



ABOUT SQUIRES LOFT

Squires Loft , The Steak specialist has been combining the finest range of Australian meat and wine products since 1993, with our own unique flavours and quality service, to provide a memorable dining experience. Our first store opened its doors in the bayside suburb of Brighton and later relocated to the trendy Melbourne suburb South Yarra. Our original South Yarra store continues to operate successfully to this day and has become an iconic steakhouse in Melbourne dining culture.

Some 25 years on, the success and demand for the iconic Squires Loft's unique flavor and quality has led to 14 restaurants throughout Australia, as well as now 2 Restaurants in Thailand...Our big brother in Koh Samui, opening 3 years ago in Fisherman's Village.

With their success it was decided to launch the Squires Loft brand in Phuket. After months of searching for the perfect site we found the site you are now sitting in. With Patong Bay views and in the centre of Beach Road Patong, Squires Loft Phuket was born.

The Squires Loft philosophy is to serve a perfectly cooked steak every time. To achieve this, we source top quality, high grade Australian beef, which is then slowly basted during the cooking process and cooked to your liking on our custom made char-grills.

Our famous and unique taste and flavour in our baste, sauces and dressings, have delighted the palates of thousands of Squires Loft customers around Australia. We carefully source our quality beef from selected Australian farms that are known and regarded for producing premium grass fed beef that always delivers in quality, taste and tenderness.

The secret to our growing success not only relies on our quality, exceptional service and consistent cooking standards but also on our steak basting. This is the defining point in our unique flavor and delivers the massive Squires Loft taste which brings customers back through the doors time and time again.

Not just great steaks... Famous for our pork ribs, Squires Loft ribs are individually portioned for consistency, marinated in our unique baste and then slow cooked for 5 hours. Our skilled grill chef's char grill the ribs whilst continuing to baste them throughout the cooking process, resulting in mouth watering tender ribs with our unique Squires flavor like no other.

And don't forget about our amazing fresh seafood. Most of our seafood including our prawns and barramundi are sourced fresh, right here in Phuket.

Welcome to Squires Loft Steakhouse Phuket – "The Steak Specialists"

All prices include 7% VAT & 10% service charge

Eye Fillet or Tenderloin

Cut from the hindquarter tenderloin and the most premium cut. The fillet is tender, lean and full of flavor. The fillet sits beneath the ribs and next to the backbone. The muscle does very little work and as such is the most tender cut of beef.



Scotch Fillet or Rib Eye

The Scotch fillet from the forequarter near the rib section, is also the Rib Eye without the bone. Marbled fat and a strip of fat through the middle enhancing the flavour. The choice of leaving the bone on can enhance moisture and flavor to the cut.



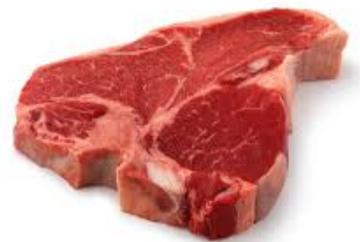
Porterhouse or Sirloin

Also known as the strip-loin or sirloin, it is cut from the rump end of the short loin. Exceptionally flavour, with moderate marbling and a strip of fat along the side to enhance flavour.



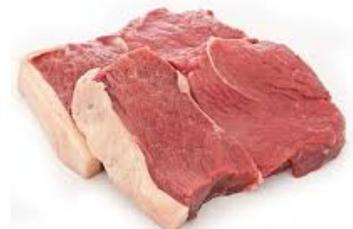
T-Bone

The T-Bone is the quintessential cut with the best of both worlds, eye fillet on one side of the bone and porterhouse on the other. Cut from the rear end of the shortloin, we source the smallest primal cuts possible to ensure a thick, even cut.



Rump

Considered to be one of the more flavorsome cuts of beef, taken from the lower hind quarter and does the most work out of all the primary cuts of beef and hence can be tougher than the other cuts but so much more flavoursome.



Garlic Bread with cheese	175
Baked baguette with garlic butter and cheese	
Fried Onions	195
Homemade Dips	325
Hummus, pumpkin & coconut and roast tomato & bell pepper with toasted pita bread	
Chicken Kebab	395
1 x Skewer marinated in our famous Squires Loft Baste	
BBQ Chicken Wings	345
Tossed in our Squires Loft BBQ sauce	
Local Phuket Prawn Skewer	425
1 x skewer of local Phuket prawns served with creamy garlic sauce	
Boerewors Sausage	375
Made to the traditional recipe and served with sweet chili sauce	
Pork Spare Ribs - 1 or 2 Racks to share	495 / 895
Slow cooked for 5 hours for tenderness and marinated for 5 days.	
Baked Mushrooms and Feta	390
Served with your choice of garlic or herb butter	
Lamb Loin Chops (2)	420
Char grilled with Squires Loft baste	
Entrée Platter (Serves 3 – 4 as entree)	1290
1 x rack of ribs, boerewors sausage, chicken skewer, chicken wings and garlic feta mushrooms.	

