



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

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

SEA BAR THB 1,150

Sunday - Friday from 5:30 p.m. - 10:30 p.m.

SEA BAR x STREET FOOD THB 1,499

Every Saturday 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
<i>whole urad lentils, ginger, slow cooked garlic, served with Indian rice and layered flatbreads</i>	
palak paneer, plain paratha and jeera rice combo (D,G,N)	420
<i>Indian cottage cheese, cooked spinach, served with cumin rice and layered flatbreads</i>	

NON - VEGETARIAN

murgh makhani, plain paratha and saffron rice combo (D,G,N)	490
<i>boneless chicken thigh cooked in tomato gravy, served with saffron rice and layered flatbreads</i>	
lamb malai methi, plain paratha and coriander rice combo (D,G,N)	590
<i>marinated lamb cooked in cashew nut gravy, served with Indian rice and layered flatbreads</i>	

Arabic Menu

SOUP

shorbet adas **	220
<i>red lentil, cumin, olive oil, turmeric, served with croutons and lemon wedges</i>	
cold mezze (D)	
<i>hummus</i>	190
<i>moutabel</i>	190
<i>basil labneh</i>	190
hot mezze (D,G)	
<i>falafel</i>	190
<i>cheese roll</i>	190
<i>chicken roll</i>	190

SALADS

fattoush (G)	340
<i>baby romaine, tomatoes, cucumbers, capsicum, pomegranate, mint, fried pita bread, oregano and lemon dressing</i>	
quinoa tabouleh **	340
<i>tomatoes, parsley, onions, lemon juice, evo</i>	

MAINS

Arabic mixed grill (G,N)	790
<i>shish taouk, lamb chop, beef skewers, tomatoes, capsicum, chili garlic sauce, Arabic bread served with french fries or fattoush salad</i>	
sea bass tagine (SF,SS)	690
<i>Arabic herbs, garlic, lemon, olive oil with saffron, tahini</i>	
chicken shawarma wrap (G)	390
<i>Arabic pickles, served with french fries or fattoush salad</i>	

DESSERT

umali (D,G,N)	390
<i>Arabic bread pudding, pistachios, rosewater and cream</i>	

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%



Beverage Menu

BUBBLES

	GLASS / BOTTLE
NV Champagne Paul Dangin & Fils, Cuvée Carte Or, Brut, Champagne, France	3,900
NV Bisol & Figli, Belstar, Prosecco, Brut, Veneto, Italy	440 / 2,300

WHITE WINE

2021 Louis Robin, Chablis, Burgundy, France	550 / 2,800
2021 Le Monde Pinot Grigio, Friuli-Grave, Friuli-Venezia Giulia, Italy	420 / 2,000
2022 Clearwater Cove, Sauvignon Blanc, Marlborough, New Zealand	390 / 1,900
2020 Pfaff, Tradition, Gewürztraminer, Alsace, France (off-dry)	2,300
2020 Jean Pabiot, Domaine des Fines Caillottes, Pouilly-Fumé, Loire, France	2,700
2021 Reichsgraf von Kesselstatt, Sommerpalais, Riesling, Mosel, Germany (off-dry)	2,200
2021 Monte Araya, Tempranillo Blanco, Rioja, Spain	1,900
2020 Murphy-Goode, Chardonnay, California, USA	2,700

ROSÉ WINE

2021 Château des Ferrages, Roumery, Rosé, Côtes de Provence, France	2,200
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RED WINE

2020 Viberti, Nebbiolo, Langhe, Piedmont, Italy	490 / 2,600
2018 Hermanos Hernáiz, El Jardín de La Emperatriz, Crianza, Rioja, Spain	460 / 2,300
2019 Château Roc de Levraut, Bordeaux Supérieur, Bordeaux, France	550 / 2,700
2020 Patriarche Père & Fils, Bourgogne Pinot Noir, Burgundy, France	3,100
2019 Château Haut Veyrac, Les Sense du Lisse, Saint-Émilion, Bordeaux, France	2,600
2019 Château du Barry, Saint-Émilion Grand Cru, Bordeaux, France	3,200
2017 Rubinelli Vajol, Valpolicella Ripasso Classico Superiore, Veneto, Italy	2,800
2019 Rocca delle Macie, Tenuta Sant'Alfonso, Chianti Classico, Tuscany, Italy	2,700
2017 Tenuta di Sesta, Brunello di Montalcino, Tuscany, Italy	4,700
2020 Murphy-Goode, Cabernet Sauvignon, California, USA	2,700
2019 Susana Balbo, Signature, Malbec, Mendoza, Argentina	2,800

SPIRIT

30 ML / BOTTLE

GIN

Tanqueray London Dry	290 / 4,200
Roku – Japan	390 / 5,000
Hendricks	420 / 5,290

VODKA

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

WHISKY / BLENDED SCOTCH / BOURBON

Johnnie Walker Black Label	250 / 3,500
Monkey Shoulder	320 / 4,290
Bulleit Bourbon	380 / 4,890
Naked Malt Blended Scotch	420 / 5,600

Please note that the wine vintages may vary, depending on the availability.
Kindly contact Stock.Room team for more information.

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RUM

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

TEQUILA

Don Julio Blanco	480 / 6,290
Don Julio Reposado	580 / 7,650

COCKTAIL

Aperol Spritz	420
<i>aperol, prosecco and soda</i>	
Old Fashioned	420
<i>bulleit bourbon, sugar, angostura bitters and orange bitters</i>	
Daiquiri	420
<i>bacardi blanco rum, sugar and lime juice</i>	
Margarita	460
<i>don julio blanco tequila, cointreau liqueur and lime juice</i>	
Negroni	420
<i>tanqueray london dry gin, cinzano 1757 rosso vermouth and campari bitter</i>	
Mimosa	420
<i>orange juice, cointreau liqueur and prosecco</i>	
Mojito	420
<i>bacardi blanco rum, mint, sugar and soda</i>	

BEER

330ML

Chang	150
Chang cold brew	180
Asahi lager	220

DRAFT BEER

300/500ML

Hacklberg Jakobi Weissbier Hell	330 / 450
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SMOOTHIE

strawberry & watermelon	270
passion & mango	270

MILKSHAKE

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

SOFT DRINK

coke / coke zero / sprite / tonic / soda	95
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FRUIT JUICE

180ML

orange juice	95
pineapple juice	95
guava juice	95
Doi Kham mulberry juice 100%	120
Roasted whole Coconut	130

COLD PRESS JUICE

180ML

Green No. 1	260
<i>green apple, cucumber, celery, ginger, green cos parsley, spirulina and lemon</i>	
Indian Summer	260
<i>orange, carrot, lime, ginger and turmeric</i>	
Beets me	260
<i>beetroot, green apple, carrot, ginger and lime</i>	

MINERAL WATER

750 ML

Vittel natural mineral water	190
Perrier sparkling water	220

COFFEE (extra shot +THB 40)

Kimpton Blend	120
medium dark roast	
<i>tasting notes: dark chocolate, molasses, burnt caramel, fully washed beans, sourced from regions around Thailand and Vietnam.</i>	
Colombia, Excelso, Decaf Swiss Water Process	190
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

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

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

BEVERAGE FREE FLOW

850

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

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