

# Stock.Room Menu

## FROM DELICATESSEN

### SALAD

rainbow salad **	350
tempeh, mixed greens, tomatoes, sugar snaps peas, cucumber, red cabbage, radish, avocado and yuzu vinaigrette	
Mediterranean quinoa salad **	290
tricolor quinoa, chickpeas, baby spinach, cherry tomatoes, lemon, Kalamata olives, oregano and extra virgin	
plant based super salad **	290
broccolini, baby carrots, coriander, parsley, scallions, apricots, almonds, sunflower seeds and tahini dressing	
softshell crispy crab salad (D,SF)	390
kale, mixed-lettuce leaves, Japanese cucumber, avocado, cherry tomatoes and spicy ebiko dressing	

### CHARCUTERIE AND CHEESE

charcuterie and cheese board (D,N,P)	990
60 grams jamon iberico (pata negra) 28th months, Spanish chorizo, brie de Meaux, six months aged manchego, local wild honey, olive tapenade, walnuts, water crackers, rosemary baguette, dried fruit, grapes, pickled vegetables and shallots jam	
cheese board (D,N)	490
brie de Meaux, manchego, parmagiano regiano, water crackers, rosemary baguette, grapes, walnuts, pickled vegetables and shallots jam	
just meat (N,P)	420
60 grams jamon iberico (pata negra) 28th months, Spanish chorizo, mortadella, olive tapenade, rosemary baguettes, pickled vegetables, shallots jam and walnuts	

### ASIAN POP-UP STATION

tom yam goong with young coconut (SF) 🔥	390
tiger prawn, kaffir lime leaves, chilli paste, coconut meat, straw mushroom, coriander, lime, galangal, lemongrass, served with Surin hom-mali rice	
Chumphon crab meat pad kra pao with fried salted egg (SF) 🔥	450
chilli, hot basil, oyster sauce, served with Surin hom-mali rice	
chicken teriyaki don (SE,SS)	390
soy sauce pickled egg, Japanese spring onion, nori, served with Japanese rice and miso soup	
tofu, vegetables Thai green curry * 🔥	290
coconut shoot, pea eggplant, Thai basil, green chilli, coconut milk, palm sugar, served with Surin hom-mali rice	

### ITALIAN STATION

shrimp and crab bisque (D,G,N,SF)	220
fresh basil, crème fraîche and basil pesto crusted sourdough	
stracciatella risotto and mushrooms (A,D)	480
stracciatella cheese, shimeji and shitake mushrooms and parsley	
rigatoni salsiccia, pecorino romano (A,D,P) 🔥	480
sausages ragout, pecorino romano and parsley	
linguine vongole (A,D,SF) 🔥	490
garlic, parsley and white wine sauce	

### FROM THE BUTCHERY

grilled dry-aged wagyu t-bone steak (B)	2,690
charcoal grilled 30-day dry aged t-bone steak, grilled vegetables, cabernet rosemary and mustard reduction	
Japanese black wagyu dry-aged grass-fed rib-eye 300 grams (B,D)	1,690
served with chimichurri sauce, baked whole garlic, grilled portobello mushroom, broccolini, baked Roma tomatoes and rosemary red wine jus	
free-range half chicken (D)	590
served with rosemary, grilled asparagus, baby carrots, chipotle crushed potatoes, locally grown mushrooms and cream sauce	
cedar plank grilled salmon filet (SE,SF)	660
served with ikura, shredded nori, soy sauce, wasabi, wakame salad, Japanese rice and miso soup	
whole seabream (D,SF)	1,390
stuffed whole seabream, thyme, garlic, red onion, sundried tomatoes, lemon, grilled vegetables, pickled onion, baby potatoes and snail butter	
whole broiled Canadian lobster (D,SF)	1,290
served thermidor style with parsley, lemon, butter, parmesan cheese and light citrus cream sauce	

cambozola, bacon, mountain beef burger (B,D,E,G)	390
ciabatta bread bun, bibb lettuce, cambozola cheese, chipotle mayo, browned red onions, tomatoes, pickled cucumbers, Dijon mustard, ketchup and mayonnaise choice of crispy herbed parmesan fries or mixed green garden salad	

