





## THE HOUSE ON SATHORN

## WELCOME...



The Courtyard exemplifies Chef Fatih Tutak's imaginative take on today's global food culture portrayed with an authentic comfort food menu. The cuisine is hinged on local, seasonal and the most important is sustainable ingredients for protecting the earth. Each period of the day is accompanied by a perfectly matched experience, from light business lunches, opulent afternoon tea and rich dinners to a perfect outdoor ambience for drinks with friends.

**CHEF** Fatih Tutak


## SMALLER PLATES

gillardeau oysters tradition, soy mignonette	200 per pcs
deep fried prawns, tofu skin tamarind sauce	350
crispy squid, tom yum mayonnaise	300 
foie gras torchon, brioche, quince jelly	550 
sustainable yellow fin tuna tartare, radishes, ginger dressing	450
soup of the day <i>please ask our server for today's soup</i>	250



## SALADS

endives salad, quinoa, blue cheese, citrus vinaigrette (v)	450 
jumbo tiger prawns som tum our way...	550 
smoked eggplant salad, tomatoes, pomegranate extra virgin olive oil, basil, pine nut (v)	450
tiger prawns-tomato salad, corn, basil, soy dressing	450
little caesar, anchovy dressing, bacon, grilled chicken	350

## BETWEEN THE BREAD

fried chicken bao, coleslaw, cucumber, potato fries, okonomiyaki sauce	500 
dry aged wagyu burger, foie-gras, cheddar, crispy onions, lettuce sesame brioche, potato fries, truffle mayonnaise	650

## LARGER PLATES

grilled beef kofte, pilav, adapazari islama bread <i>like my mom used to make at home...</i>	700 
slow roasted free range baby chicken, sambal, pineapple salsa	600
crispy duck leg confit, braised white beans, chorizo	750 
tandoori lamb cutlets, eggplant begendi, spicy yoghurt	800
paccheri pasta, saffron cream, green peas, porcini mushroom, toasted almonds (v)	450



Most Popular

(v) vegetarian

Please let us know in advance if you have any dietary restrictions or allergies.  
All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.

## BACK TO OUR THAI ROOTS

crab curry, eggs, celery, onions	700	🌿
steamed whole black grouper, fermented thai plums, mushrooms	900	
slow cooked massaman curry wagyu beef ribs	800	🌿
issan fried chicken, crispy garlic, spicy dry chili sauce	600	
soy glazed kurobota pork neck, local herbs, salads, chili dip	600	

**all thai dishes served with steam rice**

## ROBATA GRILL

jumbo tiger prawn	market price	
live phuket lobster	market price	🌿
miso black cod	800	🌿
bush lamb cutlet 300g	800	
lamb shish kebab turkish way 200g	700	🌿
kurobuta pork cutlet 400g	700	

## STEAKS

dry-aged, australian wagyu, rib-eye 400g	2,300	
dry-aged, australian wagyu, sirloin 400g	2,300	🌿
dry-aged, australian wagyu bone in rib eye 1000g (for 2 person)	4,500	

**all robata items include one choice of side dish and sauce**

### SIDES

thai steamed rice	200	
potato fries	200	
buttered rice pilaf	200	🌿
grilled asparagus	200	
smoked eggplant begendi turkish way...	200	🌿
mashed potatoes	200	
just a simple green salad	200	

### SAUCES

umami béarnaise	150	🌿
honey-cognac grain mustard	150	
singapore black pepper sauce	150	
red wine bordelaise	150	
spicy yoghurt	150	
issan chili dip	150	

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**SUGAR**

caramelized pear tart tatin, clotted cream, walnut	400
tonka bean crème brulee	350
%70 peruvian warm chocolate, hokkaido milk ice cream	500
mango sticky rice, young coconut ice cream	300 🍷
chocolate profiterole, madagascar vanilla ice cream	350
hong kong waffle, berries, whipped cream, maple syrup	400 🍷
house made ice cream & sorbet	90 / scoop
<i>please ask our server for today's selections</i>	
artisan cheese platter from europe	900
<i>épouisses de bourgogne, fermierAOP, saint nectaïreAOP, comté 24 month, baon AOC</i>	

**FOR LITTLE ONES**

For children below 12 years old, The Courtyard accommodates half portions of some of the regular sized dishes. In addition, our team is happy to create a special dish meeting the taste or dietary preference of our youngest diners.

