



Plum Prime Steakhouse

À la carte menù 2021 ≈ 2022

On allergens

Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge.

Allergen Facilities:

Our facilities are not food allergen or gluten-free. Customers with food allergies or other nutritional concerns are advised to notify the manager of any dining operation for assistance.

Bakery:

Please be advised that baked goods may contain or come into contact with peanuts, tree nuts or other allergens.

All prices include VAT and service charge.



Oysters selection

Six Fine De Claire oysters No. 3 **฿ 990.-**

Imported alive twice a week from Normandy, France, and kept in our specialized oyster aquarium in natural sea water

Twelve Fine De Claire oysters No. 3 **฿ 1,790.-**

Imported alive twice a week from Normandy, France, and kept in our specialized oyster aquarium in natural sea water

Starters and salads

Siamese salad **฿ 290.-**

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.

Plum's salad **฿ 290.-**

A refreshing concoction of fresh plums, greens, tomatoes in fresh plum dressing.

Zola, pere e noci **฿ 360.-**

Gorgonzola cheese and walnuts bavaroise, served with acacia honey and red wine poached nashi pears.

Fake salmon sashimi **฿ 490.-**

Imported, "Tzar" cut Norwegian cold smoked salmon, avocado sauce, seaweed salad on cucumber Carpaccio.

Raw yellow fin tuna in hot savory broth **฿ 390.-**

Yellow fin tuna saku triple A, sliced on a bed of leek julienne. The waiter will pour, at the last minute a hot savory broth "Kōbashī sūpu".

Hokkaido scallops, beluga lentils **฿ 890.-**

Two extra large Hokkaido scallops, flash roasted and served on beluga lentils. Garnished with crispy leek.

Tartare, pistachio, liquid olive **฿ 590.-**

Knife chopped Fassona beef silverside, seasoned with all the traditional condiments, served on a gluten free pistachio crisp and complimented with a liquid olive.

San Daniele, grilled plum, burrata **฿ 590.-**

Premium "San Daniele" ham from Friuli, Italy, served with grilled plum, fresh burrata cheese on balsamic dressed rocket salad.

All prices include VAT and service charge.



'Nduja di Spilinga, capsicum paté

฿ 390.-

A quenelle of mildly spicy spreadable 'Nduja salami, served with green capsicum paté and warm focaccia

Foie Gras, rosemary cracker, Marsala sauce

฿ 790.-

Pan fried foie gras served with a rosemary infused tapioca cracker and Marsala Fino sauce with raisins.

Entrées

Gazpacho Andaluso

฿ 390.-

The way of Andalusia, Spain, a cold soup made of fresh vegetables such as tomatoes, cucumber and pepper. Finished with cumin infused extra virgin olive oil, ice and croutons

Lamon beans and truffle

฿ 390.-

Lamon beans from northern Italy in form of a velvety cream, complimented with a fresh truffle siphoned foam.

Lobster bisque, Armagnac cream

฿ 590.-

Slow cook lobster bisque, complimented with an Armagnac espuma and a fillo pastry crouton.

Trofiette, beans & Sausage

฿ 390.-

Trofiette pasta in fresh Italian sausage and white wine sauce, served on Cannellini beans cream.



The Grill

A selection of premium, local and imported meats and seafood, expertly grilled to your liking into our clean burn charcoal oven. Unless specified in the item description, feel free to ask for your favorite cooking grade to your waiter.

On top of the cooking grade, for all grilled items, you can choose your favorite basting to cook with:

- **Plain**, just extra virgin olive oil, natural sea salt and a pinch of freshly ground Sarawak black pepper;
- **Connoisseur**, a French inspired basting made of clarified butter, Dijon mustard, red wine, shallot and fresh sage;
- **Mediterranean shepherd's**, an herbal infusion of extra virgin olive oil, fresh rosemary, fresh sage, bay leaves, garlic, juniper berries, red wine and black pepper;
- **Andalusa (mildly spicy)**, a Spanish inspired basting made of extra virgin olive oil, fresh green jalapeño pepper, sweet paprika, white wine, shallot and black pepper.

All your choices will go into a card, delivered to our chefs and it will return to you with the core temperature of the items and the Chef's signature.

All grilled items come with a dollop of "Beurre café de Paris", made of 32 different aromatic ingredients, fermented for 24 hours and then mixed with pure Beurre d'Isigny "Pommade".

