

THE SQUARE MENU





Welcome to THE SQUARE

Enjoy a selection of international favorites and authentic Thai dishes served throughout the day.
We are happy to tailor selected dishes to accommodate vegetarian preferences and other dietary requirements.
Please let our team know how we can make your dining experience more enjoyable.

A Culinary Journey from Farm to Table

Every dish reflects our commitment to quality, sustainability and supporting local communities.
We carefully source fresh, organic ingredients from trusted local suppliers,
bringing you delicious flavors while making a positive impact.

Free-Range Chicken

We use free-range chicken raised without antibiotics or added hormones,
allowing the birds to roam freely in open spaces for better quality and taste.

Cage-Free Eggs

Our dishes are prepared with cage-free eggs, naturally rich in protein and essential vitamins.

Organic Vegetables

We source fresh organic vegetables from local farms near Bangkok,
supporting local communities while serving seasonal, wholesome ingredients.

Recommended · Spicy · Pork · Fish · Vegetarian

Vegan · Milk · Egg · Shellfish & Crustaceans

Gluten · Sesame Seeds · Mustard · Nuts · Soybean

"All prices are in Thai Baht and subject to 10% service charge and applicable government tax."
If you have any allergy concerns, please inform our staff prior to ordering.

KIDS MENU

Little Chef Combo 250

A fun combination of a mini cheeseburger served with a soft drink and French fries

Mini Pizza Margherita 220

Homemade pizza with tomato sauce, mozzarella cheese and fresh basil

Fish & Chips 270

Crispy beer-battered fish served with hand-cut fries, tartar sauce and a lemon wedge



Spaghetti & Meatballs 220

Classic spaghetti in slow-cooked tomato sauce topped with homemade beef meatballs and parmesan cheese



Crispy Chicken Bites 220

Golden fried chicken bites served with French fries and honey mustard dipping sauce



Mini Waffles 220

Freshly baked mini waffles served with seasonal fruits, maple syrup and whipped cream

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APPETIZERS & SALADS



Caesar Salad

Romaine lettuce, grated parmesan, garlic croutons, crispy bacon and Caesar dressing with your choice of:

- **Classic** 250
- **Grilled Chicken** 350
- **Smoked Salmon** 380
- **Seared Tuna** 400

Bangkok Protein Bowl 370

Grilled chicken, quinoa, avocado, edamame, soft-boiled egg, fresh vegetables and sesame-lime dressing

Exotic Mango Salad 350

A refreshing mix of mango, carrot, cucumber, avocado and passion fruit dressing



Spicy Burrata Salad 420

Creamy burrata cheese, heirloom tomatoes, fresh herbs and chili dressing



Truffle Mushroom Velouté 290

Velvety mushroom soup infused with truffle essence and finished with cream

SOUPS

Sweet corn & Brown Butter Velouté 270

Silky sweet corn soup enriched with nutty brown butter and topped with crispy corn kernels

Spicy Tom Yum Talay 360

Hot, spicy and sour prawn soup with kaffir lime leaves, lemongrass and galangal



Roasted Tomato Soup with Ricotta 270

Slow-roasted tomato soup served with whipped ricotta, basil oil and sourdough crumble

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LET'S
MEAT

GRILLED FROM THE LAND

A selection of dishes highlighting land-based proteins such as beef, chicken and pork.



Organic Farm Chicken Thigh 450

Chargrilled organic chicken thigh, served with seasonal vegetables and herb jus



Pork Chop (Provençal) 650

Grilled Kurobuta pork chop with tomatoes, olives, capers and aromatic Provençal herbs



Aus Tenderloin (200 g) 1,350

Grilled Australian beef tenderloin

Aus Ribeye (300 g) 1,550

Grilled juicy Australian ribeye steak

Beef Short Ribs 650

Slow-braised beef short ribs glazed in a rich beef reduction and served with creamy pumpkin purée

