



# The Service 1921 HOUSE

## APPETIZERS

<b>1921 Prawn Cocktail</b>	520
Avocado, caviar, baby gem lettuce	
<b>Roast Bone Marrow</b>	440
Onion & bacon jam, chimichurri, toasted sour dough	
<b>Speciales No.3 Oysters</b>	990
<b>Fresh:</b> 6 pcs, Green apple mignonette, horseradish dressing	
<b>Baked:</b> 6 pcs, Bone marrow, pancetta, breadcrumbs	
<b>Beef Tartar</b>	680
Bone marrow emulsion, sriracha, egg yolk, pickles, parmesan	
<b>Seared Scallops</b>	790
Apple and bacon vinaigrette, celeriac, dill oil	
<b>Scotch Egg</b>	390
Locally made black pudding, mustard aioli, radish & apple slaw	
<b>Foie Gras Brioche</b>	920
Onion & chervil jam, black truffle	
<b>Beef Short Rib Croquets</b>	540
Chimichurri aioli	
<b>Blue Crab Bisque</b>	650
confit tomato, chive oil	
<b>Cheese &amp; Charcuterie</b>	890
Gorgonzola, Brie de Meaux AOP, Tomme de Savoie, Buche de chevre Parma ham, salami Napoli, mortadella with truffle Pickles, dried fruit, crackers	

## SALADS

<b>Local Heritage Tomato Salad</b>	460
Smoked olive oil dressing, goats cheese	
<b>Burrata</b>	490
Hazelnut, preserved pear, local herbs, elderflower vinaigrette	
<b>Our Caesar</b>	
Baby cos, crisp pancetta, Caesar dressing, slow cooked egg	
Classic Caesar	440
Chargrilled chicken	460
Chiang Mai Sausage	460

## GRILL MENU

### In House Dry Aged Beef

All our beef is \*dry aged in house for a minimum of 30 days to maximize depth of flavor and tenderness.

<b>Miyazaki Wagyu A4, JP</b>	2,950
Kurage Washu, grain fed 600 days 200 g Striploin	
<b>Harris Ranch USDA Prime, USA</b>	2,450
American Angus, free range grass fed, grain finished 300 g *Ribeye	
<b>Westholme Wagyu, AUS</b>	2,250
Wagyu x Mitchel, Grain Fed 330 days 250 g Fillet MB 4-5	
	1,650
300 g *Picanha MB 4-5	
	1,450
250 g Flank Steak MB 4-5	
<b>Stockyard Gold, AUS</b>	1,850
Black Angus, Grain Fed 200 days 300 g *Ribeye	
	1,750
300 g *Striploin	
	1,950
250 g Fillet	
	3,950
1 kg *Bone in Prime Rib	

### Sous Vide & Chargrilled

<b>Sloane's Pork Chop</b>	870
Thick cut 350 g, mustard & apple glaze	
<b>Baby Back Pork Ribs</b>	790
400 g, Cider BBQ sauce	
<b>Tasmanian Lamb Rack</b>	1,850
Half rack 350 g Mint jus, chimichurri	
<b>Phuket Lobster</b>	2,950
650 g, Tarragon and garlic butter	
<b>Wild Halibut Fillet</b>	1,490
Béarnaise, dill	
<b>Surat Thani Tiger Prawns</b>	990
300 g, Nam Jim Butter	
<b>Scottish Salmon Fillet</b>	1,250
Buerre blanc, roe	

### Josper Grilled Vegetables

<b>Cajun Spiced Cauliflower</b>	590
Toasted almonds, celery root puree, parsley & sherry vinegar dressing	
<b>Grilled Pumpkin</b>	590
Carrot crème, herb salad, smoked vinaigrette	
<b>Add-Ons</b>	
Rougie Premium Foie Gras (50 g)	690
Seasonal Truffle (3 g)	550

### Sides

/ Porcini & truffle mashed potatoes	V
/ Buttered potato puree, spring onion	V
/ Triple cooked chips, smoked sea salt	V
/ Grilled baby carrots, truffle honey, rosemary	V
/ Charred asparagus, burnt butter hollandaise	V
/ Roast heirloom tomato, smoked olive oil dressing	V
/ Creamed spinach, cheddar, chive	V
/ Cos salad, smoked vinaigrette, goats cheese	V

## MAIN COURSE

<b>Braised Beef Cheek Risotto</b>	990
Salsa verde, bone marrow jus, parmesan	
<b>Mushroom Tortellini</b>	790
Mushroom cream, confit garlic, brown butter, seasonal truffle	
<b>Black Cod</b>	850
Carrot puree, caviar buerre blanc, charred spring onion, chive oil	
<b>Sirin Farm Corn Fed Chicken Breast</b>	720
Parsnip, black pudding, mushroom and chicken jus, sage	
<b>Tornedos Rossini</b>	2,650
Angus tenderloin, foie gras, seasonal truffle, madeira jus	
<b>Dry Aged Beef Burger</b>	650
In house made, 35-day dry aged beef burger Gruyere, bacon jam, crisp onions, house sauce, pickles	

## PUDDING

<b>Chocolate &amp; Hazelnut</b>	380
Valrhona chocolate fondant, hazelnut ice cream, candied hazelnut	
<b>Our Eton Mess</b>	360
Seasonal Strawberry, whipped cream, meringue, crème pâtissière, rhubarb gelato	
<b>Sticky Toffee Pudding</b>	340
Thai vanilla bean ice cream	
<b>Mango, Coconut and White Chocolate Trifle</b>	340
Whipped white chocolate ganache, mango puree, mango jelly, vanilla custard	
<b>Milk &amp; Cinnamon Tart</b>	340
Charred apple puree, Blackberry gelato	
<b>Gelato</b>	180
Milk Chocolate / Hazelnut / Vanilla Bean Rhubarb / Blackberry	
<b>Sorbets</b>	180
Mango / Raspberry / Young coconut Yuzu / Chiang Mai Strawberry	



Please select 1 side dish & 1 sauce per grill menu item  
Additional sides & sauces are THB 240 & THB 140 respectively

Gluten Free Vegetarian Vegan

• Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food-borne illness.  
• Please note the above is discretionary and at your own risk.

• All our fruit, vegetables, pork, and poultry are sustainably sourced from local small-scale producers.  
• Our seafood is locally sourced wherever possible, and imported seafood is MSC certified.

Prices are in Thai Baht  
subject to a 10% service charge and applicable government tax