A flight of four different sauces is also served:

- **Sauce Bordolaise**, beef jus reduction with red wine, shallot and Dijon mustard;
- **Sauce Béarnaise**, prepared with fresh egg yolks, clarified beurre d'Isigny and a reduction of fresh tarragon, shallot and black pepper infused in red wine vinegar;
- **Lexington Dip**, the mother of all BBQ sauce from an original recipe dated back to the early XVIII century and made of tomato paste, malt vinegar, fresh jalapeño peppers and black pepper;
- **Chimichurri verde**, the green variation of the classical Argentinian sauce, made from fresh parsley, thyme, cilantro, oregano, jalapeño peppers, white wine vinegar and extra virgin olive oil.

All the above mentioned sauces, basting and aromatic butter, are prepared fresh by our chefs.



The doneness of the meat

Pork and poultry, by law and common sense can only be served well done, which means that the temperature at the core have to reach 71°C (160°F) or more. For all the other meats we check few times during the cooking, the core temperature to reach the cooking grade of your choice. It's not always an exact science, steaks can vary in shape, size and thickness, but we do our best to deliver always the right doneness you want. If you are in doubt, please order your steak a little less cooked, so we can still take it back to the oven and fix it.

For your reference, please follow the below description as they are in the meat doneness card you'll receive with your steak.



Blue Rare

Seared on the outside, completely red inside, just warm.
46°C (115°F) to 49°C (120°F) at the core.

Rare

Seared on the outside and still red 75% through the centre.
52°C (126°F) to 55°C (131°F) at the core.

Medium Rare

Seared on the outside and still red 50% through the centre.
55°C (131°F) to 60°C (140°F) at the core.

Medium

Seared on the outside, 25% showing pink on the inside.
60°C (140°F) to 65°C (149°F) at the core.

Medium well

A slight hint of pink.
65°C (149°F) to 69°C (156°F) at the core.

Well done

Broiled until 100% brown
71°C (160°F) to 100°C (212°F) at the core.



Seafood selection

Grilled scallops

฿ 1,190.-

Three extra large Hokkaido scallops, grilled to your liking (the Chef suggests to cook medium) .

Grilled Tiger prawns

฿ 990.-

Three large prawns, grilled to your liking (the Chef suggests medium).

Grilled spiny lobster

฿ 1,990.-

Half chilo spiny lobster from the local fresh market, grilled to your liking.

Grilled snow fish

฿ 1,190.-

Imported from the deep, chilled waters of Tasmania, grilled to perfection. Although it's best with just salt, pepper and extra virgin olive oil, feel free to choose your favorite basting.

Grilled salmon

฿ 690.-

Imported fresh Norwegian salmon, grilled to your liking (the Chef suggests to keep it medium).

Poultry

Grilled chicken

฿ 790.-

A whole, organic baby chicken from Chiang Mai, cut open and grilled to perfection (for hygienic reasons we serve it well done only).

Lamb

Grilled lamb chops

฿ 1,450.-

Three tender Australian lamb chops, grilled individually to your liking (the Chef suggests to cook no more than medium).

Grilled lamb rack

฿ 1,890.-

Half rack of delicious Australian lamb (four ribs), cooked whole to retain its natural juiciness and served with a flight of sauces. We recommend to cook no more than medium but feel free to choose your preferred cooking grade.

All prices include VAT and service charge.



Pork

Grilled pork chop **฿ 690.-**

From an organic farm in Chiang Mai, a heavy weight, free range pork, 300 grams chop. Grilled to well done only.

Smoked pork ribs **฿ 690.-**

Cured 24 hours with our own, all natural dry rub, then slowly smoked and finally grilled in our charcoal oven. Served well done only.

Black Angus beef

With the sole exception of the tenderloin, which is an imported Australian, 120 days grain fed black Angus beef, this section sports a heavy weight black Angus beef from a carefully selected farm in northern Thailand. They produce an unusually tender meat, with a light marbling (on the Australian scale it would be an MBS 3-4), feeding for a whole year with fruits and cereals before butchering. The results exceed most of the imported grain fed beefs from Australia, with the advantage to support the local communities and save some ton of carbon dioxide...

Smoked short ribs **฿ 1,290.-**

Around 500 grams of local black Angus short ribs, smoked, slow cooked and then grilled. Choose your basting, but the cooking can be well done only.

Grilled rib eye, 300 gr **฿ 1,590.-**

Approx 300 gr (allow 10% weight variance, we cut by hand) of black Angus rib eye.

Grilled rib eye, 500 gr **฿ 2,590.-**

Approx 500 gr (allow 10% weight variance, we cut by hand) of black Angus rib eye.

Grilled tenderloin, 200 gr **฿ 1,090.-**

Approx 200 gr (allow 10% weight variance, we cut by hand) of imported Australian 120 days grain fed black Angus tenderloin.

