

Velcome to Plum Prime Steakhouse

Dinner is a great experience and at PLUM'S we are all fired up!

At the centre of your experience is the charcoal burning oven, bringing out the succulent best from our prime cuts of US and Australian beef. Equal attention is given to the fresh fish and seafood, along with an appealing choice of a la carte dishes and fine wines.

Innovative and modern....walking a tasty line between 'steakhouse' and 'fine dining'. Come relaxed....leave inspired!



Sample a selection of nine best-sellers for 1,790.- baht per person - Minimum for Two people

Amuse Bouche of the day

Starters Kumato Carpaccio with San Daniele Ham A bed of fresh imported kumatoes, dressed with lemon, extra virgin and wild arugula, topped with dry cured San Daniele ham Octopus and tubers Japanese octopus, slowly braised in bay leaves infused red wine and served warm on Jerusalem artichoke cream. Baked Kalamata, glass potato chips. Prawn, peppers, nuts and citrus Roasted black tiger prawn, Jalapeño and capsicum Hollandaise, pecan crumble, orange air Soup Crema di zucca all'amaretto e tartufo Pumpkin and truffle soup, Amaretto warm espuma Seafood Soft shell crab meunière, white asparagus Fresh soft shell crab, gently drenched in flour and then pan seared in butter. Finished with lemon, parsley and white wine and served with Parmigiano Reggiano cheese broiled imported white asparagus Subtlety Extra virgin olive oil sherbet Meat Double cooked pork belly First is simmered in oriental spices infused brine for four hours, then flash roasted in the charcoal oven. Served with a trio of teppanyaki asparagus, eringi mushrooms and leek. Light soy and star anise essence, yuzu air Desserts Ricotta, chocolate, mint and honey

Ricotta mousse with honey crisps, Guanaja 70% chocolate fondue, mint candy Tokaji Aszú sabayon on wild berries compote

A sabayon made à la minute from the world renown Hungarian sweet wine Tokaji Aszú and fresh egg yolk. Served on wild berries compote.

Starters

Oysters Selection

All our oyster are air freight shipped fresh and alive twice a week from France

Fine De Claire, Marennes d'Oleron No.3

The world-famous oyster cultivation area Marennes-Oléron is located on the coast of the French region Charente-Maritime. The landscape is dotted with big pools of water where algae flourish abundantly. Oysters relish this nutritious "soup" which confers their unique flavor. No. 3 size is the favorite and ranges from 60 to 80 grams per piece.



1/2 Dozen

THB 890.-

Six oysters Fine de Claire Marennes d'Oleron, imported alive from Normandy, France, opened at request and served with all traditional condiments.

1 Dozen

THB 1,690.-

Twelve oysters Fine de Claire Marennes d'Oleron, imported alive from Normandy, France, opened at request and served with all traditional condiments.

Belon No.3

The most famous oyster in the world, our Belons are harvested from Brittany, France and finished in special walled ponds ("claires") in the brackish waters of the Belon River, a process the French call "affinage." No. 3 size is called "Moyen" (Medium) and ranges from 50 to 60 grams per piece.



1/2 Dozen

Six oysters Belon, imported alive from Normandy, France, opened at request and served with all traditional condiments.

1 Dozen

THB 2,090.-

THB 1,090.-

Twelve oysters Belon, imported alive from Normandy, France, opened at request and served with all traditional condiments.





Siamese Salad A selection of exotic greens, mango leaves, morning glory sprouts, **cashew** nuts and much more, all dressed with our **Thai herbs** worked by hand in a stone mortar with extra virgin olive oil.



 Kumato Carpaccio with San Daniele Ham
 THB
 690.

 A bed of fresh imported kumatoes, dressed with lemon, extra virgin and wild arugula, topped with dry cured
 "Prosciutto di San Daniele"



Giant Hokkaido scallops fruit medley Two extra large Hokkaido scallops, flash roasted and served on hazelnut crisp. Fresh tropical fruits, raspberry extra virgin **emulsion**.

THB 890.-

THB

790.-



Octopus and tubers Japanese octopus, slowly braised in bay leaves infused red wine and served warm on Jerusalem artichoke cream. Baked Kalamata, glass potato chips.