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GRILLED FROM THE SEA

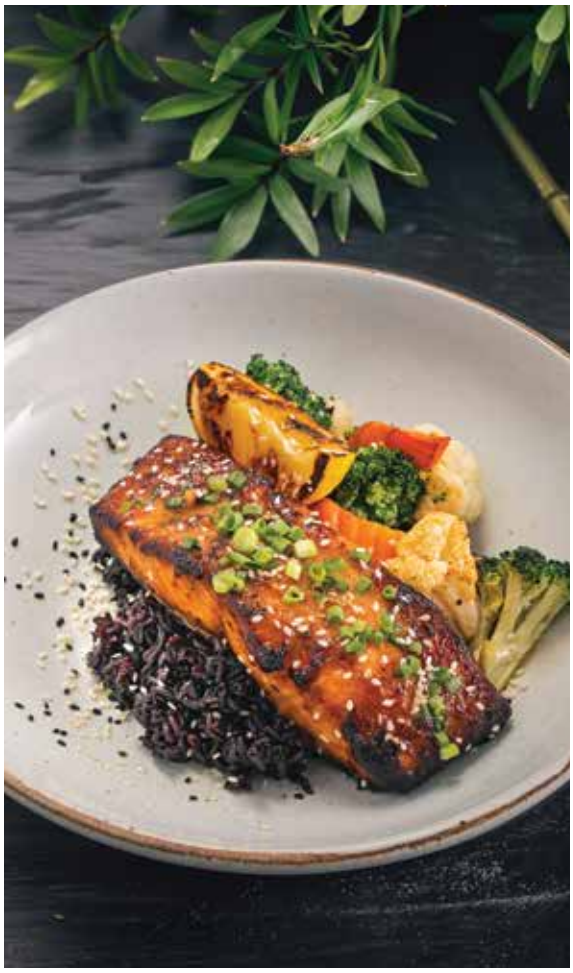
A selection of dishes celebrating the bounty of the ocean, featuring exquisite salmon and sea bass creations.

Sea bass with Romesco Sauce 620

Pan-seared sea bass, served with roasted pepper romesco sauce and seasonal vegetables

Frutti di Mare (Crispy seafood mix) 540

A selection of crispy seasonal seafood, served with tartar sauce and lemon



Miso-Glazed Salmon 780

Grilled salmon fillet glazed with miso, served with vegetables and steamed riceberry



River Prawns with Thai Herb Butter 650

Charcoal-grilled river prawns finished with aromatic Thai herb butter



Pad Kapraw Moo / Gai 280

Authentic stir-fried pork or chicken with chili, garlic, holy basil and steamed jasmine rice topped with a fried egg

ASIAN

Hainanese Chicken Rice 350

Poached chicken with fragrant rice, ginger sauce and traditional condiments

Shrimp Wonton Soup 390

Delicate shrimp wontons served in a clear aromatic broth with fresh greens

Satay Gai 270

Turmeric-marinated chicken skewers with peanut sauce and cucumber relish

Khao Pad Moo / Gai 320

Fried rice with pork or chicken topped with a fried egg

Pad Kapraw Nuea 350

Authentic stir-fried beef with chili, garlic, holy basil and steamed jasmine rice topped with a fried egg

Pad Kapraw Goong / Talay 350

Authentic stir-fried prawns or mixed seafood with chili, garlic, holy basil and steamed jasmine rice topped with a fried egg

Shish Tawook 380

Lebanese-style paprika-marinated grilled chicken, served with fragrant rice and a tomato-cucumber salad

Malaysian Beef Rendang 350

Malaysian beef curry with coconut milk

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Pad Thai Pu Nim (Soft-Shell Crab) 450

Traditional Thai rice noodles stir-fried with soft-shell crab, tamarind sauce and crushed peanuts



Japanese Katsu Curry 450

Crispy breaded pork cutlet, served with Japanese curry sauce and steamed rice



XO Seafood Fried Rice 420

Wok-fried jasmine rice with prawns, squid, egg and homemade XO sauce



Nasi Goreng 350

Indonesian fried rice, served with chicken satay, fried egg and prawn crackers



Crispy Sea bass in Tamarind Glaze 620

Crispy fried sea bass, finished with sweet and tangy tamarind glaze

BURGERS & SANDWICHES

Join the Club 350
Toasted bread with grilled chicken breast, lettuce, crispy bacon, fried egg and tomato, served with French fries

Vietnamese Shrimp Baguette 320
Crispy baguette filled with white shrimp, carrot salad, coriander and sweet chili sauce



Philly Cheesesteak 420
Thinly sliced beef, sautéed onions and melted cheese, served in a toasted sesame baguette



Signature Cheeseburger 520
Premium beef burger with aged cheese, caramelized onions, lettuce, tomato and special sauce



Crispy Chicken Burger 420
Crispy fried chicken breast with lettuce, tomato, parmesan and creamy mayo on a brioche bun

Our beef burgers are served well done (≥75°C), as undercooked beef may pose a risk of foodborne illness.

