

THE  
**DISTRICT**  
GRILL ROOM & BAR  
MENU

**THE DISTRICT GRILL ROOM & BAR**

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## COLD STARTERS

**DISTRICT CAESAR SALAD**  (on request) 350  
Heart of Romaine lettuce, crispy bacon,  
Parmigiano-Reggiano

**CRAB SALAD** 590  
Avocado, cucumber, lettuce,  
green remoulade sauce

**ROOTS & GREENS**  290  
Crisp ice chilled root vegetables, rocket,  
mixed leaves, Yuzu vinaigrette

**BEEF TARTARE - HAND CUT** 780  
Avruga caviar, potato waffle chips

### TO SHARE

**GILLARDEAU OYSTERS**  
Mignonette sauce, Thai seafood sauce, lemon  
Half dozen 1,650  
Full dozen 2,900

## SOUPS

**CHICKEN CLEAR BROTH** 390  
Foie gras tortellini, truffle

## WARM STARTERS

**COMPRESSED CRISPY CHICKEN** 350  
Capsicum piperade, cured ham,  
pine nuts, herb pesto

**HOKKAIDO SCALLOPS** 750  
Sautéed baby spinach, bacon,  
hollandaise sauce, parmesan breadcrumb


### TO SHARE

**HOT CAMEMBERT FLAMBÉ** 890  
Wild mushroom, roasted potato,  
garlic bread, rocket salad, Cognac

**MOULES MARINIÈRE** (500g.) 890  
Australian black mussels,  
fried potato chips, white wine sauce

**SEAFOOD CHOWDER** 390  
Fish stock, cream, mussels, shrimps, vegetables

**SOUP OF THE DAY**  290  
French bread crouton

 = Vegetarian version available on request

If you have any concern regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Prices are in Thai Baht and are subject to 10% service charge and applicable government tax.

# "THE CUTS"



## STEAK TEMPERATURES

Rare	- cool red center
Medium Rare	- cool slightly red center
Medium	- warm pink/red center
Medium Well	- warm, slightly pink center

## FROM THE LAND

AUSTRALIAN BLACK ANGUS TENDERLOIN,  
GRAIN FED 120DAYS 180g. 1,350

JAPANESE HAKATA WAGYU STRIPLOIN A3  
150g. 2,950

AMERICAN, USDA ANGUS PRIME RIBEYE  
300g. 2,480

AUSTRALIAN WAGYU RUMP CAP STEAK MBS 4/5  
200g. 990

VINTAGE BEEF GALICIANA FLANK STEAK MBS 2  
200g. 810

AUSTRALIAN GRASS FED LAMB CHOPS  
250g. 1,350

## TO SHARE

THAI/FRENCH CHAROLAISE SHORT LOIN T-BONE DRY AGED  
400g. 2,550

AUSTRALIAN TOMAHAWK GRAIN FED BLACK ANGUS MBS 3  
(\*Approx. 1.3 kg. / 40 - minutes preparation / Subject to availability) 350 PER 100g.

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## FROM THE SEA (GRILLED, STEAMED OR PAN FRIED)

SCOTTISH SALMON FILET, RED LABEL 180g. 890

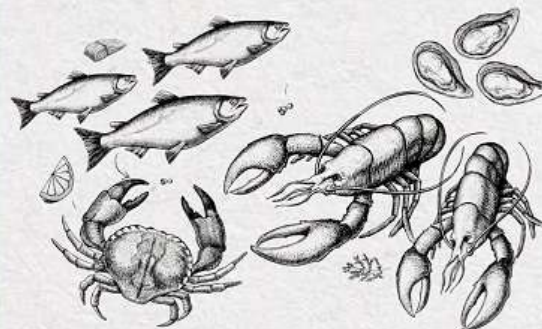
YELLOW TAIL SEA BREAM FILET  
(CERTIFIED SUSTAINABLE SEAFOOD) 180g. 790

ALASKAN COD FISH 180g. 1,290

LOCALLY SOURCED JUMBO TIGER PRAWNS 150g. 990

ALASKAN KING CRAB LEG  
150g. 850  
300g. 1,590

BOSTON LOBSTER 800g. 2,950



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## SIDE DISHES

Hand-cut potato fries 120

Potato purée 180

Grilled baby broccoli, roasted garlic 150

Creamy spinach 150

Sautéed seasonal mix mushroom 190

Truffle mac & cheese 250

Rocket salad, parmesan cheese,  
45years aged balsamic 220

## DELICACY TO ADD

BLACK TRUFFLE (5g.) 650

HALF BOSTON LOBSTER 1,390

FOIE GRAS (60g.) 350

## SAUCES

**MEAT:** Green pepper, Red wine,  
Mushroom cream, Chimichurri, Béarnaise,  
Tamarind-Chili (Nam Jim jaew)

**SEAFOOD:** Hollandaise, White wine,  
Cocktail, Thai seafood



## BEST OF DISTRICT

### WHOLE ROASTED BABY CHICKEN 990

(From Korat organic farm)  
Hay smoke, Truffle, roasted baby potato

### CRAZY STICKY PORK RIBS 690

(From Nakornpathom organic Farm)  
Vegetables, pork gravy, grilled sour bread

### SEAFOOD MACARONI & CHEESE 1,450

Lobster, prawn, scallop,  
black mussels, creamy cheesy sauce



## MEET OUR CHEF

A Thai-born chef with extensive European experience, Chef Christian's unique background enabled him to gain a deep understanding of both Thai and European culinary cultures. During his ten-year career, Chef Christian has added many Michelin Star restaurants to his impressive repertoire, including L'Orangerie in Belgium and Hostellerie de Levernois in France. He has worked under some of the most legendary names in the industry, including Alain Ducasse and Frédéric Vardon.

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## DESSERTS

### SIGNATURE FLOURLESS CHOCOLATE CAKE 290

Dark chocolate ganache,  
white chocolate mousse, raspberry sorbet

### SALTED CARAMEL PANNA COTTA 250

Popcorn biscotti, citrus salad

### MATCHA GREEN TEA MOLTEN LAVA CAKE 290

Mango sorbet

### KAFFIR LIME PIE 250

Coconut meringue

### ICE CREAMS AND SORBETS PER SCOOP 90

Condiments, toppings

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