Prawns, peppers, nuts and citrus Roasted prawns, **Jalapeño** and capsicum mousseline, **pecan** crumble, orange air

Starters



Carabineros Carpaccio, seaweed, plankton and black garlic THB 1.290.-YSpanish "Carabinero" prawn Carpaccio on iceberg lettuce. Japanese seaweed salad, black garlic and plankton dressing.



Salame al coltello 790 -THB 150 grams hand-crafted, air cured salami, served whole. Includes Borettane onions braised in balsamic vinegar, artichokes hearts in extra virgin olive oil, herbed Leccino olives.



Beef tartare

THB 1,090.-150 grams of traditional knife chopped Black Angus tenderloin with all the classic condiments, prepared at your table and following your taste. Served with warm toast.

Beef Carpaccio Back to the original 1950 Cipriani's recipe, made of thinly sliced and then beaten Black Angus sirloin, and dressed "Kandinsky" with Cipriani's celebrated Universal Sauce.



Foie Gras de Canard

Hungarian Duck foie gras, flash seared in the iron skillet and served with Fleur De Sel De Guerande crystals on brioche crouton, shallot compote and rosemary infused mesquite smoke.

> All price are net and include VAT and Service charge. Subject to change without prior notice.

690.-

THB

890.-

Soups, Pastas and Risottos





Lobster bisqueTHB 790.-Cognac infused slipper lobster bisque with bites, organic carrot warm espuma, crouton

Paccheri 'Nduja e guanciale Paccheri pasta with "Nduja" spicy salami from Calabria and crispy Guanciale Amatricio, sheep cheese fondue.



Trofiette barramundi e spinaci Artisanal **"Trofiette**" pasta in creamy **mascarpone** cheese and spinach sauce, topped with tender **barramundi** fillet in butter and sage



Riso, cozze e patate Traditional **Apulia**'s baked rice with mussels and potatoes THB 690.-

THB 590.-



Risotto Alla Milanese Prepared following the original recipe with Carnaroli rice, white wine, Italian pure saffron and topped with beef bone marrow.



Rainbow TroutTHB890.-Rainbow trout fillet, Served with garden peas mash, buttered sou-vide carrots and sauce Maltaise.



Scottish Salmon Crispy skin on Scottish salmon steak, seared on cast iron skillet and served on **butternut squash** mousse, beetroot essence and **Prosecco sabayon**.



Poached snow fish Lean snow fish fillet, gently poached in rock lobster bisque and served with celeriac purèe, lobster bisque, roasted asparagus and Cyprus smoked salt.



 French Turbot, sauce Girondine
 THB 1,490.

 French turbot fillet, flash roasted in potato wrap and served with sous-vide carrots in burnt butter, Sauce
 Girondine

Seafood

Glacier 51, bloody Mary, carrots



Veritable **Patagonian tooth fish**, charcoal roasted with its super crispy skin and served with a bloody Mary reduction, imported **Pachino** tomatoes on the vine and sous-vide French **purple carrots** in burnt butter

THB 1,890.-

THB 2,790.-



Soft shell crab meunière, white asparagusTHB890.-Fresh soft shell crab, gently drenched in flour and then pan seared in butter. Finished with lemon, parsley andwhite wine and served with Parmigiano Reggiano cheese broiled imported white asparagus



King tiger prawns CartoccioTHB990.-King tiger prawns, shelled and cooked in high tech wrap with Chardonnay wine,Pantelleria's capers, Leccino olives, cherry tomatoes and Italian basil. Served with roasted pumpkin salad in
extra virgin and balsamic dressing.



European lobster, tagliatelle, olives ragoût

A shelled, imported French **European lobster**, gently seared in extra virgin olive oil and served on Spanish **Gordal olives** and fresh heirloom tomatoes ragoût tagliatelle.

From the Charcoal Grill

The Grill

All our meats, and most of the seafood, are cooked in a special, imported Spanish brazier. Sort of a charcoal grill inside a fully insulated enclosure. It's tremendously efficient, fast and clean. 100% charcoal powered, we feed it with only natural, sustainable bamboo charcoal, to keep a delicate aroma and virtually no smoke.