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PIZZA



Margherita 290
Homemade pizza with tomato sauce, mozzarella cheese and fresh basil

Vegetarian 340
Homemade pizza with tomato sauce, zucchini, eggplant, artichoke, roasted bell pepper and mozzarella cheese

Hawaiian 330
Homemade pizza with tomato sauce, pineapple, chicken ham and mozzarella

Carbonara 350
Homemade pizza with creamy sauce, bacon, pecorino and a sunny-side-up egg

Pepperoni 350
Homemade pizza with tomato sauce, pepperoni, rocket and mozzarella cheese

Ricotta, Ham & Pistachio 390
Pizza topped with ricotta cheese, premium ham, pistachio and mozzarella



Spicy Thai Basil Seafood 380
Pizza topped with seafood, Thai basil, chili and mozzarella cheese


ITALIAN PASTA

PASTA

Carbonara 320
Pasta with crispy bacon, egg yolk, parmesan cheese and black pepper

Bolognese 320
Classic tomato-based sauce with ground beef, onions, celery, carrots and aromatic herbs

Thai Seafood & Peperoncino 350
Seafood pasta tossed with garlic, chili, olive oil and fresh herbs

Pasta selection:

- Spaghetti
- Fettuccine
- Penne
- Squid Ink Spaghetti
- Gluten-Free



Rosé Tomato Pasta 320
Pasta in a creamy roasted tomato rosé sauce finished with parmesan cheese and cream



Pistachio Pesto 290
Pasta coated in creamy pistachio pesto sauce with parmesan and fresh basil

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INDIAN CUISINE

Samosa 280

Vegetable samosas filled with potato, green peas and Indian spices, served with tamarind sauce

Paneer Butter Masala 380

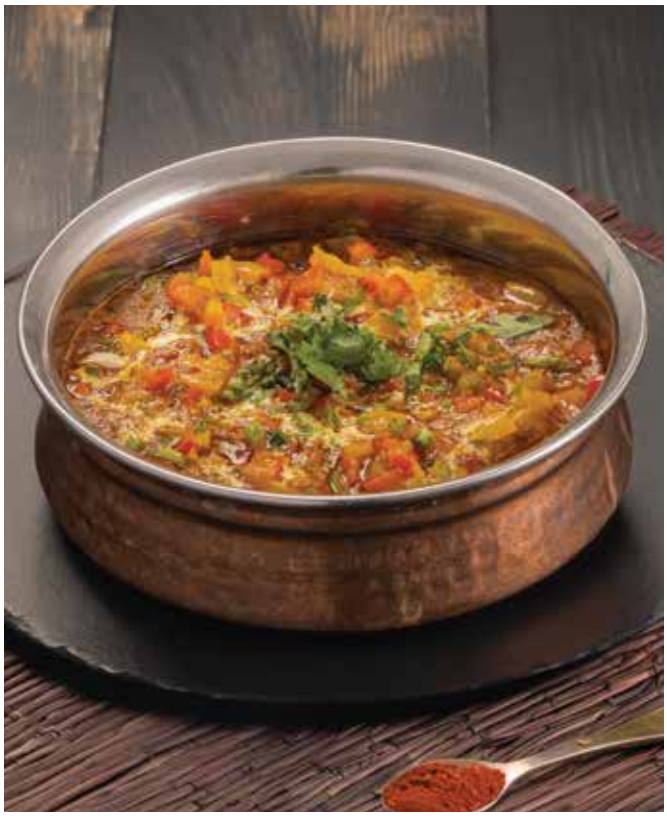
Soft paneer in a creamy tomato gravy with kasuri methi and mild spices

