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THE HOUSE ON SATHORN

#### WELCOME...

The Courtyard exemplifies Chef Fatih Tutak's imaginative take on today's global food culture portrayed with an authentic comfort food menu. The cuisine is hinged on local, seasonal and the most important is sustainable ingredients for protecting the earth. Each period of the day is accompanied by a perfectly matched experience, from light business lunches, opulent afternoon tea and rich dinners to a perfect outdoor ambience for drinks with friends.

# SMALLER PLATES

crispy squid, tom yum mayonnaise350yellow fin tuna ceviche the bangkok way450smoked eggplant, tomatoes tartare burrata (v)500soup of the day please ask our server for today's soup300	gillardeau oysters tradition soy mignonette	200 per pcs
smoked eggplant, tomatoes tartare burrata (v) 500 soup of the day 300	crispy squid, tom yum mayonnaise	350
soup of the day 300	yellow fin tuna ceviche the bangkok way	450
	smoked eggplant, tomatoes tartare burrata (v)	500
		300

# SALADS

endives salad, quinoa, blue cheese, citrus vinaigrette (v)	450
jumbo tiger prawns som tum our way	550
goat cheese, roasted beetroot, rocket, balsamic (v)	450
mushrooms confit, frisee, reggiano, truffle vinaigrette (v)	450

## LARGER PLATES

lamb satir kofte, eggplant herse, bulgur rice	900
parisian gnocchi, mushrooms, spinach cream, croutons (v)	700
squid ink tonnarelli, carabineros red prawns, spicy tomato sauce	1250
fried chicken burger, com brioche bun, hand cut potato fries creamy cucumber salad, mustard-mayo ranch	700
crab curry, eggs, celery, onions	1000
slow cooked isaan wagyu beef short rib, wild thai herbs	1000
whole grouper in banana leaf, aromatic thai herbs	1100
chu-chee jumbo tiger prawn curry	1200

### all thai dishes served with steamed rice

(v) vegetarian



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# ROBATA CHARCOAL GRILL

jumbo tiger prawn	market price
miso black cod 180g	1100
bbq gai yang, whole baby chicken	800
dry-aged, australian wagyu, rib-eye 400g	2,600
dry-aged, australian wagyu, sirloin 400g	2,600
fish of the day	market price

### all robata items include one choice of side dish and sauce

SIDES	
thai steamed rice	100
hand cut triple fried potato	250
steamed asparagus	200
mashed potatoes	200
sautéed morning glory with garlic butter	150
SAUCES	
	150

béarnaise	150
honey-cognac grain mustard	150
red wine honey	150
truffle mushroom cream	150

## SUGAR

banana crème brûlée	350
%70 peruvian warm chocolate, hokkaido milk ice cream	500
mango sticky rice, young coconut ice cream	300
chocolate profiterole, madagascar vanilla ice cream	350
hong kong waffle, berries, whipped cream, maple syrup	400
house made ice cream or sorbet	90 / scoop
please ask our server for today's selections	
artisan cheese platter from europe	1200
époisses de bourgogne, fermierAOP, saint nectaireAOP, comté 24 month, baon AOC	

## FOR LITTLE ONES

For children below 12 years old, The Courtyard accommodates half portions of some of the regular sized dishes. In addition, our team is happy to create a special dish meeting the taste or dietary preference of our youngest diners.

(v) vegetarian

Please let us know in advance if you have any dietary restrictions or allergies. All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.

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WELCOME...

Welcome to The House on Sathorn. Meet our mixologists who are constantly seeking new worlds, alive to the possibilities of their craft. We look at them as explorers and alchemists; reimagining famous cocktails and creating new signatures in the process.

Inventive and constantly evolving, the menu contains secrets designed to create memorable moments of revelation. Enjoy.

Cocktail Hour Daily: 6pm—8pm Buy 1 Get 1 Free

# THE HOUSE SIGNATURE COCKTAILS 🛞

420

DIVA belvedere vodka, orange liquor, coconut water, rose, jasmine syrup *egg white* 

MARGARITA OUR WAY ocho tequila, orange liquor, red pepper zest, salt, sour foam

THE FLYING PIG johnnie walker black label, grand marnier, passion fruit, cinnamon syrup, pomegranate reduction *egg white* 

SHIBUYA TEMPTATION diplomatico, planas, diplomatico mantuano, wasabi paste, oba leaves, yuzu juice, sake syrup

FOREIGNER tanqueray gin, fresh guava juice, muddled ginger pandanus syrup, fresh lime juice *egg white* 

THE GARDEN tanqueray gin infused with chrysanthemum and thyme, chamomile tea, rosemary syrup, lime *egg white* 

SINCE 1889 hennessy vs infused with coffee, amaretto, orange water, chocolate bitter

