



# CHAR GRILL

Our menu reflects the products of Thailand and seasonal products from around the world in a manner that's elegant and unforced. The CHAR cooking style is elemental, featuring few if no garnishes, and highlights one or two ingredients at a time. Here at CHAR, we focus on the essence of cooking and the idea of fire. We express ourselves through two core cooking concepts. "The Hearth" and "The Jospier".

In archaeology, a hearth is a fire pit or other fireplace feature of many periods through history. Hearths are common features of many eras going back to prehistoric civilizations, and may be lined with a wide range of materials, such as stone, or some are simply left unlined. The hearth creates a soft, gentle heat that allows aromas and flavors to concentrate over time and there is just something very primal about cooking with a hearth.

A "Jospier" is bit more modern in concept and in phrase. Essentially the Jospier is a combination of a grill and an oven in a single machine. Created in 1970 by Josep Armangué and Pere Juli, a year after they had opened their 1,000-seater restaurant in the north-east of Spain. These two men became obsessed with the need for a new solution to cook over charcoal that maximizes speed, flavor and texture. A Jospier operates a lot hotter (300°C plus) than normal ovens/grills, this allows it to grill and roast simultaneously, while the sealed oven aspect allows it to retain moisture in foods that normally escape on an open grill. The Jospier gives CHAR the freedom of expression through the control of temperature, and really just makes super juicy, tasty food.



**SHARE**  
 cured meats: parma ham, jamon iberico, salami, chorizo, pickles, grilled bread 900 baht  
 cheese + cured meats: same as above, selection of cheese (5), condiments 1,300 baht



## PROTEINS, VEGETABLES + GRAINS

slow grilled beetroot, red cabbage, parmesan 450 baht  
 black cod from Japan, seared tomato, sweet + spicy sauce 890 baht  
 grilled Barbarie duck breast, salted local figs, foie gras, sauternes 1,050 baht  
 whole sea bass from the south of Spain, cauliflower, brioche vinaigrette 900 baht  
 king salmon, caramelized leeks, bone marrow jus 800 baht



## FROM THE JOSPIER GRILL

rack of lamb 1,050 baht  
 smoked beef rib 1,400 baht  
 wagyu tenderloin 2,300 baht  
 rangers valley rib eye 2,220 baht  
 wagyu tomahawk (for 2) 4,000 baht  
 the cheeseburger: 45 day dry aged rangers valley wagyu beef and fries 850 baht + extra patty 250 baht  
 (steaks come with the choice of: old fashion steak sauce, red wine bordelaise or nam jaew)

## SIDES

fries 300 baht  
 tiny greens, simple vinaigrette 250 baht  
 potato puree, truffle butter 350 baht  
 jospier grilled snap peas, mint 350 baht  
 hearth roasted mushrooms, balsamic 350 baht  
 grilled asparagus, smoked egg yolk 450 baht  
 creamed spinach, white cheddar 300 baht  
 hearth roasted carrots, arugula pesto 300 baht



## SMALL

oysters from Europe and America, 100 baht/oyster  
 avocado grilled over coffee wood, sea salt, olive oil 400 baht  
 cod, ossetra caviar from Russia, lemon thyme 1,300 baht  
 spicy tuna tartare, fermented chili paste, soy sauce 550 baht  
 crispy crab cake, marinated fennel, clam beurre blanc 690 baht  
 lobster claw, lobster soup, potato Robuchon 430 baht  
 soup of the day: please ask your server 350 baht



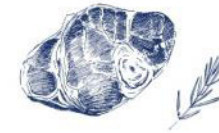
green salad: avocado, fresh peas, fried chicken 450 baht  
 caesar salad, little gem lettuce, river prawn, gribiche, garlic dressing 450 baht  
 viahone nano risotto, scallop from Hokkaido, chili condiment 500 baht  
 chard, organic burrata, vinaigrette of anchovy and smoked rosemary 450 baht  
 lobster tail from Maine, homemade spaghetti, aglio e olio, uni butter 1,350 baht  
 organic corn polenta from Italy, vegetable bolognese, fresh cheese 450 baht

## FROM THE HEARTH



## SEASONAL SPECIALS

black winter truffles from Australia, foie gras, onion 950 baht  
 grilled carabinero red prawns from Spain 1,400 baht



## SURPRISE MENU

tell chef what you can't eat, the rest is up to chef, 9 courses 3,000 baht + wine pairing 1,400 baht  
 (must be ordered by the entire table)



## WINE PAIRINGS

can't choose. Let us help. prices vary



## COCKTAIL PARINGS

yah...we do that too. prices vary