When you order from the grill selection

In order to give the best experience possible, when you order from our grill menu, please let us know:

Cooking grade of your meat, rare, medium rare, medium, medium well or well done, with sole exception of the spring chicken, which is always cooked to well done.

Your favorite **basting**, that our chefs will use to enhance the flavor of your meats during the cooking process. The choices are as following: **Plain** - Just a bit of extra virgin olive oil. A small pinch of Maldon sea salt crystals is added after cooking **Sir James** - Clarified butter, Scotch Whiskey, honey and shallot **Connoisseur** - Clarified butter, Dijon mustard, red wine, shallot and fresh sage

Mediterranean Shepherd's - Pure olive oil, fresh rosemary, fresh sage, bay leaves, garlic, juniper berries, red wine and black pepper Andalusa - Pure olive oil, fresh red jalapeño pepper, sweet paprika, white wine, shallot and black pepper Shogun - Clarified butter, Mirin wine, light soy sauce, rice vinegar and white pepper

All price are net and include VAT and Service charge. Subject to change without prior notice. All the items in the grill section are served with a flight of four sauces, plus a knob of Beurre Café De Paris. The sauces are two cold and two warm, tap on the picture to know more.

Side dishes are not included, so you can choose freely from the menu.

Lamb & Poultry



Roasted French baby lamb rack

THB 1,890.-

Half rack (4 or 5 ribs) of baby lamb, milk fed from Lozère, Occitanie, France, roasted to your liking. Please tell the waiter your preferred cooking grade, we suggest to cook it no more than medium , but it's very tender and juicy so it can be cooked a little more.

Roasted French baby chicken

THB 1,690.-

Imported fresh from France, it's a 450~500 grams baby chicken, tender and juicy. We cut it open to cook thoroughly on the inside too and during the cooking we continuously bast with your choice of basting. We recommend the Mediterranean Shepherd basting and as compulsory by law, we serve it well done only.



Free Range, Pasture Fed Beef

Imported fresh from Argentina, it's a free range, pasture fed Black Angus beef of the best quality.

It's the meat that made famous the "Churrasco", flavorful, juicy and tender.

Maldo

Châteaubriand

500 grams, center-cut of Argentinian 100% pasture fed, Black Angus tenderloin, cooked whole and carved at your table THB 3,190.-

Rib Eye 300 Grams of Argentinian 100% pasture fed, Black Angus Rib Eye THB 1,090.-

> Filet Mignon 200 grams of Argentinian 100% pasture fed, Black Angus tenderloin THB 1,290.-

French Charolais Dry Aged Selection

Air shipped weekly directly from France in chilled vacuum

to preserve the full aroma, juiciness and texture of this outstanding premium beef.

Dry aged three to four weeks, to enhance it's flavor and tenderness

French Charolais, dry aged strip loin 300 grams of imported French Charolais, dry aged for three to four weeks THB 2,990.-

It comes pre-sliced in the kitchen

French Charolais, dry aged Prime Rib More than 1.5 kg of imported French Charolais, dry aged for three to four weeks, roasted whole and carved at you table THB 6,590.-

SALT FLAKES SAL

Darling Dows Premium Australian Angus Beef

Imported vacuum chilled from Australia, 100% genetics from Black Angus, 120 days grain fed, medium to high marble scoring, it's a marvelous beef, tender, juicy and full of flavor.

> Rib Eye <u>300 grams</u> of Darling Dows, premium Australian, grain fed Angus beef, Rib Eye steak, <u>MBS 4-5</u> THB 2,190.-

D. Rump <u>300 grams</u> of Darling Dows, premium Australian, grain fed Angus beef, D. Rump steak, <u>MBS 6~7</u> THB 1,290.-

Tenderloin250 grams of Darling Dows, premiumAustralian, grain fed Angus beef,
tenderloin, MBS 4-5THB 2,390.-

Kuroge Washu Japanese Premium Beef

Imported from Japan, made from the world renown Kuroge Washu breed, raised following the traditional Japanese method, which involves 100% grain feeding altogether with beer and continuous massage.

