



SNACK

Indian Samosa V	270
Potatoes and peas, tamarind chutney	
Truffled Fries V	280
Shoestring fries, truffle paste, parmesan cheese	
Saikrok E-San P	320
North-eastern style pork sausage	
Chicken Wings	370
Crispy fried wings with sweet chili mayo & Thai herbs	
Lamb Kofta Wrap	380
Turkish spiced minced lamb, ice berg lettuce, tomato, tahini and sumac	
Assorted Satay SP	490
Grilled chicken, beef, pork and prawn, peanut sauce, coconut cream	
Rock Lobster Roll S	560
Rock lobster, brioche bread, lettuce, Rosada sauce	
Giew Goong Thod	280
Crispy shrimp ravioli with sweet & sour sauce	

Nachos	350
Guacamole, cheese and sour cream	
BBQ Pork Belly	390
Grilled smoked pork belly skewer and BBQ sauce	
Australian Wagyu Beef Cheese Burger	920
Chicken Cheese Burger	780
Beyond Meat Burger V	750
Truffle Duxelles & Fries	

SALAD	
Shintaro Sashimi Salad	780
Fresh Sashimi Salad with Wasabi Soy Dressing	
Shojin Salad	380
Fresh Tofu Salad, Avocado, Sesame Soy Dressing	
SOUP	
Miso Soup	190
Bean Paste Soup, Tofu, Wakame Seaweed	

SUSHI AND SASHIMI	
Sashimi served 4 pieces per order Nigiri Sushi served 1 piece per order	
Shake	670
Maguro Akami	620
Uni Sushi	1,750
Oh Toro	2,400
Hamachi	720
Salmon	190
Tuna Back Cut	190
Sea Urchin	540
Tuna Fatty Belly	440
Yellowtail	210

SHINTARO

SHINTARO ROLLS	
Spicy Tuna Tempura Rolls	520
Asparagus	
Red Dragon Rolls	980
Spicy Tuna, Shrimp, Eel, Avocado, Tempura Crouton Rolls	
Shake Avocado	560
Salmon and Avocado Rolls	

ENTRÉE	
Tempura Moriawase	450
Deep-Fried Battered Shrimps, Fish, Vegetables	
Ebi Tempura	560
Deep-Fried Battered Shrimps	
Hotate Kayaku Gohan	650
Shredded Grilled Scallop with Black Truffle Rice, Mitsuba	
Unagi Don	850
Sweet Sauce, Steamed Rice, Clear Soup	

SPICE MARKET

SALAD & STARTER

Poh Pia Thord S	420
Deep-fried Spring Rolls with Crab Meat	
Som Tam Moo Krob P Rue Gai Yang	470
Spicy Green Papaya Salad,	
Grilled Chicken or P Crispy Pork	
SOUP	
Tom Kha Gai	290
Spicy Chicken Soup, Coconut Milk	
Tom Yum Goong S	380
Spicy Prawn Soup, Lemongrass	

MAIN COURSE

Pla Kapong Neung S Manow	520
Steamed Seabass Fillet, Chilli, Lime	
Phad Pak Ruam Mitr V Grab Toahoo	290
Stirfried Garden Vegetables, Bean Curd	
Goong Phad Med Mamuong	550
Stir-fried Chicken, Cashew Nuts, Dried Chili	

Phad Kra Prao Gai Rue Moo P	450
Stir-fried Chicken or Pork, Chilli, Basil Leaves	
Poo Nim Pad Prik Tai On S	560
Crispy Soft Shell Crab, Pepper Corn Sauce, Chili Noodle & Rice	
Kaow Phad Goong Rue Poo S	470
Fried Rice, Prawns or Crab Meat	

Phad Thai Goong S	470
Fried Rice Noodles with River Prawn wrapped in Egg Net	
Kaow Phad Nua Kem Fried Rice	410
Dried Beef, Sweet basil, Fried Egg	

Prices are in Thai Baht plus 10% service charge and 7% applicable government tax.
Please inquire with senior management if you have any dietary restrictions, allergies or special considerations.

