed pure black angus | |
| US PRIME 250 g / 350 g | 1,950 / 2,500 |
| USDA Corn fed, abundant marbling | |
| AUS WAGYU 250 g | 2,800 |
| 400 days highest levels of tenderness | |

TENDERLOIN

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|---------------------------------------|---------------|
| CHAROLAIS 180 g / 280 g | 1,350 / 1,900 |
| Finest free-range beef, THAILAND | |
| BLACK ANGUS 180 g / 280 g | 1,800 / 2,400 |
| 270 days grain-fed pure black angus | |
| US PRIME 180 g / 280 g | 2,200 / 2,700 |
| USDA Corn fed, abundant marbling | |
| AUS WAGYU 200 g | 3,200 |
| 400 days highest levels of tenderness | |

SIGNATURE WITH THE BONE

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| TOMAHAWK (30 min preparation)  | 400 per 100 g |
| Charolais, Finest free-range beef Thailand | |
| PRIME RIB (30 min preparation) | 500 per 100 g |
| Wagyu 400 days highest levels of tenderness | |
| LAMB CUTLET 200 g | 900 |
| Natural feeding, Western Australia | |
| PORK CUTLET 200 g | 700 |
| Organic free - range, Thailand | |
| SPRING CHICKEN 500 g | 650 |
| Natural & cage-free, Thailand | |

MEAT COOKING GUIDE TEMPERATURES

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|---------------|--------------------|
| ~ RARE | cool, red center |
| ~ MEDIUM RARE | warm, red center |
| ~ MEDIUM | hot, pink center |
| ~ MEDIUM WELL | lasting pink |
| ~ WELL DONE | not pink but great |

*ALL GRILLED ITEM INCLUDE COMPLIMENTARY ONE HOUSE SIDE, ONE SAUCES WITH YOUR CHOICE

HOUSE SAUCES

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| Bearnaise | 150 |
| Red wine shallot | 150 |
| Peppercorn | 150 |
| Mushroom | 150 |
| Bone marrow | 150 |
| Grain mustard & whiskey | 150 |

HOUSE SIDES

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| POTATOES | 180 |
| Mashed potatoes French fries Fried baby potatoes Baked potato, hand - cut fries | |
| VEGETABLES | 180 |
| Sautéed asparagus Teriyaki mushroom Baked corn & cheese Sautéed spinach cream Baked eggplant | |

SEAFOOD FROM THE GRILLED

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| GRILLED SEABASS | 550 |
| Fresh basil rubbed, lime meunière | |
| GRILLED ATLANTIC SALMON | 675 |
| Marinated ginger, soy sauce, wild mushroom | |
| GRILLED PHUKET LOBSTER | |
| Old bay seasoning, parsley butter, lemon | |
| Half | 1,200 |
| Whole | 2,000 |
| GRILLED TURBOT WITH EVO 200 g | 2,200 |
| Crushed fingerling potatoes, edamame, asparagus, fennel, cherry tomatoes, citrus saffron nage and olive aioli | |
| GRILLED SEAFOOD PLATTER | 2,900 |
| Half lobster, barramundi, salmon, tiger prawn | |

MAINS



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| PUMPKIN RISOTTO   | 350 |
| Acquerello rice, puree pumpkin, mascarpone, grana padano, macadamia | |
| TRUFFLE GNOCCHI  | 420 |
| Gorgonzola, truffle cream, macadamia crumble | |
| SHELLFISH MAC N' CHEESE | 450 |
| Gruyere, Red Cheddar, Provolone, crab meat, prawn, crispy pancetta | |
| WAGYU BEEF BURGER | 550 |
| Minced Wagyu beef, onion caramelized, fried egg, sesame bun, cheddar cheese, iceberg lettuce, tomatoes and wedge potatoes | |
| T55 PORK SPARERIBS  | 600 |
| Paprika fried potato, sweet corn | |
| ROASTED DUCK IN WINE | 650 |
| With potatoes, capsicum, and portobello mushroom | |
| PACCHERI LOBSTER | 750 |
| Tube pasta, lobster cream, cherry tomato, sweet basil | |
| BAKED SNOWFISH | 850 |
| Sautéed kale, zucchini, artichoke, saffron form | |
| SLOW COOKED BEEF SHORT RIB | 1,200 |
| Roasted violette potatoe, asparagus and light gravy | |
| CHILI CRAB | 1,350 |
| Slow cooked Mud crab in spicy chili sauce | |
| LOBSTER & OYSTER THERMIDOR 500 g | 1,500 |
| Lobster meat with parmesan cheese on top with fresh oyster, hollandaise sauce and rice butter | |
| SURF AND TURF | 1,800 |
| NY striploin, Lobster, crusted potato, spinach, bearnaise, pepper corn sauce | |
| OHMI WAGYU RIB EYE 200 g | 2,800 |
| Grade A5 wagyu beef from Shiga prefecture served with Romanesco, baby zucchini flower | |

SWEETS

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|---|-----|
| EARL GREY CRÈME BRULÉE | 200 |
| Earl grey essence custard, caramelized sugar, pistachio ice cream | |
| TIRAMISU | 200 |
| Kahlua sponge, espresso mascarpone | |
| CHOCOLATE PAVLOVA | 200 |
| Meringue, cocoa cream, ganache, soft brownie, rocher ice-cream | |



The T55 Stamp marks our signature dishes.

Contains Nuts  Suitable for Vegetarians 
Food may contain traces of nuts and seeds, or ingredients that may cause allergies.
If you have any food allergies, please inform our staff prior to ordering.
Prices are quoted in Thai baht and subject to government tax and a 10% service charge.