

WILD & CO.

B A N G K O K

MENU & DETAIL

UNIT : THAI BAHT

BEST SERVED COLD

FRESH OYSTER	120/PCS
seasonal oysters	
COLD CUTS	450
salami milano, salami ventricina, chorizo extra, spianata romana, pistachio, walnut	
CHEESE PLATE	550
brie de meaux truffes, danish blue, smoked cheese	

STARTERS

SPICY TUNA TARTARE	380
chopped andaman tuna, diced apples, wasabi, spring onions, lemon zest, seafood sauce	
MIXED GREENS	220
organic daily greens, northern thai berry, balsamic dressing	
QUAIL SALAD **	390
seared thai quail, poached quail eggs, organic daily greens, northern thai berry, balsamic dressing	
LARB SCALLOP	290
scallop, sweet basil, shallot, red chillies, thai spicy sauce, shrimp crackers	
CROCODILE MEAT **	420
grilled crocodile meat, salt and spice marinate, red chilli, shallot, lemon	
TUNA SALAD	380
seared tuna with black sesame seed, organic daily greens, red chilli, fried rice fish, balsamic dressing	
SMOKED BEEF TONGUE	380
hickory smoked beef tongue, seasoned salt & pepper	
????????????????	290
"random chef's selection, not for the faint hearted, order at your own risk "	

CARBS

CHILLI BEEF FRIES	250
grounded beef, chilli sauce, cheddar cheese, skin-on fries	
TRUFFLE RISOTTO/SCALLOP	390/790
risotto, black truffle, seasoned with salt & pepper	
BLACK RISOTTO TIGER PRAWN/SCALLOP	580/790
risotto, squid ink, seasoned with salt, pepper, butter	
AGLIO OLIO/TIGER PRAWNS & HOKKAIDO SCALLOP ...	290/690
spaghetti, garlic, sun dried chillies, fresh basil leaves, olive oil	
SPICY ARRABIATA/TIGER PRAWNS	290/580
spaghetti, garlic, tomatoes, fresh basil leaves, chillies, olive oil	
SPAGHETTI BOLOGNESE	350
spaghetti, beef bolognese	
EGG WRAPPED TIGER PRAWNS & SCALLOP	690
tiger prawns, egg noodle wrap, wild hokkaido scallops, green peas, red chillis, balsamic dressing	

** our favorites **

*all prices are subjected to 10 percent service charge and applicable government taxes *
changes and modifications politely declined
please alert your server for any allergies

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MAINS

SMOKED DUCK WITH ORANGE BRANDY	490
smoked duck breast. orange brandy pepper sauce	
BONE MARROW	590
baked bone marrow. herb crust. raw olive baby leaves	
RABBIT ROLL **	740
baked french rabbit. bacon wrap. kidney and liver. organic daily greens. green peas. rabbit jus	
SMOKED DUCK WITH GRILLED VEGETABLES	590
smoked duck breast. organic quinoa and grilled vegetables. apple balsamic sauce	
CRISPY PORK SIRLOIN	540
crispy pork sirloin. butter squash puree. grilled apple. apple balsamic sauce	
BAKED SEA BASS	680
sea bass. herb crust. masala mustard. caramelized onions. spicy thai sauce. toasted bread	
DEEP FRIED WHOLE CHICKEN	790
sous vide and deep fried chicken. saute potatoes. grilled broccolis. chicken gravy	
GRILLED PIGEON	990
grilled pigeon. truffle mash potatoes. grilled vegetables. polenta gravy sauce	
RABBIT SAUSAGE	580
home made french rabbit and bacon sausage with herbs blend. grilled vegetables. goulash sauce	
VENISON STEAK **	690
herb rubbed thai venison. grilled lettuce. pearl barley. peppercorn red wine sauce	
MUNCHIES BANGERS & MASH	590
homemade smoked beef and pork sausage. chilli beef sauce. mash potatoes. jalapenos	
LAMB SHANK	890
aussie lamb shank. red wine sauce. sauteed onions. grilled vegetables. carrot puree	
RIB EYE STEAK & FRIES	1590
medium rare surin wagyu steak 400g. skin-on fries. beef stock sauce	
TOMAHAWKS 1.2 KG**	300/100 GR
medium rare tomahawk. mash potatoes with truffle. grilled vegetables with herb butter	
HICKORY SMOKED BEEF RIBS 1 KG**	350/100 GR
8 hrs hickory smoked and sea salt rubbed sakon nakhorn beef ribs. homemade pickles. coleslaw. tortilla	

DESSERTS

PANNA COTTA	240
CREME BRULE	220
SORBET	180
TIRAMISU	250

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