

CARNE

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MENU

Salad

- SD01 **Ember Roasted Beetroot**  260
Beetroot - Roasted in our grill under hot embers with fresh watercress, quinoa, Spiced pecan and green goddess dressing made with local herbs from our garden
- SD02 **Papaya & Grill Picanha** 280
Bursting with flavors in one bite! Fresh rocket and lettuces with house dressing, Ripe papaya and char-grilled steak
- SD03 **Baby Cos Caesar** 240
Baby cos salad with our house Caesar dressing topped with cornbread croutons, Fiore sardo (Sheep's milk cheese) and smoked date
- SD04 **Radicchio & Spinach** 240
Guanciale, Gorgonzola DOP, Bee pollen-sherry dressing
- SD05 **Sweet Corn Succotash**  150
Fire-grilled corn seasoned with Chorizo and Pimentao served with smoked aioli sauce with a little kick from pickle chili dressing and grilled lime

Pasta

- PT01 **Pappardelle** 350
Pappardelle served with Sugo sauce (Long simmered beef tomato based sauce)
- PT02 **Risotto** 350
Arborio rice, roasted mushrooms, Mushroom cream & smoked local burrata
- PT03 **Risi** 480
Small grain pasta, Miso-butter, Truffle and Speck-smoked cured meat

Small plates

- SP01 **Pan de Cassava** 150
South American cheese bread, Gorgonzola DOP
- SP02 **Grilled Padrón Peppers**  180
Local sea salt
- SP03 **Sea Bass Ceviche**  320
Marinated Local sea bass served with Tiger's milk; Peruvian sauce with roseapple salsa-avocado, Chili and Crispy purple chips
- SP04 **Bone Marrow**  350
Charcoal grilled bone marrow served with Romesco sauce, Boquerones (Marinated white anchovy) and Focaccia
- SP05 **Squid Pil Pil**  350
Squid filled with a prawn mousseline, Squid braised in oil with spices, Emulsified with white wine and Fish stock, Crispy fried garlic
- SP06 **Octopus Adobo** 380
Fire-grilled spicy octopus with local Seabean escabeche with white bean purée and pickled local tomato
- SP07 **Wagyu Beef Tongue**  380
Braised wagyu beef tongue chargrilled and serve on warm salsa molcajete
- SP08 **Seafood Cocktail** 290
Marinated fish, squid and shrimp served with vegetables



CHICKEN
Benja chicken
organic free-range chicken
from trustful farms



FISH
Line-caught fish from
Lanta Island



VEGETABLE
Home-grown vegetables
from Carne's backyard



**CARNE'S
RECOMMENDS**

SOFT LAUNCH MENU

All prices are subject to a 10% service charge & applicable government tax.

CARNE

MENU

LET'S PLAY WITH FIRE!!!

CN01 **CARNE NY STRIP** 4.5 / PER G.

CN02 **CARNE RIB EYE** 5 / PER G.

CN03 **SHORT LOIN** 850

**All dishes are served with roasted chili jus and hasselback sweet potatoes*

CN04 **CARNE ASADA**  690
Flank steak, Yellow aqua chili, Jalapeño salad

CN05 **PICANHA ASADA**  790
Chimichurri, House frites

Pork, Chicken, Fish

PK01 **PORK TOMAHAWK**  590
Marinated in red koji and spices grilled pineapple salsa

CK01 **FIRE GRILLED CHICKEN ROULADE**  480
Hominy puree, ancho BBQ & Braised leek

FH01 **GRILLED LINE-CAUGHT FISH** 790
Grilled line-caught fish with romoulade sauce

Side Dishes

DH01 **Vegetables & Greens** 150
Bee pollen-sherry dressing

DH02 **Creamed Spinach** 150
Crème fraiche

DH03 **Fried Local Mushroom** 150
Salted egg

DH04 **Pommes Aligot** 150
Potato, Local cheese, Ndvja

DH05 **Crispy Frites** 150
Boquerones aioli

DH06 **Mac and cheese spaetzel** 150

Sauce

SC01 **Chimichurri** 100

SC02 **Black Pepper Bearnaise** 100

SC03 **Roasted Chili Jus** 100

SC04 **Boquerones Aioli** 100

Desserts

DS01 **Tres leches with caramelized pineapple** 280
Tres leches and pineapple foster local white rum, fresh cheese semifreddo



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CARNE'S RECOMMENDS

SOFT LAUNCH MENU

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DRINK LIST

GIN

Wine by glass/ Bottle

GN131	Bombay Sapphire	250/ 2,900
GN132	Hendrick's	340/ 4,200

RUM

RM141	Bacardi Carta Blanca	280/ 2,800
RM142	Bacardi Carta Oro	280/ 2,800
RM143	Bacardi Carta Negra	280/ 2,800

