



## BAR BISTRO CLASSICS

- |   |              |
|---|--------------|
| <b>Liver Bacon &amp; Onions</b><br>served on a bed of mashed potato<br>& thick gravy                    | <b>250.-</b> |
| <b>Toad In The Hole</b><br>british classic, sausage in a perfect<br>yorkshire pudding batter with gravy | <b>250.-</b> |
| <b>Salmon Fish Cakes</b><br>served with chips, peas, & tartar sauce                                     | <b>230.-</b> |
| <b>Irish Stew</b><br>served with crusty bread   | <b>250.-</b> |
| <b>Scotch Eggs</b><br>with dijon mustard & side salad   | <b>120.-</b> |

# MENU

EXCLUSIVE TO CHURCHILL BAR

10AM TO MIDNIGHT DAILY

DRINKS LAST ORDERS 11:30PM

FOOD LAST ORDERS 10:00PM

🌿 = Vegetarian    🥜 = Nut

# BREAKFAST



1903  
THE BRITISH CLUB  
BANGKOK



*Signature*

## The Big British Breakfast

280.-

Two eggs of your choice, back bacon, streaky bacon, two sausages, baked beans, hash brown, grilled tomatoes, black pudding, mushrooms, two slices of toast, jam & marmalade, orange juice, tea or coffee

## All Day Breakfast

165.-

Two eggs of your choice, back bacon, sausage, baked beans, chips, grilled tomatoes

## Healthy Breakfast

190.-

Avocado, smoked salmon, two poached eggs, grilled mushrooms, grilled tomatoes

## Breakfast Butties x1

Choose your filling for your crusty rolls



**Mushroom**

130.-

**Bacon**

140.-

**Sausage**

150.-

**Extra egg**

20.-

## Three Egg Omelette

95.-

Served with choice of chips or salad. choose 2 fillings of your choice  
ham, red or green paper, mushroom, onions, cheese, tomato, bacon, spinach

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# SOUPS & SALADS



## SOUP

- Ⓥ Mushroom 110.-
- Ⓥ Broccoli & Stilton Cheese 130.-
- Ⓥ Traditional Tomato 110.-
- Pea & Ham 110.-
- Goulash 125.-
- Ⓥ French Onion 120.-



## SALAD

- Chefs Salad** 110.-  
Mixed green lettuce with chicken, ham, tomato, and cheese, egg, potato, coleslaw, and cucumber

- Mango Avocado Salad**  
Fresh sliced mango combined with avocado, pickled beetroot, chilli, roasted sunflower seed, aromatic herbs, and mint.

- Plain** 170.-
- Crabmeat** 195.-



- Ⓥ **Greek Salad** 170.-  
A combination of cucumber, red onion, tomatoes, feta cheese, olive, and avocado

- Signature* **Turkish Salad** 170.-  
Salad with cos lettuce combined with tomatoes, cucumber, red onion, capsicums, feta cheese, olive, mint, and parsley

- Ⓥ **The Melon Drop Salad** 170.-  
Refreshing watermelon salad combined with feta cheese, rocket lettuce, mint, olive, cucumber, red vinegar dressing



- Sweet Italian Salad** 190.-  
Fresh sliced mango with Parma ham, mozzarella, tomato and rocket lettuce

# APPETIZER

## Premium Cheese Board 790.-

St Maure de Chiang Rai, Sattara Machima, Chiang Rai Blue Camembert, Smoked tome cheese, Cracker, French bread Apple, Grape, Tomato, Pickled Cucumber, Black Olive

*Signature*

## Cheese & Meat Board 299.-

Selection of cheeses, cold cuts and crackers and fruit

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## Sausage Rolls 95.-

Homemade sausage rolls to perfection

## Quesadilla

Grilled tortilla and side dish of sour cream and salsa

ⓧ Cheese 145.-

Chicken 150.-

Beef 160.-

Phad Gra Prao 165.-

## Nachos

Crispy tortilla, melted cheese, jalapenos

Cheese 210.-

Chili Cheese 265.-

ⓧ Hummus 155.-

Served with pitta bread and vegetables.