SALADS

Garden Salad	125 (s)	245 (L)
Greek Salad	125 (s)	245 (L)
Som Tum - Traditional Papaya Salad	125 (s)	245 (L)
Pomelo Salad	125 (s)	245 (L)
Caesar Salad		295
Add Chicken		495
Add Prawns		595

KIDS MEALS

Chicken Tenders & Chips	250
Aussie beef burger & Chips	250
Sausage & Mash	250
Aussie Steak with chips	390
Penne with Napoli Sauce	200

CHAR-GRILL

Our steaks are sourced from the best suppliers in Australia and are authentic 100% Australian beef. All steaks are served with your choice of chips, baked potato or side salad.

Porterhouse - 300g	995
Also known as the strip-loin or sirloin, it is cut from the rump end of the short loin. Exceptionally flavour, with moderate marbling and a strip of fat along the side to enhance flavour.	
Eye Fillet - 200g / 300g	995 / 1395
Deemed the most premium and succulent cut from the hindquarter tenderloin and the most premium cut. The fillet is tender, lean and full of flavor.	
Scotch Fillet - 350g	1145
Cut from the forequarter near the rib section it is also the Rib Eye without the bone. Marbled fat and a strip of fat through the middle that embodies and enhances the flavour.	
Rump - 200g	895
Considered to be one of the more flavorsome cuts of beef, taken from the lower hind quarter.	
Rib Eye on the bone - 400g	1295
Scotch fillet on the bone, which gives the meat an extra dimension, very tasty with a bit of fat.	
T-Bone - 500g	1495
Offering both the tenderness of the eye fillet on one side, with the exceptional flavor of porterhouse	
Black Angus Porterhouse - 400g	1395
For the discerning palette, Angus Beef is known for its finely marbled meat ensuring the fat is evenly dispersed throughout the meat. This marbling trait of Angus Beef creates a more tender, juicy and flavoursome meat than other breeds.	
Surf & Turf	1295
200gm succulent Eye fillet served with a kebab of Phuket prawns	
Pork Spare Rib - 1 or 2 Rack	495 / 895
Slow cooked for 3 hours for tenderness and finished with our famous Squires Loft baste	
Grilled Pork Rib Eye on the bone - 300g	545
Beautiful tasting, juicy and tender basted in Squires loft baste	
Chicken Breast Fillet	495
Char grilled tender chicken breast fillet finished with Squires baste	
Australian Lamb Loin Chops (4)	795
Char grilled, very tender then finished in our famous squires loft baste	

SQUIRES LOFT SAUCES

Squires Loft Famous Sauces imported from Australia

Mushroom, Black Pepper, Green Pepper & Creamy Garlic, BBQ & Squires Baste	95
Blue Cheese	135

Mustards Available on request – Dijon, Wholegrain, Hot English & Horseradish

MAINS

Aussie Beef Burger	495
Char grilled 200gm prime beef, served on a toasted bun with lettuce,cheese, tomato, egg, bacon & onion. Optional – Beetroot.	
Steak Sandwich	595
Australian porterhouse served on a ciabatta with lettuce, tomato, swiss cheese, tomato relish & mustard onion	
Boerewors Sausages	745
2 Boerewors sausages made to the traditional recipe and served with sweet chili sauce	
Char Grilled Atlantic Salmon	695
Char grilled salmon, cooked medium - rare and served with a creamy garlic sauce	
Fresh Local Phuket Barramundi	695
Served with Pomelo salad and coconut rice	
BBQ Tiger Prawns	795
½ Kilo of BBQ prawns, cooked on the char grill and served with spicy Thai seafood sauce	
Vegetable Stack	425
Char-grilled aubergine and zucchini layered with roasted capsicum fillets and mozzarella	

SIDES

Steamed Rice	75
Char Grilled Corn	95
French Fries or Baked potato	155
Mashed Potato	195
Steamed Vegetables	195
Fried Onion Rings	195
Baked Mushrooms & Feta	390

DESSERT

Cheese Platter	690
Cheddar, brie and blue cheese served with crackers, flat bread and fruit.	
Chocolate Brownie with vanilla bean ice cream	290
Baked Blueberry Cheesecake & Strawberry coulis	290
Vanilla Bean Ice Cream	250
Chocolate coated Profiteroles filled with Pistachio Cream	290

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