Stock. Room
NO. 78 SOI TONSON

Easy • Comfort • Food

TASTES OF THAILAND

STARTERS

vegetable spring rolls *(G,N,S,V)* 230
shiitake mushroom, carrot, capsicum, vermicelli, sweet and sour sauce

shrimp pomelo salad *(F,SH)* 420
chilli paste, coconut milk, crispy shallot

Thai chicken wings *(F,G,S)* 320
coriander, crispy garlic, sweet and spicy sauce, sticky rice

fish cake *(F,N)* 290
red curry, crushed peanut, sweet pickled cucumber, sweet and sour chilli sauce

THAI SALADS

spicy grilled beef salad *(B,F)* 420
160-day grain-fed beef rib-eye, baby eggplant, chilli, fresh mint, coriander

som tum Thai + charcoal-grilled pork *(F,P,S)* 450
spicy papaya salad, marinated pork jowl, local fresh vegetables, sticky or white rice

chicken pad thai *(E,F,N)* 350
bean sprout, local chive, peanut, fresh green lime

prawn pad thai *(E,F,N,SF)* 450
bean sprout, local chive, peanut, fresh green lime

MAINS WITH RICE

choice of: *sticky rice / jasmine rice / brown rice / riceberry*

tom yum goong with young coconut *(F,SH)* 450
tiger prawn, local herbs, mushroom, chilli, coconut meat

pork kaprao *(E,F,P)* 260
Thai basil, crispy pork belly, deep-fried crispy pork fat and minced pork, fresh red chilli, fried egg

stir-fried seafood curry *(E,F,G,SE,SH)* 690
blue crab, mussel, prawn, squid, chilli oil, Thai celery

pla nueng see ew *(F,S,SE)* 890
whole boneless steamed sea bass, mushroom, ginger, Thai celery, fresh red chilli, spicy lime sauce (25 minutes for preparation)

chicken massaman curry *(F,N)* 450
chicken leg and thigh, fresh coconut milk, potato, peanut

chicken green curry *(F)* 420
boneless thigh, heart of palm, sweet basil, baby eggplant, coconut milk

side of rice 60
choice of:
sticky rice / jasmine rice / brown rice / riceberry

THE WESTERN WORLD

SANDWICHES

the Stock.Room burger *(B,D,E,G)* 490
two ground brisket and sirloin patties, American cheese, pickle, lettuce, tomato, onion and thousand island dressing served with fries

add on:
crispy bacon 120

fried chicken sandwich *(D,E,G)* 390
tarragon buttermilk-soaked chicken breast, cabbage and chayote slaw, pickle, tarragon aioli, served with tater tots

add on:
crispy bacon 120

Aussie wagyu hanger steak sandwich *(B,D,G)* 590
wild rocket, caramelised onion, provolone cheese, horseradish aioli, on garlic herb focaccia

pulled pork sammie *(D,G,P)* 420
12-hour slow-roasted pork with smokey BBQ sauce and slaw on bakery fresh roll

CHOOSE YOUR PASTA

penne, linguini, rigatoni, spaghetti, gnocchi

carbonara *(D,E,G,P)* 450
smoked bacon, pecorino romano, egg, parsley

cacio e pepe *(D,G,V)* 420
pecorino romano, black pepper, dried chilli, garlic, parsley

bolognese *(B,D,G)* 450
ground beef, tomato, sofrito, parmesan

arrabiatta *(D,G,V)* 350
tomato, garlic, chilli

pesto *(D,G,N,V)* 420
sweet basil, pine nut, pecorino romano

PICK A PROTEIN:

grilled chicken 190
LARDER pork sausage *(P)* 250
prawn, squid and clam *(F,SH)* 290

SIMPLE PLEASURES

choose 1 side

organic half chicken 350

marinated overnight in honey-lemon brine with rosemary, served with chicken jus
(25 minutes for preparation)

catch of the day *(A,D,F)*

served with classic thyme beurre blanc

- red snapper 480
- Norwegian salmon 590
- black cod 990
- snow fish 990

beef short ribs *(A,B,D)* 790

grass-fed Angus MB5-6, slow-braised in red wine

baby back ribs *(D,P)*

lean apple smoked pork ribs, jalapeño and red cabbage pickles, chef's homemade BBQ sauce

- half rack 490
- full rack 890

pork chop *(D,P)* 490

flame-grilled centre cut with homemade BBQ sauce

FROM THE GRILL *(A,B,D)*

choose 2 sides

flame-grilled: 200g

choice of: peppercorn sauce, port au jus, red wine sauce

Kagoshima rib-eye A3 2,290

USDA Prime Angus Sirloin 1,590

160-day grain-fed Australian Wagyu tenderloin 1,990

SIDES 150

MAKE IT A MEAL
ANY 4 SIDES FOR THB 550

- garlic broccoli
- soy glazed green bean *(S)*
- Mexican street corn ribs *(D)*
- kale with spinach
- roasted carrot with fresh herbs
- roasted mushroom with fresh herbs
- green peas with bacon and caramelised onion *(P)*
- asparagus and parmesan *(D)*
- beet, goat cheese and walnut *(D, N)*
- garlic mashed potato *(D)*
- pesto mashed potato *(D,N)*
- seared teriyaki tofu *(F,S)*
- roasted sweet potato with sour cream and scallion *(D)*

