

TO START & SHARE

CROQUETAS OF THE DAY

see specials

POLENTA FRIED LITTLE FISH

quail eggs, romesco - 150

CRISPY PEPPER SQUID

lemon, tzatziki - 220

HUMMUS & JAR OF WARM SPICED OLIVES

pita bread and crackers - 250

CHEESE & OAT CRACKERS

see specials

PASTURE-FED BEEF BONE MARROW

parsley, capers, toasts, 1 half / 2 halves - 280 / 550

HOUSE-CURED GRAVLAX

dill, fresh horseradish, lemon - 240

ROAST TOMATO BRUSCHETTA

buffalo curd, white anchovies - 250

BURRATA

jamon iberico, marinated little tomatoes, arugula, caramel onions - 390

JAMON IBERICO AGED 36 MONTHS

hand sliced off the bone 20g / 50g - 260 / 560
grilled bread drizzled with spanish olive oil

PASTA + RISOTTO

PENNE AL PESTO

basil, rocket, walnuts, parmigiano - 320

GRILLED NEW ZEALAND KING SALMON SPAGHETTI **NEW**

leek, preserved lemon, dill, a touch of cream - 450

CRAB SPAGHETTI

chili, garlic, tomato, fresh herbs - 420

SMOKED EGGPLANT TORTELLINI

portobello, paprika cream, walnut crumble smaller / larger - 280 / 360

BLACK TRUFFLE GNOCCHI

milk-fed lamb, little onions, mushrooms, garden peas - 410

SPAGHETTI AL RAGU

beef, duck heart, tomato, marsala - 350

RISOTTO OF THE DAY

see specials

LARGER PLATES

ORGANIC ROAST CHICKEN

harissa, baby carrots, tzatziki, lemon - 450

please allow 30 minutes (inc. 10 THB for FOOD4GOOD)

CRISP PORK BELLY

pickled fennel + apple slaw, red pepper jam - 450

WILD COD FISH

stew of fennel, tomato, chili, garlic, potato - 650

HANGER STEAK

crushed potatoes, broccoli, rosemary salt,

pickled mustard seeds - 750

BRAISED LAMB SHANK

spiced cauliflower, coriander, almonds - 590

BEEF TENDERLOIN **NEW**

melting marrow gremolata, duck fat roast potato, long veg - 890

TOMAHAWK STEAK

270-day grain fed black angus - 3900

(served with a choice of 2 sides

please allow 45 minutes for medium rare)

SALADS

ROAST CAULIFLOWER

almond, sunflower, pomegranate, yoghurt - 250

BEETROOT

blueberry, feta, pistachio - 280

BABY CARROT & AVOCADO

orange, coriander, fennel, lime - 260

GREEN LEAVES

herbs, pickled vegetables, sherry vinegar, olive oil - 150

ROAST PUMPKIN

fennel, shallots, walnuts, honey, mustard, ricotta - 220

SIDES

MASH

potato + kale - 120

QUINOA SALAD

tomato, mint, shallots - 100

PATATES

crushed potatoes, paprika,

roast garlic aioli - 90

GRILLED ASPARAGUS

boiled organic egg, capers - 120

CREAMY POLENTA

parmesan - 110

STEAMED BABY CARROTS

honey, feta cheese - 110

Cameron Barker
HEAD CHEF

SWEETS & TREATS**SOFT MAROU 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 brûléed crisp - 200

WARM BANANA LOAF

vanilla ice cream, passion fruit - 200

HOUSE CHURNED ICE CREAM / SORBET

2 scoops - 160

SWEETS WINES**PORTO**

van zellers, ruby | portugal - 180 45 ml

SHERRY

napoleon, amontillado | spain - 190 THB 60 ml

CHENIN BLANC

straw wine 2013 | south africa - mullineux - 2600 THB 370ml

CHEESE PLATTER

daily selection from the market - 450

DESSERT COCKTAILS**RED ESPRESSO MARTINI**ketel one vodka, fresh espresso,
kahlua, slow-pressed beetroot - 320**IRISH COFFEE**jameson irish whisky, espresso shot,
sugar, cream - 280**COGNACS, LIQUEURS & DIGESTIVES****HENNESSY VSOP** - 300**BENEDICTINE** - 260**AMARETTO LUXARDO** - 200**POIRE WILLIAMS** - 260**MIRABELLE** - 260**CALVADOS APREVAL RESERVE** - 200**BAILEYS IRISH CREAM** - 260**GRAPPA NONINO | MOSCATO** - 260**FERNET BRANCA** - 260

PRIVATE ROOM AVAILABLE ON REQUEST

BRUNCH EVERY SATURDAY AND SUNDAY 10:30AM-3PM

FOR GROUP BOOKINGS PLEASE EMAIL

EAT@QUINCEBANGKOK.COM

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DOG FRIENDLY.