

# 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.

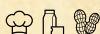
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### DELICATESSEN



#### CHARCUTERIE

Spanish Chorizo  
 Prosciutto Di Parma  
 Salami Milano  
 Coppa  
 Bresaola  
 Cheese

#### CHEESE

Manchego Vegamancha (61M) 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**