

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, soffrito, 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
<i>marinated overnight in honey-lemon brine with rosemary, served with chicken jus (25 minutes for preparation)</i>	
catch of the day (A,D,F)	
<i>served with classic thyme beurre blanc</i>	
red snapper	480
Norwegian salmon	590
black cod	990
snow fish	990
beef short ribs (A,B,D)	790
<i>grass-fed Angus MB5-6, slow-braised in red wine</i>	
baby back ribs (D,P)	
<i>lean apple smoked pork ribs, jalapeño and red cabbage pickles, chef's homemade BBQ sauce</i>	
half rack	490
full rack	890
pork chop (D,P)	490
<i>flame-grilled centre cut with homemade BBQ sauce</i>	

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
<i>centre cut skirt, chimichurri, fries</i>	
fish and chips (D,F,G)	350
<i>white sea bass fillet, mixed chips, house-made tartar sauce, grilled lemon</i>	
chicharrón (P)	490
<i>crispy fatty pork belly, BBQ sauce, whole grain and honey mustard</i>	
pork schnitzel (D,G,P)	450
<i>marinated in lemon-herb brine, served with German baby potato, cucumber salad, pickled red shallot</i>	
chicken cordon bleu (D,E,G)	520
<i>boneless breast, smoked ham, mozzarella, emmental, brie, parmesan cheese, lemon cream</i>	
middle eastern mixed grill (B,D,G)	790
<i>shish taouk, lamb chop, beef skewers, tomato, capsicum, chilli garlic sauce, Arabic bread, served with french fries or fattoush salad</i>	
dal makhani (VG)	390
<i>whole urad lentils, ginger, slow-cooked garlic, basmati rice and layered flatbreads</i>	
chicken shawarma platter (G)	420
<i>Arabic pickles served with french fries or fattoush salad</i>	
tonkotsu ramen (E,G,P)	390
<i>pork belly chashu, onsen egg, pork bone marrow broth, fresh green bok choy, chilli oil</i>	

DESSERT

mango sticky rice (N)	190
<i>Thailand's most iconic dessert</i>	

pineapple upside-down delight (D,E,G,N)	270
<i>custard brûlée, brownie, chantilly cream, raspberry purée</i>	
doufle (D,E,G,N)	270
<i>waffle-textured doughnut, vanilla and strawberry ice cream, caramelised nuts, cocoa pops, fudge, caramel sauce, pretzel</i>	
frozen yoghurt parfait popsicle (D,E,G,N)	270
<i>berries, granola crumbs, caramelised banana</i>	
warm chocolate cake (D,E,G)	290
<i>served with Madagascar vanilla ice cream</i>	

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%



Beverage Menu

WINE OF THE MONTH

◇ Carpineto Dogajolo, Sangiovese Cabernet, Italy
Michel Lynch Nature "Organic" AOC, Bordeaux, FR

