

BODEGA & GRILL

BODEGA MIXED GRILLED SIGNATURE PLATTERS

Seafood Lovers

Grilled Boston Lobster, Garlic - Cilantro Marinated King Prawns and Fish of the Day, Scallop.

THB 3,395 for two person.

THB 6,795 for four person.

Sommelier Choice:

*Italian Pinot Grigio from Veneto Region,
Australian Oaked Chardonnay or French Chablis
Californian Whites, Argentinean Torrontes
Organic and Rose Wines*

Gourmet BBQ Delight

Grilled Australian Tenderloin, Italian Sausage, Tasmanian Double Lamb Chops and Organic Pork Loin.

THB 3,095 for two person.

THB 6,095 for four person.

Sommelier Choice:

*D.O. Premium Syrah from Chile or Bordeaux.
Grenache, Rhone Valley
Barbera D'Alba and Barolo Piemonte
Full Body Shiraz or Coonawarra Cabernet Sauvignon*

Bodega Surf N Turf

Grilled Boston Lobster, Garlic Marinated King Prawns, Fish of the day, Australian tenderloin, Tasmanian Lamb, Organic Pork Loin.

THB 3,795 for two person.

THB 7,495 for four person.

Sommelier Choice:

*Medium Body Wine
Tuscany Sangiovese, Tempranillo from Rioja, Napa Valley Merlot
Or Pinot Noir from New Zealand*

**All above Sets are accompanied by: Roasted Potatoes, Mixed Grilled Vegetables and Baked Cherry Tomatoes*

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
Please ask a member of staff if you have any specific allergies.

All Prices are in Thai Bath and Subject to 10% Service Charge and 7% Government tax.

FROM THE GRILL OUR BUTCHER SPECIALTIES



BLUE VERY RED, COLD CENTR	/	RARE RED, COOL CENTR
MEDIUM RARE RED, WARM CENTR	/	MEDIUM PINK, HOT CENTR
MEDIUM WELL DULL. PINK CENTR	/	WELL DONE DULL GREY

BODEGA & GRILL SIGNATURE

Australian "Jack Creek" Tomahawk Marble 7	6,800
1 kg. With Bone (Serves 2 - 3 persons)	
U.S. Chateaubriand Grade A	5,500
1,186 gm. (Serves 2 - 4 persons)	

Australian Certified Grass Fed Black Angus

Black Angus Tenderloin 200gm	1,450
Black Angus Rib Eye 282gm	1,695
Black Angus Striploin 282gm	1,395

US Chilled 250 Day Grain Feed Prime Beef

Filet Mignon 200gm	1,900
Rib Eye 339gm	2,095

Japanese "Miyazaki" 18 months Grain Feed Black Wagyu

Black Wagyu Striploin 282gm	2,595
Black Wagyu Rib Eye 282gm	2,295

THE SAUCES

Béarnaise,
Hollandaise,
Armagnac & Green
Peppercorn,
Red Wine Bordelaise,
Wasabi Butter,
Café Paris.

185

ON THE SIDE

Creamy Spinach,
Rosemary Potatoes,
Baked Potatoes,
French Fries,
Sautéed Mushroom,
Truffle Mac Cheese.
Sweetcorn

185

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TO START

Australian Beef Carpaccio 570
Cipriani style Arugula Parmesan

Cured Atlantic Salmon in Volcanic Salt Campari 520
Finished with Shaved Fennel and Orange

Caesar 410
Heart of Tossed in Light Dressing, Crispy Bacon Bites,
Garlic Croutons, Poached Egg

Scallop 520
Mountain Honey, Roasted Pumpkin Puree, Pancetta Crisp

Prawn Escargot 590
Saluted Prawn and Snails, Mixed Mushroom, Garlic and Herbs,
Mascarpone

Pan-fried Foie Gras 650
Mango Tamarind Sauce


Fresh Figs and Goat's Cheese 560
Baby Salad, Honey Mustard Dressing

Crab and Avocado Cocktail 580
Romaine Lettuce, Chipotle Sauce

SOUP

Wild Mushroom Cappuccino  370
Parmesan Chips

Lobster Bisque 410
Finished with Tortellini, Brandy and Cream

Minestrone  360
Mixed Diced Vegetable, Aromatic Basil, Tomato Broth

PASTAS

Risotto 510
Smoked Sweetcorn, Taleggio Cheese

Pappeddalla 490
Slowed Braised Lamb Shank, Aromatic Herb Sauce

Gnocchi 650
Olive Oil Poached Main Lobster, Basil, Cherry Tomato

Ravioli 560
Crab and Prawn, Chili Shellfish Sauce

FROM THE LAND

Tasmanian Lamb Loin 1,300
Goats Cheese, Sundried Tomato, Polenta, Redcurrant,
Mint Glaze

Pork Loin Saltimbocca 950
Medallion of Pork Wrapped in Parma Ham and Finished with Marsala

Organic Quail Breast 1,400
Wild Mushroom and Truffle Risotto

Steak au Povire 1,300
Pan-fried Beef Tenderloin, Black Green Peppercorns,
Finished with Brandy

FROM THE SEA

Salmon 980
Lime Saffron Sauce, Crushed Potato

Lobster Thermidor 1,200
In half shell Chunks of Maine Lobster, Mustard Parmesan Mushroom

Tiger prawns 1,150
Grilled Finished Garlic Shellfish, Cognac Butter,
Spinach, Steamed Rice

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