

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 / eggplant croquettes / 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

1,350

D G N P FISH SAUCE CARAMEL PORK CHOP

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

790

Fish

G ANDAMAN SEA GROUPE

chanthaburi black pepper sauce / gai lan / crispy potato

790

D GRILLED NORWEGIAN SALMON

aloo palak / sriracha butter sauce

790

H 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 PORTOBELLO MUSHROOM 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

D N V GRILLED VEGETABLES

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

220

STEAMED RICE

60

*ADD OSSETRA CAVIAR 30 G
1,600

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...