GLASS / BOTTLE

400 / 2,000
380 / 1,700

CHAMPAGNE & SPARKLING WINE

NV Drappier, Carte d'Or, Brut, Champagne, FR 599 / 3,650

Pinot Noir, Chardonnay, Meunier

Bollinger, Special Cuvée, Brut, Champagne, FR 5,500

Pinot Noir, Chardonnay, Pinot Meunier

Bisol & Figli, Belstar, Prosecco, Veneto, IT 440 / 2,300

Glera

WHITE WINE

◇ Christophe Patrice, Chablis, Burgundy, FR 520 / 2,600

Chardonnay

◇ Castello Banfi, San Angelo, Toscana IGT, IT 460 / 2,300

Pinot Grigio

◇ Talamonti Aternum, Trebi Trebbiano, D Abruzzo 500 / 2,500

Trebi Trebbiano

Planeta, La Segreta, Il Bianco, Sicilia, IT 2,500

Grillo

Protos, Verdejo, Rueda, Castilla y León, ES 2,000

Verdejo

Weingut Prinz von Hessen, Rheingau, DE 2,600

Riesling

Laurenz V., Singing Grüner Veltliner, Weinland, AS 2,600

Grüner Veltliner

ROSÉ WINE

M de Minuty, Rosé, Côtes de Provence, FR

560 / 2,800

Grenache, Cinsault, Syrah

RED WINE

◇ Kimpton Maa-Lai Blend, Private Label, AU 400 / 1,900

Cabernet Sauvignon, Merlot

◇ Chartron et Trébuchet, Bourgogne, FR 520 / 2,600

Pinot Noir

Argiolas Iselis Monica Di Sardegna Superiore, IT 2,700

Primitivo

Masseria Altemura Sasseo Salento IGT, Puglia, IT 2,500

Primitivo

Castello Di Albola Chianti Classico, Tuscany, IT 2,900

Sangiovese, Canaiolo

Torbreck, Old Vines, Barossa Valley, AU 2,600

Grenache, Shiraz, Mourvèdre

Wente Vineyards, Livermore Valley, California, USA 3,000

Cabernet Sauvignon

WINE LOVERS' DEAL

BUY 2, GET 1 FREE

ON OUR HOUSE REDS ◇ & WHITES ◇

BEER

Chang Cold Brew 180

Asahi Lager 270

The Heaps Normal Non-Alcoholic Quiet Xpa 220

DRAUGHT BEER

Erdinger - Weissbier Hefeweizen 320 / 490

BUCKET DEALS

ASAHI / CORONA BUCKET

3 BOTTLES AT 650 NET

5 BOTTLES AT 950 NET

SINGHA / CHANG COLD BREW

3 BOTTLES AT 450 NET

5 BOTTLES AT 650 NET

FREE FLOW DRAUGHT BEER (2 HOURS) AT 699 NET

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SPIRIT

30 ML / BOTTLE

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

VODKA

Tito's	380 / 4,000
Grey Goose	420 / 5,290
Belvedere	420 / 5,290

WHISKY / BLENDED SCOTCH / BOURBON

Chivas 12 Years Blended Scotch	320 / 4,000
Monkey Shoulder Blended Scotch	320 / 4,290
Wild Turkey 81 Bourbon	380 / 4,890
Naked Malt Blended Scotch	420 / 5,600

RUM

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

TEQUILA

Altos Plata	420 / 6,000
Don Julio Reposado	580 / 7,650

CLASSICS

GLASS

Aperol Spritz	250
<i>Aperol, prosecco, soda</i>	
Old Fashioned	420
<i>Wild Turkey 81 Bourbon, sugar, angostura & orange bitters</i>	
Daiquiri	420
<i>Havana Club 3 Years, sugar, lime</i>	
Margarita	460
<i>Altos Plata, cointreau, lime</i>	
Negroni	420
<i>Bulldog London Dry Gin, Cinzano 1757 Rosso Vermouth, Campari</i>	
Mimosa	420
<i>orange, prosecco</i>	
Mojito	420
<i>Havana Club 3 Years, mint, sugar, soda</i>	

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
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MILKSHAKE

Salted Caramel, Nutella, Strawberry, Espresso	270
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MOCKTAIL

Strawberry Mojito, Sunset Highball, Piña Colada	270
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SOFT DRINK

Coke, Coke Zero, Sprite, Tonic, A&W Root Beer, Soda, Ginger Ale, Manao Soda	95
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PRESSED AND FRESH

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

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

Beets Me	260
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Beetroot, green apple, carrot, ginger and lime

Orange, Pineapple, Guava	98
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Roasted Whole Coconut	130
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MINERAL WATER

750 ML

Vittel Water	190
Perrier Water	220

COFFEE (extra shot +THB 40)

Kimpton Dark Blend 	120
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Thailand | dark roast

Licorice, cola, toffee, brown sugar

Colombia, Excelso, Decaf Swiss Water Process	180
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Espresso, Americano	120
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Cappuccino, Latte, Macchiato, Mocha,	140
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Cold Thai Coffee, Dirty Coffee, Cold Brew

Cold Brew & Tonic	150
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Nitro Cold Brew	185
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NON COFFEE

Cold & Hot Chocolate	140 / 160
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Cold & Hot Thai Milk Tea	120
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TEA

English Breakfast Tea, Chamomile, Peppermint, Earl Grey, Sencha Green, Oolong	95
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THREE GOATS BREWERY KOMBUCHA

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