ⓧ Vegetable Spring Rolls 110.-

Served with plum sauce

Chicken Wings 130.-

Served in a tortilla shell with tangy sauce

ⓧ Cheese Sticks 150.-

Deep fried mozzarella sticks served with BBQ sauce

Spinach Cheese Spring Roll 150.-

Cashew Nut with Chilli 120.-

Peanuts with Chilli 60.-

Scotch Egg xxx.-

# APPETIZER



## Potato Skins x 2 large pieces

Crispy oven baked potato skins

**Onion & Cheese**

140.-

**Bacon & Cheese**

160.-

**Chili Con Carne (beef)**

160.-



## Bruschetta Board x 6 pieces

**Classic Tomato and Basil**

on French bread

135.-

**Avocado & Sundried Tomato**

on French bread

155.-

**Salmon & Cream Cheese**

on French bread

170.-

**Mixed Board**

Two of each from above

165.-

- ① **Samosa** 95.-  
Homemade vegetarian
- ① **Cheese Board** 299.-  
Selection of cheeses, crackers, and fruit
- Beef Tacos** 220.-  
Marinated ground beef in folded in flour tortilla sheet served with grated cheese, tomatoes, salsa, iceberg lettuce, and sour cream
- Chicken Goujons** 135.-  
combination of chicken strips, flour, eggs and breadcrumbs.
- Fish Goujons** 125.-  
combination of fish strips, flour, eggs and breadcrumbs.

# BC BUDDHA BOWLS



## Beef

Grilled beef with roasted baby carrot, sauteed mushroom, sundried tomato, broccoli and garlic brown rice

250.-



## Chicken

Grilled chicken with spiced chickpea, red & yellow bell pepper, black bean, Coriander lime rice, corn salsa, cucumber, cos lettuce, and avocado

220.-



## ⓧ Falafel

Falafel with spiced quinoa, carrot, cabbage slaw, and roasted root vegetables

200.-



## ⓧ Chickpea and Avocado

Spiced chickpea with falafel, tabule salad, quinoa, mango salsa, cucumber, cherry tomato and avocado

250.-



## Salmon

Grilled salmon with Japanese pumpkin, chili pea, soba noodle and fennel

250.-

### choose 2 of our 5 sauces

- ⓧ - Tomato Pesto
- ⓧ - Olive Tapenade
- ⓧ - Tzaziki
- ⓧ - Honey Mustard Dressing
- ⓧ - Spicy Hot Sauce

# SANDWICHES & BAGUETTES



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## **The British Club Sandwich**

Layered sandwich with bacon, tomatoes, lettuce, egg, chicken and mayonnaise sauce in homemade white bread with chips

**160.-**



## **Caesar Wrap**

Caesar salad with romaine lettuce, wrapped with tortillas

### **Chicken**

**130.-**

### **Chicken Tikka**

**140.-**

### **Smoked Salmon**

**170.-**



## **Philly Cheese Steak Baguette**

Stacks of thinly sliced beef with layers of cheese, onion, bell pepper with chips

**180.-**



## **Avocado Garlic Mushroom Toast**

Garlic sautéed mushroom with smashed avocado on sourdough bread

**190.-**

## **Smoked Ham & Cheddar Sandwich or Baguette**

**150.-**

Choice of homemade white bread or baguette with rolled ham and grated cheddar cheese with chips

## **Chicken Sandwich or Baguette**

**150.-**

Choice of homemade white bread or baguette with grilled chicken, lettuce, tomatoes, onion with mayonnaise sauce with chips

## **Chicken & Avocado Wrap With Chili Mayo**

**150.-**

Grilled chicken with fresh sliced avocado, homemade mayo and mango salsa with chips

## **Roasted Beef Horseradish Sandwich or Baguette**

**170.-**

Choice of homemade white bread or baguette with tasty slices of roast beef and a sprinkle of horseradish sauce with chips

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# BADBOY BURGERS *Signature*

## CHOOSE YOUR POTATO



CHIPS



CURLY FRIES



CHUNKY CHIPS



WEDGES



FRENCH FRIES

### Bad Boy 1 220.-

Australian Angus beef, red leicester cheese, red onion, pickle



### Bad Boy 4 239.-

Australian Angus beef, double cheese, streaky bacon



### Bad Boy 2 220.-

Australian Angus beef, Swiss cheese, fried mushroom



### Bad Boy 5 229.-

Australian Angus beef, American cheese, onion ring, lettuce, tomato



### Bad Boy 3 220.-

Australian Angus beef, Cheddar cheese, fried egg, rocket, lettuce, tomato, red onion



### Bad Boy 6 249.-

Australian Angus beef, Cheddar cheese, chilli con carne



### Chicken Fillet Burger 160.-

Deep fried bread crumbed chicken with tomatoes, onion and lettuce, mayonnaise



### Veggie Burger 210.-

Plant based patty with roasted vegetables and cheddar cheese on top

### New York Dog 170.-

Simple hotdog with relish, mustard, diced onion

All burgers served with a choice of chips, curly fries, chunky chips, wedges or french fries



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# MAINS



## Spaghetti Carbonara

220.-

Rich creamy carbonara sauce with parmesan cheese topped with crispy bacon bits



## Lasagne

Layers of pasta, minced beef or mixed vegetables, and tomato served with garlic bread and side salad.