VODKA

VD151	Absolute	250/ 2,600
VD152	Grey Goose	320/ 3,300

TEQUILA / MEZCAL

Wine by glass/ Bottle

TQ161	Patron Silver	260/ 2,000
TQ162	Patron Reposado	320/ 3,000
TQ163	Patron Anejo	320/ 3,000
TQ164	Alipus San Baltazar	320/ 3,000

PISCO

Wine by glass/ Bottle

PS181	Demonio De Los Andes	300/ 2,900
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SPIRITS

WHISKEY

Wine by glass/ Bottle

WH111	Dewar's 12	300/ 2,900
WH112	JW. Black Label	250/ 2,800
WH113	Chivas Extra	320/ 3,000
WH114	Jameson	250/ 2,800
WH115	Maker's Mark	320/ 3,000
WH116	Jack Daniel's	300/ 2,900
WH117	Sang Som	180/ 1,200

SINGLE MALT

Wine by glass/ Bottle

SM121	Balvenie 12	360/ 3,900
SM122	Glenfiddich 12	320/ 3,900

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DRINK LIST

COCKTAIL

STRONG SIPPER

CT01	El Padrino	by glass 295
	Chysanthemum Pisco, Carne House Vermouth, Bigallet China China, Orange Bitters	
CT02	Revolucion Cubana	300
	Bacardi Carta Negra, Fernet Branca Menta, Lime, Tukola, Angostura Bitters, Soda	
CT03	Pina Del Maiz	320
	Bacardi Carta Blanca, Orange Curacao, Alipus San Baltazar, Chicha Morada Crema Vanilla, Lemon, Chocolate Bitters	

QUENCH THE THIRST

SWEET & SOUR, BALANCE

CT11	Santiago Cobbler	by glass 290
	Bacardi Carta Oro, Elderflower, Mango, Lemon, Passionfruit, Seasonal Fruit, Citrus Leaf	
CT12	Huacachina	290
	Smirnoff, Lemongrass, Japanese Cucumber, Cloves, Lemon, Coconut Water, Pandan Orange Blossom Water	
CT13	Flores Del Rio	290
	Canario Cachaca, Grapefruit, Rose, Lemon	

THE BASQUE GIN

REGION

CT21	Dry n' Botanical	by glass 340
	Bombay Sapphire, Fever-Tree Mediterranean Tonic, Lime, Lemon, Japanese Cucumber	
CT22	"Smoked n' Aromatic	340
	Bombay Sapphire, Fever-tree Elderflower Tonic, Orange, Smoked Rosemary	
CT23	Ripe n' Grassy	340
	Bombay Sapphire, Fever-tree Indian Tonic, Pineapple, Thai Basil	

SHARING

Shared menu with other guests

		by pitcher
SH01	Mojito	990/ 5 PP
SH02	Caipirinha	990/ 5 PP
SH03	Caipirissima	990/ 5 PP

MOCKTAIL

		by glass
MT31	Agua De Sandia	200
MT32	Agua De Coco	200
MT33	Virgin Huacachina	200

BEERS

		by Bottle
DB091	Asahi	150
BT101	Singha	150
BT102	Heineken	150
BT103	Chang	150
BT104	San Miguel Light	150
BT105	Peroni Nastro Azzurro	200
BT106	Estrella	250

WATER

		by Bottle
WT01	Aqua Panna 500 ml.	50
WTS2	S. Pellegrino 750 ml.	200
	Sparkling Water	

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WINE LISTS

HOUSE WINE

White Wine

	Wine by glass/ Bottle
ITHW1 Canepa Classico White (2017), Chile, Chardonnay	280/ 1,300
BBHW1 Cono Sur Bicicleta White (2016), Sauvignon Blanc	280/ 1,300

Red Wine

	Wine by glass/ Bottle
BBHR1 Anakena Birdman Red (2016), Chile, Cabernet Sauvignon, 85WD	280/ 1,300
BBHR2 Vasse Felix Red (2015), Australia, Cabernet Sauvignon, 91JH	380/ 2,000
CLR3 Carta Vieja, Syrah Limited, Release Reserva, Loncomilla Valley Red, Chile (2017) 88RP	380/ 2,000

CAVA, SPARKLING & CHAMPAGNE

	by Bottle
CLSP1 Barton & Guestier, France, Blanc de Blancs NV	1,300
CLCV1 Freixenet, Cava-Spain, Macabeo-Parellada-Xarel lo, Cordon Negro Brut, 86RP	1,600
BBSP1 Sileni Estates Cellar Selection, Sparkling, Sauvignon Blanc, New Zealand	1,900
CLRS03 Nicolas Feuillatte, Brut Réserve, France, Champagne NV	4,500

