



It is a resounding pleasure to welcome you to Fireplace Grill, a firm favorite on the Bangkok dining scene for over 40 years, welcoming not only Thai food lovers but travelers from across the globe. During this time, our restaurant has commanded a reputation for excellence that defines everything we do.

Fireplace Grill offers a stylish combination of plush furnishings and contemporary art, surrounding an open kitchen. Complimented perfectly with the mellow sounds of jazz, you will discover an atmosphere that's relaxed, yet friendly and engaging.

With 72-seats, the Fireplace Grill includes two exclusively themed private dining rooms - the "Veuve Cliquot" and "Penfolds" rooms respectively. Perfect for discreet gatherings in a decidedly elegant setting for up to 12 people.

From our glass walled kitchen grill we are proud to showcase the World's finest produce. Top quality steaks are imported from the USA, Australia and Japan, whilst premium seafood including fresh lobster and oysters are sourced only from waters renowned for the best catches.

Our skilled restaurant staff are on hand to assist you in matching your choice of courses with select wines from Fireplace Grill's extensive cellar, ensuring you the ideal complement to the perfect meal. Both New and Old World vintages from premier winemaking regions are well represented, some of which are only available in Bangkok at the Fireplace Grill.

Ben Appétit !

"There is no love more sincere than the love of food."

George Bernard Shaw

Dinner : Seven nights a week
18:30 – 22:30 hours

Lunch : Monday – Friday
12:00 – 14:30 hours

APPETISERS

Caesar salad (P)		420 / 520
Baby gem lettuce, truffled anchovies, Reggiano shavings, crispy Parma ham, croutons served plain or topped with poached prawns		
Scallop brochette, corn panna cotta		690
gravalax BLT		
Tartar of salmon		690
Soft shell crab, apple celery remoularde, lemon dust		
Pepper crusted seared tuna		590
Saffron, asparagus, pineapple		
Atlantic lobster salad		890
Mango, avocado, micro salad		
Truffle poached egg		560
Warm white asparagus, hollandaise sauce		
Mixed boutique greens (V)		450
Emmenthal fondue croutons, roasted onion and capsicum		
Escargot		800
Chaspuzac snails, mashed potato, aromatic butter		
Green bean mimosa (V)		500
Mushroom salad, garlic toast		
Freshly shucked oyster	Per piece	180
Fine de Claire (France)		

Oyster can be served natural with red wine and shallot vinegar, Rockefeller (A), Kilpatrick (P), or with spicy seafood sauce.

SOUPS

Caramelised onion soup (A)		400
Beef essence, sherry, with a choice of cheese crouton or with puff pastry lid (<i>preparation time 20 minutes</i>)		
Cappuccino of wild mushrooms (V)		490
Truffle oil foam, porcini lavoche		
Sweet corn shellfish bisque		600
Lobster and corn ravioli, chive chantilly		
Chicken consommé		390
Julienne of vegetables		

"Food like a loving touch or a glimpse of divine power, has that ability to comfort"

Norman Kolpas

||| = Signature dish

(V) = Vegetarian dish

P = Contains Pork

(A) = Contains Alcohol

All prices are in Thai baht and subject to 10% service charge and applicable government tax.

MAIN COURSES

Roasted prime rib of beef from the gueridon trolley (available from 18.30 to 21.30 hours daily) Australian Stockyard 250 day grain fed <ul style="list-style-type: none">▪ Classic cut 12 oz (350gr) 2,000▪ Contemporary cut 8 oz (240gr) 1,700 Served with Yorkshire pudding, beef jus, English roast potatoes and freshly grated horseradish sauce	
Pan-seared snow fish (A) Asparagus, mussels, prawn blanquette	1,200
24 hour braised lamb shank Garlic pomme purée, baby carrots, roasted shallots, Shiraz glaze	990
Pan-fried seabass Smoked salmon Kedgeree, chive emulsion	880
Pan-roasted salmon fillet (P) Anna potato, Kenya beans, bacon, Café de Paris butter	950
Tournedos Rossini (A) Grilled Angus fillet, pan-fried Rougié foie gras, truffle sauce	1,990
Cheddar cheese gnocchi (V) Cauliflower cream, cheese crunch	750

“Our chef would be delighted to assist you in creating a vegetarian dish.”