V Vegetarian Dishes | P Pork | Contains nut | S Seafood | GF Gluten Free | Chef Recommend



MADISON

OYSTER AND CAVIAR

Caviar House		2,300
Royal Oscietra 15 g, Traditional Condiments, for Two		
Oysters David herve	3 pc	6 pc
Fine de Claire	310	570
Royale	590	990
Baby Bodeuse	520	850
David Herve Mix		950

SOUP AND APPETIZER

Lobster Soup	470
Lemon Crème Fraiche	
Onion Soup Gratin	370
Gruyere Cheese Crouton & Thyme	
Madison Caesar Salad	390
Romaine Lettuce, Black Forest Ham, Parmesan, Croutons	
Avocado & Rocket Salad	450
Lemon-Infused Olive Oil, Parmesan	
Tuna Tartar & Avocado S	590
Radish, Wasabi root, Apple, Citrus	
Roasted Rougie Foie gras	1,050
Onion Compote, Truffle Jus, Brioche	

MAIN COURSE

From the grill

Australian Jack's Creek	
Grain-Fed Black Angus Beef Marbling Score 2	
Tenderloin 200g	1,700
Wagyu Beef Darling Downs 300 days (Marble Score 5)	
Rib Eye 300g	2,300
Tenderloin 200g	2,300
Stockyard Kiwami	4,500
Striploin (Marbling Score 9+) 300g	

From the oven

New Zealand Lamb Chops	1,750
Smoked Eggplant, Fregola, Lamb Jus	
Canadian Lobster	1,900
Garlic Herb Butter	
Seared Tasmanian Salmon	950
Green Asparagus, Hollandaise Foam	

Vegetable

Vegetable	150
Creamy Spinach	
Butter Sweet Corn and Thyme	
Onion Rings	
Mixed Sautéed Mushrooms	
Grilled Asparagus with Extra Virgin Olive Oil	

Sauces

Sauces	150
Pepper Sauce, Mushroom Sauce, Béarnaise Sauce and Chimichurri	

SIDE DISHES

Starch

Starch	150
Butter Mashed Potatoes	
Truffle & Parmesan French Fries with Smoked Mayonnaise	
Baked Potato & Condiments	

BISCOTTI

ANTIPASTI

Burrata V	680
Baked Tomatoes, Grilled Ciabatta Bread, Basil Dressing	
Selection of Traditional Italian Cold Cuts (for 2 persons)	1,550
Fritto Misto, Calamari S	790
Prawns, Fish Fillet, Zucchini, Carrots, Aioli Sauce	
Organic Salad V GF	450
Ten-Year-Old Balsamic Vinegar	

PASTA

Home-Made Lasagna	650
Traditional Bolognese Style	
Rock Lobster Spaghetti S	750
Shellfish bisque, Parsley	
Penne	680
Lamb Ragout, Green Beans, Red Wine Gel	
Fettuccine Morel and Wild Mushrooms V	690
Asparagus, shaved Truffle	

PIZZA

Margherita V	470
Tomato Coulis, Buffalo Mozzarella, Basil	
Burrata and Parma Ham P	890
Rocket Leaves, Shaved Parmesan	
Gamberi e Rucola S	630
Prawns, Rocket Leaves, Shaved Pecorino Cheese	

PESCI E CARNI

Seared Chilean Sea Bass S GF	1,390
Sautéed Mushrooms, Garden Peas	
Duck Breast Sous Vide GF	990
Pumpkin Puree, Caramelized Shallots, Broccoli, Berries Red Wine Sauce	

ZUPPE

Porcini & Wild Mushroom Soup V	510
Aromatic Herbs	

BISCOTTI'S SIGNATURE FOCACCIA

Classic Focaccia Mascarpone, Truffle Oil V	650
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