WHITE WINE

Australia

	by Bottle
CLW1 Sunnyclyff Estate, Victoria, White (2017), Sauvignon Blanc	1,300
ITW1 Fraser Gallop, Margaret River White (2017), Chardonnay, 96JH	1,800
BBW1 Vasse Felix White (2017), Chardonnay, 90WF	2,000
BBW2 Henschke Croft, Adelaide Hills White (2016), Chardonnay, 95JH	4,500

Chile

BBW3 Anakena Birdman White (2017), Sauvignon Blanc	1,300
ITW2 Donum Assemblage White (2014), Chardonnay	2,200

France

BBW4 La Vieille Ferme Blanc AOC Luberon NEW! White (2017), Blend	1,400
CLW2 Barton & Guestier, Reserve IGP Languedoc-Roussillon White (2018), Chardonnay, 85WS	1,600
ITW3 Bouchard Pere & Fils La Vignee Burgundy White (2017), Chardonnay, 84RP	2,200

New Zealand

ITW4 Kimi, Marlborough, White (2017), Sauvignon Blanc, 91WS	1,500
BBW5 Sileni Estates Marlborough (Cellar selection), White (2018), Sauvignon Blanc, 87WA	1,800

California

CLW3 McManis, California White (2017), Chardonnay	1,900
CLW4 Francis Ford Coppola, California, 'Rosso & Bianco' White (2017), Pinot Grigio, 85WS	1,900

RP - Robert Parker WD - Wilson Daniels JH - James Halliday WF - Wine Front WS - Wine Spectator
 WA - Wine Advocate BC - Bob Campbell JS - James Suckling

RED WINE

Argentina

	by Bottle
BBR01 Bodegas Salentein Portillo Red (2017), Malbec, 86WA	1,300
BBR02 Bodegas Caro Amancaya Gran Reserva Red (2013), Malbec Cebernet	2,400

Australia

CLR01 Sunnycliff Estate, Victoria, Red (2017), Shiraz	1,300
ITR01 Fraser Gallop, Margaret River, Red (2016), Cabernet, Merlot, 92JH	1,800
BBR03 Yalumba Galway, Vintage Traditional, Barossa Valley Red (2016), Shiraz, 94BC	1,900
BBR04 Yalumba The Scribbler, Barossa Valley Red (2016), Cabernet & Shira, 89WF	1,900
ITR02 MR.Riggs The Truant (McLaren Vale) Red (2016), Shiraz	2,100
CLR02 Katnook Estate, Coonawarra, 'Founder's Block' Red 2015, Shiraz, WS87	2,300
BBR05 Yalumba The Cigar , Coonawarra Red (2015), Cabernet Sauvignon, JH91	2,900
BBR06 Rockford Frugal Farmer, Southern Rhone, Barossa Valley Red (2017), Blended, 90JH	3,300
BBR08 Henschke Henry's Seven , Barossa Valley Red (2016), Shiraz Grenache Viognier, 94JH	3,500

Chile

BBR10 Anakena Birdman Red (2017), Merlot , 79JC	1,300
CLR03 Carta Vieja, Loncomilla Valley, 'Limited Release' Reserva Red (2016) Cabernet Sauvignon, 87RP	1,500
BBR11 Cono Sur Single Vineyard Block 21 Red (2016), Pinot Noir, 84WD	1,900
BBR12 Cono Sur Single Vineyard Block 18 Red (2016), Cabernet Sauvignon, 87WD	2,000
CLR04 Calicanto, Maipo Valley, Cab Sau-Carménère-Syrah-Petit Verdot-Cab Franc Red (2017), Blend, 89RP	2,000
ITR03 Donum Assemblage Rouge Red (2014), Blend	2,300
BBR13 Cono Sur 20 Barrels Red (2016), Cabernet Sauvignon, 86WD	3,300

France

CLR5 Barton & Guestier, Reserve Languedoc-Roussillon Red (2017), Cabernet Sauvignon, 84WS	1,500
BBR14 DBR (Lafite) Légende Bordeaux AOC Rouge Red (2016), Cabernet, Merlot	1,800
ITR04 Cotes Du Rhone Rouge Domaine Nicolas Boiron Red (2016), Blend, 91RP	2,000
CLR06 Barton & Guestier, 'Passeport' Chateauneuf du Pape, AOC Rhone Valley Red (2017), Syrah, Grenache 88WS	3,100

New Zealand

BBR18 Sileni Estates Hawke's Bay (Cellar selection) Red (2017), Pinot Noir	2,200
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Spain

BBR19 Marqués De Riscal Viña Collada, Rioja DOC Red (2015), Tempranillo	1,300
ITR05 Cune Crianza Red (2015), 91WS	1,800

California

CLR07 Francis Ford Coppola, California, 'Rosso' Shiraz	1,900
CLR08 Bogle, California Red (2016), Merlot, 87WS	2,000
BBR20 Girard , Napa Valley NEW! Red (2016), Cabernet Sauvignon, 92JS	4,200