



M A D I S O N
B A N G K O K

A bygone era of elegance awaits at Bangkok's finest steakhouse.

In the heart of Bangkok a few decades ago, New-York-based architect Tony Chi designed a playground for the elite, where the effortless style of Manhattan evoked a time when steakhouses were the decadent dens of gentlemen. Warm and dark, the energy and allure were irresistible to globetrotting bankers, high-flying marketers and the upper class of buzzing business district of Ratchaprasong. In the soft glow of flickering candlelight, Bangkok's golden age found its rendezvous point.

In The Lounge, handsome leather armchairs are arranged around Bangkok's only wood-fired fireplace. Hand-decorated in marble, the stone artwork is a monument to mathematical precision.

The Dining Room nods to Thai culture and hospitality with luxurious flower arrangements. Pristine white tablecloths hint at flawless service and guests take their seats in the warm light of grand chandeliers for sophisticated fine dining. Sequestered by a sliding door, private tables overlook the garden in The Niches, where couples linger over intimate evenings and shared moments. Behind closed doors, The Private Room seats up to 16 guests in perfect privacy, for celebratory lunches, business dinners and other special occasions.

Take your seat at Madison and find yourself transported back to Bangkok's last century heyday, in the most exclusive place to see and be seen.

Simply RAW

<p>ROYAL OSCIETRA CAVIAR Served in Orders of 15 grams with Condiments</p> <p>BLACK ANGUS BEEF TARTAR Classic Taste, Aged Parmesan (<i>Prepared Table Side</i>)</p> <p>FRENCH OYSTERS Cadoret "Perle Noire" Gillardeau Papillon Oyster Platter</p>	<p>2,300</p> <p>650</p>	<p>SALMON TATAKI Garlic Chips, Honey Ginger Dressing</p> <p>TUNA TARTAR Watermelon, Sesame, Cucumber, Coriander</p>	<p>550</p> <p>590</p>
		<p><i>3pc</i> <i>6pc</i> <i>12pc</i></p>	
		<p>510 990 1,890</p> <p>580 1,100 2,000</p> <p>990 1,980</p>	

Chilled Seafood PLATEAU

**BOSTON LOBSTER, CADORET OYSTERS, JUMBO PRAWN,
MANILLA CLAMS, HOKKAIDO SCALLOPS, BLACK MUSSEL**

Classic Cocktail Sauce, Champagne Mignonette

Serve for 2 **2,990** / *Serve for 4* **4,500**

APPETIZER

<p>JUMBO PRAWN COCKTAIL Avocado, Brandy sauce, Shizo</p> <p>HOUSE SMOKED SALMON Keta Caviar, Sour Cream, Toasted Farmer's Bread (<i>Prepared Table Side</i>)</p> <p>GRILLED PORK BELLY Roasted Corn Puree, Salsa, Demi-Glace</p> <p>ALASKAN KING CRAB LEG Sauteed in Garlic Butter Sauce, Parsley, Lemon</p> <p>HOKKAIDO SCALLOPS Confit Leeks, Saffron, Bacon Crisp</p>	<p>590</p> <p>580</p> <p>490</p> <p>950</p> <p>870</p>	<p>ESCARGOTS A LA BOURGUIGNONNE Garlic Butter, Farmer's Bread</p> <p>PAN SEARED FOIE GRAS Brioche Bread, Figs, Pistachio</p> <p>BONE MARROW Pickled Mustard, Parsley Crust</p> <p>CRAFTED CHEESES TROLLEY Imported Weekly Selection</p>	<p>650</p> <p>990</p> <p>580</p> <p>580</p>
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SOUP

<p>LOBSTER BISQUE Lemon Crème Fraiche, Brandy</p> <p>(V) ONION SOUP Gruyere Cheese Crouton & Thyme</p>	<p>470</p> <p>390</p>	<p>THE OLD MILL CORN CHOWDER Creamy Corn, Crispy Bacon</p>	<p>390</p>
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SALAD

<p>MADISON CAESAR SALAD <i>Add chicken 80 / prawn 100</i> Romaine, Black Forest Ham, Parmesan, Croutons</p> <p>(V) AVOCADO & ROCKET SALAD Lemon Infused Olive Oil, Parmesan</p>	<p>390</p> <p>450</p>	<p>ICEBERG CHOPPED, BLUE CHEESE DRESSING Smoked Bacon Bits, Tomato</p> <p>(V) CLASSIC POTATO SALAD Cheddar Cheese, Mayonnaise, Dijon Mustard, Chives</p>	<p>450</p> <p>390</p>
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SIGNATURE

STEAK DIANE - 220 gr

Pure Black Angus Tenderloin, Flamed with Cognac & Mustard, Mushroom Sauce

1,950

BUTTER WET AGING RIB EYE - 300 gr

Wagyu M5 Aged 45 Days

2,600

SURF & TURF – LOBSTER TAIL & TENDERLOIN BLACK ANGUS

Café de Paris Sauce, Confit Tomatoes

2,890

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Japanese Beef

Stockyard Long Fed Gold is Renowned for Its Cherry Red Meat Colour, Crisp White Fat and Abundant Marbling to Ensure Tenderness.

