

AVAILABLE EVERY DAY | 5:30PM-10:30PM
A LA CARTE SERVING



APPETIZER

Buns (2pcs) Smoked brisket, BBQ glaze, brie, cheddar, cucumber relish	290	
Bao (2pcs) Braised beef short ribs, sweet soy, potato rosti, onion	250	
Meatball brioche Wagyu chuck roll, parmesan, celery, remoulade, homemade ketchup, black olive, brioche	320	
Brisket tacos (2pcs) Smoked beef brisket, pickled red cabbage, mustard caviar	240	
BBQ pulled pork tacos (2pcs) Pulled pork, onion, salsa verde, pineapple, coriander	240	
TKT poutine Pulled pork, steak fries, mozzarella, gravy, green onion and bacon	150	
Sweet corn soup Avocado, jalapeño cream	290	
Hearty vegetable broth with spicy sausage Cannellini beans, kale, tomato, basil, chorizo sausage, parmesan	290	

GREEN

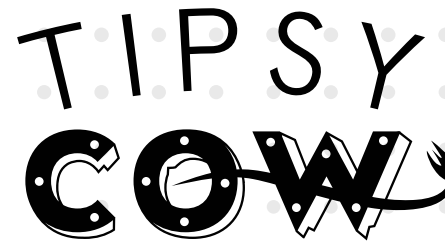
Bib lettuce Lettuce, goat cheese, cucumber, ranch dressing	290	
Caesar Cos, smoked chicken, bacon, parmesan	290	
Cobb Iceberg, tomato, bacon, egg, roquefort, vinaigrette, walnut	290	
Kale Garlic & sesame dressing air-dried mushroom	290	
Quinoa salad Tomato, avocado, mint, halloumi cheese, lemon dressing	290	

DESSERT

Lemon Pie 380 Lemon curd, vanilla chantilly cream
Baked cheese cake 390 Served with whipped cream

20-layer chocolate cake 390
Brownie, ganache, raspberry ice cream

Vanilla cream bread loaf 380
Marinated orange compote, praline, hazelnut



AT THE KITCHEN TABLE

THE PIT

Smoked wagyu beef brisket, Stanbroke, MS 4-5 (250g/500g)	690/1,200
Smoked beef short ribs, Jack's Creek, black angus (1 bone/3 bones)	490/990
BBQ smoked pork ribs half rack	590

THE GRILL

Wagyu tomahawk, Darling Dawn, MS 4-5 (with bone) 1kg	3,900
Wagyu porterhouse, Ranger Valley's, black onyx, MS 4-6 (with bone) 1kg	3,600
Ribeye, Ranger Valley's, pure black angus, M 3+ (300g/500g)	1,490/2,490
Wagyu sirloin, Jack's Creek, MS 6-7 (250g/500g)	990/1,800
Tenderloin, Jack's Creek, black angus, score 1 (250g/500g)	1,290/2,900
Sauces Hollandaise, béarnaise, stilton hollandaise, horseradish cream, green peppercorn jus, garlic butter, smoky BBQ sauce	

SIDE DISH

Shoestring fries	120	Cole slaw	120
Cheesy cauliflower	150	Beef tomato salad	120
Truffle mash potato	180	Creamed spinach	150
Charcoal grilled jumbo asparagus	150	Smoky baked bean with bacon	120
Smoky mac and cheese	190		



THE STOVE

Smoked duck leg lasagna Smoked duck leg confit, tomato ragu, parsley, parmesan, garlic crumb	470
Tipsy Cow burger Wagyu beef patty, smoked brisket, scamorza, mushroom duxelles, cornichons, served with shoestring fries	490
Meatball spaghetti Wagyu chuck rolls, eggplant, parmesan, tomato fondue, spaghetti	490
Braised lamb shank Balsamic and honey glaze, potato purée, rocket salad, green pea, black pepper dumpling	450
Miso bacon Sweet miso marinated pork belly, miso sour cream, vanilla oil, cannellini, shaved asparagus, mustard seed	390

THE STONE OVEN

Pizza Bianca Goat cheese, crème fraiche, pine nut, red onion, rocket, prosciutto	380
Pulled pork pizza BBQ pulled pork, pickled red cabbage, red onion, jalapeño, corn salsa, mozzarella	380
Smoked salmon pizza Smoked salmon, rocket, tomato, shallot, burrata	380



In case of any allergies, please inform us.
All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.





THE KITCHEN TABLE PROUDLY PRESENTS 'TIPSY COW', A MENU FEATURING CAREFULLY SELECTED MEATS PREPARED USING VARIOUS AMERICAN COOKING TECHNIQUES, INCLUDING LOW TEMP, SLOW - COOK, GRILLED AND MORE, COMBINED WITH OUR #WCOCKTAILCULTURE FOR A PERFECT EVENING.