FIRE & BRIMSTONE

BAR SNACKS

Mixed Roasted Nuts Roasted peanuts, cashews, chili, honey, soy.	90 THB
HANDCUT POTATO CHIPS With salted dried fish powder, sour cream chive dip.	140 THB
DEEP FRIED BABY SHRIMP Whole baby shrimp, green chili, salted lemon, pickled cucumber, capers, sour cream chive dip.	225 THB
LOADED SWEET POTATO FRIES Avocado cream, chives, crispy garlic, pickled jalapeños, smoked bacon, cheese sauce.	260 THB
LIGHT BITES & APPETIZERS	
WAGYU SLIDERS (2 pcs) Beef patty, house-made onion bun, sweet & sour tomato marmalade, crispy shallot onions, baby cos, Szechuan pepper mayonnaise	365 THB
Brisket Cheese 'Sando' House 8 hour smoked beef brisket in ciabatta, cheddar cheese, cheesy sauce, pickled cucumber, caramelized onion, rocket, tarragon dijonnaise.	395 THB
CRISPY BABY CALAMARI SALAD Deep fried baby squid, mixed leaves, lime aioli dressing.	260 THB
CHICKEN LIVER MOUSSE Served with baked green apple, cucumber & red onion relish, sesame crackers.	290 THB
CRISPY DUCK BOA (2 pcs) Confit duck, orange segment, spring onion, pickled carrot, coriander, hoisin sauce.	250 THB
Tuna Tataki Fresh yellow fin tuna, pickles, herb salad, lime, soy, peanut oil.	350 THB
Ceviche Local sea bass cured in citrus and chili , fennel salad, dill, crispy fish skin, ricotta lime crème.	360 THB
Wagyu Tartar Wagyu beef, chili, shrimp paste, shallot, chives with Puffed tapioca flakes, salted egg crème.	490 THB
Pan Seared 'XO' Scallops Hokkiedo scallops, cauliflower puree, golden raisin, House made xo sauce.	460 THB
Crispy Cauliflower Deep fried cauliflower, Gochujang, caramelized cauliflower pure, sesame and coriander.	220 THB
BUTTERFLY GARLIC SHRIMP Shrimp, garlic butter, tomato concasse, chilli flakes, grilled baguette, aioli.	285 THB
Salmon Gravlax Carpaccio Home cured Norwegian Salmon, dill, orange, lime, lemon zest, mixed herb salad, grilled lemon.	390 THB

SOUPS

CREAMY MUSHROOM SOUP CRISPY ENOKI MUSHROOM, CREAM, SPRING ONIONS, BREAD CROUTONS

'BLUE' CRAB BISQUE CRAB BROTH, CRAB MEAT, SEMI-DRIED TOMATO, THAI SWEET BASIL	380 THB
SOUP OF THE DAY CHECK OUR SPECIALS BOARD	180 THB

SALADS

MAINS	
CLASSIC 'NIÇOISE' SALAD Yellowfin Tuna, mixed leaves, green beans, white anchovies, potato, quail egg	395 THB
CRISPY BABY CALAMARI SALAD Deep Fried Baby Squid, Mixed Leaves, Lime Aioli Dressing	260 THB
SPICY PRAWN POMELO SALAD Grilled Tiger Prawn,, yellow & red pomelo, dried shrimp brown onions	330 THB
BEETROOT, FETA & APPLE SALAD SERVED WITH ROASTED PEANUT, ROCKET SALAD, WASABI MAYONNAISE.	245 THB
ROASTED PUMPKIN SALAD Baby gem, romaine, rocket salad, pickled ginger and feta creme	245 THB
CLASSIC 'CAESAR' PRAWN Cos lettuce, anchovies, parmigiano, poached quail egg, house smoked bacon, croutons	365 THB
CLASSIC 'CAESAR' CHICKEN Cos lettuce, anchovies, parmigiano, poached quail egg, house smoked bacon, croutons	355 THB
CONFIT & CRISPY DUCK SALAD ROCKET, BABY GEM, ROASTED CASHEW NUT, MANGO, RED PANANG CURRY DRESSING	395 THB

SERVED WITH ENOKI MUSHROOM, SOY, BOK CHOY, LEMON AND CHILI	
Smoked Pork Ribs half rack 6 hour smoked ribs char Sui glaze, chopped chives, crispy ginger	490 THB
Smoked Pork Ribs full rack 6 hour smoked ribs char Sui glaze, chopped chives, crispy ginger	890 THB
SMOKED WAGYU BEEF SHORT RIB 8 Hour smoked beef rib tamarind, chili, orange glaze, crispy brown onions, pickled vegetables and coriander	1090 THB
Factory Double Smash Wagyu Burger 2 x 90gr Wagyu patties In brioche bun with sweet & sour tomato marmalade, crispy shallot onions, baby cos and Szechuan pepper mayonnaise with French fries, roasted garlic aioli	495 THB
Market Fish of the Day Check our daily specials board	495 THB