Butter Chicken 380

Tender chicken cooked in a traditional blend of onions, tomatoes and aromatic Indian spices

Chicken Tikka Masala 380

Boneless chunks of roasted marinated chicken,simmered in a creamy tomato masala sauce



Paneer Lababdar 380
Indian cottage cheese simmered in a rich tomato and cashew gravy

Dal Makhani 350
A delightful blend of three kinds of lentils cooked with butter, cream and fresh tomatoes

Chicken Biryani 380
Fragrant basmati rice cooked with tender chicken and a blend of aromatic herbs and spices

Plain Basmati Rice 140
Steamed fragrant basmati rice

Naan Bread 140
A traditional Indian flatbread, served with your choice of topping:
Plain, butter or garlic



Yellow Dal Tarka 300
Yellow lentils tempered with cumin, garlic and aromatic spices



Madras Fish Curry 620
Fish fillet cooked in a fragrant South Indian curry sauce with coconut and spices

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Khao Niao Mamuang 250

Mango with sticky rice

DESSERTS

White Chocolate Tiramisu 290

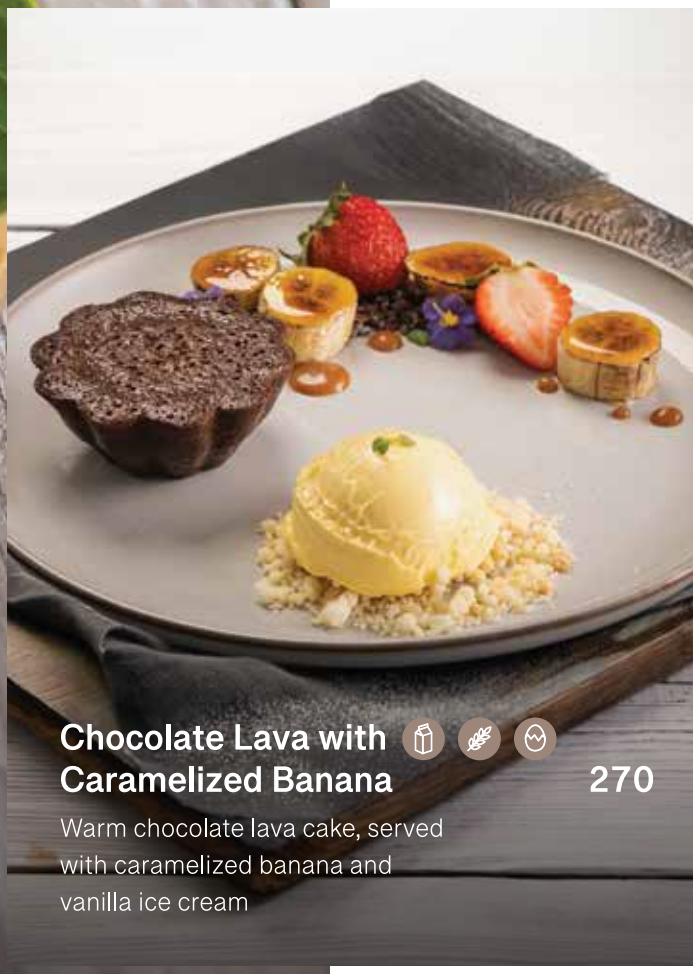
A velvety twist on the classic Italian dessert

Tropical Pavlova 270

Crisp meringue shell topped with whipped cream and a vibrant mix of fresh tropical fruits

Ice Cream (Two scoops) 220

Choice of: coconut, chocolate, vanilla, strawberry or rum raisin



Chocolate Lava with Caramelized Banana 270

Warm chocolate lava cake, served with caramelized banana and vanilla ice cream



Thai Coconut Parfait 270

Layers of coconut cream, tropical fruit compote, pandan sponge and toasted coconut crumble

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NOURISHING SELECTIONS

Tofu Larb Grain Bowl 240
Spiced tofu larb with herbs, veggies and grains in a zesty Thai dressing

Quinoa Salad 320
Nutrient-rich quinoa mixed with pomegranate, shallots, cherry tomatoes and lemon dressing

