



CHAR'D

Grill

FLAME TO TABLE

CHAR'D Grill, a first of its kind 'dine-on-water' steakhouse and seafood grill with flame-to-table gastronomy. Centered around the smoky charred flavours of prime steak cuts and fresh Andaman seafood cooked over charcoal on a Kopa Grill, gourmet pizzas from the wood-fired oven, and succulent roasts from the rotisserie grill. Hand-selected artisanal cheese and charcuterie paired with quality wines, local craft beers, and smokey sensorial mixology are perfect to share over a romantic meal or sociable gathering.



Asia's
Best New Hotel
Restaurant

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DELICATESSEN



APPETIZERS

CHARCUTERIE & CHEESE BOARD



THB
1,190
For 2

- 🍷 Prosciutto Di Parma
- 🍷 Salami Milano
- 🍷 Beef Bresaola
- 🍷 Manchego Vega Mancha
- 🍷 Camembert Fin Normand
- 🍷 Gorgonzola Defendi
- 🍷 18 Month Parmigiano Reggiano

10Km Smoked Burrata 🍷🌿🍷🍷 499

Locally crafted by italian cheese maker, seasonal heirloom cherry tomatoes, pine pesto & balsamic modena, parmesan crisps, micro greens

Salmon Tartare 🍷🌿🐟🍷 599

Atlantic salmon, avocado hash, ginger kafir lime marinade

Chard Goat Cheese 🍷🍷🍷 499

Mesclun, caramelized goat cheese charred green apple, heirloom beetroot, candied pecan nuts

Andaman Sea Blue Crab Cake 🍷🌿🐟🍷🍷 559

Radish, basil aioli, sriracha mayo

Crispy Phuket Prawns 🍷🌿🍷🐟🍷 499

Deep fried local prawns, mango salsa, shichimi spicy sauce, grilled lemon, micro greens

Crunchy Asparagus 🍷🌿🍷 450

Asparagus, shiso leaf, lemon rind

Roasted Cauliflower Parmesan Soup 🍷🌿🍷🍷 399

Charred cauliflower, pumpkin seed, rosemary crouton, parsley oil

Sicilian Seafood Velouté 🍷🍷🐟🍷 599

River prawn, green mussel, squid, halibut, heirloom tomato

🍷 Signature 🍷 Dairy 🌿 Gluten 🐟 Seafood 🍷 Egg 🍷 Nuts 🍷 Spicy 🍷 Alcohol 🌿 Vegetarian 🌿 Vegan

*Terms and conditions apply *Prices in Thai Baht and subject to 10% service charge and 7% government taxes

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KOPA CHARCOAL GRILL

Ribeye (350gm)

Australian Black Angus beef, 270 days grain fed, marbling score 4/5 **2,199**

Tenderloin (250gm) 1,699

Australian Black Angus beef, 270 days grain fed, marbling score 4/5

Striploin (300gm) 2,099

Australian Black Angus beef, 270 days grain fed, marbling score 4/5

T Bone Steak (400gm) 1,599

Grain fed 120 days Australian

Australian Grain Fed Angus Tomahawk (1.4kg)

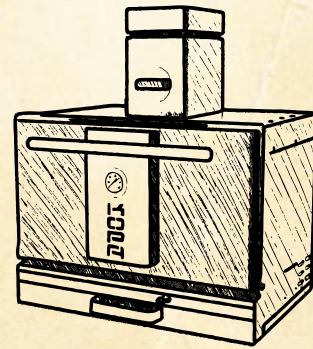
(enough to serve 2-3 people) **4,999**

The most exquisite tomahawk in town

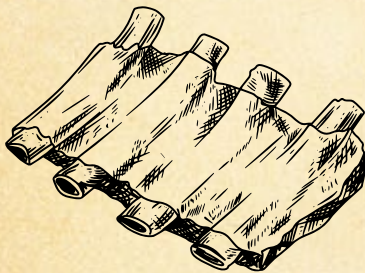
Ebony Black Angus marbling score 4/5

(40 mins preparation - size subject to availability)

