



Stock.Room Menu

FROM DELICATESSEN

COLD KITCHEN

- rainbow salad (SS)** 350
tempeh, mixed greens, tomatoes, sugar snaps peas, cucumber, red cabbage, radish, avocado and yuzu vinaigrette
- plant based super salad (SE)* 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) 790
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) 420
brie de Meaux, manchego, parmigiano 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 kaprao with fried salted egg (SF) 🍴 690
chilli, hot basil, oyster sauce, served with Surin hom-mali rice
- stir-fried seafood with curry (D,SF) 650
tiger prawn, squid, evaporated milk, egg, spring onion, capsicum and chili oil
- pad thai chicken (E,G,SF) 320
chive, dried shrimps, bean sprout, tofu, pickle turnip, egg, rice noodle and tamarind paste
- egg fried rice (B,D) 290
spring onion, carrot, tomato, onion and jasmine rice
- tofu, vegetables Thai green curry * 🍴 290
coconut shoot, pea eggplant, Thai basil, green chilli, coconut milk, palm sugar, served with Surin hom-mali rice

THE DELI

THB 550

wide selection of premium cheeses, cold cuts, diy fresh salad bar, soup and special menu of the day and seasonal fruits

Monday - Saturday from 11:30 a.m. - 2:30 p.m.

THE DELI AND SEA BAR

THB 1,150

premium variety of seafood cooked to order and an access to the deli

Daily from 5:30 p.m. - 10:30 p.m.

PASTA STATION

- risotto (D) 490
shitake, shimeji mushrooms and stracciatella
- linguine vongole (A,D) 🍴 490
garlic, parsley and white wine sauce
- penne carbonara (D,P) 490
bacon, parsley, cream, egg and parmesan cheese
- rigatoni arrabiata sauce (N,P) 490
pork italian sausages, parsley and tomato
- spaghetti AOP 🍴 290
vide tomato, parsley, garlic and dried chili

FROM THE BUTCHERY

BIGGER CUTS!

- surf and turf (B,D,SF) 1,290
lobster tail, tenderloin, lemon, herbs butter, chimichurri sauce, parmesan fried, broccoli and rosemary red wine jus
- Australian 150 days grain-fed black angus rib-eye (250g.) 1,550
- Australian wagyu MS6 beef striploin (200g.) 1,990
- Japanese Kobe wagyu MS6 striploin (200g.) 2,390
served with chimichurri sauce, baked whole garlic, grilled portobello mushroom, broccolini, baked Roma tomatoes and rosemary red wine jus (B,D)
- cedar plank grilled salmon filet (SE,SF) 890
served with ikura, shredded nori, soy sauce, wasabi, wakame salad, Japanese rice and miso soup
- bbq pork ribs & grilled chipotle chicken (P) 590
grilled vegetable, french fried and bbq sauce

BURGERS

CHOOSE TYPE OF BURGER BUN


- brioche / vegan brioche / spinach avocado / vegan beetroot ciabatta / potato bun / poppy seed, gluten free
- the bomb burger (B,D,P) 490
bacon, onion ring, bib lettuce, cheddar cheese, gruyere cheese 2 beef patties, bbq sauce, pickle jalapeno, served with parmesan fries or green salad
- Mexican pork chorizo (D,P) 350
fresh pork chorizo patty, chipotle mayo, mozzarella cheese, lettuce, red onion, served with sweet potato fries or green salad
- iceburger (low-carb) (D,P) 350
pork patties, red onion, tomato, ranch dressing, cheddar cheese, served with sweet potato fries or green salad

FROM THE BAKERY

- blueberry crumble pie 220
almond crunch ice cream
- strawberry cheesecake 220
spiced citrus compote
- 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

Indian Menu

SNACKS

pani puri (G)  290
crispy fried puffed balls, filled with potato, onion and spices

APPETIZER

VEGETARIAN TANDOORI KEBAB

paneer tikka (D) 350
cottage cheese marinated in hung curd and spices, cooked in clay oven

malai broccoli (D,N) 350
boiled broccoli, marinated cashew nuts, cream and spices, cooked in clay oven

