

TO START AND SHARE

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

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

PASTURE-FED BEEF BONE MARROW

parsley, capers, toasts, one half two halves - 280 / 550

HOUSE-CURED GRAVLAX

dill, fresh horseradish, lemon - 240

SQUID & CHORIZO SKILLET

preserved lemon, tomato, shallot, toasted ciabatta - 290

CROQUETAS OF THE DAY -> see specials

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

BRAISED BACON

radish, egg, pickled onion, celery, salsa verde - 270

ROAST CHICKEN

fresh herbs, red onion, cucumber, croutons - 290

SOUP

ROAST TOMATO BLT

Rocket pesto, braised bacon, croutons - 250

LARGER PLATES

ORGANIC ROAST CHICKEN

turmeric, spicy carrot, tzatziki - 490
please allow 30 minutes (inc. 10 THB for FOOD4GOOD)

AROMATIC PORK BELLY

pickled fennel + apple slaw, red pepper jam - 450

WILD COD FISH

cioppino stew of fennel, tomato, chili, garlic, crab - 650

HANGER STEAK

crushed potatoes, broccoli, rosemary salt,
pickled mustard seeds - 750

PASTA, GNOCCHI + RISOTTO

PENNE AL PESTO

basil, rocket, walnuts, parmigiano - 320

GRILLED NEW ZEALAND KING SALMON SPAGHETTI

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 S / L - 280 / 360

BLACK TRUFFLE GNOCCHI

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

SPAGHETTI AL RAGÙ

beef, duck heart, tomato, marsala - 350

RISOTTO OF THE DAY -> see specials

SANDWICHES

AVOCADO KALE

herb & kale pesto, fried duck egg, on toast - 210

OPEN FACED WAGYU FLANK STEAK

chimmichurri, roast tomato, lettuce, on toasted ciabatta - 300

CRISPY LITTLE FISH

caper yoghurt curd, lettuce, in warm ciabatta - 260

CHICKEN CAESAR

bacon, crisp lettuce, caesar dressing, in toasted ciabatta - 270

ROAST TOMATO BRUSCHETTA

buffalo curd, white anchovies - 250

SWEETS AND 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 bruléed crisps - 200

WARM BANANA LOAF

vanilla ice cream, passion fruit - 200

HOUSE CHURNED ICE CREAM / SORBET

two 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 MARTINIstolichnaya vodka, fresh espresso,
kahlua, slow-pressed beetroot - 320**IRISH COFFEE**jameson irish whisky, espresso shot,
sugar, cream - 280

COGNACS, LIQUEURS AND 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** - 260PRIVATE ROOM AVAILABLE ON REQUEST
BRUNCH EVERY SATURDAY AND SUNDAY 10:30AM-3PM
FOR GROUP BOOKINGS PLEASE EMAIL
EAT@QUINCEBANGKOK.COM

WWW.QUINCEBANGKOK.COM



DOG FRIENDLY.