

APPETIZERS

PUMPKIN RISOTTO ✓ Acquerello rice, pumpkin puree, mascarpone, grana padano, macadamia	350
AVOCADO TOAST Guacamole, gravlax salmon, poached egg, wild tomato, hazelnut	450
BONE MARROW Beef cheek ragout, caramelized onions, potato chips	450
LEMON & PRAWNS "TOM YAM" chili lemon emulsion	500
TACO & TARTARE Wagyu beef tartare, cured egg yolk, black truffle cream	550

FOIE GRAS & SCALLOP Pan seared duck liver, Hokkaido scallop, cauliflower cream, asparagus, port wine reduction	850
SIGNATURE CHIPS & DIP Hand - cut, shoestring, lattice chips, curly fries, onion rings, nacho chips Served with assorted dips	250
SALUMI & FORMAGGI Selection of cold cut and cheese with your favorite items from the display	
2 items	380
4 items	650
6 items	900

*All cold cuts & cheese are served with selected condiments

SOUPS

WILD MUSHROOM ✓ Porcini, morel, shitake, truffle essence	300
NEW ENGLAND CLAM CHOWDER Clams, pork belly, potato	350
CRUSTACEAN BISQUE Crab meat, tiger prawn, brandy, chive cream	350
POT-AU-FEU Beef consome, braised oxtail, root vegetable	350

SALADS & GREENS

GREEN SALAD ✓ Mesclun, porcini mushroom, semi-dried tomato, roman artichoke, sherry vinaigrette	250
T55 WALDORF ✓ Gala apples, celery, walnuts, pomegranate, semi dried cranberry, house mayo	300
HEIRLOOM TOMATO AND BURRATA ✓ Wild rocket pesto, aged balsamic, crispy pecorino	450
HAND CRAFT CAESAR Romaine, white anchovy, grana Padano, rustic crouton, home dressing Choice of roasted beef or home cured salmon	480
WASABI TUNA Butter lettuce, Akami tuna, pomelo, watermelon, kadaifi, wasabi cognac dip	480

SIGNATURE WITH THE PRIMARY CUT

STRIPLOIN

CHAROLAIS 250 g / 350 g Finest free-range beef, THAILAND	1,100 / 1,400
BLACK ANGUS 250 g / 350 g 270 days grain-fed pure black angus, AUSTRALIA	1,500 / 2,000
US PRIME 250 g / 350 g MB5 Corn fed, abundant marbling, USA	1,800 / 2,200
AUS WAGYU 250 g 400 days highest levels of tenderness, AUSTRALIA	2,200

RIBEYE

CHAROLAIS 250 g / 350 g Finest free-range beef, THAILAND	1,200 / 1,700
BLACK ANGUS 250 g / 350 g 270 days grain-fed pure black angus, AUSTRALIA	1,800 / 2,200
US PRIME 250 g / 350 g USDA Corn fed, abundant marbling, USA	1,950 / 2,500
AUS WAGYU 250 g 400 days highest levels of tenderness, AUSTRALIA	2,800

TENDERLOIN

CHAROLAIS 180 g / 280 g Finest free-range beef, THAILAND	1,350 / 1,900
BLACK ANGUS 180 g / 280 g 270 days grain-fed pure black angus, AUSTRALIA	1,800 / 2,400
US PRIME 180 g / 280 g USDA Corn fed, abundant marbling, USA	2,200 / 2,700
AUS WAGYU 200 g 400 days highest levels of tenderness, AUSTRALIA	3,200

SIGNATURE WITH THE BONE

TOMAHAWK (30 min preparation) Charolais, Finest free-range beef, THAILAND	400 per 100 g
PRIME RIB (30 min preparation) Wagyu 400 days highest levels of tenderness, AUSTRALIA	500 per 100 g
LAMB TOMAHAWK 200 g Natural feeding, Western AUSTRALIA	900
PORK CUTLET 200 g Kurobuta delicate texture & sweet flavor, THAILAND	700
BENJA CHICKEN Natural & cage-free, THAILAND	650

