

# NEW YORK, NEW YORK



The city that never sleeps... a place pulsating with energy, vibrancy and a common devotion to enjoying life to the fullest in the company of a classic cocktail, a smooth martini, fine wine and most importantly, the famous New York steak!

We have been bringing the age old New York passion for gourmet steak and the excellence in its crafting to another gem of a city: the equally vibrant and dynamic, dazzling capital of Bangkok for nearly two decades. Built on the long standing tradition and reputation set by the culinary jewels of Manhattan - steakhouses like Sparks, the Post House and Smith & Wollensky – we have tailored our menu, ambience and impeccable Thai hospitality to bring you the best of both worlds!

Offering a wide range of carefully selected steaks, aged for tenderness, thick cut to ensure juiciness, rightly seasoned and seared to perfection, giving it a taste that speaks for itself.

To accompany our succulent steaks, choose a great bottle of wine that compliments your taste from our carefully curated wine list.

"One cannot think well, love well, sleep well, if one has not dined well" said Virginia Woolf.

So, sit back, relax and get ready for an experience that rouses your senses!

Out of respect for other guests dining at New York Steakhouse, we kindly request that you silence or even turn off your mobile phones.

If you are concerned about food allergies, please alert us prior to ordering.

All prices are in Thai Baht subject to 10% service charge and applicable government tax.

## PREPARED TABLESIDE

|                                   |            |                         |            |
|-----------------------------------|------------|-------------------------|------------|
| <b>3oz U.S Prime Beef Tartare</b> | <b>780</b> | <b>3oz Tuna Tartare</b> | <b>450</b> |
| <b>Traditional Smoked Salmon</b>  | <b>600</b> |                         |            |

## APPETIZER

|  |  |   |  |
|--|--|---|--|
| <b>Lump Crab Cakes 550</b><br><i>sauce remoulade</i>                       |  | <b>Pan-Fried Duck Foie Gras, Egg Brioche 990</b><br><i>Sultana Sauternes jus</i>              |  |
| <b>Escargots in Creamy Garlic Butter 510</b><br><i>French garlic bread</i> |  | <b>Grilled Australian Scallops 980</b><br><i>cauliflower puree, truffle cauliflower puree</i> |  |

## SEAFOOD MARKET (CHILLED) 5300

*1 Live Maine Lobster 800gm, 6 Live Shucked Oysters, 4 Tiger Prawns, 4 Scallops, Suggestion serves 2*

|   |  |  |  |
|---|--|--|--|
| <b>Shrimp Cocktail (12 Shrimp on ice) 580</b>   |  | <b>Lobster Cocktail 980</b><br><i>Marie Rose &amp; American Cocktail Sauce</i> |  |
| <b>Fine de Claire Oysters No 2 / per pc 200</b> |  | <b>Gillardeau Oysters No 2 / per pc 210</b>                                    |  |
| <b>Tsarskaya Oysters No 2 / per pc 220</b>      |  |  |  |

## SOUP

|                                  |  |                              |  |
|----------------------------------|--|------------------------------|--|
| <b>Lobster Bisque 540</b>        |  | <b>French Onion Soup 390</b> |  |
| <b>Truffle Mushroom Soup 480</b> |  |                              |  |

## SALAD

|  |  |   |  |
|--|--|---|--|
| <b>Caesar Salad 540</b><br><i>Prepared tableside, anchovies<br/>Parmesan cheese, croutons, bacon</i>   |  | <b>The Steakhouse Salad 390</b><br><i>Herb vinaigrette, roast artichokes, Kalamata olives,<br/>shaved Parmesan cheese</i> |  |
| <b>Not Quite a Wedge 400</b><br><i>Baby romaine lettuce, warm poached egg, bacon, tomato, scallions,<br/>blue cheese croquettes, garlic ranch dressing</i> |  | <b>Spinach Salad 400</b><br><i>Button mushroom, cherry tomatoes, spinach leaves,<br/>warm bacon dressing</i>              |  |

## SEAFOOD

|   |  |   |  |
|---|--|---|--|
| <b>Salmon 980</b><br><i>baked, hollandaise</i>                                      |  | <b>Tiger Prawns 500g 1,850</b><br><i>grilled, garlic butter</i>                 |  |
| <b>Alaskan King Crab Legs 500g 2,300</b><br><i>steamed, clarified butter</i>        |  | <b>Snow Fish 1,650</b><br><i>black pepper crusted, aioli broth, fresh herbs</i> |  |
| <b>Live Maine Lobster 800g 2,750</b><br><i>baked, grilled, steamed or thermidor</i> |  |   |  |

# NEW YORK STEAKHOUSE PROUDLY SERVES

## U.S. PRIME BEEF

Tenderloin 6oz 2,050

*Cut from the center of the tenderloin and considered by many to be the most elegant steak*

