

OPEN EVERY DAY

BARBECUE & COCKTAILS

Lady Brett

TAVERN ON S.55

EST. 2016

LUNCH • BRUNCH • DINNER

STARTERS

GARLIC-CHILI PRAWNS 600.

Spicy prawns in a garlic-chili oil served on a hot plate and with toasted rye sourdough for dipping.

TRADITIONAL BRUSCHETTA 155.

Roasted garlic, white onion, fresh tomatoes and Italian basil topped with olive oil on toasted rye sourdough bread.

SPICY TOMATO MUSSELS..... 540.

New Zealand black mussels in a spicy tomato-garlic broth, served with toasted rye sourdough bread.

DUCK RILLETTES..... 285.

Shredded marinated duck meat, with grainy mustard, dried miso flakes and garlic chives, in crispy potato skins.

SPANISH OCTOPUS SALAD 590.

Octopus tentacle from Spain, with grilled pineapple, cucumber and charred leeks, ajo blanco and chorizo jam.

SALADS

ROAST BEETROOT & HERB SALAD 210.

Pickled beetroot in a juniper berry vinegar, coriander, mint and orange slices. served with a slice of buttered, house baked rye sourdough bread.

CHICKEN CAESAR SALAD 265.

Grilled chicken thigh and crispy bacon topped Caesar salad, with homemade croutons and shaved Parmesan cheese.

ROAST JAPANESE PUMPKIN SALAD..... 195.

Hearty pumpkin, ricotta cheese, roasted walnuts on a bed of mixed greens and topped with a homemade lemon-thyme dressing. Served with a slice of buttered, house baked rye sourdough bread.

ROAST DUCK & ROCKET SALAD..... 295.

Mizuna and rocket salad with shredded roast duck, crispy duck skin, red onion, orange and homemade sourdough croutons. Topped with a honey-mustard-lemon dressing.

TIGER PRAWN SALAD..... 540.

Grilled tiger prawn, Japanese cucumber, cherry tomato, garlic, chili and red onion on a bed of mizuna greens. Topped with a honey-tomato vinaigrette dressing.

CHARCOAL BARBECUE

GRILLED CHICKEN THIGH..... 190.

200g of charcoal barbequed free range chicken thigh served
with nam jim jaew, roasted garlic, mixed local herbs and a veggie bowl.

GRILLED CHICKEN BREAST 310.

200g of charcoal barbequed free range chicken breast served
with nam jim jaew, roasted garlic, mixed local herbs and a veggie bowl.

GRILLED RIB EYE STEAK..... 1760.

300g of charcoal barbequed Australian Black Angus beef Rib eye served
with nam jim jaew, roasted garlic, mixed local herbs and a veggie bowl.

GRILLED PORK CHOP 355.

220g of charcoal barbequed Pork chop served with nam jim jaew,
roasted garlic, mixed local herbs and a veggie bowl.

BBQ PORK RIBS..... 460.

300g of tender Pork Ribs served with grilled pineapple slices,
a spicy bbq sauce, mixed local herbs and a veggie bowl.

GRILLED TIGER PRAWNS..... 600.

4 pieces (160 g) of charcoal barbequed Tiger Prawns served
with nam jim seafood, roasted garlic, mixed local herbs and a veggie bowl.

GRILLED PINK SNAPPER 450.

200g piece of charcoal barbequed Pink Snapper served
with nam jim seafood, roasted garlic, mixed local herbs and a veggie bowl.

SAUCES

Truffle – Black Garlic..... 125.

Mulberry – Shiso Chimichurri..... 90.

Spicy BBQ..... 55.

MAINS & SIDES

PENNE BOLOGNESE 355.

Lady Brett's infamous Bolognese composed of minced beef, pork and lamb,
topped with shaved Parmesan cheese and a side of buttered, house baked rye
sourdough bread

GRILLED CHICKEN BURGER..... 210.

Charcoal barbequed chicken thigh with a horseradish mayo, romaine lettuce,
tomato, red onion and homemade pickles on an in-house baked soft bun.

GRILLED BEEF BURGER..... 420.

Australian Ranger's Valley beef burger topped with horseradish mayo, romaine
lettuce, tomato, red onion and homemade pickles on an in-house baked, (multi)
seeded bun. Add cheddar cheese for 20. and / or a fried egg for 10.

BRAISED BEEF CHEEK 440.

150g of slow cooked Australian Black Angus beef cheek served on butter mashed
potatoes and topped with a rosemary-red wine sauce.



SIDES

Grilled Sticky Rice 25.

Som Tum Thai 70.

Baby Caesar..... 70.

