



*Creative modern
European grill dining*

*CHAR Restaurant is a modern European grill destination, showcasing
grilled meats, fresh seafood, and carefully selected seasonal produce.*

*Driven by creativity and culinary technique, our chefs reinterpret classic
European flavors with a contemporary touch, focusing on open flame
cooking, quality ingredients, and thoughtful presentation to deliver
a refined and memorable dining experience.*

CHARCUTERIE BOARD

Cold Cut Board

3 Types of Cold Cut, Pickles
590

Cheese Board

3 Types of Cheese, Tomato Marmalade, Dry Fruits
590

Cold Cut and Cheese Board

3 Types of Cold Cut, 3 Types of Cheese with Pickles, Condiments
990

STARTERS

Charcoal-Grilled Spanish Octopus

Muhammara, Bell Pepper Foam
890

Hokkaido Scallop Ceviche

Caviar, Yuzu, Homemade Ponzu
890

★ Cold Capellini Pasta

Caviar, Snow Crab, Homemade Ponzu,
Aromatic Thai Citrus, Truffle
790

Plant Colony

A Selection of 30 Imported, Local Vegetables,
Four Signature Vinaigrettes
590

Caesar Salad

Baby Lettuce, Crispy Bacon, Anchovy, Parmesan
390

SOUP

Onion Soup

Onion Caramelized, Chicken Jus Reduction,
Emmental Cheese, Gruyère Cheese Gratin
390

Zucchini Velouté Soup

Roasted Zucchini, Crispy Potato Gnocchi,
Shiitake Mushroom, Aromatic Truffle
450

RISOTTO

★ Squid Ink Risotto

Charcoal-Grilled Spanish Octopus,
Parmigiano Reggiano
890

Charcoal-Grilled Camaron Rojo Red Prawn Risotto

Prawn Aromatic Oil, Ikura, Parmigiano Reggiano
790

FROM THE GRILL

★ Beef Rossini

Australian Beef Tenderloin, Seared Foie Gras,
Sautéed Spinach, Aromatic Truffle, Mashed Potato, Beef Jus
1,950

Wagyu Beef Rib Eye

Potato Dauphinoise, Local Vegetable, Beef Jus, Béarnaise Espuma
1,690

Grilled Australian Lamb Loin

Cherry Reduction, Eggplant Milanese, Pumpkin Purée, Maitake Mushroom
1,690

Steak Frites

Wagyu Striploin, Café de Paris, French Fries
1,590

Grilled Ibérico Pork Loin

Rosemary Jus, Apple Gel, Confit Shallot, Mashed Potato, Glazed Baby Carrot
990

MAIN COURSES

★ Small-Boat Dover Sole - Served Whole Up To Two

Sautéed Spinach, Caper, Normandy Butter
2,590

From Head-to-Tail

Tiger Prawn, Lardo, Black Garlic Sauce, Mushroom Pickle,
Radish Pickle, Shrimp Oil, Yuzu Foam
990

Canard à l' orange

Confit Duck Leg, Grilled Butternut Squash, Turnip
890

Grilled Salmon

Cauliflower, Leek Fondue, Lemon Beurre Blanc,
Dill Oil, Basil Juice, Carrot Pickle, Beetroot Pickle
790

SIDE DISHES

French Fries

220

Ratatouille

Mixed Vegetables, Tomato Concassé
220

Sautéed Spinach

190

Mashed Potatoes

220

VEGETARIAN

Eggplant Milanaise, Parmesan Cream

Tomato Marmalade, Rocket
450

Grilled Cauliflower with Chimichurri

Almond Purée, Crispy Shallot
450



DESSERT

Chocolate Molten Cake

Vanilla Ice Cream, Salted Caramel

390

Classic Profiteroles

Hot Chocolate Sauce, Chantilly, Vanilla Ice Cream, Pecan Praliné

350

Coconut & Mango Pavlova

Passion Fruit Coulis, Vanilla Chantilly

310

Please let us know if you have any food allergies, dietary restrictions, or special dietary requirements.

All prices are in Thai baht and are subject to a 10% service charge and 7% VAT.