PASTAS / RISOTTOS

TIGER PRAWN RAVIOLI House-made fresh ravioli, creamy tum yum sauce, crispy basil leave	590 THB
WHITE MISO CARBONARA TAGLIATELLE WITH HOME SMOKED BACON, BLACK PEPPER AND CHOPPED CHIVES	395 THB
8 hour Smoked Brisket Lasagna Smoked beef brisket ragu, house-made pasta, rich tomato sauce, cheesy béchamel, fresh parsley	580 THB
Yellow Curry Crab Risotto Fresh steamed blue crab meat, bread croutons and fresh herb salad	540 THB

WOOD FIRED PIZZA

MARGARITA

FRESH MOZZARELLA, TOMATO SAUCE, FRESH ITALIAN BASIL.

DIAVOLO FRESH MOZZARELLA, TOMATO SAUCE, SPICY SALAMI.

KRAPAO PIZZA

COMMING SOON FRESH MOZZARELLA, TOMATO SAUCE, KRAPAO PORK OR CHICKEN, ONION, RED CHILI, THAI SWEET BASIL.



FRESH MOZZARELLA, TOMATO SAUCE.

ADDITIONAL TOPPINGS

PEPPERS, ONIONS , MUSHROOMS, SWEETCORN, SPICY SALAMI, HAM, GROUND BEEF, ITALLIAN SAUSAGE.

FROM THE ASADO GRILL (INCLUDES I SAUCE & I SIDE DISH)

(ALL GRILL ITEMS ARE BRUSHED WITH SEASONED BUTTER AND FINISHED WITH FLAKED SEA SALT)

AUS WAGYU RIB EYE STEAK 250G		1150 THB
AUS WAGYU TENDERLOIN STEAK 200G		990 THB
AUS WAGYU FLANK STEAK 200G		790 THB
GRILLED LAMB CHOPS (3 PIECES)		990 THB
KORUBUTA GRILLED PORK CHOP 350G BONE IN		880 THB
PIRI PIRI GRILLED HALF CHICKEN		490 THB
GRILLED RED SNAPPER 250G		465 THB
GREEN CURRY GRILLED SQUID 200G		365 THB
GRILLED SEABASS FILLET 250G		445 THB
GRILLED BIG TIGER PRAWN 170G (PRICE PER PIECE)		345 THB
SAUCES AND BUTTERS		
THAI NAM JIM JAEW.	BEARNAISE SAUCE.	
ASIAN STYLE CHIMICHURRI.	WHITE MISO AND YUZU BEURRE BLANC.	
CRYING TIGER.	MUSHROOM SAUCE.	
SICHUAN PEPPERCORN SAUCE.	WASABI BUTTER.	
CHILI AND VANILLA BUTTER.	BROWN BUTTER SAUCE	

SIDE DISHES

Pan Fried Green Beans	145 THB
House Mixed Salad	120 THB
SPICY EGG FRIED	120 THB
FRENCH FRIES NORMAL/SWEET POTATO	150 THB
BUTTERY MASH POTATO	150 THB
GRILLED BROCCOLINI	180 THB
Spinach Gratin	190 THB
CHEESE SWEETCORN	190 THB
PAN-FRIED MISO BRUSSEL SPROUT	200 THB
ROASTED BALSAMIC BEETROOT	200 THB
MISO GLAZED WHITE CABBAGE	180 THB
DESSERT	
BAKED BASQUE CHEESECAKE WITH POMELO DROPS SALAD MARINATED IN LIME ZEST AND SWEET BASIL AND MANGO ICE CREAM	340 THB
Passion Fruit Crème Brulle With roasted coconut and coconut sorbet	280 THB
SOFT DARK CHOCOLATE GANACHE With chili marinated strawberry & vanilla ice cream	320THB
BANANA FLAMBE IN BRANDY With vanilla ice cream, crispy ginger and cashew nougatine twill	250THB
Ice Cream Mango, vanilla, young coconut, pistachio, chocolate	90 THB
LOCAL FRUIT PLATTER	175THB
DESSERT	
BAKED BASQUE CHEESECAKE With pomelo drops salad marinated in lime zest and sweet basil and mango ice cream	340 THB
Passion Fruit Crème Brulle With roasted coconut and coconut sorbet	280 THB
SOFT DARK CHOCOLATE GANACHE With chili marinated strawberry & vanilla ice cream	320THB
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