Ⓥ Vegetarian  
Beef

190.-  
220.-



## ⓃⓋ Mushroom Risotto

175.-

Rich and creamy Italian rice with wild mushroom and Parmesan cheese.



## Ⓥ Yaki Soba

150.-

Japanese style Stir fried noodles with vegetables and yaki soba sauce

## Spaghetti Bolognese

190.-

Spaghetti with succulent slow cooked beef sauce.

## Spaghetti & Clams

xxx.-

# MAINS



*Signature*

## British Fish & Chips

315.-

Beer battered or breadcrumbed cod served with chunky chips, peas, tartar sauce.

## Local Fish & Chips

210.-

Beer battered or breadcrumbed seabass served with chips, peas, tartar sauce.



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## Bangers & Mash

210.-

Grilled English sausages on a bed of Peas fluffy buttery mashed potatoes, caramelized onions, and onion gravy.

## All Day Breakfast

165.-

Two eggs of your choice, back bacon, sausage, baked bean, chips, grilled tomatoes

## Healthy Breakfast

190.-

Avocado, smoked salmon, two poached eggs, grilled mushroom

*Signature*

## The Big British Breakfast

280.-

Two eggs of your choice, back bacon, streaky bacon, two sausages, baked bean, hash brown, grilled tomatoes, black pudding, mushrooms, two slices of toast, jam & marmalade, orange juice, tea or coffee

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# MAINS



## Steak & Kidney Pie

Traditional British pie with diced beef braised in gravy in puff pastry top served mashed potatoes & mixed vegetables.

240.-

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## Lamb Shank Pie

The English national favourite pie served with green pea and mashed potatoes

345.-

## Cottage Pie

Slow cooked minced beef in gravy served with mashed potato and cheese.

200.-

## Shepherd's Pie

Classic British lamb pie served with mashed potato and cheese

245.-

## Fisherman's Pie

Traditional mixed seafood pie with white sauce and boiled egg served with mixed vegetables.

225.-

## Chicken Ham and Mushroom Pie

Chicken, ham and mushroom pie with puff pastry top served with mashed potatoes & mixed vegetables.

180.-

## Steak Guinness Stilton Cheese Pie

Steak pie with beef and mushroom braised in stout beer with the puff pastry top served with mashed potatoes & mixed vegetables.

295.-



## Vegetable Pie

Mixed vegetables in gravy with puff pastry top served with mashed potatoes & mixed vegetables.

150.-

# INDIAN CORNER



Ⓝ **Chicken Tikka** 110.-  
Indian marinated chicken mint yogurt



Ⓝ **Chicken Tikka Masala** 200.-  
Roasted marinated chicken chunks in Indian red curry

Ⓥ **Chickpea Chana Dhal** 145.-  
Indian chickpea curry

**Butter Chicken Curry** 200.-  
Chicken in a spiced tomato, butter and cream sause

**Lamb Rogan Josh** 250.-  
Indian lamb curry with intense spices in a creamy tomato curry sause

**Chicken Curry** 200.-  
Chicken in Indian curry sauce

Ⓥ **Vegetable Curry** 145.-  
Vegetable in Indian curry sauce

**Tandoori Prawns** xxx.-

**Tandoori Mushrooms** xxx.-

**choose any 2 from the following with every curry order**

- chips

- chunky chips

- rice

- yellow rice

- naan

- garlic naan

- chilli naan

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# MAINS



**Sirloin** 350.-  
Pure beef 250 g



**Rib Eye** 650.-  
Imported Australia beef 220 g



*Signature* **Tenderloin** 610.-  
Imported Australia beef 200 g



**Lamb Cutlets** 550.-  
Imported Australia Lamb

**BBQ Pork Ribs** 330.-  
with grilled corn and cajun potato wadges with Tex Mex condiments

**Pork Chop** 295.-  
Juicy and tender char-grilled pork

**Black Pepper Ribs** xxx.-

**Gammon Steak** xxx.-

All the above are Flame Grilled and served with roasted vegetables and chips or salad  
Choice of Sauce: Red wine / Pepper sauce

# MAINS



## Grilled Seabass Fillet

285.-

Seabass with white sauce served with asparagus, carrot, broccoli and lentil

## Mussels in white wine sauce xxx.-



## Poached Salmon

325.-

Salmon with dill & pernod sauce served with boiled potatoes, zucchini and carrot



## Cajun Salmon

325.-

Cajon rubbed salmon topped with citrus salsa with garlic mashed potato and salad.



