

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 <i>bean sprout, local chive, peanut, fresh green lime</i>
prawn pad thai (E,F,N,SF) 450 <i>bean sprout, local chive, peanut, fresh green lime</i>

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

	GLASS / BOTTLE
◇ Carpineto Dogajolo, Sangiovese Cabernet, IT	400 / 2,000
Jm Cazes Estibals Cazes, Minervois, FR	400 / 2,000
Guigal, Cotes Du Rhone Blanc, France	450 / 2,400

CHAMPAGNE & SPARKLING WINE

NV Drappier, Carte d'Or, Brut, Champagne, FR 590 / 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

2024 Mud House, Sauvignon Blanc, NZ 420 / 2,200

Weingut Prinz von Hessen, Rheingau, DE 2,600

Riesling

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

Grüner Veltliner

ROSÉ WINE

GLASS / BOTTLE

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 Classic 200

Singha 200

Corona / Corona Cero 270

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++

5 BOTTLES AT 950++

SINGHA / CHANG COLD BREW

3 BOTTLES AT 450++

5 BOTTLES AT 650++

2-HOUR FREE FLOW

DRAUGHT BEER, SOFT DRINK

AT 690++

HOUSE RED AND WHITE WINE, DRAUGHT BEER, SOFT DRINK

AT 890++

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SPIRIT	30 ML / BOTTLE	SMOOTHIE	270
GIN		Strawberry & Watermelon / Passion & Mango / Watermelon & Lime / Coconut / Chocolate & Banana / Pineapple & Ginger	
Beefeater London Dry	290 / 4,200	MILKSHAKE	270
Roku	390 / 5,000	Salted Caramel / Nutella / Strawberry / Espresso	
Hendrick's	420 / 5,290	MOCKTAIL	270
VODKA		Strawberry Mojito / Sunset Highball / Piña Colada	
Tito's handmade Vodka	380 / 4,000	SOFT DRINK	95
Grey Goose	420 / 5,290	Coke / Coke Zero / Sprite / Tonic / A&W Root Beer Soda / Ginger Ale / Manao Soda	
Belvedere	420 / 5,290	PRESSED AND FRESH	
WHISKY / BLENDED SCOTCH / BOURBON		Super Green	200
Chivas 12 Years Blended Scotch	320 / 4,000	<i>Green apple, cucumber, celery, ginger, green cos parsley, spirulina and lemon</i>	
Monkey Shoulder Blended Scotch	320 / 4,290	Orange Booster	200
Wild Turkey 81 Bourbon	380 / 4,890	<i>Orange, carrot, lime, ginger and turmeric</i>	
RUM		Beets Me	200
Havana Club 3 Años	280 / 3,890	<i>Beetroot, green apple, carrot, ginger and lime</i>	
Havana Club 7 Años	380 / 4,890	Orange / Pineapple / Guava	98
Plantation Barbados 5 Years	380 / 4,890	Whole Coconut	150
Diplomático Reserva Exclusiva	480 / 6,900	Watermelon	140
TEQUILA		MINERAL WATER	
Olmeca Altos Plata	420 / 6,000	Vittel Water 750ml	220
Código 1530 Reposado	580 / 7,650	Perrier Water 750ml	240
CLASSICS	GLASS	Mont Fleur Still 300ml	80
Aperol Spritz	250	Mont Fleur Sparkling 300ml	100
<i>Aperol, prosecco, soda</i>		COFFEE (extra shot +THB 40)	
Old Fashioned	420	Kimpton Dark Blend 	
<i>Wild Turkey 81 Bourbon, sugar, angostura & orange bitters</i>		Thailand dark roast	
Daiquiri	420	<i>Licorice, cola, toffee, brown sugar</i>	
<i>Havana Club 3 Años, sugar, lime</i>		Colombia / Excelso / Decaf Swiss Water Process	
Margarita	460	Espresso / Americano	120
<i>Olmeca Altos Plata, cointreau, lime</i>		Cappuccino / Latte / Macchiato / Mocha / Cold Thai Coffee / Dirty Coffee / Cold Brew	140
Negroni	420	Cold Brew & Tonic	150
<i>Bulldog London Dry Gin, Cinzano 1757 Rosso Vermouth, Campari</i>		Nitro Cold Brew	185
Mimosa	420	NON COFFEE	
<i>Orange, prosecco</i>		Cold & Hot Chocolate	160
Mojito	420	Cold & Hot Thai Milk Tea	140
<i>Havana Club 3 Años, mint, sugar, soda</i>		TEA	
		English Breakfast Tea / Chamomile / Peppermint / Earl Grey / Sencha Green / Oolong	95

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