Milk Fed Lamb Rack (400gm) 1,699



ALL OUR STEAKS ARE COOKED OVER CHARCOAL IN A KOPA GRILL TO BRING THE BEST OF CHAR'D FLAVORS



From the Land

Sticky BBQ & Honey Baby Back Pork Ribs 950

Sauerkraut, grilled corn ribs, spicy cucumber salad

Ultimate Rotisserie Chicken (half) 599

Pommery mustard, penang emulsion, charred lime, roasted potato

From the Sea

Grilled Norwegian Salmon Steak (200 g) 799

Grilled Phuket Seven Color Lobsters (700gm) 2,700

Chargrilled Tiger Prawn on Shell (4 pcs) 1,250

Whole Chard Grilled Phuket Sea Bream (500 g) 899

Halibut Aquapaza (200g) 1,200

Heirloom cherry tomatoes, white wine, taggiasca olives, basil, capers, black anchovies



From The Farm

Millet & Quinoa Vegetable Croquette 499

Spicy tomato coulis, sauteed leafy greens, quinoa risotto, pedron pepper crispy leeks

Chard Tortellini 899

Mushroom and truffle tortellini, mushroom ragout, sundried tomato, spinach, parmesan

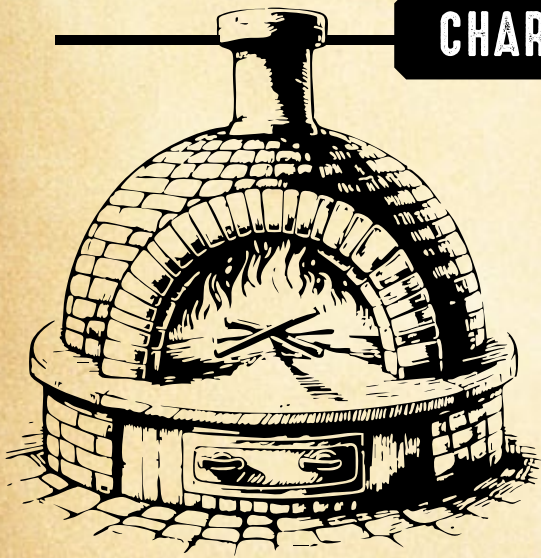
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CHAR'D FIRED PIZZA OVEN

Tartufata 🍷🥛🌿 790

Mozzarella, mascarpone cream, porcini truffle cream & truffle oil

Prosciutto Crudo 🍷🌿 699

San Marzano tomato, mozzarella, 24 months parma ham, rocket leaves & parmesan

Pizza Margherita 🍷🌿 520

Italian tomatoes, mozzarella & basil

Vegetariana 🍷🌿 550

San Marzano tomato sauce, mozzarella, charred vegetables, confit garlic, fresh basil

Salmon Con Ricotta 🍷🥛🐟🍷 650

Mozzarella, ricotta cream, Atlantic smoked salmon, capers, rocket

SIDES

Three Cheese Baked Mac & Cheese, Rosemary Crumb

🍷🌿🍷 250

Truffle Steak Fries 🌿 249

Green Garden Salad 🌿 199

Mixed leaves, radish, cucumber, soft herbs, house yoghurt lemon dressing

Grilled Asparagus 🌿 199

Chargrilled, tossed in olive oil

Creamy Mash Potato 🍷🌿 199

Herb extra virgin olive oil

Steamed Edamame & Sea Salt 🌿 199

CHOICE OF SAUCES | ADD ON 80

Classic

Green chimichurri sauce 🌿
 Porcini mushroom sauce 🍷🌿
 Red wine jus 🍷🌿🍷
 Garlic and herb butter 🍷
 Lemon butter sauce 🍷

Signature

CHAR'D steak sauce 🍷🌿🍷
 Soya caramel sauce 🍷🌿🍷

A TOUCH OF TABLESIDE

Charred Table Side Caesar 🍷🌿🍷 699

Caesar salad finished table side on trolley & seasoned to your taste

Fire Skirt Steak 🍷🍷🍷 1,499

Beef tagliata, 21 days infused dark rum jus, rocket, parmesan flakes, charred bread

Flambe Crêpes Suzette 🍷🍷🍷 699

Cointreau flambe, orange, butter & sugar

DESSERT

Baked Alaska Flambe 🍷🍷🍷 380

3 layers of ice-cream in sponge layers, meringue & flambe at the table

Thai Coconut Crème Brûlée 🍷🍷🍷 349

Home-made bake custard with fresh Thai coconut finished tableside

Mango Tiramisu 🍷🍷🍷 349

Fresh mango, salted caramel, mille feuille tuile

Black Forest Entremet 🍷🍷🍷 380

Chocolate mousse, dark cherry jelly, vanilla kirch bavarian parfait, chocolate crust

Authentic Italian Gelato / Sorbetto (3 scoops) 🌿🌿 250

Ask our server for the flavors

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