## Grilled Salmon

330.-

Selected perfectly from the ocean



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# PIZZA



	7"	10"	16"
<b>ⓧ THE BIG CHEESE</b> Pizza dough, tomato base, mozzarella	130	180	
<b>ⓧ VEGGIE</b> Pizza dough, tomato base, mozzarella, tomato, mushrooms, green pepper	150	200	
<b>MAGIC MUSHROOM</b> Pizza dough, tomato base, mozzarella, ham, mushroom	190	240	
<b>HAWAII-5-0</b> Pizza dough, tomato base, mozzarella, pineapple, ham	190	240	
<b>POPEYE</b> Pizza dough, tomato base, mozzarella, ham, baby spinach, mushroom	200	250	
<b>SPICY PIG</b> Pizza dough, tomato base, mozzarella, bacon, mushroom, red pepper, tabasco	210	260	
<b>MEATASAURUS</b> Pizza dough, tomato base, mozzarella, sausage, bacon, ham, chicken	230	280	
<b>BARMY SALAMI</b> Pizza dough, tomato base, mozzarella, Salami, red onion, black olives	240	290	
<b>HUNGARIAN</b> Pizza dough, sour cream, cream cheese, mozzarella, cheddar, olive, mushroom, red onion, crispy bacon, parsley	240	290	
<b>SPACE ROCKET</b> Pizza dough, tomato base, mozzarella, parma ham, rocket lettuce	270	320	
<b>PERFECT PEPPERONI</b> Pizza dough, tomato base, mozzarella, pepperoni	280	330	
<b>THE NEW YORKER 16"</b> Pizza dough, tomato base, mozzarella, Italian pepperoni, garlic, chilli flakes	-	-	340
<b>LARB GAI PIZZA</b> Pizza dough, ...	XXX.-		
<b>TOM YUM KUNG PIZZA</b> Pizza dough, ...	XXX.-		

## EXTRAS

Ham 50, Bacon 50, Salami 50, Black olive 35, Slice onion 25, Green pepper 35, pepperoni 75, Sausage 50, Parma ham 35, Rocket 35, Mushroom 50, Spinach 25, Chicken 35, Mozzarella 50, Pineapple 35

# SIDES



French Fries	65.-
Steak Cut Fries	65.-
Cheesy Fries	85.-
Mash Potatoes	75.-
Steamed Rice	30.-
Onion Ring	75.-
Garlic Bread	75.-
Naan or Garlic Naan bread	50.-
Curly Fries	95.-
Steam Mixed Vegetable	60.-
Side Salad	40.-



# DESSERTS

<b>Blueberry Cheesecake</b>	120.-
<b>Tiramisu</b>	140.-
<b>Blackberry &amp; Apple Crumble</b> served with warm custard or ice cream	110.-
<b>Rhubarb &amp; Apple Crumble</b> served with warm custard or ice cream	110.-
<b>Banoffee Pie</b>	95.-
<b>Homemade Apple Pie</b> served with warm custard or ice cream	90.-
<b>Bread &amp; Butter Pudding</b> served with warm custard or ice cream	80.-
<b>Sticky Toffee Pudding</b>	120.-
<b>Chocolate Lava</b>	xxx.-



## ICE CREAM

<b>1 scoop</b>	<b>50.-</b>
<b>2 scoop</b>	<b>90.-</b>

**list of scoop flavours:**

**Coffee**  
**Vanila Beam**  
**Mango Mango**  
**Mint Choc Chip**  
**Cookie & Cream**  
**Vanila Choc Chip**  
**Truly Strawberry**  
**Rum Raisin**

# THAI MENU



Rice option for all dishes:

Jasmine Khao Hom Mali ( ข้าวสวย )

30.-

Red Rice Khao Klong ( ข้าวกล้อง )

30.-

Dishes exclude rice so you can order which rice you prefer and how many portions ( ราคาอาหารทุกรายการ ไม่รวมข้าว )

# THAI APPETISERS



Fresh Spring Roll ( ปอเปี๊ยะสด )

With choice of meat, vegetables, wrapped with rice paper

⑦ Vegetable & Tofu

90.-

Pork

110.-

Prawns

135.-



Ⓝ Chicken Satay ( ไก่สะเต๊ะ )

115.-

Chicken satay serves with peanut sauce and cucumber in sweet vinegar



Moo Sarong ( หมูไส่รง )