KIWAMI STRIPLOIN - 300 gr

Grain Fed Wagyu Marbling 9+

4,500

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Australian Wagyu

STOCKYARD MARBLING 6

Cross Premium Marbled Beef Breeds to Bring You The Highest Quality, Best Tasting, Consistently Tender and Delicious Beef, Every Time.

TENDERLOIN - 220 gr

2,300

RIB EYE - 300 gr

2,300

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USDA Prime Pure Black Angus

Hand-Selected The Best Corn-Fed 100% Black Angus to Deliver Unmatched Quality and Consistency

TENDERLOIN - 220 gr

2,500

STRIPLION - 300 gr

2,250

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Dry Aged Australian Wagyu

RANGER VALLEY WX – MARBLING 5

Our Meat are Hung for a Minimum of Four Weeks in The Micro-Climate of Controlled Temperature, Humidity and Air Quality.
It can make our Meat Extraordinarily Tender, with an Intense Flavor.

STRIPLOIN - 300 gr

2,400

RIB EYE - 300 gr

2,500

STEAK GUIDELINE

RARE Cool, Red Center
MEDIUM RARE Warm, Red Center
MEDIUM Hot, Pink Center
MEDIUM WELL Slight Color, Cooked Through
WELL DONE Grey-Brown Tough Texture

SHARING

<p>CHATEAUBRIAND – 500 gr 4,500 Rangers Valley Wagyu Grain fed 360 Days Marbling 6 <i>Large Center Cut Filet Mignon, Delicately Grilled on Jospier Charcoal Oven to Give Unique Flavors</i></p>		<p>T-BONE – 700 gr 2,400 Darling Down, Grain Fed Wagyu Beef Marbling 5</p>
<p>TOMAHAWK “COWBOY STEAK” FLAMBEE – 1.2 kg 3,990 Tomahawk Black Angus 270 Days Ranger Valley, Poivrade Sauce, Roasted Potatoes</p>		<p>DRY AGED PRIME RIB – 1.2 kg 4,500 Ranger Valley WX – Marbling 5</p>
		<p>MIX GRILL PLATTER 3,900 Black Angus Tenderloin, Lamb Chop, Pork Sausage, Smoked Bacon Strip, Bone Marrow</p>
STEAK ENHANCEMENT		<p>Foie Gras Seared (1pc) 300 Hokkaido Scallop (1pc) 250 Black Truffle (1gr) 300 Half Lobster Tail (1 pc) 1,190</p>

MEAT

<p>FREE RANGE CHICKEN ROULADE “ROSSINI” 990 Foie Gras Seared, Red Wine Jus, Potato Croquette</p>		<p>DUCK BREAST “APICIUS” 990 Legendary Spices, Baby Carrots</p>
<p>PRESA IBERICO “JOSELITO” 1,390 Chimichurri, Green Peas, Burn Onion</p>		<p>LAMB RACK “ROARING FORTIES” 1,750 Smoked Eggplant, Fregola, Lamb Jus</p>

SEAFOOD

<p>DOVER SOLE MEUNIÈRE 1,850 Roasted Potatoes, Caper Sauce</p>		<p>BOSTON LOBSTER 1,900 Grilled with Garlic Butter Herbs</p>
<p>SNOW FISH 1,250 Parsley Cream, Cauliflower, Salsa</p>		<p>JUMBO TIGER PRAWNS 890 Crispy Head, Confit Fennel, Bisque Foam</p>

SIDES

POTATO

Hand Cut Fries 220	Bake Potato, Sour Cream, Bacon 200
Mash Potato 200	Truffled Mash 390
Hash Brown, Sour Cream, Chives 200	

VEGETABLES

Creamy or Sauteed Baby Spinach 200	Sauteed Seasonal Mushrooms 190	Crispy Onion Rings 180
Steamed Broccolini, Sesame Dressing 250	Steamed Green Asparagus, Hollandaise Sauce 200	Grilled Corn, Garlic Butter 200
Green Salad Leaf, Lemon Dressing 180	Iceberg Wedge, Blue Cheese, Smoked Bacon, Tomato 200	Cauliflower Gratin 200

OTHER

Lobster Mac & Cheese **200**

SAUCES

PEPPERCORN BÉARNAISE MOREL RED WINE SAUCE	CHIMICHURRI BLUE CHEESE FRESH HORSERADISH
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