



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

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

## SOUPS

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

  
SIGNATURE DISH

**(a)**  
CONTAINS ALCOHOL

**(p)**  
CONTAINS PORK

**(v)**  
VEGETARIAN

## MAIN COURSES

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

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

## FROM THE GRILL

<b>STANBROKE FARMS M6 SANCHOKU WAGYU STRIPLOIN STILTON CHEESE CURED 300 grams</b>	<i>Australia</i>	3,200
<b>DIAMANTINA WAGYU SKIRT STEAK 280 grams</b>	<i>Australia</i>	2,100
<b>A5 WAGYU STRIPLOIN MIYAZAKI 100 grams / 200 grams</b>	<i>Japan</i>	2,800/4,300
<b>RANGER VALLEY TENDERLOIN 280 grams</b>	<i>Australia</i>	2,600
<b>NEBRASKA PRIME BEEF STRIPLOIN 340 grams</b>	<i>USA</i>	3,200
<b>WESTHOLME M5 WAGYU RIB-EYE 340 grams</b>	<i>Australia</i>	2,800
<b>STOCKYARD BEEF M5 PRIME RIB 340 grams</b> Yorkshire pudding 24 hours pre-order required	<i>Australia</i>	3,300

## FOR SHARING

<b>PORTERHOUSE CHAROLAIS BEEF 1,000 grams</b>		4,500
<b>SMOKED DOUBLE-BONE PORK CHOP 900 grams (p)</b>	<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	

  
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## 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

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VEGETARIAN