Tenderloin 10oz 3,600

Rib Eye 18oz 3,850

*Juicy with a generous amount of marbling*

NY Strip 16oz 3,400

*Preferred treat of the real New Yorker in Bangkok*

## U.S. PRIME BONE IN BLACK ANGUS BEEF

Grilled CAB Prime T-Bone 22oz 3,100

CAB Prime Porterhouse 32oz 5,000

*Ideal to share for two, please select 2 side dishes.*

## AUSTRALIAN WAGYU GRAIN FED BEEF

Tenderloin 8oz 2,400

Striploin 12oz 2,300

Rib Eye 14oz 2,700

Braised 300 day 2,600

Grain Fed Wagyu Beef Cheek

*Mash potato, sautéed spinach, red wine jus*

## ROASTED AUSTRALIA WAGYU PRIME RIB CARVERY

Queen Cut 9oz 2,350

King Cut 12oz 2,850

## JAPANESE BEEF

According to Japanese culture and belief,  
“the better the life of the cow the better the quality of the meat.”

Matsuzaka Beef

NY Striploin 7oz 6,250

*Matsuzaka beef is produced from a 3 year old heifer raised in Hyogo Prefecture. Marbling score 10*

Kagoshima Wagyu

NY Striploin 7oz 3,500

*Kagoshima black beef is a distinctive meat that melts in your mouth with a mild flavor. Marbling score 8+*

Miyazaki Beef

A5 Rib Eye 14oz 5,500

A5 Striploin 8oz 3,650

## STEAK GUIDELINE

|             |                              |      |           |
|-------------|------------------------------|------|-----------|
| Rare        | Cool, red center             | 6oz  | 175 grams |
| Medium Rare | Warm, red center             | 8oz  | 230 grams |
| Medium      | Hot, pink center             | 10oz | 285 grams |
| Medium Well | Slight color, cooked through | 12oz | 340 grams |
| Well Done   | Grey-brown tough texture     | 14oz | 400 grams |
|             |                              | 16oz | 460 grams |
|             |                              | 18oz | 510 grams |
|             |                              | 32oz | 900 grams |

## NEW YORK SIGNATURE SPICE RUBBED WAGYU TOMAHAWK

1.3 kg 5,850

1.5 kg 6,300

*Australian Wagyu beef tomahawk rubbed with Chef Suriyan's secret spice blend, marked on the grill then roasted to your liking. Carved and served at the table side.*

*Ideal to share for two persons above, please select 2 side dishes*

## THE NEW YORK STEAKHOUSE CHATEAUBRIAND

USDA Prime certified 6,850

Australian Wagyu grain-fed 5,150

*Cooked sous vide for 4 hours at 55 degrees then served in a veil of light hickory smoke to give it just the right amount of flavor to complement the chargrilled finish.  
Chef Suriyan serves this delectable steak with a side of béarnaise.*

*Serving 500 grams and ideal to share for two persons, please select 2 side dishes*

*Please pre order 24 hours in advance to experience our Chateaubriand*

## ADDITIONS TO ANY STEAK

Maine Lobster 800g 2,750  
*prepared to your liking*

Grilled Prawns 2pc 875

Make your steak "Oscar" 480  
*lump crab, asparagus and hollandaise*

Seared duck foie gras 470

## ASIDE FROM BEEF

Australian Double Lamb 1,650  
Cutlets 12oz  
*mint jelly*

Center Cut Pork Chop 900  
*charred leeks, mushrooms, whole grain mustard jus*

Baby Spring Chicken Spatchcock 800  
*chimmichurri*

## SIDE ORDERS

### Potatoes

Baked Potato 270  
*sour cream, chives, bacon*

Cajun Spiced Steak Fries 160

Home Made Mashed Potatoes 160

New York Hash Brown Garlic Potato 160

### Vegetables

Crisp Thick Onion Rings 140

Iceberg Lettuce, Spring Onion, Tomato, 160  
*Bacon ranch dressing*

Green Asparagus 310  
*Hollandaise sauce*

Baked Cauliflower Cheese 260

Creamed Spinach with Garlic 190

Sautéed Seasonal Mushrooms 210

Steamed Broccoli 210  
*Others*

NY. Steakhouse Truffle 310  
Mac & Cheese

## SUGGESTED SAUCES:

*Béarnaise, Red Wine Sauce, Green Peppercorn Sauce, Wild Mushroom Sauce, Barbecue Sauce, Au Jus, Fresh or Creamed Horseradish, Diane Sauce, Garlic Butter Sauce*

OPEN DAILY 18:00 – 23:00  
(Last order is at 22:30 pm.)

Booking highly recommended. Dress code: smart casual, no slippers  
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