



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

Foie Gras Salad

Mixed greens, balsamic reduction, raspberry compote

690

Burratina Salad

Pesto emulsion, pistachio crust, shallot dressing

590

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

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.

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★ Signature dish, recommended by our chef.



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

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