



BUTCHER'S GARDEN

BUTCHER, CHARCOAL GRILL, WINE SHOP



MAIN OF THE GRILLED

KUROBUTA PORK CHOP 350 g.	THB 650.-
NORWEGIAN SALMON 250 g.	THB 790.-
GRILLED PHUKET TIGER PRAWNS 3 pcs.	THB 1,150.-
AUSTRALIAN GRASS-FED LAMB RACK FRENCHED, CAP OFF.	THB 1,400.-

TAJIMA WAGYU BEEF

Tajima Wagyu is famous for its outstanding genetic excellence of meat and has the most refined marbling, which allows it to melt into the meat, thereby producing beef of finest flavor.
All of the Wagyu beef from Tajima, Kobe.

A5 TAJIMA WAGYU TENDERLOIN 250 g.	THB 2,750.-
A5 TAJIMA WAGYU RIBEYE 250 g.	THB 2,950.-
A5 TAJIMA WAGYU STRIPLOIN 250 g.	THB 2,650.-

A5 WAGYU: THE PINNACLE OF BEEF QUALITY

A5 represents the highest Wagyu grading score of Japanese Wagyu beef. Graded on a scale from A1 to A5, the A5 grade is reserved for beef with the most impressive prime beef marbling score, texture, and overall quality.

A = alcohol | V = vegetarian | VE = vegan | GF = gluten free | B = beef | D = dairy | F = fish | N = nut | P = pork | S = spicy
SE = seafood | SS = sesame seeds

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients.
Please note: before placing your order, kindly inform a member of the team if anyone in your party has a food allergy.

BLACK ANGUS BEEF

Signature Black is sourced from the finest Angus genetics. The Angus breed is renowned for its excellent eating quality, consistent marbling and delicious flavour. Our Angus graze on natural pastures for the majority of their lives before moving to a customised feed ration that is designed to optimise eating quality and enable year round consistency.

BLACK ANGUS BEEF TOMAHAWK 500 g.....	THB 2,000.-
BLACK ANGUS BEEF TOMAHAWK 700 g.....	THB 2,700.-
BLACK ANGUS BEEF TOMAHAWK 1000 g.....	THB 3,800.-

AUSTRALIAN GRAIN FED BEEF

Grain-fed beef is derived from cattle that have been fed nutritionally balanced, high energy finished rations for a minimum specified number of days. This feeding regime results in a more consistent product and enhanced marbling that contributes to improved tenderness, juiciness and flavour.

150 DAYS GRAIN-FED AUSTRALIAN T-BONE 350g.....	THB 1,700.-
150 DAYS GRAIN-FED AUSTRALIAN TENDERLOIN 250g.....	THB 1,600.-
150 DAYS GRAIN-FED AUSTRALIAN RIBEYE 250g.....	THB 1,200.-
HOKUBEE AUSTRALIAN STRIPLOIN 250g.....	THB 1,200.-

YOUR CHOICE FOR 1 SIDE DISH

- Mashed potatoes | D |
- Truffle mashed potatoes | D |
- Gratin creamed spinach | D |
- Sautéed mushrooms | V |
- Mixed salad | V | SS |
- Butcher's fries | V |
- Onion rings | V | GF |
- Japanese garlic fried rice

YOUR CHOICE OF SAUCES

- Red wine sauce | A | D | GF |
- Peppercorn sauce | GF | D |
- Mushroom sauce | GF | D |
- Hollandaise truffle sauce | D |
- Chimichurri sauce | V |
- BBQ sauce | GF | D |
- Spicy jim jeaw sauce | S |
- Spicy seafood sauce | S |