Picanha, 200 gr **฿ 890.-**

Approx 200 gr (allow 10% weight variance, we cut by hand) of black Angus Picanha, also known as D-Rump. It's more flavorful but more textured than other cuts, we recommend to cook no more than medium rare.

All prices include VAT and service charge.



Australian grain fed beef

Tajima Beef MB 4~5 Rib Eye, 300 gr

฿ 1,990.-

Approx 300 gr (allow 10% weight variance, we cut by hand) of imported Australian Tajima beef rib-eye

Tajima Beef MB 4~5 Tenderloin, 200 gr

฿ 1,690.-

Approx 200 gr (allow 10% weight variance, we cut by hand) of imported Australian Tajima beef tenderloin.

Ebony Prime Beef MB 5 Tomahawk

฿ 590.- per 100 gr

Around 1,5 kg of juicy, tender premium Ebony Prime beef, marble score 5. Ask your waiter for the exact weight.

Side dishes

Available only in combination with main courses.

Mixed salad

฿ 90.-

Fresh greens, carrots and cherry tomatoes, red wine vinegar dressing.

Spinach gratin

฿ 90.-

Spinach, broiled with béchamel, Grana Padano and a little butter.

Plum's fries

฿ 90.-

Crispy French fries, served with Maldon Sea salt

Mashed potatoes

฿ 90.-

Creamy mashed potatoes

Baked potatoes

฿ 90.-

Roasted in extra virgin olive oil, garlic and rosemary

Pommes Fondant

฿ 90.-

Beef jus stewed potatoes

All prices include VAT and service charge.



Big plates for share

Mixed seafood grill ₪ 2,990.-

A selection of local and imported seafood, enough goodness for two to four people.

Mixed meats grill ₪ 2,990.-

A selection of local and imported meats, enough goodness for two to four people.

Surf & Turf ₪ 2,990.-

A selection of local and imported meats and seafood, enough goodness for two to four people.

Plum's specialties

Carefully crafted main courses, complete with garnishes and side dishes

Seafood

Gambas con Tequila ₪ 1,290.-

Three super sized tiger prawns flambé with Tequila and served on a pineapple and jalapeño hot salsa.

Pan seared spiny lobster in Chinese influenced Malay curry ₪ 1,990.-

Fresh from the local market, a 500 grams spiny lobster, cooked in Chinese influenced Malay curry with Vietnamese coriander and young coconut meat. Served with steamed rice berry.

Snowfish in Thai style soy sauce ₪ 1,290.-

Snowfish fillet, seared in a cast iron skillet and served with vegetable julienne, Thai style soy sauce and red onion oil.

Salmon on pappa ₪ 790.-

Fresh salmon, seared to a crispy skin and served on "Pappa al pomodoro", a thick soup made of fresh tomatoes, basil and bread.

All prices include VAT and service charge.



Meats

Lamb saddle, Scotch sauce, mash potatoes

฿ 1,290.-

Boneless premium lamb saddle, roasted whole with an aromatic herbs stuffing and served sliced on mash potatoes and Laphroaig selected cask infused gravy.

Hamburger à la Bismark

฿ 990.-

Not the usual fast food tiny beef patty, instead a 250 gr hamburger, softened with a blend of fresh bread, eggs, milk, herbs and more. Flame grilled to your taste (the Chef suggests medium rare) and served on toast with one Benedict egg, crispy pancetta and baked potatoes. As the name implies, it was the Chancellor's favorite...

Fiorentina

฿ 6,990.-

1,5 kg of Fiorentina steak (Porterhouse cut), carved at the gueridon and served with "Zolfino" beans cooked in the bottle, baked potatoes and mixed salad, dressed at the table as well.

Desserts

Gelato di pistacchio di Bronte

฿ 390.-

Bronte's Pistachio ice cream, poached wild cherries.

Crepe, chocolate, pears & Alkermes

฿ 390.-

A delicate crepe, filled with poached pears and Belgian chocolate, gently seared in creamery butter and served with its Alkermes sauce and Bourbon Vanilla ice cream.

Raspberry and Amaretto trifle

฿ 290.-

A luscious custard cream with raspberries between layers of "Pan di Spagna" cake, imbibed with Amaretto liqueur.

Mango & Ganja

฿ 290.-

Ripe, sweet yellow mango salad with holy basil, served with a scoop of marijuana ice cream, don't worry, it's legal and won't get you high!

Nitrogen & Barbera

฿ 490.-

Prepared in front of you by our skilled waiters, a base of crème anglaise and Barbera wine rendered in a form of ice cream pouring liquid nitrogen at -195.8°C into it. Served on warm Dutch dark chocolate.

All prices include VAT and service charge.