



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.

STARTERS

Charcoal-Grilled Spanish Octopus

Muhammara, Bell Pepper Foam

970

Hokkaido Scallop Ceviche

Caviar, Yuzu, Homemade Ponzu

920

★ Cold Capellini Pasta

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

850

Foie Gras Salad

Mixed greens, balsamic reduction, raspberry compote

690

Plant Colony

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

550

Burratina Salad

Pesto emulsion, pistachio crust, shallot dressing

420

Caesar Salad

Baby Lettuce, Crispy Bacon, Anchovy, Parmesan

390

CHARCUTERIE BOARD

Cold Cut Board

3 Types of Cold Cut, Pickles

550

Cheese Board

3 Types of Cheese, Tomato Marmalade, Dry Fruits

550

Cold Cut and Cheese Board

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

990

RISOTTO

★ Squid Ink Risotto

*Charcoal-Grilled Spanish Octopus,
Parmigiano Reggiano*

1,150

Charcoal-Grilled Camaron Rojo Red Prawn Risotto

Prawn Aromatic Oil, Ikura, Parmigiano Reggiano

750

SOUP

Onion Soup

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

490

Zucchini Velouté Soup

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

550

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.

FROM THE GRILL

★ Beef Rossini

Australian Beef Tenderloin, Seared Foie Gras,
Sautéed Spinach, Aromatic Truffle, Mashed Potato, Beef Jus
2,350

Wagyu Beef Rib Eye

Potato Dauphinoise, Local Vegetable, Beef Jus, Béarnaise Espuma
2,100

Grilled Australian Lamb Loin

Cherry Reduction, Eggplant Milanese, Pumpkin Purée, Maitake Mushroom
1,650

Steak Frites

Wagyu Striploin, Café de Paris, French Fries
1,550

Grilled Ibérico Pork Loin

Rosemary Jus, Apple Gel, Confit Shallot, Mashed Potato, Glazed Baby Carrot
1,050

MAIN COURSES

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

Sautéed Spinach, Caper, Normandy Butter
2,870

From Head-to-Tail (Tiger Prawn)

Tiger Prawn, Lardo, Black Garlic Sauce, Mushroom Pickle,
Radish Pickle, Shrimp Oil, Yuzu Foam
1,100

Grilled Salmon

Cauliflower, Leek Fondue, Lemon Beurre Blanc,
Dill Oil, Basil Juice, Carrot Pickle, Beetroot Pickle
750

Canard à l' orange

Confit Duck Leg, Grilled Butternut Squash, Turnip
550

SIDE DISHES

French Fries

200

Sautéed Spinach

200

Ratatouille

Mixed Vegetables, Tomato Concassé
150

Mashed Potatoes

150

VEGETARIAN

Eggplant Milanaise, Parmesan Cream

Tomato Marmalade, Rocket
450

Grilled Cauliflower with Chimichurri

Almond Purée, Crispy Shallot
370

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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

390

Coconut & Mango Pavlova

Passion Fruit Coulis, Vanilla Chantilly

350

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