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, 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 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

VEGETARIAN

dal makhani, plain paratha and basmati rice combo *(D,G)* 420
whole urad lentils, ginger, slow cooked garlic, served with Indian rice and layered flatbreads

palak paneer, plain paratha and jeera rice combo *(D,G,N)* 420
Indian cottage cheese, cooked spinach, served with cumin rice and layered flatbreads

NON - VEGETARIAN

murgh makhani, plain paratha and saffron rice combo *(D,G,N)* 490
boneless chicken thigh cooked in tomato gravy, served with saffron rice and layered flatbreads

lamb malai methi, plain paratha and coriander rice combo *(D,G,N)* 590
marinated lamb cooked in cashew nut gravy, served with Indian rice and layered flatbreads

Arabic Menu

SOUP

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

cold mezze *(D)*

hummus 150
moutabel 150
basil labneh 150

hot mezze *(D,G)*

falafel 190
cheese roll 190
chicken roll 190

SALADS

fattoush *(G)* 340
baby romaine, tomatoes, cucumbers, capsicum, pomegranate, mint, fried pita bread, oregano and lemon dressing

quinoa tabouleh ** 340
tomatoes, parsley, onions, lemon juice, evo

MAINS

Arabic mixed grill *(G,N)* 790
shish taouk, lamb chop, beef skewers, tomatoes, capsicum, chili garlic sauce, Arabic bread served with french fries or fattoush salad

seabass tagine *(SF,SS)* 690
Arabic herbs, garlic, lemon, olive oil with saffron, tahini

chicken shawarma wrap *(G)* 390
Arabic pickles, served with french fries or fattoush salad

DESSERT

umali *(D,G,N)* 220
Arabic bread pudding, pistachios, rosewater and 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
ราคาอาหารและเครื่องดื่มไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%

Stock. Room
NO. 78 SOI TONSON
GROCERANT

Beverage Menu

CHAMPAGNE & SPARKLING — GLASS / BOTTLE

Bisol & Figli Belstar Prosecco Brut	440 / 2,300
Moët & Chandon Brut Imperial	7,900
NV Duval Leroy, Fleur de Champagne, Brut, Champagne Premier Cru, France	1,200 / 6,000

WHITE WINE

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

RED WINE

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

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COCKTAIL — GLASS

old fashioned	420
caipiroska	420
daiquiri	420
mimosa	420
margarita	420
gin fizz	420
americano	420
long island	420
mojito	420

BEER

Chang	150
Chang cold brew	180
Asahi lager	220
Draft Hacklberg Jakobi Weissbier Hell	270

THREE GOATS BREWERY KOMBUCHA — 245ML

Honey Lemon Hops Kombucha	270
Thai Thai Kombucha	270
Shiso Plum Kombucha	270
10,000 Miles Hops Kombucha	270
Passion Fruit Turmeric Ginger Kombucha	270

SMOOTHIE

strawberry & watermelon	270
passion & mango	270

MILKSHAKE

salted caramel milkshake	270
nutella milkshake	270
strawberry milkshake	270
espresso milkshake	270

SOFT DRINK

coke	95
coke zero	95
sprite	95
tonic	95
soda	95

FRUIT JUICE

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

MINERAL WATER — 750 ML

Vittel	190
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 / iced 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

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