

QUINCE

EATERY & BAR

Market kitchen. Fri-sat last orders 11:30pm

002

head chef:

Charlie Jones

SMALLER PLATES

JAMÓN CROQUETAS

Truffle aioli. 180

CRISPY PEPPER SQUID

Squid ink aioli. 310

PASTURE-FED BEEF BONE MARROW

Parsley + caper salad, toast.
A tribute to St. Johns, London. 370

SHAVED MORTADELLA

Mixed Pickles. 190

40g JAMÓN JOSELITO AGED 36 MONTHS

grilled baguette. 490

GOAT CHEESE SOUFFLÉ

Twice baked, mustard dressed leaves. 290

CHICKEN LIVER PARFAIT

Toasted bread, Mixed Pickles. 270

HUMMUS + WARM SPICED OLIVES

Pita bread + crackers. 250

60g BURRATA

Fennel, mint, pomegranate with sumac. 390

SALADS

ORGANIC BEETROOT

Berries, feta, Cashew Granola. 320

BABY CARROT & BURNT ORANGE

Avocado, fennel, coriander, lime. 280

ROAST PUMPKIN

Herb salmuera, goat cheese Sage and pumpkin seeds. 310

SMOKED EGGPLANT

Romesco, yogurt, Chickpeas puffed buckwheat. 270

CURED SALMON

Beetroot, Cucumber, avocado mayo, horseradish 330

ZUCCHINI & PARMESAN

Heirloom zucchini, parmesan, hazelnuts, sweet basil 350

LARGER PLATES

CRAB SPAGHETTI

Chili, garlic, tomato, fresh herbs. 450

MUSHROOM RISOTTO

Truffle, parmesan. 450

WILD LEEK TORTELLINI

Ricotta, caper sofrito, lemon. 350

WILD ATLANTIC CODFISH

Tomato + saffron cioppino, olive salt. 650

BEEF TARTARE

Smoked relish, crouton, chips 670

CRISPY PORK BELLY

Slow cooked organic pork, pickled fennel + apple slaw, red pepper jam. 450

BEEF CHEEK

Slow cooked Beef cheek, bbq radicchio cauliflower puree. 890

BRAISED AUSTRALIAN LAMB SHANK

Spiced cauliflower, coriander, almonds. 690

WOOD GRILL

ROAST ORGANIC CHICKEN

Special Korat / Prosun Farm grain-fed hen. Peri peri, roasted marinated Tomatoes Please allow 20 minutes 550

AUSTRALIAN HANGER STEAK

Onion Jam, roasted potatoes bbq chilli. 750

BEEF TENDERLOIN

Argentina, prime angus Pumpkin puree, red wine jus 870

LAMB CHOPS

Tomatillo, potatoes 890

TO SHARE: WHOLE GRILLED SEABASS

Eggplant, Sugar snap peas, Chimmichurri. 1290

TO SHARE: CÔTE DE BOEUF

Rangers valley, 270 day grain fed Australian black angus. Served with a choice of 2 sides. Please allow 45 minutes for medium rare. 3900

ON THE SIDE

CREAMY POLENTA

Parmigiano. 150

GRILLED ASPARAGUS

Romesco sauce. 190

ORGANIC WILD ROCKET

Lemon + honey vinaigrette. 120

STEAMED BABY CARROTS

Feta, honey. 120

PATATAS

Garlic aioli 150

Price are in Thai baht and subject to government taxes and service charge.

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SWEETS & TREATS

SOFT CHOCOLATE

Salt caramel, chocolate soil, peanut candy. 220

CRUMBLE

Apple, seasonal fruit, almond, oat crust, vanilla ice cream. 220

VERY DARK CHOCOLATE TART

Roasted coconut, young coconut sorbet. 300

VANILLA PANNA COTTA

Mulberries, oats, vanilla ice cream. 260

PIMMS

Coffee Catalan cream, burnt orange, Negroni sorbet. 240

HOUSE CHURNED ICE CREAM / SORBET

Two scoops. 160

SWEET WINES

PORTO

Niepoort, Ruby, Portugal. 230 60ml

SHERRY

Pedro Ximénez, Spain. 290 60ml

TRAMINER AUSLESE

Weingut Rabl 2010, Kamptal, Austria 260 60ml

DESSERT COCKTAILS

RED ESPRESSO MARTINI

Stolichnaya vodka, fresh espresso, Kahlua, slow-pressed beetroot. 340

IRISH COFFEE

Jameson irish whisky, espresso shot, sugar, cream. 330

COGNACS, LIQUEURS & DIGESTIVES

HENNESSY VSOP

400

BENEDICTINE

300

AMARETTO LUXARDO

200

POIRE WILLIAMS

320

MIRABELLE

260

CALVADOS APREVAL RESERVE

240

BAILEYS IRISH CREAM

260

GRAPPA NONINO | MOSCATO

360

PRIVATE ROOM AVAILABLE ON REQUEST
BRUNCH EVERY SATURDAY and SUNDAY 10:30AM-4PM
FOR GROUP BOOKINGS PLEASE EMAIL eat@quincebangkok.com
WWW.QUINCEBANGKOK.COM



Dog friendly

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