

# QUINCE

EATERY & BAR

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

002

head chef:

*Cameron Barker*

## SMALLER PLATES

### JAMÓN CROQUETAS

Sauce tartare. 170

### CRISPY PEPPER SQUID

Smoked chili aioli. 290

### PASTURE-FED BEEF BONE MARROW

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

### PAN CON TOMATE

Tomato fresca, grilled  
ciabatta, stracciatella  
cheese, white anchovies. 270

### 40g JAMÓN IBÉRICO AGED 36 MONTHS

Hand sliced,  
grilled baguette. 490

### GOAT CHEESE SOUFFLÉ

Twice baked, mustard  
dressed leaves. 290

### 60g WHOLE BURRATA + JAMÓN

Marinated tomatoes,  
arugula, caramel onions. 390

### HUMMUS + WARM SPICED OLIVES

Pita bread + crackers. 250

## SALADS

### CHARRED BEETROOT

Berries, feta, pistachios. 320

### BABY CARROT & BURNT ORANGE

Avocado, fennel,  
coriander, lime. 280

### ROAST PUMPKIN

Fennel, shallots, walnuts,  
honey, mustard, ricotta. 260

### HALLOUMI A LA PLANCHA

Grilled asparagus, orange zest,  
mint, roast fennel. 310

### ROAST CHICKEN

Lots of herbs, red onion,  
zucchini, croutons. 320

### ZUCCHINI 'PASTA'

Zucchini ribbons, lemon,  
parmigiano, pine nuts,  
sweet basil 280

## LARGER PLATES

### LAMB GNOCCHI

Braised Australian Lamb, black truffle,  
mushrooms, snap peas, mint. 450

### WILD ATLANTIC CODFISH

Tomato + saffron cioppino,  
potato straws, olive salt. 650

### CRAB SPAGHETTI

Chili, garlic, tomato, fresh herbs. 450

### MUSHROOM RISOTTO

Truffle, black olives, parmesan. 450

### BEEF RAGÙ FETTUCCINE

Slow cooked beef skirt steak, tomato, red wine. 350

### COTECHINO SAUSAGE

Italian lentils, roast tomato ragù + sage. 460

### GRILLED EGGPLANT FETTUCCINE

Mushrooms, sweet paprika cream, walnut crumble. 320

### TO SHARE: BRAISED AUSTRALIAN LAMB SHANK

Spiced cauliflower, coriander, almonds. 690

## WOOD GRILL

### GRASS-FED ARGENTINIAN TENDERLOIN

Melting bone marrow gremolata,  
long veg, beef jus. 890

### ROAST ORGANIC CHICKEN

Special korat / Prosun Farm grain-fed hen,  
harissa, tzatziki, lemon. 550  
Please allow 20 minutes

### SLOW COOKED ORGANIC PORK BELLY

Sampran Farm pork, pickled fennel  
+ apple slaw, red pepper jam. 450

### AUSTRALIAN HANGER STEAK

Crushed potatoes, broccoli, rosemary salt,  
marinated eggplant. 750

### BRAISED NZ OCEAN BEEF BRISKET

Smoked tomato glaze, burnt onion. 620

### TO SHARE: CÔTE DE BOEUF

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

## ON THE SIDE

### CREAMY POLENTA

Parmigiano. 120

### POTATO MASH

Charred leeks + butter. 120

### GRILLED ASPARAGUS

Romesco sauce. 120

### ORGANIC WILD ROCKET

Lemon + honey vinaigrette. 120

### STEAMED BABY CARROTS

Feta, honey. 120

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

# QUINCE

EATERY & BAR

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

003

head chef: *Cameron Barker*

## 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

### ORANGE-CARDAMOM CREAM

Honey bruléed crisp. 200

### THAI MULBERRY CRANACHAN

Organic mulberries, whipped cream, puffed caramel rice, Thai whiskey. 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](mailto:eat@quincebangkok.com)  
[WWW.QUINCEBANGKOK.COM](http://WWW.QUINCEBANGKOK.COM)



Dog friendly

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