



New York Steakhouse Proudly Serves
Certified Prime Black Angus Beef

U.S. Prime Beef

All our American Steaks are Corn Fed, Certified Angus Beef

Filet Mignon 8 oz 2,480

Filet Mignon 10 oz 2,880

Cut from the center portion of the Tenderloin and considered by many to be the most elegant steak. Our Filet Mignon is the leanest and the tenderest of all Steaks. Perfectly aged and served grilled along with your choice of sauces. For those with a fine appetite, treat yourself to a 10 oz.

Rib Eye Steak 14 oz 2,950

Cut from the center of the Rib. This Prime Steak has an excellent full bodied flavor. Although slightly more fatty, this melts on the grill and makes for a very juicy steak.

NY Striploin 16 oz 3,250

Full of flavor and very tender, the large 16 oz Prime NY Striploin is definitely the most preferred treat of the real New Yorker in Bangkok.

**U.S. Prime Steak Tartar Prepared Tableside
 A Good Appetizer to Share**

Filet Mignon 6 oz 1,950

Filet Mignon 8 oz 2,480

**300 Days Roasted Australian Wagyu
 Prime Rib Carved on the Trolley**

Queen Cut 9 oz 1,650

King Cut 12 oz 1,900

Australian Beef

300 Days Superior Grain Fed Aged Australian Angus Steaks

Filet Mignon 8 oz 2,200

Filet Mignon 10 oz 2,680

T-Bone 18 oz 2,350

The T-Bone is a magnificent steak offering the best of both worlds, namely a small Tenderloin as well as a good Sirloin, served with bone for the connoisseurs.

Rib Eye Steak 14 oz 2,380

NY Striploin 12 oz 1,950

Porterhouse 20 oz 2,550

This is the King of all Steaks and one of the most popular. Combining a generous section of the Tenderloin and the Sirloin, either side of the T-Bone, making it a Steak lover delight.

Steak Guideline

Rare:	<i>Cool, Red Center</i>	8 oz	240 Grams
Medium Rare:	<i>Warm, Red Center</i>	10 oz	300 Grams
Medium:	<i>Hot, Pink Center</i>	12 oz	360 Grams
Medium Well:	<i>Losing Pink, but Juicy</i>	14 oz	420 Grams
Well Done:	<i>Grey-Brown through</i>	16 oz	480 Grams
	<i>Tough texture</i>	20 oz	600 Grams

Suggested Sauces:

*Béarnaise, Bordelaise Red Wine Sauce, Green Peppercorn
 Wild Mushroom Sauce*

All prices are in Thai Baht subject to 10 % service charge and applicable government tax



Japanese Specials

According to Japanese culture and belief, "the better the life of the cow the better the quality of the meat." An extremely fattened directly imported Japanese Beef is pampered with beer and apples, massaged and offered to listen to Mozart music.

Matsuzaka Beef

Matsuzaka Beef is produced from a Virgin Female raised in Hyogo Prefecture with an age of around 3 years with Marbling Score 10.

NY Striploin 7 oz 4,500 NY Striploin 10 oz 7,250

Kobe Beef

Kobe Beef is raised in the area between Tajima City and Awaji Shima City. The Marbling Score is 9.

NY Striploin 7 oz 3,650 NY Striploin 10 oz 5,200

Spice Rubbed Tomahawk Wagyu Roast Beef for Two 4,300

1 Kg. Australian Tomahawk Wagyu Beef with Chef's Secret Spice; Rubbed and Sealed until Smoky on the Char Grill and Oven Roasted to your liking. Carved and served at the table with Wild Rocket, Parmesan Cheese Salad, Roasted Kipfler Potatoes with Rosemary, Garlic and a Trio of Chef's Sauces Selection

Steakhouse Classics

U.S. Prime Surf & Turf <i>Live 450 grams Maine Lobster and 6 oz Prime Filet Mignon with Herb Butter Sauce</i>	2,980	Australian Surf & Turf <i>Live 450 grams Maine Lobster and 8 oz Filet Mignon with Herb Butter Sauce</i>	2,980
U.S. Prime Beef Tournedos <i>6 oz served with pan-fried Goose Liver, Rocket Salad and Port Wine Sauce</i>	2,480	Pepper Steak <i>12 oz Australian Grain Fed Striploin Steak Coated in cracked black Pepper</i>	1,950
The U.S. Mixed Grill for Two <i>6 oz U.S. Prime Filet Mignon, Lamb Chops, Pork Tenderloin, Chicken Breast and Imported Mushrooms Covered with a Thick home made Garlic Sauce</i>	2,480	Grilled Australian Lamb Chops <i>12 oz Australian Lamb served with Mint Jelly</i>	1,600
Center Cut Pork Chops <i>With Wild Mushroom Sauce and Baked Potato, Sour Cream, Chives and Bacon</i>	1,050	Grain-Fed Shoulder Rack <i>12 oz roasted Shoulder Rack coated with fresh Herbs</i>	1,600

Side Orders

Baked Potato, Sour Cream, Chives and Bacon	260	Green Asparagus with Hollandaise Sauce	280
Seasoned Steak Fries	150	Creamed Spinach with Garlic	180
New York Hashed Brown Garlic Potatoes	150	Sautéed Seasonal Mushrooms	210
Home Made Mashed Potatoes	150	Garlic Sautéed Onions	130
Crisp Thick Onion Rings	130	Green Garden Peas	180
Garlic Bread (6 pieces)	130	Buttered Imported Baby Carrots	200
Fresh Herb Mesclun Side Salad	180	Steamed Broccoli with Monterey Jack Cheese	250