

*Updated 09.02.2018 please call or email for the most up to date menu*

**Bangkok Local Market Menu**  
**5 Course Set B 1500**

**Snacks**

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**Shima Aji**

Horned Melon, Fermented Chili

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**Locally Grown**

Seasonal Vegetables from Around Thailand

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**Crawfish**

Jambalaya Congee

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**Snapper**

Pomelo, Smoked Tomatoes

or

**Roast Duck**

Chestnuts, Endive

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**Carrot Cake**

Candied Walnuts, Coconut Sugar Ice Cream

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**Sweet Treats**

The Local Market Menu is inspired by and sourced from various markets found within Bangkok. It's an ever-evolving menu using the freshest products available.

**Bunker Tasting Menu**

**9 Courses B 2350**

**Wine Pairings B 2250**

We kindly request the entire table participate

**Snacks**

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**Red Shrimp and Avocado Toast**

Radish, Trout Roe

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**Locally Grown**

Seasonal Vegetables from Around Thailand

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**Grilled Tongue and Snail**

Parsnip, Garlic Crumble

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**Crawfish**

Sunchoke, Ricotta

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**Snapper**

“Manhattan Chowder”

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**New York Strip**

Chanterelle, Garlic Peas

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**Milk and Cereal**

Strawberry, Frozen Yogurt

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**Malagos Chocolate**

Black Forest Cake, Cashew

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**Sweet Treats**

Smalls

**Eagle Rock Oysters, USA**

Garlic, Almond, Sherry Vinegar  
B 170/pc B 950/ 6pc B 1900/dz

**Shima Aji Crudo**

Horned Melon, Avocado, Yellow Chili B 385

Starters

**Tomato and Asian Pear Salad**

Peanut Greens, Ricotta Salata, Cashew B 350

**Grilled Beef Tongue and Snails**

Parsley Froth, Garlic, Parsnip Puree B 475

**Salt Cured Foie Gras**

Brioche, Oregano, Plum Jam B 600

**Butter Lettuce and French Bean Salad**

Horseradish Cream, Pecorino, Jalapeno B 350

**Creamed Corn and Tiger Prawn**

Zucchini, Oregano, Sorrel B 425

**Wagyu Beef Tartare**

Pine Nuts, Juniper, Rye Toasts B 450

**Black Truffle Fettuccini**

Smoked Butter, Parmesan B 750

**Veal Agnolotti**

Pumpkin, Sage, Bacon Jus B 475

**\*\*Fresh Perigord Black Truffles 3g/550**

Sea

**Baby Octopus Fusilli**

Tomato, Pork Belly, Basil B 500

**Roasted Snapper**

Smoked Tomatoes, Pomelo, Romesco B 700

**Soft Shell Crab**

Daikon, Garlic, Crawfish Bisque B 750

Land

**Venison**

Mulberries, Potato Gratin, Cocoa Glaze B 1100

**21-Day Dry Aged Pork Chop**

Brussel Sprouts, Pumpkin B 725

**Australian Lamb**

Black Olives, Bok Choy, Water Chestnut B 975

**Wagyu Beef Filet Mignon**

Sprouted Granola, Heirloom Squash, Walnuts B 995

Shares

**Butterscotch Pork Belly and Chop**

Black-eyed Peas, Endive, Yellow Squash B 1500

**Whole Roasted Truffle Chicken** 2 kg

Black Truffles, Roasted Garden Vegetable, Black Garlic Sauce B 2100

**Smoked Wagyu Short Rib** 1000g

Fermented Chili Glaze, Creamy Potatoes, Bok Choy B 3200

**Wagyu Beef Porterhouse** 1400g

Peppercorn Sauce, Chinese Kale, Potatoes B 4200