

Sharing Starters

D G N V ARTISANAL SOUR DOUGH BOULE

roasted yeast butter

160

D G N FRENCH ONION SOUP

beef broth / star anise / gruyere crouton

400

D G TOM YUM GOONG

hot and sour soup / tiger prawn / tempura mushroom

420

ASIAN KING FISH CRUDO

raw kingfish / nahm jim / pickled red onion / lime gel

520

G N JAPANESE STYLE CHILI PRAWN

chili miso prawns / crispy noodle / lettuce

580

P SEARED SCALLOP

seared scallops / twice cooked pork belly / shimeji mushroom / cauliflower

590

BLACK MUSSEL

back mussels / coriander / coconut milk / lemon grass / garlic / ginger / chili

480

D THE ECHO "FISH AND CHIPS"*

thai tuna tartar / potato pave

430

G N P BBQ PORK NECK

fennel apple orange salad / thai dipping sauce

400

D G A5 WAGYU SANDO*

kagoshima A5 wagyu sirloin / japanese milk bread / tonkatsu sauce

1,200

G SOI-JU KALASIN

rare seared angus sirloin / fresh thai herbs / chili tamarind sauce

480

D G V MUSHROOM PARFAIT

pickled shallots / grilled sour dough

520

G V CARROT TARTARE

smoked carrot tartare / seaweed mayonnaise / radish / cured egg yolk

380

N V WATERMELON CARPACCIO

cashew nut foie gras / fennel stalks / picked mushrooms

420

D V SALT BAKED CELERIAC

pickled fennel / asparagus / miso butter / wild garlic oil

480

Fish

G ANDAMAN SEA GROUPER

chanthaburi black pepper sauce / gai lan / crispy potato

790

D GRILLED NORWEGIAN SALMON

aloo palak / sriracha butter sauce

790

G PHUKET SLIPPER LOBSTER TOM YUM

pancheri pasta

1,300

Meat

D G ROAST ORGANIC CHICKEN BREAST

TOM KHA GAI

king prawn / mushroom tart / vine tomato / parsley puree

790

D G SZECHUAN DUCK À L'ORANGE

roasted duck breast / bok choy / dauphinoise potato

790

G ROAST LAMB RUMP PENANG

mama rosti / daikon fondant / hong kong kale

890

D G MISO BRAISED BEEF SHORT RIB

glazed carrot / puree potato / grilled broccolini

1,500

D G AUSTRALIAN MS3 SIRLOIN AU POIVRE

fresh thai green pepper sauce / caesar dressed tender stem broccoli / pave potato

1,200

D G P FISH SAUCE CARAMEL PORK CHOP

kimchi puree / char grilled leek

790

Veggie

G N V ROASTED CHIANG MAI SUGAR LOAF CABBAGE

hazelnut miso / maitake mushrooms / fennel / dukkha / shitake jus

610

G N V KOREAN LIONS MANE BULGOGI

pickled cucumber salad / gem lettuce / korean soybean sauce

620

*ADD OSSETRA CAVIAR 30 G
1,200

D CONTAINS DAIRY G CONTAIN GLUTEN N CONTAIN NUTS P CONTAINS PORK V VEGETARIAN

PLEASE LET OUR TEAM KNOW IF YOU HAVE ANY SPECIAL DIETARY REQUIREMENTS, FOOD ALLERGIES OR INTOLERANCES.
ALL PRICES ARE QUOTED IN THAI BAHT, SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

ECHO

BAR | KITCHEN

By night, ECHO is the stage for Gastro Cuisine - Asian Inspired. Each dish tells a story, blending tradition with modern creativity, leaving flavors and memories that ECHO long after the last bite...