

BEST COUNTRY BEEF-EKKAMAI

DINNER

SIDES

SAUTE SEASONING VEGETABLES

100.-

STIR FRIED EGG NOODLES WITH GARLIC

100.-

SAUTE POTATOES

100.-

JASMINE RICE

80.-

DESSERTS

KLUAY BUAD CHEE

*banana brulee, coconut jelly
coconut cremeux and peanut crumble*

260.-


KHAO LAAM EKKAMAI


*sweet sticky rice,beans compote
coconut pastrycream, vanilla mascarpone cream
coconut tuile*

260.-

CONTACT US

 @bestcountrybeefekkamai

 @bestcountrybeefofficial

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ADDRESS

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DINNER

STARTERS

OX TONGUE RENDANG SKEWER

*grilled ox tongue,indonesian style sauce
baby corn,ajad salad*

280.-

ROASTED BONE MARROW

*roasted bone marrow,thai style beef tartare
larb cherry tomatoes,roasted ground rice*

350.-

GRILLED PORK BELLY WITH JAEW

*slow cooked pork belly,thai spice rub
jaew sauce*

220.-

NAM PRIK ONG

*northern chili paste,organic rocket and
mustard green salad,rotten beans khaep tuile*

180.-

YUM MAKEUA YAO WITH FLANK STEAK

*smoked organic eggplant,roasted dry chili
fired garlic,dry aged flank steak*

380.-

HOR-MOK

*grilled fish cake,homemade chili paste
crispy banana flowers salad*

180.-

KOI

*dry aged beef thai style tatar
fresh herbs,fresh vegetables*

280.-

SOM TUM PLA RA

*papaya salad,e-san fermented fish sauce
fresh organic vegetables*

120.-

SOUP

E-SAN MUSHROOM SOUP

*varieties of organic fresh mushroom
grilled mackerel fish and fresh herbs*

150.-

CHA MUANG SOUP

*grilled cha muang leaf,slow cooked ox-shank
fresh herbs,sour and light*

220.-

COCONUT SOUP WITH SALTED BEEF

*sun dried beef,coconut soup
homemade coconut paste,fresh herbs*

180.-

TOM YUM TIGER PRAWN

*tiger prawns,eryngii mushroom
thai herbs,homemade chili jam*

220.-

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MAINS

SHORT RIB WITH SOUTHERN CURRY

*slow braised short rib, wild betel leaf bush
homemade curry paste and grilled sprouts*

990.-

ROASTED BABY CHICKEN

*half baby chicken, lemongrass, pumpkin
sprouts, eryngii and jaew sauce*

350.-

PORK CHOP WITH CHILLES'N GARLIC CRUST

*kurobuta pork chop, garlic crust
and jaew sauce*

420.-

SPICY'N SOUR SEABASS

*pan seared sea bass, sunflower sprout
spicy and sour sauce*

380.-

RICE'N NOODLES

NASI GORENG

*indonesian fried rice, dry aged tir-tip
hong kong kale, homemade sambal sauce*

340.-

KRAPOW RIB FINGERS

*krpow fired rice, rib fingers, fresh basil
water chestnut, dried chili*

300.-

GRILLED SQUID & HOMEMADE TOMYUM SAUCE

*grilled squid, egg noodles
homemade tom yum paste, kaffir lime leaves*

300.-

DRY AGED SHANK & EGG NOODELS

*grilled shank, egg noodles
hong kong kale, chilies, garlic*

320.-