



CHAR GRILL

Our menu reflects the products of Thailand and seasonal products from around the world in a manner that's elegant and unforced. The CHAR cooking style is elemental, featuring few if no garnishes, and highlights one or two ingredients at a time. Here at CHAR, we focus on the essence of cooking and the idea of fire. We express ourselves through two core cooking concepts. "The Hearth" and "The Jospier".

In archaeology, a hearth is a fire pit or other fireplace feature of many periods through history. Hearths are common features of many eras going back to prehistoric civilizations, and may be lined with a wide range of materials, such as stone, or some are simply left unlined. The hearth creates a soft, gentle heat that allows aromas and flavors to concentrate over time and there is just something very primal about cooking with a hearth.

A "Jospier" is bit more modern in concept and in phrase. Essentially the Jospier is a combination of a grill and an oven in a single machine. Created in 1970 by Josep Armangué and Pere Juli, a year after they had opened their 1,000-seater restaurant in the north-east of Spain. These two men became obsessed with the need for a new solution to cook over charcoal that maximizes speed, flavor and texture. A Jospier operates a lot hotter (300°C plus) than normal ovens/grills, this allows it to grill and roast simultaneously, while the sealed oven aspect allows it to retain moisture in foods that normally escape on an open grill. The Jospier gives CHAR the freedom of expression through the control of temperature, and really just makes super juicy, tasty food.



SHARE
cured meats: parma ham. jamon iberico. salami. chorizo. pickles. grilled bread 900 baht
cheese + cured meats: same as above. selection of cheese (5). condiments 1,300 baht



PROTEINS, VEGETABLES + GRAINS

green salad: avocado. green apple. fried chicken 450 baht
caesar salad. little gem lettuce. river prawn. gribiche. garlic dressing 450 baht
vialone nano risotto. scallop from Hokkaido. chili condiment 500 baht
chard. organic burrata. vinaigrette of anchovy and summer herbs 450 baht
lobster tail from Maine. homemade spaghetti. aglio e olio. uni butter 1,350 baht

beetroot roasted for fifteen days. condensed buttermilk. brown butter 450 baht
glazed black cod from Canada. seared tomato. carrot remoulade 1,400 baht
halibut from Korea. napa cabbage. roasted garlic. comté 1,200 baht
Ora king salmon from Norway. caramelized leeks. bone marrow jus 800 baht



FROM THE JOSPIER GRILL

rack of lamb 1,050 baht
smoked beef rib 1,400 baht
wagyu tenderloin 2,300 baht
rangers valley rib eye 2,220 baht
wagyu tomahawk (for 2) 4,000 baht
the cheeseburger: 45 day dry aged rangers valley wagyu beef and fries 850 baht + extra patty 250 baht
(steaks come with the choice of: old fashion steak sauce, red wine bordelaise or nam jaew)

SIDES

fries 300 baht
tiny greens. simple vinaigrette 250 baht
potato puree. truffle butter 350 baht
jospier grilled snap peas. mint 350 baht
hearth roasted mushrooms. balsamic 350 baht
grilled asparagus. smoked egg yolk 450 baht
creamed spinach. white cheddar 300 baht
hearth roasted carrots. arugula pesto 300 baht



SMALL

oysters from Europe and America. 100 baht/oyster
caviar from Russia. salt cod. creamed bone marrow 900 baht
bigeye tuna. fermented chili paste. barrel aged soy sauce 650 baht
blue crab from Phuket. pomelo. fennel. panko toast 690 baht
slow roasted quail. lemon. thyme. rosemary 350 baht
lobster claw. lobster soup. potato Robuchon 430 baht
soup of the day: please ask your server 350 baht



SEASONAL SPECIALS

Enhance your dinner!
Shaved to order
with Alba White Truffles and Winter Black Truffles.
Add to any dishes you want.

THB 400++ per gram for White.
THB 200++ per gram for Black.



SURPRISE MENU

tell chef what you can't eat.
the rest is up to chef. 9 courses 3,000 baht
+ wine pairing 1,400 baht
(must be ordered by the entire table)



WINE PAIRINGS
can't choose. let us help. prices vary