

IT'S SMOKIN' HOT

SLOW COOKED

BARBEQUED AND BOURBON BRAISED LAMB SHANKS THB 870 ++
PORK SHORT RIBS WITH ASIAN RUB & HOISIN BBQ GLAZE THB 820 ++
DRY ROASTED SMOKED BEEF BRISKET THB 890 ++

GRILLED MEAT

GRAIN FED AUSTRALIAN RIB EYE 200G THB 1,300 ++
BERRY BRINED & HOT SMOKED DUCK BREAST THB 790 ++

FISH

TANDORI PROMFET THB 890 ++
GRILLED RIVER PRAWNS, VIKING SALT THB 900 ++

SAUCE (PICK 1)

PEPPERCORN SAUCE
BÉARNAISE
APPLE MUSTARD JUS
SMOKED GARLIC BUTTER SAUCE

CONDIMENTS (PICK 3)

BEANS CASSOULET
GRILLED CORN ON THE COBB
GRILLED ASPARAGUS
BUTTERED GARLIC PEAS
[FRENCH BEANS]
MASHED POTATOES
STEAK FRIES
COLE SLAW
MINI CAESAR

HOME-MADE PICKLES | DIJON MUSTARD
GRAIN MUSTARD | HORSERADISH SAUCE

the
kitchen
table

**FLIP TO SEE THE LIST
OF CRAFT BEERS! >>>**

TO MAKE THE BBQ EVEN BETTER ?

**WE'VE GOT AN ENTICING LIST OF CRAFT BEERS
TO COMPLETE YOUR MEAL !**

EVIL TWIN RYAN & THE BEASTER BUNNY (USA) FARMHOUSE ALE, LIGHT WITH PEPPER & CITRUS NOTES.	THB 280++
ESTRELLA GALICIA 1906 RESERVA ESPECIAL (SPAIN) ELEGANT MÄRZEN BEER WITH AROMA'S OF TOASTED MALT.	THB 280++
VEDETT EXTRA IPA (BELGIUM) GREAT IPA TO START WITH. LIGHT DRY HOPPY TASTE WITH HINTS OF CITRUSY FRUITS.	THB 280++
BIRRA ROMA BIONDA (ITALY) LIGHT, CRISP AND REFRESHING ITALIAN MÄRZEN BEER.	THB 280++
BIRRA ROMA AMBRATA (ITALY) SLIGHTLY SWEET, AMBER BODIED ITALIAN MÄRZEN BEER.	THB 280++
DESCHUTES CHAINBREAKER WHITE IPA (USA) LIGHT AND REFRESHING WHITE IPA ENDING WITH MILD BITTERS.	THB 320++
BREWDOG PUNK IPA (USA) DRY AND BITTER CLASSIC IPA WITH AN EXPLOSION OF TROPICAL FRUITS.	THB 320++



<<< FLIP TO SEE THE MENU