**COOL SUMMER**

REFRESHING COCKTAILS 360

**SUMMER BEAUTY**

belvedere vodka, aperol, fresh lychees, oba leave, rosemary syrup

**MY SECRET GARDEN**

tanqueray gin, mancino secco, cranberry, lime juice, lemongrass and strawberry syrup

**ESPRESSO MARTINI'S SISTER**

jw gold label whisky, kahlua coffee liquor, cinnamon, chocolate bitter, elder cream and espresso shot

**MODERN TEA TIME!**

earl grey infused don julio reposado tequila, fresh peach, grapefruit juice, lime juice, lavender syrup

**LITTLE LAUGH**

pimm's no.1, tanqueray gin, sprite, lime juice, rosemary syrup and fresh mint

**LAST CALL**

bulleit bourbon, pampero blanco, lemon, grapefruit juice, jasmine syrup

**COCKTAILS WITH HERITAGE**

420

**THE ROYAL HOTEL 1927**

ketel one vodka, peach, mint, jasmine syrup, lemon, sparkling wine

**LUMDUAN**

ketel one vodka, chambord, fresh guava juice, blueberry syrup, lime

**SUMMER SCENT**

tanqueray gin, elderflower liquor, pineapple squeeze, rosemary syrup

**VIRGIN**

290

CLOUD 9 / fresh passion fruit, apple juice, rosemary syrup

THAI HERITAGE / tangerine juice, pineapple juice, grenadine

YENSABAI / guava juice, grapefruit juice, lemongrass syrup, strawberry

SECRET OF THE HOUSE / mango juice, coconut milk, yuzu, sticky rice syrup, mango

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**SIGNATURE PUNCH (800 ML) (Sharing Is More Fun)**

UNDER THE TREES	1,200
rose wine, white rum, fresh strawberries, pomegranate juice, organic honey, house made lemonade	
GARDEN FLAIR	1,200
aperol infused with rosemary, bourbon, ruby grapefruit, organic honey, sparkling wine, soda	

**COURTYARD SEASONAL MUST HAVES**

BUBBLE FLOAT ON SORBET	440
sparkling wine served with thai tangerine sorbet or wild berry sorbet	
COURTYARD GIN AND TONIC	
tanqueray gin kaffir lime, lavender, lemon essence	360
bombay sapphire, earl grey TWG, cinnamon	380
hendricks, cucumber, rosemary	450
COURTYARD VODKA AND TONIC	
ketel one, lime, thai red chili	350
belvedere, blueberries, pomegranate essence	380
grey goose, lemon juice, kaffir leaves	390

Not finding your favorite cocktail in our list? Our mixologists would be very happy to create your favorite drink based on your preferences and taste. Just let us know.

**BEERS**

Chang (Thailand)	180
Singha (Thailand)	180
Asahi (Japan)	200
San Miguel light (Philippines)	200
Heineken (Netherlands)	180
Corona Extra (Mexico)	300
Erdinger Weissbier (Germany)	280
Paulaner Original (Germany)	280
Tree Oaks Cider (Australia)	320

**CRAFT BEERS**

Vedette Extra White (Belgium) 4.7%	300
Duvel (Belgium) 8.5%	320

### HOT COFFEE

Espresso (single / double)	90 / 120
Espresso Macchiato	120
Espresso Con Panna	130
Americano	140
Cappuccino	150
Latte	150
Mocha	160

### ICED COFFEE

Iced Americano	140
Iced Latte	150
Iced Mocha	160
Espresso Affogato	135
Thai Coffee	150

### ICE BLENDED COFFEE

Coffee Caramel Frappe	180
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### CHOCOLATE

Valrhona Chocolate (hot / cold)	170
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### TEA BY TWG

180

ENGLISH BREAKFAST TEA  
classic blend with light floral undertones

IMPERIAL LAMPSANG SOUCHONG  
smoky black tea with chinese pines

GRAND WEDDING TEA  
black tea with sunflowers and exotic tones

JASMINE QUEEN TEA  
delicate royal green tea with jasmine flower

MORROCAN MINT TEA  
sahara mint green tea

SAKURA! SAKURA! TEA  
kyoto's cherry blossom's green tea

ROYAL ORCHID TEA  
oolong infused with night blooming orchids

SECRET OF SIAM TEA  
spicy blue and green tea blend

MIDNIGHT HOUR TEA  
theine free tropical black tea

**ICED TEAS & LEMONADES**

225

Watermelon iced tea  
Earl grey lavender tea  
Blueberry iced white tea  
Organic lemon iced tea  
Lemon lavender lemonade  
Red grapefruit lemonade

**SHAKES & SMOOTHIES**

275

Double chocolate milk shake, whipped cream  
Mango, wild berry smoothie  
Banana, honey, pandan leaf syrup

**WATER**

Acqua Panna 50 cl / 75 cl 140 / 200  
San Pellegrino 50 cl / 75 cl 175 / 225

**FRESHLY SQUEEZED**

220

Sunkist orange  
Pomegranate  
Pineapple-ginger  
Green apple-guava

**SOFT**

Coke, Coke Zero, Coke Light, Sprite, Fanta, Soda, Tonic, Ginger Ale 120  
Red Bull (European) 150  
Fever Tree Tonic 150