### FROM THE BAKERY

apple pie roll-ups (D,E,G,N)*	190
crepes, caramelized apples, cinnamon, pecans served with vanilla bean or chocolate ice cream	
churro donuts (D,E,G)*	190
served with chocolate and goat's milk caramel dipping sauce	
warm chocolate (D,E,G)*	290
served with espresso and vanilla bean ice cream	
mango sticky rice **	190
ripe Thai mango, sticky rice and coconut sauce	

A = Alcohol   B = Beef   D = Dairy   E = Egg   N = Nuts   P = Pork   G = Gluten

SE = Sesame   SS = Soy Sauce   SF = Seafood   \* Vegetarian   \*\* Vegan   🔥 = Spicy

All prices are in THB and are subject to 10% service charge and 7% VAT



# Beverage Menu

## CHAMPAGNE & SPARKLING

	GLASS / BOTTLE
Billecart Salmon Brut Reserve	980 / 4,900
Chandon Sparkling Brut	380 / 1,900
Moët & Chandon Brut Imperial	7,900

## WHITE WINE

Montgras Reserva, Sauvignon Blanc, Chile	320 / 1,500
Grant Burge Benchmark, Chardonnay, Australia, 2018	340 / 1,600
Sirius Bordeaux Blanc, France, 2018	390 / 1,950
Cruse Chardonnay Pays d'OC, France, 2018	1,500
Giesen Marlborough, Sauvignon Blanc, New Zealand, 2019	2,000

## RED WINE

Montgras Reserva, Cabernet Sauvignon, Chile	320 / 1,500
Fantinel Borgo Tesis, Merlot Friuli, Italy, 2016	340 / 1,600
Sirius Bordeaux Rouge, Merlot, Cabernet Sauvignon & Franc, France, 2016	420 / 1,990
Grant Burge Benchmark, Cabernet Sauvignon, South Australia, 2019	320 / 1,500
Cruse Cabernet Sauvignon Pays d'OC, France, 2020	1,500
Billingham Homestead Shiraz Pearl, South Africa, 2017	1,900
Giesen Marlborough, Pinot Noir, New Zealand, 2018	2,500

## SPIRIT

## 30 ML / BOTTLE

### GIN

Tanqueray	290 / 4,200
Hendricks	420 / 5,290

### VODKA

Ketal One	280 / 3,890
Grey Goose	420 / 5,290
Belvedere	420 / 5,290

### WHISKY

Johnnie Walker Black Label	250 / 3,500
Monkey Shoulder	320 / 4,290
Bulleit Bourbon	380 / 4,890

### RUM

Barcardi Blanco	280 / 3,890
Plantation 3 Stars white	280 / 3,890
Plantation Barbados 5 years	380 / 4,890
Ron Zacapa 23 Years-Venezuela	580 / 7,650

### TEQUILA

Herradura Blanco	380 / 4,890
Don Julio Blanco	480 / 6,290

# Stock. Room

NO. 78 SOI TONSON

GROCERANT

## COCKTAIL

old fashioned  
caipiroska  
daiquiri  
mimosa  
margarita  
gin fizz  
americano  
long island  
mojito

## BEER

Chang  
Chang cold brew  
Asahi lager  
Draft Fullmoon Chalawan – Pale Ale  
Draft Fullmoon Busaba

## SMOOTHIE & MILKSHAKE

strawberry & watermelon  
passion & mango  
strawberry milkshake  
chocolate milkshake

## SOFT DRINK

coke  
coke zero  
sprite  
tonic  
soda

## FRUIT JUICE

orange juice  
pineapple juice  
mixed juice  
guava juice

## GLASS

380  
380  
380  
380  
380  
380  
380  
380  
380  
380

## MINERAL WATER

Vittel 750 ml.

Perrier 750 ml.

190

220

380

**COFFEE** (extra shot +THB 40)

espresso

macchiato

americano

café latte

cappuccino

café mocha

iced Thai coffee

120

120

120

140

140

140

140

150

dirty coffee

140

180

cold brew

140

220

cold brew & tonic

150

240

nitro cold brew

185

240

chemex (6 cups)

680

chemex (8 cups)

850

## NON COFFEE

270

hot / iced chocolate

140 / 160

270

hot / ice Thai milk tea

120

270

## TEA SELECTION

English breakfast tea

95

65

chamomile

95

65

peppermint

95

65

earl grey

95

65

sencha green tea

95

65

oolong tea

95