Chicken Caesar Wrap 320
Grilled chicken breast wrapped in a tortilla with crisp Caesar salad

Grilled Zucchini Rolls 320
Chargrilled zucchini rolls filled with herbed ricotta, served with roasted tomato relish and basil oil



Crispy Chickpea Salad 360
Crispy spiced chickpeas, mixed greens, cucumber, cherry tomatoes, avocado and pomegranate, tossed in a citrus herb dressing



Oyster Mushroom Shawarma 320
Roasted oyster mushrooms marinated in Middle Eastern spices, served with quinoa tabbouleh, tahini sauce and fresh herbs



Vegetable Tartare
Finely diced seasonal vegeta
herbs and citrus dressing, se
crispy sourdough crostini



290

bles, avocado,
rved with

VEGAN DISHES

Tom Kha Hed 250
Mixed mushrooms, coconut milk, lemongrass, galangal, white soy sauce and lime juice

Pad Thai with Tofu 250
Thai-style fried noodles with tofu

Fresh Fruit Salad 220
Fresh fruits cubed and tossed in orange juice



Rava Upma 290
Traditional South Indian semolina cooked with vegetables, curry leaves, mustard seeds and aromatic spices



Eggplant Tonkatsu 320
Crispy panko-crusted eggplant served with Japanese-style tonkatsu sauce, cabbage slaw and sesame salad

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QUENCH
YOUR THIRST



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BEVERAGES

SOFT DRINK — 120

Coke, Coke Zero, Sprite,
Ginger Ale, Fanta Orange,
Tonic Water and Soda Water

MINERAL WATER

Evian 330 ml	200
Evian 750 ml	270

SPARKLING WATER

Perrier 330 ml	200
Perrier 750 ml	270

COFFEE

	Hot	Iced
Americano	120	140
Espresso	120	140
Cappuccino	140	160
Café Latte	140	160
Double Espresso	160	180
Mocha	160	180
Cocoa	160	180

TEA SELECTION

English Breakfast	140
Earl Grey	140
Sencha Shizuoka Summer	140
Superior Jasmine	140
Chamomile	140
Peppermint	140

ICED TEA

Iced Green Tea	160
Thai Iced Tea	160

JUICE

Apple	160
Mango	160
Pineapple	160
Lemon	160
Orange	160
Young Coconut	220

FRESH BLEND

Pineapple	180
Mango	180
Watermelon	180

Try This

COCKTAIL — 350

Gin Fizz
Negroni
Mai Tai
Mojito
Screwdriver
Cosmopolitan
Margarita
Tequila Sunrise
Whiskey Sour
Old Fashioned

APERITIF

	Glass	Bottle
Aperol	350	4,000
Campari	350	4,000
Martini Rosso	350	4,000

GIN

	Glass	Bottle
The Botanist	650	8,000
Hendrick's	550	7,000
Bombay Sapphire	400	4,500

RUM

	Glass	Bottle
Kraken Black Spiced	500	7,000
Bacardi Ocho 8 Years	450	5,500
Bacardi Carta Blanca	350	4,000

VODKA

	Glass	Bottle
Grey Goose	550	7,000
Tito's	350	4,000
Skyy	350	4,000

TEQUILA

	Glass	Bottle
Don Julio	650	8,000
Patrón Silver	600	7,500
José Cuervo Silver	350	4,000

LIQUEUR

	Glass	Bottle
Baileys	350	4,000
Kahlúa	350	4,000
Grand Marnier	350	4,000
Malibu	350	4,000
Sambuca	350	4,000

WHISKY

	Glass	Bottle
JW Gold Label	550	7,000
Dewar's 12 Years	400	4,500
Jack Daniel's	400	4,500

SINGLE MALT

	Glass	Bottle
The Macallan Double Cask 12 Years	950	11,000
Glenfiddich 18 Years	800	9,500
Glenfiddich 12 Years	500	6,000

COGNAC

	Glass	Bottle
Rémy Martin VSOP	750	9,000
Hennessy VSOP	750	9,000

BEER

Singha	220
Asahi	240
Heineken	240
Corona	270

Non-Alcoholic Beer

Heineken 0%	240
Corona Cero 0%	270

the SQUARE

Food Outside the Box