

# BUNKER

บังกเกอร์

Chef Arnie Marcella, a Filipino-American from NYC, has cooked throughout the US and Europe before landing in Bangkok. Here at Bunker, he aims to share how his travels and Asian heritage have shaped his cuisine.

Bunker's 5 Course Set is a monthly menu focusing on a region or cuisine that has influenced Chef Arnie. An epicenter of culinary progression, this month's menu is inspired by the cuisine and people of California.

WE'RE GOING BACK TO CALI...

## 5 COURSE SET B 1500

SPOTTED GROUPE  
Coconut-Lime Ceviche

LOCALLY GROWN  
Seasonal Vegetables from Around Thailand



SEA URCHIN CONGEE  
Squid, Clams, Vermouth

GRILLED SNAPPER  
Sunchokes, Fennel Pollen  
OR

SEARED DUCK BREAST  
Chocolate Mole, Spinach, Corn Crumble

IT'S-IT  
Multi-grain Cookie, Vanilla Ice Cream

## RAW BITS AND BITES

Eagle Rock Oysters, USA  
Naked or Dressed with Pickled Garlic-Almond Froth  
B 160/pc B 950/6pc B 1700/dz

Jamon Iberico (40g)  
Garlic Tomato Toasts B 550

Spotted Grouper Crudo  
Kinilaw: Filipino style Ceviche with Coconut and Lime B 300

Crispy Sweet Potato "Ukoy"  
Corriander Shrimp and a Vinegar Dipping Sauce B 180

Scallop "Tots"  
Raw Scallops with Yuzu Kosho on Crispy Rice B 350

Smoked Bacon Bao Bun  
Soy Glazed Bacon with Miso Pickles and Wasabi B 160/pc

## SMALLS

Crispy Smoked Mozzarella (V)  
Cherry Tomatoes, Oregano B 250

Salt Roasted Beets (V)  
Young Coconut Flesh, Candied Kumquats, Thai Basil B 325

Grilled Caesar Salad  
Charred Spotted Romaine with Anchovies and Parmesan Crisps B 350

Sea Grape and Tomato Salad (V)  
Mandarin Oranges, Scallions, and Green Peppercorn B 275

Wagyu Beef Tartare  
Crispy Sunchokes, Pickled Garlic, and Toasted Rye Bread B 425

Steamed Clams Escabeche  
Roasted Pepper and Naem Garlic Sauce B 275

Ma-La Pork Spare Ribs  
Spiced Organic Pork Ribs with Asain Slaw B 425

French Onion Bone Marrow  
Crispy Shallots, Pickled Chili Peppers, Garlic Toast Points B 525

## PASTA

Squid Fusilli  
Yellow Crab Curry and Nori Breadcrumbs B 450

Ricotta Agnolotti (V)  
Cashew Broccoli Pesto and Ricotta Salata B 375

## ENTREES

Pan Roasted Snapper  
Charred Tomatillo Salsa and Confit Carrots B 700

Butter Poached Triggerfish  
Kohlrabi and Sauteed Mushrooms with a Miso Broth B 650

Banana Prawns Ginataang  
Pan Roasted with Aromatic Herbs and Coconut Milk over Kalabasa Squash B 650

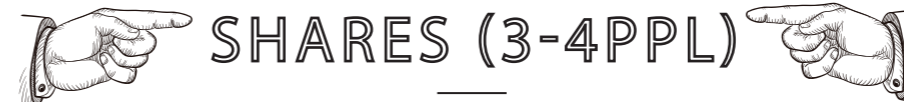
Grilled 21-Day Dry Aged Pork Chop  
Sweet and Sour Brussels Sprouts and Roasted Pumpkin B 800

Grilled Quail "Adobo"  
Inspired by the National dish of the Philippines B 725

Duck in the Hole  
Garlic Toast filled with Smoked Mushrooms and Roast Duck topped with a runny egg B 575

Aus. Grass-fed Filet Mignon  
Seared and Glazed in its own juices with Red Wine Miso Eggplants B 980

Smoked Black Angus Beef Short Rib  
Slow Cooked Beef with Candied Sweet Potato and a Korean BBQ inspired Glaze B 1350



## SHARES (3-4PPL)

Than Khun Farm Organic Fried Chicken  
Crispy Meat on top of Kimchi Potato Salad and Sauteed Greens  
Whole B 1200/ Half B 650

Grilled "Delmonico" Steak  
Named after NYC's, Delmonico's Restaurant  
1000g Boneless Rib-Eye with Classic sides B 4100

Choose 2 Sauces:  
Black Garlic Jus, Peppercorn, Naam Jim Jaew, Chimmichurri

## SIDES

Spicy Broccoli Rabe B 175  
Mashed Potatoes B 200

Salad Greens B 175  
Spicy Bok Choy B 150

Brown Butter Roasted Pumpkin B 120  
Heirloom Garlic Fried Rice B 80

## CHEESES

Brie  
(Cow's Milk, France)

Capricho de Cabra  
(Goats Milk, Spain)

Pecorino Sardo  
(Sheep's Milk, Italy)

Idiazabel  
(Sheep's Milk, Spain)

Grana Padano  
(Cow's Milk, Italy)

Cacio Birraio  
"Beer Aged"  
(Cow's Milk, Italy)

Gorgonzola D.O.P.  
(Cow's Milk, Italy)

Aged Gouda  
(Cow's Milk, Belgium)

Choose 1/B 350

Choose 2/B 375

Choose 3/B 425

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All Prices Exclusive of 7% VAT  
and 10% Service Charge

(V) Vegetarian