MEAT COOKING GUIDE TEMPERATURES

~ RARE	cool, red center
~ MEDIUM RARE	warm, red center
~ MEDIUM	hot, pink center
~ MEDIUM WELL	lasting pink
~ WELL DONE	not pink but great

*ALL GRILLED ITEM INCLUDE COMPLIMENTARY ONE HOUSE SIDE, ONE SAUCE WITH YOUR CHOICE

FOR SHARING

WEST COAST OYSTERS Washington State, USA Served with condiments shallot vinegar, lemon wedge, chili sauce	
6 Pieces (half dozen)	900
12 Pieces (dozen)	1,700
CHILLED SEAFOOD PLATTER Washington oyster, Boston lobster, snow crab, black mussel, baby prawn, tuna tartare with accompaniments: shallot vinegar, lemon wedge, crispy onion, chili & lime dressing	2,800
GRILLED SEAFOOD PLATTER Half lobster, seabass, salmon, tiger prawn with selection of sauces bearnaise, chili lime, garlic butter served with mesclun salad & lemon	2,900

SEAFOOD FROM THE GRILLED

GRILLED SEABASS Fresh basil rubbed, lime meunière	550
GRILLED TIGER PRAWN Garlic butter, lime wedge, mesclun	600
GRILLED ATLANTIC SALMON Marinated ginger, soy sauce, wild mushroom	675
GRILLED BOSTON LOBSTER Old bay seasoning, parsley butter, lemon	
Half	1,200
Whole	2,000

HOUSE SAUCES

Bearnaise	150
Red wine shallot	150
Peppercorn	150
Mushroom	150
Bone marrow	150
Grain mustard & whiskey	150

HOUSE SIDES

POTATOES Mashed potatoes, Shoestring French fries Fried baby potatoes, Baked potato, Hand - cut fries	180
VEGETABLES Sautéed asparagus, Teriyaki mushroom Baked corn & cheese, Sautéed spinach cream, Baked eggplant	180

MAINS

TRUFFLE GNOCCHI ✓ Gorgonzola, truffle cream, macadamia crumble	420
SHELLFISH MAC N' CHEESE Gruyere, Red Cheddar, Provolone, crab meat, prawn, crispy pancetta	450
DUCK CONFIT White bean puree, green bean, caramelized raisin, vanilla orange reduction	500
MEATPACKING BURGER Charolais beef, bacon, avocado, beetroot, black truffle mayo	550
SLOW COOKED BELLY PORK Crispy skin pork, apple puree, lentil stewed, shallot gravy	550
T55 PORK SPARERIBS Paprika fried potato, sweet corn	600
PACCHERI LOBSTER Tube pasta, lobster cream, cherry tomato, sweet basil	750
OSSOBUCO Stewed veal shank, soft polenta, gremolata	750
BAKED SNOWFISH Sautéed kale, zucchini, artichoke, saffron cream	850
TOURNEDOS ROSSINI Beef medallions, foie gras, crusted carrot potato, green chard, morel jus	1,350
SURF AND TURF NY striploin, tiger prawn, potato, spinach, bearnaise, pepper corn sauce	1,800

SWEETS

T55 NEW YORK CHEESECAKE Cruised buttered biscuit, light cream cheese, Amarena cherries	200
TIRAMISU Kahlua sponge, espresso mascarpone	200
EARL GREY CRÈME BRULÉE Earl grey essence custard, caramelized sugar, pistachio ice cream	200
PANNA COTTA Amaretto cream, warm raspberry coulis	200
CAFÉ GOURMAND (Sharing) Chocolate whoopie pies, T55 macaron, Lemon sponge, chocolate choux bar, crème Brulée serve with selection of coffee & tea	420
SIGNATURE MÖVENPICK ICE CREAM CAMELITA Two scoops Mövenpick vanilla ice cream, caramelized walnuts, caramel sauce	240
SWISS CHOCOLATE BLISS Three scoops Mövenpick chocolate ice cream, chocolate sauce, caramelized walnuts	320

Contains Nuts 🥜 Suitable for Vegetarians ✓
Food may contain traces of nuts and seeds, or ingredients that may cause allergies.
If you have any food allergies, please inform our staff prior to ordering.
Prices are quoted in Thai baht and subject to government tax and a 10% service charge.