This cuts sports an incredible marble score 4 on the Japanese scale of 5 and it is so delicate and tender we strongly recommend to have no more than medium rare (bleu is the best)



Kuroge Washu Rib-Eye

<u>300 grams</u> of Japanese Kuroge Washu Rib Eye. We preferably cook it no more than medium rare and we serve it already sliced with the fatty trims seared crispy aside. It's a very delicate meat and we only use light soy sauce, sake wine, salt and white pepper as seasoning.

THB 4,590.-

Kuroge Washu Striploin

<u>300 grams</u> of Japanese Kuroge Washu striploin. We preferably cook it no more than medium rare and we serve it already sliced with the fatty trims seared crispy aside. It's a very delicate meat and we only use light soy sauce, sake wine, salt and white pepper as seasoning. THB 4,590.-

Side Dishes

	Mixed salad Mixed greens and tomatoes in extra virgin olive oil and red wine vinegar dressing	THB	90
	Plum's Steakhouse fries Deep fried, skin on baby potato wedges, Maldon Sea salt	THB	120
See	Pommes fondant Fresh potatoes, baked with jus de viand	THB	120
	Pommes Macario Mash potatoes au gratin with Parmigiano Reggiano.	THB	120
	Sous-vide trio Low temperature, sous-vide cooked carrots, zucchini and beetroot in beurre noisette	THB	120
	Cauliflower gratin Fresh cauliflower, blanched and broiled with béchamel sauce and Parmigiano Reggiano.	THB	120
E STAND	Teppanyaki trio Baby asparagus, Eringi mushrooms and leek, flash roasted basting with light soy sauce, white peppe		120 Mirin wine
·	Tagliatelle double butter Egg pasta tagliatelle in creamy butter and Parmigiano emulsion.	THB	120
	Additional Bread Basket Four different kinds of freshly baked breads, served with three flavored imported butters	THB	290

Roasts & Braises

Stuffed quail, onion gravy, mash

Fresh imported French quail, deboned and filled with Scotch Whisky stuffing, wrapped in Colonnata's lard and charcoal roasted, Served with fresh potatoes mash and Scotch Whiskey infused onion gravy. Whiskey flambé at your table. Outdoor tables only if weather conditions allow us to do it safely.

French mallard duck breast

French mallard duck breast, pan roasted to crispy skin on Carnaroli and Parmigiano Reggiano crouton, served with Murray river salt crystals, Black truffle Carpaccio, Pinot Noir reduction and duck fat fried potato wedges, skin on

Lamb shank, porcini and polenta

THB 1,790.-French baby lamb hind shank, braised for at least 6 hours in red wine with herbs and vegetables. Served on soft Toma cheese polenta and with porcini mushrooms sauce.

Double cooked pork belly 690.-THB First is simmered in oriental spices infused brine for four hours, then flash roasted in the charcoal oven. Served with a trio of teppanyaki asparagus, eringi mushrooms and leek. Light soy and star anise essence, yuzu air

Red deer filet mignon, herbs reduction, vegetables

Fresh imported French red deer tenderloin, encrusted in Thai herbs crumbs and roasted. Served with an aromatic reduction of sweet basil, Thai chilies, garlic and black pepper and sous-vide vegetables.

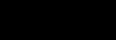
> All price are net and include VAT and Service charge. Subject to change without prior notice.











THB 1,090.-

THB 1,790.-

THB 1,990.-

Desserts



Tokaji Aszú sabayon on wild berries compote A sabayon made à la minute from the world renown Hungarian sweet wine Tokaji Aszú and fresh egg yolk. Served on wild berries compote.



Deconstructed Irish coffee THB 690.-Hot coffee and Bailey's ice cream, flambé on hazelnut crumble and served with a liquid nitrogen instant honey ice cream, prepared right at your table.

Smoked chocolate ganache, charcoal, hashes THB 490.-Laphroaig and 72% Araguani chocolate ganache, hazelnut nitrogen sponge and ashes

Ricotta, chocolate, mint and honey Ricotta mousse with honey crisps, Guanaja 70% chocolate fondue, mint candy

THB 490.-

THB 690.-



Butterscotch ice cream THB 460.-Sea salt crystal and butterscotch ice cream, Glenfiddich 12 Y.O. Single Malt, chocolate crispy, lady fingers