



BUTCHER'S GARDEN

BUTCHER, CHARCOAL GRILL, WINE SHOP



BUTCHER'S GARDEN

A friendly neighborhood restaurant.

Offers a world of flavours, from locally cured meat to freshly caught seafood from the Andaman Sea or a selection of refreshing drinks to your own picked wine from the wine cellar.



APPETIZER

WAGYU BEEF KEBAB SKEWERS



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

THB 490



FRITTO DI MARE



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

THB 350



ORGANIC (THAI) SURAT THANI OYSTER SET



With 3 flavored toppings; Mignonette, Thai spicy, and Aioli sauces

(3/6/10Pcs)

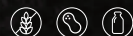
THB 400 / 650 / 1,000



All prices are quoted in Thai baht, and are subject to prevailing government taxes, and 10% service charge.



CHARCUTERIE & CHEESES PLATTER



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

THB 890

PAN-SEARED FOIE GRAS



Baked vol au vent stuffed with pan seared Foie gras, sauté champignon, and truffle sauce

THB 550



BRUSCHETTA PROSCIUTTO AND BLACK CAVIAR



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

THB 390



MULES MARINIÈRE



Steamed blue mussels with white wine and herb

THB 350



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SALAD

BUTCHER'S CAESAR SALAD



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

THB 390



GRILLED WAGYU BEEF SALAD



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

THB 390



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BUTCHER'S BURRATA CAPRESE SALAD



Burrata cheese with tomato
and rocket salad topped with
pesto dressing

THB 420



CRAB AND AVOCADO SALAD WITH BLACK CAVIAR



Mashed avocado with
crab meat and black caviar

THB 420



ROCKET SALAD WITH SEARED HOTATE SCALLOPS



Seared Hokkaido Hotate
scallops served with
rocket salad

THB 420



Vegan



Vegetarian



Gluten
Free



Contains
Eggs



Contains
Beef



Contains
Seafood



Contains
Nuts



Lactose
Free



Dairy



Contains
Pork



Contains
Alcohol



Contains
Sesame Seeds



Spicy

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SOUP



PORCINI MUSHROOM RAVIOLI CREAM SOUP



Porcini mushroom ravioli with truffle oil scented cream soup

THB 350

LOBSTER BISQUE CREAM SOUP



Lobster cream soup topped with crème fraîche and baked lobster

THB 250



FRENCH ONION SOUP



Onion consommé soup topped with French baguette, and Gruyere cheese

THB 290



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PASTA

TRUFFLE RISOTTO WITH FOIE GRAS



Truffle cream and Parmesan cheese scented risotto served with grilled foie gras, and champignon mushrooms

THB 590



ANGEL HAIR PASTA AND HOTATE SCALLOPS WITH PESTO SAUCE



Angel hair pasta with pan seared Japanese scallops, and pesto sauce

THB 550



SQUID INK LINGUINE ALLE VONGOLE



Squid ink linguine with white wine, clams, chili, and garlic

THB 490



AUSTRALIAN BEEF STROGANOFF RIGATONI



Rigatoni pasta with Australian beef Stroganoff, parmesan cheese and herbs

THB 600



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SPECIAL MAIN DISH



MIXED SEAFOOD PLATTER



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

THB 1,550



WHOLE GRILLED ANDAMAN SEABASS

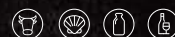


Grilled seabass and vegetables served with spicy seafood sauce, and garlic butter sauce

THB 650



SURF & TURF



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

THB 1,350



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B.B.Q PORK RIBS



Grilled pork ribs with honey BBQ sauce

THB 500



ROASTED FREE RANCH CHICKEN BREAST



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

THB 500



BRAISED LAMB SHANK



Braised lamb shank with Polenta, mashed potato, mushrooms, and baby carrot

THB 850



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MAIN OF THE GRILLED



KUROBUTA PORK CHOP 350 g _____ THB **550**

NORWEGIAN SALMON 250 g _____ THB **650**

GRILLED PHUKET TIGER PRAWNS 3 pcs _____ THB **900**

AUSTRALIAN GRASS FED LAMB RACK _____ THB **1,250**
FRENCHED, CAP OFF



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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 Kobe is of Tajima.

A5 TAJIMA WAGYU TENDERLOIN A5 250 g _____ THB **1,900**

A5 TAJIMA WAGYU RIBEYE A5 250 g _____ THB **1,700**

A5 TAJIMA WAGYU STRIPLOIN A5 250 g _____ THB **1,700**

A5 WAGYU: THE PINNACLE OF BEEF QUALITY

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

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 **1,400**

BLACK ANGUS BEEF TOMAHAWK 1000 g _____ THB **2,600**

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 **1,400**

150 DAYS GRAIN FED AUSTRALIAN TENDERLOIN 250g _____ THB **1,100**

150 DAYS GRAIN FED AUSTRALIAN RIBEYE 250g _____ THB **1,000**

HOKUBEE AUSTRALIAN STRIPLOIN 250g _____ THB **1,000**

YOUR CHOICE FOR 2 SIDE DISHES

- Mashed potato 
- Truffle mashed potato 
- Gratin creamed spinach 
- Sautéed mushroom 
- Mixed salad 
- Butcher's fries 
- Onion rings 
- Japanese garlic fried rice

YOUR CHOICE OF SAUCES

- Red wine sauce 
- Pepper corn sauce 
- Mushroom sauce 
- Hollandaise truffle sauce 
- Chimichurri sauce 
- BBQ sauce 
- Spicy jim jeaw sauce 
- Spicy seafood sauce 



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DESSERT



BLUEBERRY
CHEESE CAKE



THB 220

PASSION FRUIT
PANNA COTTA



THB 190



WARM DARK
CHOCOLATE
VOLCANO CAKE



THB 220



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DEEP-FRIED BANANA
WITH VANILLA ICE-CREAM

THB 220



MIXED SEASONAL
FRESH FRUITS

THB 190



MANGO WITH
STICKY RICE

THB 220



A SCOOP OF ICE CREAM ①

Cheese cake, Vanilla, Mint Chocolate, Coconut, Yoghurt Blueberry, and Rum Rasin

THB 120



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