I AM SWEET ENOUGH belvedere vodka, galliano liquor, lemongrass syrup, grapefruit juice, lime, starfruit *egg white* 

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# THE COURTYARD CLASSICS left 400

SUMMER BEAUTY ketel one vodka, aperol, fresh lychees, oba leaves, rosemary syrup

LITTLE LAUGH pimm's no.1, tanqueray gin, sprite, lime juice, rosemary syrup, fresh mint

LAST CALL evan williams bottle in bond, diplomatico, planas, lemon, grapefruit juice, jasmine syrup

## ALL TIME CLASSICS ... 🛞

380

MARGARITA ocho tequila, orange liquor, fresh tahitian lime juice, sugar

NEGRONI tanqueray gin, sweet vermouth, Campari

OLD FASHIONED evan williams bottle in bond, angostura bitter, sugar, orange twist

DRY MARTINI tanqueray gin or ketel one vodka, extra dry vermouth

MOJITO diplomatico, planas, mint leaves, lime juice, sugar, soda

PISCO SOUR pisco, lime, sugar, angostura bitter

egg white

Not finding your favorite cocktail in our list? Our mixologists will be very happy to create your favorite drink based on your preferences and taste. Just let us know.

### BEERS

Chang (Thailand	(H)	180
Federbräu (Tha	ailand) 🐵	180
Singha (Thailanc	d) 🕲	180
Heineken (Neth	nerlands) 🛞	180
Asahi (Japan) 🍪	)	200
Paulaner Origina	al (Germany)	280
Corona Extra (1	Mexico)	300
Three Oaks Cid	ler (Australia)	320
CRAFT BEERS		
Chalawan Pale /	Ale (Thailand)	250
Bussaba Ex –W	isse (Thailand)	250
Vedett Extra W	'hite (Belgium)	260
Vedett Extra Blo	ond (Belgium)	260
Vedett Extra IP/	A (Belgium)	280
Birra Roma Bior	nda (Italy)	280
Tuatara Sauvino	va (New Zealand)	300
Deschutes Fresh	n Squeezed IPA (USA)	320
Rogue Dead Gu	uy Ale (USA)	340



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HOT COFFEE	
Espresso (single / double)	125 / 145
Espresso Macchiato	125
Espresso Con Panna	145
Americano	125
Cappuccino	145
Latte	145
Mocha	145
ICED COFFEE	
Espresso Affogato	185
Thai Coffee	145
ICE BLENDED COFFEE	
Coffee Caramel Frappe	195
CHOCOLATE	
Chocolate (hot / cold)	45
	113
TEA BY TWG	150
ENGLISH BREAKFAST TEA classic blend with light floral undertones	
IMPERIAL LAMPSANG SOUCHONG TEA smoky black tea with chinese pines	
JASMINE QUEEN TEA delicate royal green tea with jasmine flower	
MORROCAN MINT TEA sahara mint green tea	
ENGLISH EARL GREY TEA	
strong traditional earl grey	
EMPEROR SENCHA TEA	
the invigorating japanese green tea	
CHAMOMILE TEA	
soft and soothing chamomile flowers	
GRAND WEDDING TEA black tea with sunflowers and exotic tones	180
SAKURA! SAKURA! TEA kyoto's cherry blossom's green tea	
ROYAL ORCHID TEA oolong infused with night blooming orchids	

VANILLA BOURBON theine free south africa red tea

MIDNIGHT HOUR TEA theine free tropical black tea

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THE HOUSE ON SATHORN

# VIRGIN

290

225

275

220

CLOUD 9 fresh passion fruit, apple juice, rosemary syrup

THAI HERITAGE tangerine juice, pineapple juice, grenadine

YENSABAI guava juice, grapefruit juice, lemongrass syrup, strawberry

SECRET OF THE HOUSE mango juice, coconut milk, yuzu, sticky rice syrup

# ICED TEAS & LEMONADES

Watermelon iced tea Earl grey lavender tea Blueberry iced white tea Organic lemon iced tea Lemon lavender lemonade Red grapefruit lemonade

## SHAKES & SMOOTHIES

Double chocolate milk shake, whipped cream Mango, wild berry smoothie

# WATER

 Acqua Panna 50 cl / 75 cl
 I 40 / 200

 San Pellegrino 50 cl / 75 cl
 I 75 / 225

# FRESHLY SQUEEZED

Sunkist orange Pomegranate Pineapple-ginger Green apple-guava

# SOFT

Pepsi, Pepsi max, Mirinda Orange, 7up, Rock Mountain soda water,	120
Schweppes Tonic, Schweppes Ginger Ale	
Red Bull (European)	150
Fever Tree Tonic	150