FRIES

- sweet potato fries
- french fries
- crispy yucca fries

WORLD FAMOUS

steak frites *(B,D)* 690

centre cut skirt, chimichurri, fries

fish and chips *(D,F,G)* 350

white sea bass fillet, mixed chips, house-made tartar sauce, grilled lemon

chicharrón *(P)* 490

crispy fatty pork belly, BBQ sauce, whole grain and honey mustard

pork schnitzel *(D,G,P)* 450

marinated in lemon-herb brine, served with German baby potato, cucumber salad, pickled red shallot

chicken cordon bleu *(D,E,G)* 520

boneless breast, smoked ham, mozzarella, emmental, brie, parmesan cheese, lemon cream

middle eastern mixed grill *(B,D,G)* 790

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

dal makhani *(VG)* 390

whole urad lentils, ginger, slow-cooked garlic, basmati rice and layered flatbreads

chicken shawarma platter *(G)* 420

Arabic pickles served with french fries or fattoush salad

tonkotsu ramen *(E,G,P)* 390

pork belly chashu, onsen egg, pork bone marrow broth, fresh green bok choy, chilli oil

DESSERT

mango sticky rice *(N)* 190

Thailand's most iconic dessert

pineapple upside-down delight *(D,E,G,N)* 270

custard brûlée, brownie, chantilly cream, raspberry purée

doufle *(D,E,G,N)* 270

waffle-textured doughnut, vanilla and strawberry ice cream, caramelised nuts, cocoa pops, fudge, caramel sauce, pretzel

frozen yoghurt parfait popsicle *(D,E,G,N)* 270

berries, granola crumbs, caramelised banana

warm chocolate cake *(D,E,G)* 290

served with Madagascar vanilla ice cream

THE DELI WITH ANY ENTRÉE THB 190
THE DELI THB 550

SEA+LAND THB 1,250
Daily from 5:30 p.m. - 10:30 p.m.

A = Alcohol B = Beef D = Dairy E = Egg F = Fish G = Gluten N = Nuts P = Pork S = Soy SE = Sesame SH = Shellfish V = Vegetarian VG = Vegan

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

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NO. 78 SOI TONSON
GROCERANT

Beverage Menu

CHAMPAGNE & SPARKLING WINE	GLASS / BOTTLE
NV Drappier, Carte d'Or, Brut, Champagne, France *Pinot Noir, Chardonnay, Meunier*	599 / 3,650
Bollinger, Special Cuvée, Brut, Champagne, France *Pinot Noir, Chardonnay, Pinot Meunier*	5,500
Bisol & Figli, Belstar, Prosecco, Veneto, Italy *Glera*	440 / 2,300

WHITE WINE

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

ROSÉ WINE

M de Minuty, Rosé, Côtes de Provence, Provence, France *Grenache, Cinsault, Syrah*	560 / 2,800

RED WINE

Kimpton Maa-Lai Blend, Cabernet Sauvignon Merlot, Australia *Cabernet Sauvignon, Merlot*	400 / 1,900
Chartron et Trébuchet, Bourgogne Pinot Noir, Burgundy, France *Pinot Noir*	520 / 2,600
Alamos, Malbec, Mendoza, Argentina *Malbec*	400 / 2,000
Argiolas Iselis Monica Di Sardegna Superiore, Sardegna, Italy *Monica Di Sardegna*	2,700
Masseria Altemura Sasseo Primitivo Salento IGT, Puglia, Italy *Primitivo*	2,500
Castello Di Albola Chianti Classico, Tuscany, Italy *Sangiovese, Canaiolo*	2,900
Torbreck, Old Vines, Grenache-Shiraz-Mourvèdre, Barossa Valley, Australia *Grenache, Shiraz, Mourvèdre*	2,600
Wente Vineyards, Southern Hills, Cabernet Sauvignon. Livermore Valley, California, USA *Cabernet Sauvignon*	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 — GLASS

Aperol Spritz — 250
Aperol, prosecco, soda

Old Fashioned — 420
Bulleit, sugar, angostura & orange bitters

Daiquiri — 420
Bacardi Carta Blanca, sugar, lime

Margarita — 460
Don Julio Blanco, cointreau, lime

Negroni — 420
Tanqueray London Dry, Cinzano 1757 Rosso Vermouth, Campari

Mimosa — 420
orange, prosecco

Mojito — 420
Bacardi Carta Blanca, mint, sugar, soda

BEER

Chang cold brew	180
Asahi lager	270
Heineken 0.0 – Non-Alcoholic Beer	200

DRAFT BEER

Hofbräu Münchner - Weisse	330 / 450

BEVERAGE FREE FLOW (2 HOURS) 850
house red and white wine, draft beer, soft drink, water, juice, coffee and tea

SMOOTHIE

strawberry & watermelon, passion & mango, watermelon & lime, coconut, chocolate & banana, lychee, pineapple & ginger — 270

MILKSHAKE

salted caramel, nutella, strawberry, espresso — 270

MOCKTAIL

strawberry mojito, sunset highball, piña colada — 270

SOFT DRINK

Coke, Coke zero, Sprite, tonic, A&W root beer, soda, ginger ale, manao soda — 95

PRESSED AND FRESH

Super Green — 260
green apple, cucumber, celery, ginger, green cos parsley, spirulina and lemon

Orange Booster — 260
orange, carrot, lime, ginger and turmeric

Beets Me — 260
beetroot, green apple, carrot, ginger and lime

orange, pineapple, guava — 98

roasted whole coconut — 130

MINERAL WATER — 750 ML

Vittel	190
Perrier	220

COFFEE (extra shot +THB 40)

Kimpton Dark Blend KARO — 120
Thailand | dark roast
licorice, cola, toffee, brown sugar

Colombia, Excelso, Decaf Swiss Water Process	180
espresso, americano	120
cappuccino, latte, macchiato, mocha, cold Thai coffee, dirty coffee, cold brew	140
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, earl grey, sencha green, oolong — 95

THREE GOATS BREWERY KOMBUCHA

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

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