NON-VEGETARIAN TANDOORI KEBAB


murgh malai tikka (D,E) 390
boneless chicken marinated in hung curd and spices, grilled in tandoor

machli tikka (D,SF) 390
fish marinated with ginger, garlic, turmeric and cooked to perfection in tandoor


MAIN COURSE

VEGETARIAN

paneer makhani (D,N) 420
cottage cheese, tomatoes, cashew nuts, spices and cream

kadhi subzi (D,N)  420
mixed vegetables in special kadhi

NON-VEGETARIAN

palak murgh (D)  490
chicken cooked in spinach, onion and spices in creamy tomato gravy

lamb rogan josh  490
lamb braised, served with gravy, flavored with ginger, garlic and spices

INDIAN BASMATI RICE

cumin rice 90

peas pulao 90

DESSERT

almond ka halwa (G,N) 290
traditional Indian dessert made with almonds, sugar, ghee, saffron and cardamoms

gajar ka halwa (D,N) 290
carrots, whole milk, ghee and sugar

gulab jamun (D) 220
milk balls dunked in rose flavored sugar syrup

Arabic Menu

SOUP

shorbet adas * 220
red lentil, cumin, olive oil, turmeric and croutons, served with lemon wedges

COLD MEZZE

hummus (N,SE) 150

chili labneh (D) 150

mesh (D) 150

HOT MEZZE

falafel (N) 190

cheese roll (D,G,SE) 190

chicken roll (G,N) 190

vegetarian cheese saj (D,G) 390

chicken saj (G) 390

SALADS

Arabic salad * 290
diced tomatoes, cucumbers, rocket lettuce, parsley and lemon dressing

black lentil salad (G) 340

fettuccini pasta, garlic, onions, coriander, lemon juice and pomegranate molasses

MAINS

Arabic mixed grill (D) 790

shish taouk, lamb chop, beef skewers, tomatoes, capsicum, chili garlic sauce, Arabic bread served with french fries or fattoush salad

shrimp harra (SF) 790

capsicum, chili, tomatoes, olives, cumin, coriander, garlic and tomato sauce

beef ghalay (B) 590

tomatoes, garlic, onions and chili

chicken shawarma wrap (D,G) 390

Arabic pickles, served with french fries or fattoush salad

DESSERT

umali (D,N) 220

Arabic bread pudding, pistachios, rosewater and cream

muhlabiah (D) 290

milk, cream, fresh seasonal fruit glaze served with vanilla ice cream

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
Bisol & Figli Belstar Prosecco Brut	400 / 2,000
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



COCKTAIL

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

BEER

Chang
Chang cold brew
Asahi lager
Draft Hacklberg Jakobi Weissbier Hell
Draft Hacklberg Hochfurst Pilsener

THREE GOATS BREWERY KOMBUCHA

Honey Lemon Hops Kombucha
Thai Thai Kombucha
Shiso Plum Kombucha
10,000 Miles Hops Kombucha
Passion Fruit Turmeric Ginger Kombucha

SMOOTHIE

strawberry & watermelon
passion & mango

MILKSHAKE

salted caramel milkshake
nutella milkshake
strawberry milkshake
espresso milkshake

SOFT DRINK

coke
coke zero
sprite
tonic
soda

GLASS FRUIT JUICE

380 orange juice 95
380 pineapple juice 95
380 guava juice 95
380 apple juice 95
380 Doi Kham mulberry juice 100% 120

380 MINERAL WATER 750 ML

380 Vittel 190
380 Perrier 220

COFFEE (extra shot +THB 40)

espresso 120
macchiato 120
americano 120
café latte 140
cappuccino 140
café mocha 140
iced Thai coffee 140
dirty coffee 140
cold brew 140
cold brew & tonic 150
nitro cold brew 185
chemex (6 cups) 680
chemex (8 cups) 850

NON COFFEE

hot / iced chocolate 140 / 160
hot / ice Thai milk tea 120

TEA SELECTION

English breakfast tea 95
chamomile 95
peppermint 95
earl grey 95
sencha green tea 95
oolong tea 95

BEVERAGE FREE FLOW 850

house red and white wine, draft beer, soft drink, water, juice, coffee and tea