SIGNATURES

SERVED TABLE SIDE FOR TWO PERSONS

Chateaubriand Australian Jack's Creek 150 day beef 17 oz (500gr) Carved table side, served with bouquetiere of vegetables	2,750
Rack of lamb Australian 8 point lamb rack 26 oz (750gr) Carved table side, served with bouquetiere of vegetables	2,750

*“Let your food be your medicine,
and your medicine be your food.”*

Hippocrates

||| = Signature dish

(V) = Vegetarian dish

P = Contains Pork

(A) = Contains Alcohol

All prices are in Thai baht and subject to 10% service charge and applicable government tax.

MEAT FROM THE GRILL

STEAK PREPARATION GUIDELINES

Rare: Cool, red centre
 Medium-rare: Warm, red centre
 Medium: Very warm, pink centre
 Medium-well: Very warm faint-pink centre but juices retained
 Well: No colour but still flavourful



STOCKYARD WAGYU BEEF

Stockyards combination of the finest Japanese Wagyu genetics and a nutritious ration including steam-flaked barley, hay and molasses for a minimum of 400 days, delivers the pinnacle of beef quality. Beautiful fine marbling and a guaranteed tenderness deliver a “melt in your mouth” taste sensation.

Wagyu Black Label Marble score: 8+

Tenderloin	7 oz (200gr)	5,100
Rib Eye	10 oz (300gr)	5,000



KOBE CUISINE BEEF

Kobe Cuisine can rightfully claim to be an iconic beef brand within Northern Asia, having established sales since 2001. It is dominant in Hong Kong and has strong support in Taiwan, Malaysia, Thailand and Indonesia due to its undoubted quality.

Marble 7 Wagyu

Striploin	7 oz (200gr)	3,000
Tenderloin	7 oz (200gr)	2,500



JACK'S CREEK BLACK ANGUS

Black Angus cattle from the temperate regions of New South Wales, Australia. Produces superior genetic marbling characteristics for premium flavour and tenderness 250 day of grain feeding moreover result in a juiciness that's pure eating pleasure.

Tenderloin	7 oz (200gr)	2,300
Rib Eye	10 oz (300gr)	2,600



RALPH'S MEAT

For more than hundred years, successive generations of the Ralph family have provided the world with healthy Australian meat. Naturally grown on lush pasture from the Gouldburn Valley region of Victoria Australia, Gouldburn Valley produces excellent grass fed beef that lends a superior flavor.

Tenderloin	7 oz (200gr)	1,350
Rib eye	10 oz (300gr)	1,350



AUSTRALIAN LAMB

Our lambs are raised on lush green pastures in the temperate climate of South Eastern Australia for 6 – 8 months before being slaughtered with a dressed weight of 22 – 24kg.

Rosemary marinated lamb cutlets		1,500
---------------------------------	--	-------

PORK

Pork cutlet	10 oz (300gr)	790
-------------	---------------	-----

All grilled items are served with your choice of one sauce and one side dish.

*Sauce: Wild mushroom fricassee, Shiraz glaze, peppercorn (A)
 Béarnaise, Café de Paris butter*

||| = Signature dish

(V) = Vegetarian dish

P = Contains Pork

(A) = Contains Alcohol

All prices are in Thai baht and subject to 10% service charge and applicable government tax.

SEAFOOD FROM THE GRILL

GRILLED MAINE LOBSTER	2,000
TIGER PRAWNS	990
SALMON	900
NORWEGIAN SNOW FISH	900
SEABASS	900

All items are served with your choice of one sauce and one side dish.

Sauce: Chive beurre blanc, lemon butter, spicy seafood sauce

SIDE DISHES

Wild rocket leaves, Parmesan shavings	150
Reggianno creamed spinach	150
Cauliflower cheese gratin	180
Sautéed mushroom, garlic	180
Mashed potato, truffle essence	150
French fries, garlic aioli	180
Vine ripened tomato salad with balsamic	150
X.O. Seafood fried rice (A)	250

*"Bring the same consideration to the preparation of your food
as you devote to your appearance."*

*Charles Pierre Monselet,
French author (1825-1888)*

||| = Signature dish
(V) = Vegetarian dish

P = Contains Pork
(A) = Contains Alcohol

All prices are in Thai baht and subject to 10% service charge and applicable government tax.