Spicy Miso Eggplant..... 120.

Enringi Mushrooms & Garlic..... 120.

Spicy Buttered Corn..... 120.

French Fries 120.

Truffle & Sour Cream Mashed 155.



DESSERTS & ICE CREAM

BANANA CREAM PIE	250.
<i>Homemade Graham Cracker Tart shell, whipped Mascarpone, Caramel Sauce, Chocolate Sauce</i>	
CHOCOLATE SUNDAE	250.
<i>Milk Chocolate Mousse, Ecuadorian Chocolate Ice Cream, Salted Nuts, Fudge Brownie and whipped cream</i>	
ICE CREAM	60.
ECUADORIAN CHOCOLATE	60.
MADAGASCAN VANILLA	60.
STRAWBERRY	60.
LEMON YUZU	60.

TEA	150.
<i>Chamomile</i>	
<i>Midnight hour – decaf black</i>	
<i>Lavender valley</i>	
<i>Weekend in Istanbul</i>	
<i>Royal Darjeeling</i>	
<i>Emperor Sencha</i>	
<i>Fresh spearmint</i>	
COFFEE	120.
<i>Espresso</i>	
<i>Caffè Americano</i>	
<i>Caffè Latte</i>	
<i>Cappuccino</i>	

Nespresso® coffee used at 72 courtyard only All available Decaffeinated **

COCKTAILS - BEFORE

The components used here are generally in the aperitif and bitter family, hence the cocktails are a bit stiffer and to the point, to stimulate your appetite.

THE FOUR TO FOUR..... 195.

House Aged & Blended Vermouth and Soda Water

A perfect pre-dinner cocktail with our house vermouth and Soda. If the clock is showing anywhere between 4PM and 4AM the next day, this is the way to go.

PINKY'S FLUTE..... 350.

Ironballs Gin, Rose Syrup, Lemon, Orange Blossom and Chandon Rosé

Much more floral than the old classic French 75. A lot of similarities but still very different. Heavy on the nose, but gentle down the throat.

BITTER FRENCHMAN 330.

Hennessy V.S, Umesbu, Aperol and Bitters

Heavy on the brandy, bitter and a touch of sweetness. It's not just a Frenchman it's a bitter Frenchman.

MANZANITA 350.

Beneroy Fine, Ocho Tequila, Maraschino, Amaro Montenegro and Bitters

The small apple! Calvados as the base, agave heavy tequila and beautiful Amaro. Don't be scared of the tequila, this is not your hat wearing bottle that you shot with salt and lime. Find the beauty in it!

COCKTAILS - DURING

This selection has been designed to compliment the cuisine, and the cocktails are more neutral and refreshing to let the food shine.

THONGLOR CUP 295.

Ironballs Gin, Cynar, Umesbu, Apricot, Fresh Fruit, Lemon and Soda

Our take on a Pimm's Cup. Fresh fruit and mint filling the glass with a refreshing mix of apricot, plums and gin.

PORTO CHÉRI..... 390.

Tullamore Dew, Port Wine, Cherry, Vanilla, Lemon and Bitters

Smooth Irish Whiskey is the foundation, cherry and vanilla as the forward flavors. The sweet port wine and bitters as the rounding element a bold and balanced "sour style" cocktail.

MISSIONARY'S UPRISE 355.

Ketel One Vodka, Peach, Pineapple, Mint, Honey and Lemon

On the contrary of the missionaries that tried to push their religion on the world. We are not trying to push a new religion on you, we just want you to enjoy this flavorful refreshing cocktail.

THE EXPAT 295.

Bacardi Superior, Umesbu, Punt è Mes, Tamarind, Sea salt and Lemon Juice

This cocktail was created by bartender Sebastian De La Cruz for the 2015 Bacardi Legacy Cocktail Competition. A beautiful sweet and sour cocktail with Bacardi rum as the head act.

COCKTAILS - AFTER

This is the digestif and dessert selection of cocktails, for those who want something indulgent or if you need something to help settle a big meal, these drinks are for you.

BEACH CRUISER 295.

Appleton V/X, Fernet Branca, Falernum, Orange, Coconut Cream and Lime

The only Tiki cocktail on the menu. As most tiki cocktails, it's heavy on the booze, heavy on the juice and heavy on the spice. Hopefully it will take your mind away to the Caribbean islands for the night.

THE HAKA 330.

Zubrowka Vodka, Chalong Bay Rum, Kiwi and Lime

The Maori war dance might look a bit more intimidating than this dry, spirit forward kiwi cocktail. Chalong Bay, the French style rum made in Thailand gives this cocktail its intensity. Give it a try!

