

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

gillardeau oysters tradition soy mignonette	220 per pcs
crispy squid, tom yum mayonnaise	400
southern thai beef carpaccio, fermented crispy beef, wild thai herbs	550
yellow fin tuna ceviche the bangkok way...	450
smoked eggplant, tomatoes tartare burrata (v)	500
soup of the day	300

please ask our server for today's soup

SALADS

romaine lettuce 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, mizuna, reggiano, truffle vinaigrette (v)	450

LARGER PLATES

stir fried massaman lamb chop, hot basil, long bean, coconut	1200
crispy duck leg, fermented black bean soy, dried shitake, kailan	850
khao soi noodle, tofu, bok choy, shallot, pickled cabbage (v)	550
crab curry, eggs, celery, onions	1450
slow cooked isaan wagyu beef short rib, wild thai herbs	1350
tom yum roasted snow fish, pomelo salad, dry shrimps	1450
chu-chee jumbo tiger prawn curry	1350
fried baby chicken, crispy garlic, sticky rice	850

all thai dishes served with steamed rice

(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.



THE HOUSE ON SATHORN

THE COURTYARD

ROBATA CHARCOAL GRILL

jumbo tiger prawn	market price
tandoori salmon	800
miso black cod	1200
grilled wagyu beef tongue	800
dry-aged, australian wagyu, rib-eye 400g	2,600
dry-aged, australian wagyu, sirloin 400g	2,600
free ranged chicken thigh shio-koji	500
yakitori lamb chop	900

all robata items include one choice of side dish and sauce

SIDES

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

SAUCES

honey-cognac grain mustard	150
red wine honey	150
natural beef jus	150
truffle mushroom cream	150
nam jim jaew	150

SUGAR

caramel chocolate fondant tart, madagascar vanilla ice cream	550
millefeuille, ivory passion fruit cream	450
pavlova ginger, lemon honey ice cream	400
mango sticky rice, young coconut ice cream	300
hong kong waffle, berries, whipped cream, maple syrup	400
house made ice cream or sorbet	150 / scoop
<i>please ask our server for today's selections</i>	
artisan cheese platter from europe	1200
<i>épouisses de bourgogne, fermier AOP, saint nectaire AOP, comté 24 month, baon AOC</i>	

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

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