



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 G = Gluten N = Nuts P = Pork
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

CHAMPAGNE & SPARKLING WINE

GLASS / BOTTLE

Bollinger, Special Cuvée, Brut, Champagne, France <i>Pinot Noir, Chardonnay, Pinot Meunier</i>	6,400
Bisol & Figli, Belstar, Prosecco, Veneto, Italy <i>Glera</i>	440 / 2,300

WHITE WINE

Christophe Patrice, Chardonnay, Chablis, Burgundy, France <i>Chardonnay</i>	520 / 2,600
Castello Banfi, San Angelo, Pinot Grigio, Toscana IGT, Tuscany, Italy <i>Pinot Grigio</i>	460 / 2,300
Villa Maria, Private Bin, Sauvignon Blanc, Marlborough, New Zealand <i>Sauvignon Blanc</i>	440 / 2,200
Planeta, La Segreta, Il Bianco, Sicilia, Italy <i>Grillo</i>	2,500
Protos, Verdejo, Rueda, Castilla y León, Spain <i>Verdejo</i>	2,000
Weingut Prinz von Hessen, Riesling, Classic, Rheingau, Germany <i>Riesling</i>	2,600
Laurenz V., Singing Grüner Veltliner, Weinland, Austria <i>Grüner Veltliner</i>	2,600

ROSÉ WINE

M de Minuty, Rosé, Côtes de Provence, Provence, France <i>Grenache, Cinsault, Syrah</i>	560 / 2,800
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RED WINE

Michel Lynch, Nature, Merlot, Bordeaux, France <i>Merlot</i>	490 / 2,450
Chartron et Trébuchet, Bourgogne Pinot Noir, Burgundy, France <i>Pinot Noir</i>	520 / 2,600
Alamos, Malbec, Mendoza, Argentina <i>Malbec</i>	400 / 2,000
Argiolas Iselis Monica Di Sardegna Superiore, Sardegna, Italy <i>Monica Di Sardegna</i>	2,700
Masseria Altemura Sasseo Primitivo Salento IGT, Puglia, Italy <i>Primitivo</i>	2,500
Castello Di Albola Chianti Classico, Tuscany, Italy <i>Sangiovese, Canaiolo</i>	2,900
Torbreck, Old Vines, Grenache-Shiraz-Mourvèdre, Barossa Valley, Australia <i>Grenache, Shiraz, Mourvèdre</i>	2,600
Wente Vineyards, Southern Hills, Cabernet Sauvignon. Livermore Valley, California, USA <i>Cabernet Sauvignon</i>	3,000

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SPIRIT

30 ML / BOTTLE

GIN

Tanqueray London Dry	290 / 4,200
Roku	390 / 5,000
Hendrick's	420 / 5,290

VODKA

Ketel 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 Blended	320 / 4,290
Bulleit Bourbon	380 / 4,890
Naked Malt Blended	420 / 5,600

RUM

Bacardi Carta Blanca	280 / 3,890
Plantation Barbados 5	380 / 4,890
Ron Zacapa 23	580 / 7,650

TEQUILA

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

CLASSICS

Aperol Spritz	420
<i>Aperol, prosecco, soda</i>	
Old Fashioned	420
<i>Bulleit, sugar, angostura & orange bitters</i>	
Daiquiri	420
<i>Bacardi Carta Blanca, sugar, lime</i>	
Margarita	460
<i>Don Julio Blanco, cointreau, lime</i>	
Negroni	420
<i>Tanqueray London Dry, Cinzano 1757 Rosso Vermouth, Campari</i>	
Mimosa	420
<i>orange, prosecco</i>	
Mojito	420
<i>Bacardi Carta Blanca, mint, sugar, soda</i>	

BEER

Chang cold brew	180
Asahi lager	270

DRAFT BEER

ABK Hefeweizen - Weissbier Anno 25	330 / 450
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SMOOTHIE

strawberry & watermelon or passion & mango	270
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MILKSHAKE

salted caramel, nutella, strawberry, espresso	270
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SOFT DRINK

coke / coke zero / sprite / tonic / soda	95
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PRESSED AND FRESH


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>	
orange, pineapple, guava	98
roasted whole coconut	130

MINERAL WATER

750 ML

Vittel	190
Perrier	220

COFFEE (extra shot +THB 40)

Kimpton Dark Blend 	120
Thailand dark roast	
<i>licorice, cola, toffee, brown sugar</i>	
Colombia, Excelso, Decaf Swiss Water Process	180
espresso, americano	120
cappuccino, latte, macchiato, mocha,	140
cold Thai coffee, dirty coffee, cold brew	
cold brew & tonic	150
nitro cold brew	185

NON COFFEE

cold & hot chocolate	140 / 160
cold & hot Thai milk tea	120

TEA

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

THREE GOATS BREWERY KOMBUCHA

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

BEVERAGE FREE FLOW (2 HOURS) 850

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

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