THE MONK'S CHOICE 355.

Pampero Rum, Green Chartreuse, Cacao, Lime and Yuzu Foam

Spices for days from the French monk made green Chartreuse, Combined with the fresh tart Yuzu espuma makes this one of our favorite Cocktails on the menu.

LADY BRETT'S IRISH 355.

Tullamore Dew Whiskey, Muscovado Sugar, Coffee, Citrus Heavy Cream

This immortal after dinner cocktail can be found in every corner of the earth. Thonglor is no exception. Have one after dinner and you will be ready for whatever the evening and night have to offer!

MOCKTAILS

No alcohol, but still fancy!

GRAPE SURFER 145.

Green Mint Tea, Elderflower, Grapes and Lemon

For the tea lovers. Mint tea as the base but enhanced with elderflower and green grapes.

P FOR PASSION 145.

Passion fruit, Pomelo, Lemon and Orange Blossom

You will smell the scent from across the room. Floral, fruity and fresh!

RASPBERRY MULE 175.

Raspberry, Lime and Ginger Beer

The freshest raspberries and spicy refreshing ginger beer. Do not order this if you don't like raspberries or ginger! Add a splash of vodka if you feel bold.

BASIL WITH FRIENDS 145.

Italian Basil, Strawberry, Lemon and Soda

Italian basil leaves and our red friend from the earth balanced with some lemon and topped up with a dash of soda. Great with food but it also stands strong on its own.

WATER - SODA - JUICE

STILL WATER

Mount fleur 500 ml 40.

SPARKLING WATER

San pellegrino 250 ml 135.

San pellegrino 500 ml 160.

SOFT DRINKS

Coca-Cola 330 ml 75.

Coca-Cola light 330 ml 75.

Coca-Cola zero 330 ml 75.

Sprite 330 ml 75.

Schweppes ginger ale 330 ml 75.

Schweppes tonic water 330 ml 75.

Ginger beer 330 ml 150.

JUICE

Cranberry 145.

Tomato 145.

Orange Fresh pressed 145.

Watermelon Fresh pressed 145.

Pineapple Fresh pressed 145.

BEER - CIDER

BEERLAO Lager 330 ml 5%^{abv} 150.

BEERLAO Dark Lager 330 ml 6,5%^{abv} 150.

BIRRA MENABREA Lager 330 ml 4,8%^{abv} 285.

SOMMERSBY APPLE Cider 275 ml 4,5%^{abv} 150.

ASK BAR / SERVICE FOR SEASONAL CRAFT BEER

NICOLAS FEUILLATTE. BTL 4,950.
Brut Reserve - Champagne, France

MIONETT GL 325 BTL 1,900.
D.O.C. Treviso Prosecco - Italy

CASILLERO DEL DIABLO BTL 2,195.
Sparkling Brut - Chile

CHANDON GL 325. BTL 1,900.
Sparkling Brut Rosé - Australia

MCGUIGAN PRIVATE BIN..... GL 335..... BTL 1,495.
Sauvignon Blanc - South Eastern Australia

McGUIGAN SHORTLIST BTL 1,495.
Chardonnay - Adelaide hills, South Australia

MAISON LOUIS GIRARD..... GL 595..... BTL 2,650.
A.O.C. Chablis - Burgundy, France

MEZZACORONA BTL 1,795.
Pinot Grigio Trentino D.O.C. - Valle dell'Adige, Italy

MUD HOUSE BTL 2,795.
Sauvignon Blanc - Marlborough, New Zealand

TEMPUS TWO BTL 2,395.
Two Varietal Chardonnay - Cowra, New South Wales, Australia

PRICES ARE IN THB AND ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

CHÂTEAU CAVALIER..... GL 595..... BTL 2,795.
Grenache. Syrah, Cinsault, Cabernet - France

MCGUIGAN PRIVATE BIN..... GL 335..... BTL 1,495.
Shiraz - South Eastern Australia

MEZZACORONA BTL 1,795.
Pinot Nero Trentino D.O.C. - Valle dell'Adige, Italy

CASILLERO DEL DIABLO BTL 1,995.
Cabernet Sauvignon - Central Valley, Chile

TEMPUS TWO BTL 3,895.
Two Pewter Shiraz - Barossa Valley, South Australia

MUD HOUSE GL 595. BTL 2,795.
Pinot Noir - Central Otago, New Zealand

CHÂTEAU TOUR PRIGNAC BTL 2,995.
Appellation Cotes de Medoc Controlee - France

CHÂTEAU DE GOËLANE BTL 2,695
Appellation Bordeaux Superieur - France

BRAIDA IL BACIÀLE MONFERRATO ROSSO DOC BTL 3,655
Barbera, Pinot Nero, Cabernet Sauvignon, Merlot - Piedmont, Italy

PRICES ARE IN THB AND ARE SUBJECT TO 10% SERVICE CHARGE AND 7% VAT.