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SPECIAL MAIN DISH

MIXED SEAFOOD. THB 1,700.- PLATTER

Grilled rock lobster, tiger prawn, squid,
scallop, and seabass served
with green salad

| SF | S |

WHOLE GRILLED. THB 690.- ANDAMAN SEABASS

Grilled sea bass and vegetables
served with spicy seafood sauce,
and garlic butter sauce

| D |

SURF & TURF. THB 1,800.-

Grilled Australian tenderloin beef and
jumbo tiger prawn served with mashed potatoes,
and grilled vegetables

| B | SE | D | A |

B.B.Q PORK RIBS. THB 590.-

Grilled pork ribs with honey BBQ sauce

| P |

ROASTED FREE-RANGE. THB 550.- CHICKEN BREAST

Roasted free-ranch chicken breast with
its galantine, green peas, and orange sauce

| D | A |

BRAISED LAMB SHANK. THB 930.-

Braised lamb shank with polenta,
mashed potatoes, mushrooms,
and baby carrots

| D | A |



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APPETIZER

WAGYU BEEF.....THB 590.-

KEBAB SKEWERS

Grilled topside wagyu beef skewers
served with naan bread, guacamole,
and salsa

| B |

FRITTO DI MARE.....THB 420.-

Deep-fried mixed seafood with
garlic mayonnaise, and lemon sauce

| GF | SE |

BRUSCHETTA PROSCIUTTO. . .THB 420.-

AND BLACK CAVIAR

Crispy French baguette topped with
black caviar, Prosciutto, and rocket salad

| P |

MOULES MARINIÈRE..... THB 420.-

Steamed blue mussels with
white wine and herbs

| SE | D | A |

CHARCUTERIE &.....THB 1,000.-

CHEESES PLATTER

Blue cheese, Emmental, Camembert, and
Cornichons, Milano Salami, Parma ham,
Pepperoni, Kalamata olives, dried fruits,
nuts, and grapes accompanied with bread
and crackers

| GF | N | D |

SALAD

BUTCHER'S..... THB 470.-

CAESAR SALAD

Romaine lettuce, smoked salmon,
crispy bacon, and Parmesan cheese

| SE | D | P |

GRILLED WAGYU.....THB 450.-

BEEF SALAD

Mixed salad with grilled Wagyu beef,
Tobiko topped with Japanese
sesame dressing

| B | SE | SS |

BUTCHER'S BURRATA..... THB 490.-

CAPRESE SALAD

Burrata cheese with tomato and
rocket salad topped with pesto dressing

| N |

CRAB AND AVOCADO.....THB 490.-

SALAD WITH BLACK CAVIAR

Mashed avocado with
crab meat and black caviar

| SE | D |

ROCKET SALAD.....THB 450.-

WITH SEARED

HOTATE SCALLOPS

Seared Hokkaido Hotate scallops
served with rocket salad

| SE |

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PASTA

AUSTRALIAN BEEF. THB 670.- STROGANOFF RIGATONI

Rigatoni pasta with Australian beef Stroganoff,
parmesan cheese and herbs
| B | D |

ORECCHIETTE WITH. THB 450.- CLAM & RABE

Ear-shaped pasta with sautéed clams, broccoli rabe,
garlic, chili flakes, and a splash of white wine
| S | GF | SE | N |

SQUID INK LINGUINE. THB 620.- WITH SEAFOOD

Linguine pasta tossed with anchovies, capers, black
olives, garlic, and a zesty tomato sauce
| GF | SE |

SOUP

PORCINI MUSHROOM. THB 350.- RAVIOLI CREAM SOUP

Porcini mushroom ravioli with truffle oil
scented cream soup
| GF | D |

FRENCH ONION SOUP. THB 350.-

Onion consommé soup topped with French
baguette, and Gruyère cheese
| GF | D | A |

LOBSTER BISQUE. THB 390.- CREAM SOUP

Lobster cream soup topped with
crème fraîche and baked lobster
| GF | SE | D | A |

DESSERT

BLUEBERRY. THB 220.- CHEESE CAKE

| D |

MIXED SEASONAL. THB 220.- FRESH FRUITS

PASSION FRUIT. THB 220.- PANNA COTTA

| D |

MANGO WITH STICKY RICE. . . . THB 220.-

A SCOOP OF ICE CREAM. THB 150.-

Cheesecake, Vanilla, Mint Chocolate,
Coconut, Yoghurt Blueberry,
and Rum Raisin
| D |

WARM DARK CHOCOLATE. . . . THB 220.- VOLCANO CAKE

| D |

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