

QUINCE

EATERY & BAR

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

SUMMER

Chefs: *Julien Perraudin & Charlie Jones*

STARTERS

MORTADELLA 70G	190	BEEF TARTARE		BBQ OCTOPUS	
		Sesame lavosh, smoked relish,		Fennel skordalia,	
HUMMUS & MERGUEZ NAAN BREAD		Puffed buckwheat & aioli	360	Parsley & garlic oil	290
Pickled chili & dukkah	250				
40 G 36MONTHS AGED JAMON JOSELITO		LAMB SWEETBREAD		SCALLOP CRUDO	
Grilled ciabatta & olive oil	490	Jerusalem artichoke,		Buttermilk dressing,	
		Walnut crumb & chilli oil	330	salmon powder & Nori cracker	450
COLD CUT PLATTER		BBQ WAGYU BONE MARROW		HAY SMOKED KING MACKEREL	
Mixed pickles	690	Hot remoulade, mixed leaves,		Ponzu dressing	
		Anchovy dressing & ciabatta	370	& Raspberry powder	290
CHICKEN LIVER PARFAIT		CRISPY ORGANIC SQUID		NAAN BREAD	
Mandarin jelly & nut brittle	290	Togarashi flour,		Olive oil, dukkah	60
		Squid ink aioli	330		

SALADS & GREEN

BURRATA		CHARRED ORGANIC BABY CARROT SALAD		BBQ PUMPKIN SALAD	
Confit rhubarb, rhubarb powder,		Harissa, yoghurt,		Goat cheese,	
Olive oil & sourdough	480	Preserved lemon & almond	280	Burnt orange salmuera & walnut	
				Gremolata	310
ZUCCHINI & CRAB		BEETROOT CARPACCIO			
Parmiggiano & mint	350	Smoked yoghurt,			
		Pickled chili & za-atar	320		

MAINS

BRAISED SHITAKE & SPAGHETTI		300 G WAGYU BAVETTE	
Vego carbonara, ricotta & pecorino	390	Australian grain-fed beef, salad & condiments	990
CRAB & LEEK RISOTTO		ISRAELI SPICED LAMB SHANK	
Parmesan & wild rocket	490	Burnt broccolini, tahini dressing,	
		Pickles chili & za-atar	890
FRENCH SEABASS		WHOLE GRILLED RIVER TROUT	
Tomato cioppino, parsley & black olive powder	850	Brown butter dressing, capers, parsley & lemon	990
250 G ORGANIC THAI PORK "SECRETO"		HAY ROASTED WHOLE BABY CHICKEN	
Sage chimichurri & rhubarb compote	450	Organic grain-fed korat chicken, roasted garden	
200 G BLACK ANGUS HANGER STEAK		Vegetables & rosemary	750
Grain-fed onglet steak, salad & condiments	750		
250 G PRIME ANGUS TENDERLOIN			
USA grain-fed beef, salad & condiments	1100		

SIDE

NOT SO MASHED POTATOES		GREEN ASPARAGUS		CREAMY POLENTA	
Smoked truffle butter	190	Romesco	170	Parmiggiano	150
				MIXED LEAVES	
				Egg bottarga	130

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

QUINCE

EATERY & BAR

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

SUMMER

WOOD GRILL

CHEESE

WHOLE BAKED CAMEMBERT

Nut brittle, honey & sourdough

490

CHEESE PLATTER

Apple & lavosh crackers

650

SWEETS & TREATS

SOFT CHOCOLATE

Salted caramel,
Chocolate soil & peanut candy

250

VANILLA PANNA COTTA

Mulberries, oats & vanilla ice cream

220

RHUBARB + APPLE CRUMBLE

Almond & oat crust, vanilla ice cream

220

CITRUS & COCONUT

Yuzu curd, Madarin caviar, sesame crumb
and coconut foam & granita

210

BABA AU RUM

Passion fruit & white chocolate chantilly

240

ICE CREAM & SORBET

Ask for the flavour of the day

80

SWEET WINES

PORTO

Niepoort, LBV,
Portugal.

250 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

MIRABELLE

260

BENEDICTINE

300

CALVADOS APREVAL RESERVE

340

AMARETTO LUXARDO

220

BAILEYS IRISH CREAM

290

POIRE WILLIAMS

390

GRAPPA NONINO | MOSCATO

390

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

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