SPIRIT

VODKA

Smirnoff No. 21	GL 195.....	BTL 2,950.
Ketel One	GL 255.....	BTL 3,950.
Grey Goose.....	GL 300.....	BTL 4,150.

GIN

Damrak	GL 330.....	BTL 5,550.
Tanqueray	GL 240.....	BTL 3,950.
Hendrick's	GL 330.....	BTL 5,550.
Iron Balls ^(330ml)	GL 420.....	BTL 4,150.

RUM

Pampero Blanco.....	GL 145.....	BTL 2,350.
Havana Club 7 years old.....	GL 240.....	BTL 3,950.
Brugal 1888.....	GL 375.....	BTL 6,850.
Diplomatico Reserva 12 years old.....	GL 270.....	BTL 4,150.

CACHAÇA

Leblon Cachaça.....	GL 270.....	BTL 4,150.
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TEQUILA

El Jimador Blanco.....	GL 195.....	BTL 2,950.
Don Julio Reposado	GL 330.....	BTL 5,750.
Siete Leguas Añejo	GL 360.....	BTL 6,400.

MEZCAL

Illegal Joven ^(500ml)	GL 300.....	BTL 4,150.
Illegal Añejo ^(500ml)	GL 375.....	BTL 6,050.

IRISH

Jameson	GL 255.....	BTL 3,450.
Tullamore Dew	GL 225.....	BTL 3,250.

SPIRIT

SCOTCH

Johnnie Walker Black Label	GL 285.....	BTL 3,950.
Laphroaig 10 years old.....	GL 455.....	BTL 7,450.
The Macallan 12 years old	GL 450.....	BTL 7,450.
Bowmore “Darkest” 15 years old.....	GL 390.....	BTL 6,650.

BOURBON

Wild Turkey 81	GL 225.....	BTL 3,450.
Buffalo Trace.....	GL 285.....	BTL 3,950.
Jefferson's Reserve “Very Old”	GL 330.....	BTL 5,850.

RYE

Rittenhouse 100 proof.....	GL 285.....	BTL 4,250.
Wild Turkey Rye	GL 285.....	BTL 3,950.

CALVADOS

Berneroy Fine	GL 225.....	BTL 3,250.
Père Magloire Pays d'Auge V.S.O.P.....	GL 255.....	BTL 5,950.
Berneroy X.O.....	GL 315.....	BTL 4,950.

COGNAC

Hennessy V.S.	GL 255.....	BTL 3,950.
Camus V.S.O.P.....	GL 360.....	BTL 5,950.
Hennessy X.O.	GL 625.....	BTL 12,950.

ARMAGNAC

Sempé Napoléon ^(500ml)	GL 480.....	BTL 5,650.
Sempé X.O.	GL 360.....	BTL 5,950.

GRAPPA

Nonino Grappa Friulano	GL 295.....	BTL 3,750.
Nonino Grappa Chardonnay in Barriques.....	GL 315.....	BTL 4,950.

SPIRIT

EAU DE VIE

G.E. Massenez Poire Williams..... GL 315..... BTL 4,950.

BITTERS

Fernet Branca..... GL 255..... BTL 3,650.

Campari..... GL 210..... BTL 3,250.

Aperol..... GL 195..... BTL 2,850.

Averna Amaro..... GL 150..... BTL 2,950.

HERBAL

Chartreuse – Green..... GL 495..... BTL 8,500.

VERMOUTH

Mancino Rosso..... GL 170..... BTL 2,950.

Mancino Bianco..... GL 170..... BTL 2,950.

Mancino Secco..... GL 170..... BTL 2,950.

ABSINTHE

La Fée Blanche..... GL 345..... BTL 5,550.

La Fée Bohemian..... GL 375..... BTL 6,850.

La Fée Parisienne..... GL 375..... BTL 6,850.

ANISE

Richard..... GL 205..... BTL 3,150.

LIQUEURS

Bailey's..... GL 210..... BTL 2,950.

Cointreau..... GL 245..... BTL 3,775.

Galliano..... GL 285..... BTL 3,950.

Grand Marnier..... GL 285..... BTL 3,950.

Luxardo Amaretto..... GL 165..... BTL 3,250.

Luxardo Limoncello..... GL 220..... BTL 2,950.



SAPPAROT



WWW.SAPPAROTGROUP.COM

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