



BREADS

PARKER HOUSE ROLL
Enriched milk bread Chiang
Mai honeycomb butter
& Fleur de Sel
฿195

GRILLED FOCACCIA (V)
Olive oil & Balsamic
฿180

SNACKS

CRUDITES (V)
Market vegetables
& fines herb dip
฿85

MARINATED OLIVES (V)
Bay leaf, lemon & chili infused
olives
฿150

**STRACCIATELLA
CHEESE & TRUFFLE
HONEY**
preserved truffle, rocket
leaves, grilled Focaccia
฿380

NDUJA
Spicy spreadable pork
sausage, Extra Virgin Olive
Oil, sourdough
฿200

INDULGE


CAVIAR
30g Osetra caviar
served with crackers
sour cream & scallions
฿3,700


FOIE GRAS
Cognac cured Foie
Gras terrine
toasted brioche
fruit compote
฿1,200

CHEF DAVE'S CULINARY PHILOSOPHY

The three most important values to me as
a chef are:

Ingredients: I truly believe that
exceptional dishes are not the sole result
of the chef's talent, but also of the
dedication of the farmers, purveyors, and
suppliers who provide the ingredients.

Culture: Cooking is a form of art and it
is up to each and every chef to pass
forward the knowledge they hold in
order to keep the art alive for future
generations.

Nostalgia: The smells and tastes of food
evoke many memories. Whenever I smell a
roasted chicken, I am always brought
back to Sunday lunch as a child, eating
as a family after my mum had roasted the
most amazing tasting chicken. The
biggest compliment someone could give
me is to be told I have brought them
back to a happy memory through my
food.

*"We go through our careers and things
happen to us, each and every experience
has shaped me into what I am today."*

Dave Hands

SALADS

FRENCH ENDIVE & APPLE
Granny Smith apple, Danish blue cheese, toasted
walnuts, watercress & walnut vinaigrette
฿395

GREEN GODDESS & ROMAINE
Romaine lettuce, Parmesan cheese, red radish
tarragon, pickled banana peppers, everything crunch
& Green Goddess dressing
฿325

PANZANELLA SALAD (V)
Heirloom tomatoes, red onions, Kalamata olives, capers
English cucumber, Oregano, torn croutons & Olive oil
vinaigrette
฿350

SOM TAM (V)
green papaya, carrot, Thai chilli, dried shrimp, peanuts,
long beans, garlic, lime
฿285

SMALL PLATES



**FINE DE CLAIRE
OYSTERS**
lemon, house fermented hot
sauce, black pepper infused
red wine vinegar
฿90 per oyster

STEAMED BLUE CRAB
Thai spicy seafood sauce
roasted garlic & lemon
butter
฿295 per crab

SHRIMP & GRITS
sauteed shrimp, Southern
style corn grits, shrimp
bisque scallions
฿325

SCALLOP & FISH PIE
poached scallops & fish
hen egg, spinach & white
wine sauce whipped potato
฿495



**CHICKEN LIVER
& PORK PATÉ**
Pistachio, apricot, red
radish, pickles, Dijon
mustard grilled sourdough
฿295

STEAK TARTARE
Ebony Angus beef, egg
yolk, horseradish, capers
parsley, red onion, garlic
grilled sourdough
฿550

LARB DUCK
lime, Thai chilli, ginger,
Mint Cilantro
฿295

FRENCH ONION SOUP
caramelized sweet onions,
crouton, Gruyere cheese
฿325

SUBJECT TO 7% GOVERNMENT TAX



PASTA

ROASTED PUMPKIN RAVIOLO

pumpkin seeds, Parmesan, roasted garlic butter, arugula
฿385

ROASTED SPÄTZLE, MUSHROOM & CHEESE GRATIN

wilted spinach, whole grain mustard, Gruyere cheese
฿385

PAD KHEE MAO

shrimp, calamari, mussel, tagliatelle, Thai chili, peppercorn, garlic
฿495

PAN SEARED SCALLOPS & CORN RISOTTO

Carnaroli rice, yellow corn, preserved truffle mousse, young basil
฿725

LARGE PLATES

CHAR GRILLED SPATCOCK CHICKEN

brined & grilled 1/2 young chicken
wok fried greens, "Khao Soi" emulsion charred lime Cilantro
฿550

THAI GREEN CURRY (V)

braised chicken, supper club green curry paste coconut milk, baby eggplant Thai basil
฿525

CHAR GRILLED LAMB CHOPS

charred eggplant, cauliflower, roasted peppers, parsley Chermoula dressing
฿950

SUPPER CLUB BURGER (V)

Ebony Angus, heirloom tomato, pickle caramelized onions Gruyere cheese, French fries
฿575

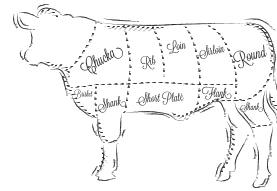
MARKET FISH

Thai style, Crispy kaffir lime, garlic green onions & Thai seafood sauce
฿675
*contains fish bones

"PEAS & CARROTS" (V)

coconut braised carrots, crispy Panisse, sweet pea emulsion, "Dukkah"
฿420

STEAKS



WE SELECT OUR BEEF FROM TOP QUALITY AUSTRALIAN EBONY ANGUS.

IT IS CHAR-GRILLED OVER COALS & SERVED WITH A CHOICE OF ONE SAUCE

TENDERLOIN

180g marble score 4/5
฿900

STRIPLOIN

280g marble score 4/5
฿3,300

RIBEYE

320g marble score 4/5
฿1,700

TOMAHAWK

1.5kg marble score 2/3
฿3,700

SAUCES

ROASTED GARLIC & HERB BUTTER
SUPER CLUB HOT SAUCE
PRESERVED HORSERADISH

BERNAISE
THAI GREEN PEPPERCORN
RED WINE JUS

INDULGE



SENDAI JAPANESE A5 WAGYU STRIPLOIN

฿1,595 per 100grams



WHOLE ROASTED DOVER SOLE

capers, parsley, lemon & brown butter
฿1,995

*requires 45 mins to cook *contains fish bones

VEGETABLES

SUPPER CLUB POTATOES

whipped potatoes
black pepper
฿185

ROASTED CAULIFLOWER (V)

almond, caper, parsley
lemon
฿185

TATER TOTS (V)

beef tallow fried
preserved
horseradish
฿185

BRAISED YOUNG CARROTS (V)

coconut, coriander
"Dukkah"
฿185

WOK FRIED (V) SPINACH

garlic, black pepper
฿150

HOUSE SALAD

฿150

FRENCH FRIES (V)

฿150

TRUFFLE & PARMESAN FRIES
฿250

STEAMED JASMINE RICE

฿150



We wish you a very happy holiday season, from all of us at The Siam Supper Club