

# 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

## **N** THAI KINGFISH SALAD

raw yellow tail kingfish / mango / apple / cashew /  
sour sweet thai dressing

550

## **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 MUSSELS PAD PRIK POW**

black mussels / roasted chili jam / fried potato

490

## **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

## **D G** SURF & TURF

black angus beef tartar / japanese bbq eel / crispy brioche toast

590

## **G N V** WATERMELON CARPACCIO

cashew nut foie gras / fennel stalks /  
pickled mushrooms

420

## **D V** SALT BAKED CELERIAC

pickled fennel / asparagus / miso butter /  
wild garlic oil

480

# Meat

## **G N** KHAO SOI BEEF CHEEK

northern thai curry / yellow egg noodles / slow cooked beef cheek

890

## **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 N** CHICKEN MASSAMAN

klong phai farm crispy fried chicken / massaman curry /  
pickled shallots

790

## **D G** AUSTRALIAN MS3 SIRLOIN AU POIVRE

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

1,200

## **D G N P** FISH SAUCE CARAMEL PORK CHOP

thai inspired mashed brussel sprouts / roast apple puree / chicken jus

790

# Fish

## **G** ANDAMAN SEA GROUPER

chanthaburi black pepper sauce / gai lan / crispy potato

790

## **D** GRILLED NORWEGIAN SALMON

aloo palak / sriracha butter sauce

790

## **N** PHUKET SLIPPER LOBSTER PAD THAI

pad thai / sautéed local slipper lobster

1,300

## **N** SOUTHERN THAI YELLOW COCONUT CRAB CURRY

blue crab meat / rice vermicelli / yellow coconut curry /  
phuket pineapple / crisp greens

1300

# 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

# Side

## **G N V** WAFU SALAD

japanese style salad / roasted sesame dressing / tomato / cucumber /  
onion / radish / sesame dressing

220

## **V** GRILLED VEGETABLES

broccolini / baby carrots / vine ripe tomato / roast garlic dressing

220

\*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 - Thai Inspired. Each dish tells a story, blending tradition with modern creativity, leaving flavors and memories that ECHO long after the last bite...

