



Serving quality cuisine since 1966 has earned Fireplace Grill and Bar a reputation amongst generations of Bangkok's epicures.

Inspired by European heritage cuisine, much-loved classics remain a standout feature of today's menu, whilst being enriched by a collection of freshly developed dishes.

Our menu features premium grades of steak from Australia and Japan, lobster from Nova Scotia and Dover sole from Brittany.

High-quality wines from small family-owned vineyards and from well-known estates are featured on the wine list. Our skillfully crafted cocktails represent both classic favourites as well as specially created signature cocktails available only at Fireplace Grill and Bar.

Feel the drama and craftsmanship behind each dish through witnessing our chefs at work in our show kitchen. All of our passion for quality and good food has led to Fireplace Grill and Bar being regularly presented with numerous awards and accolades.

Fireplace Grill and Bar is the familiar and sure-fire venue for excellent meals with friends, business associates and family.



APPETISERS

OUR CAESAR (p) Hearts of Cobb lettuce, lardons, aged Parmesan, herb butter croutons		490
BIBB & WALNUT SALAD (v) Spiced walnuts, gorgonzola cheese, fine herbs, walnut sherry dressing		490
DAVID HERVÉ OYSTER SELECTION (6 pieces) Cocktail sauce, lemon, mignonette, Thai chili hot sauce		1,200
ALASKAN KING CRAB LETTUCE CUPS Avocado, pomelo & grapefruit, toasted almonds, soy ginger dressing		750
ANGUS BEEF TARTARE (a) Hand-cut the classic way, served with 1000 layered potatoes	<i>Queensland, Australia</i>	750
JUMBO SHRIMP COCKTAIL (a) Gin-spiked cocktail sauce, lemon		750
ESCARGOTS à la BOURGUIGNONNE Herb garlic butter	<i>Burgundy, France</i>	950
CLASSIC CRAB CAKE Celeriac & mango remoulade		800

SOUPS

MUSHROOM SOUP (v) Mushroom Duxelles, white truffle essence		450
FRENCH ONION SOUP (a) Caramelized onions, thyme, cognac, Topped with bread and Gruyère cheese		450
NOVA SCOTIA LOBSTER BISQUE (a) Bourbon, butter-poached lobster		450



SIGNATURE DISH

(a)

CONTAINS ALCOHOL

(p)

CONTAINS PORK

(v)

VEGETARIAN

MAIN COURSES

 FRESH LINE-CAUGHT DOVER SOLE Sautéed broccolini, garlic oil, chili	<i>France</i>	2,100
ROASTED FILLET OF OCEAN TROUT (a) Bell peppers stewed in white wine & fresh thyme	<i>France</i>	1,500
CHARCOAL BABY CHICKEN (a) Grilled Shishito, confit shallots, roast chicken jus, avocado Verde sauce		950
SLOW ROAST ORGANIC PUMPKIN (v) Vanilla & pumpkin emulsion, smoked pumpkin seeds, fresh winter black truffle		950
WAMNCO LAMB RACK 280 grams (a) Charred onion & peas, red wine jus	<i>Australia</i>	2,400
BUTTER ROASTED NOVA SCOTIA LOBSTER 750 grams Garlic & shallot, fresh herbs, Serrano pepper butter	<i>Canada</i>	2,500


SIGNATURE DISH

(a)
CONTAINS ALCOHOL

(p)
CONTAINS PORK

(v)
VEGETARIAN

ALL PRICES ARE IN THAI BAHT AND SUBJECT TO 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

FROM THE GRILL

STANBROKE FARMS M6 SANCHOKU WAGYU STRIPLOIN CHEESE CURED 300 grams	<i>Australia</i>	3,200
DIAMANTINA WAGYU SKIRT STEAK 280 grams	<i>Australia</i>	2,100
A5 WAGYU STRIPLOIN MIYAZAKI 100 grams / 200 grams	<i>Japan</i>	2,800/4,300
RANGER VALLEY TENDERLOIN 280 grams	<i>Australia</i>	2,600
NEBRASKA PRIME BEEF STRIPLOIN 340 grams	<i>USA</i>	3,200
WESTHOLME M5 WAGYU RIB-EYE 340 grams	<i>Australia</i>	2,800
STOCKYARD BEEF M5 PRIME RIB 340 grams Yorkshire pudding	<i>Australia</i>	3,300

FOR SHARING

PORTERHOUSE CHAROLAIS BEEF 1,000 grams		4,500
SMOKED DOUBLE-BONE PORK CHOP 900 grams (p)	<i>Heritage Thai Pork</i>	2,200

Sharing plates are served with bone marrow and roasted vine-tomatoes.
Please choose one of our signature sauces.

SAUCES

Béarnaise (a) Chimichurri Red Wine Jus (a) Porcini & Red Wine Veal Jus (a) Nam Jim Jaew

SIDES

Any sides	250
Mushrooms in cognac cream (a)	
Broccolini, garlic oil, chili, lime	
Charred Heirloom baby carrots, hazelnuts & Ricotta	
Black truffle creamy spinach	
Lemon-grilled asparagus, crispy garlic	
Mash Potatoes	
Classic Potato Gratin	
Maple-glazed baked sweet potato	


SIGNATURE DISH

(a)
CONTAINS ALCOHOL

(p)
CONTAINS PORK

(v)
VEGETARIAN

CHEESE

SELECTION FROM LES FRÈRES MARCHAND 750
Selection of nuts, organic honey, house-made crackers

DESSERTS

CRÊPES SUZETTE (a) 450
Vanilla ice cream, orange segments, Cointreau, prepared tableside

MARJOLAINE CAKE 350
17 layers of pistachio, chocolate, hazelnut

NEW YORK CHEESECAKE 350
The classic, strawberries

BAKED ALASKA FOR TWO (a) 550
Chocolate ice cream, black cherry ice cream, vanilla ice cream, sponge, meringue, Bourbon


SIGNATURE DISH

(a)
CONTAINS ALCOHOL

(p)
CONTAINS PORK

(v)
VEGETARIAN

