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story
 H O U S E

THE STORY HOUSE SET
 Three Course | THB 1,650 per person

- SEARED SESAME CRUSTED TUNA •
- FIG & GOATS CHEESE SALAD •
- BEETROOT CARPACCIO •

- GNOCCHI •
- PAN ROASTED ANDAMAN SEA BASS FILLET •
- HARISSA SPICED UTTARADIT SPRING CHICKEN •

- STRAWBERRY MERINGUE •
- GINGER & LEMONGRASS CRÈME BRULEE •
- SOFT CHOCOLATE •

SNACKS

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| CROQUETTES truffle, gruyere, garlic aioli | 320 |
| CRISP FRIED CALAMARI fresh lime, sweet chili, tahini yoghurt | 390 |
| VINE TOMATO TARTLETS slow roast tomatoes, fresh mozzarella, rocket pesto | 290 |
| POPCORN SHRIMP chicken salt, chimichurri mayo | 490 |
| CHEESEBURGER SPRING ROLLS vintage beef, gruyere, pickles, secret sauce | 450 |
| TIGER PRAWN ROLL tiger prawn chunks, brioche roll, lemon aioli, ikura | 390 |

STARTERS

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| SEARED SESAME CRUSTED TUNA smashed cucumber, avocado, coriander, soy, sesame | 520 |
| FIG & GOAT CHEESE SALAD serrano ham, whipped goats curd, sunflower seeds, radicchio, pomegranate | 450 |
| BEETROOT CARPACCIO jerusalem artichokes, figs, walnuts, ricotta, tamarind-maple dressing | 420 |
| ROAST GARLIC SOUP leeks, kale, portobello mushrooms, cream | 370 |
| BROCCOLINI CAESAR soft egg, roast bread, crisp serrano ham, garlic-anchovy dressing | 520 |
| FRESH MOZZARELLA ALA CAPRESE cantabrian anchovy, tomato jam, pickled red onion, rocket pesto, charred bread | 550 |

prices are subject to 10% service charge and 7% applicable tax

MAINS

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| GNOCCHI roast zucchini, pistachio, rocket pesto, ricotta, lemon | 520 |
| PAN ROASTED ANDAMAN SEA BASS FILLET white bean salad, red onion, tomato, parsley, tahini yoghurt, caper-raisin dressing | 790 |
| HARISSA SPICED UTTARADIT SPRING CHICKEN pistachio, pomegranate, garlic yoghurt, pan jus | 890 |
| FREE RANGE RATCHABURI PORK CHOP cauliflower puree, radicchio, red pepper jam, hoi sin | 980 |
| TSH BURGER vintage beef patty, soft bun, streaky bacon, gruyere cheese, pickled jalapeno smoked bbq sauce, mayo, our fries | 810 |
| STEAK FRITES cape grim grass-fed rib eye, dressed cos heart, café de paris butter, our fries | 1,550 |

SIDES

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| OUR FRIES smoked ketchup, truffle aioli | 290 |
| COS HEART WEDGES ranch dressing, crisp shallots, togarashi | 320 |

DESSERTS

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| STRAWBERRY MERINGUE fresh strawberries, strawberry sorbet, sweet basil, crisp meringue | 320 |
| HOT CINNAMON DONUT dulce de leche ice cream, candied banana | 310 |
| GINGER & LEMONGRASS CRÈME BRULEE mulberries, black sesame wafer | 310 |
| SOFT CHOCOLATE sea salt caramel, honeycomb, orange, basil | 410 |