Deep fried wrapped pork with noodle

135.- Ⓝ Sai Krok Isan ( ไส้กรอกอีสาน )

135.-

North-Eastern style pork and rice sausage served with condiment



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# THAI APPETISERS



**Moo or Nuea Daed Diew ( หมูแดดเดียว, เนื้อแดดเดียว )**

**Deep-fried pork served with chili sauce**

**125.-**

**Deep-fried beef served with chili sauce**

**165.-**

# THAI SPICY & TANGY SALADS

**Yum Trakai Goong Sod ( ยำตะไคร้กุ้งสด )**

**175.-**

Spicy Lemongrass salad with Shrimps

Ⓝ **Yum Tua Plu ( ยำถั่วพลู )**

Spicy Wing bean salad

**Prawn**

**165.-**

**Chicken**

**135.-**

**Phla Pla Salmon ( ปลาปลาแซลมอน )**

**195.-**

Spicy seared salmon salad with lemongrass and mint



# THAI STYLE VEGETABLES



## Phad Makheua Yao ( ผัดมะเขือยาว หมูสับ, กุ้ง, มังสวิรัตติ )

Stir-fried eggplant and sweet basil with a choice of

① Vegetarian	75.-
Chicken	90.-
Prawn	165.-

## Phad Pak Boong ( ผัดผักบุ้งหมูกรอบ, มังสวิรัตติ )

Spicy stir-fried chinese morning glory with a choice of

① Vegetarian	75.-
Crispy pork	125.-

## Phad Pak Ruam ( ผัดผักรวมน้ำมันหอย หมู, กุ้ง, หมูกรอบ, มังสวิรัตติ )

Stir-fried mixed vegetables with oyster sauce with a choice of

① Vegetarian	80.-
Pork	90.-
Prawn	130.-
Crispy pork	135.-

## Ka Lum Pri Pad Nam Pla ( กระหล่ำปลีผัดน้ำปลา )

Spicy stir-fried chinese morning glory with a choice of

90.-



# FISH & SEAFOOD THAI DISHES



## Phad Cha ( ทะเลหรือปลากะพงผัดฉ่า )

Spicy stir-fried meat with eggplant and green peppercorns with a choice of

**Mixed seafood**

**165.-**

**Sea bass**

**235.-**



## Goong Nang Sauce Makham 265.-

( กุ้งนางผัดซอสมะขาม )

Grilled river prawns with tamarin sauce



## Chu Chee Goong Nang 265.-

( ชูชีใส่กุ้งนาง )

Curry-fried river prawns in red curry

# MEAT & POULTRY THAI DISHES



**Phad Gra Prao ( ผัดกระเพราไก่, หมู, กุ้ง, เนื้อ, เต้าหู้ )**  
Stir-fried basil with sliced or minced meat with a choice of

<b>Tofu</b>	<b>75.-</b>
<b>Chicken</b>	<b>75.-</b>
<b>Pork</b>	<b>100.-</b>
<b>Prawn</b>	<b>165.-</b>
<b>Beef</b>	<b>165.-</b>

**Gai Phad Med Mamuang Himapun ( ไก่ผัดเม็ดมะม่วงหิมพานต์ )** **105.-**  
Chicken stir-fried with cashew nuts

**Kai Jiew ( ไข่เจียว, หมู, กุ้ง, ปู )**  
Thai style omelette with a choice of

<b>Plain</b>	<b>75.-</b>
<b>Minced pork</b>	<b>105.-</b>
<b>Minced prawn</b>	<b>145.-</b>
<b>Crab meat</b>	<b>145.-</b>

**Phad Kratiam Prik Thai ( ผัดกระเทียมพริกไทย ไก่, หมู, กุ้ง )**  
Stir-fried garlic and pepper with a choice of

<b>Chicken</b>	<b>100.-</b>
<b>Pork</b>	<b>125.-</b>
<b>Prawn</b>	<b>165.-</b>



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# THAI SPICY & TANGY SALADS



**Moo Manao ( หมูมะนาว )**  
Spicy pork with lime salad

**135.-**

**Som Tum ( ส้มตำปลาแซลมอน, ส้มตำไทย, ส้มตำปู, มังสวิรัต )**  
North-Eastern style spiiicy green papaya salad with a choice of

**Tum Thai with dried shrimp**

**75.-**

**Tum Vegetarian**

**75.-**

**Tum Pu with pickled Crab**

**85.-**

**Tum Pla Salmon**

**185.-**

**Yum Woon Sen ( ( ยำวุ้นเส้นหมูสับ, กุ้ง, ทะเล, มังสวิรัต )**  
Spicy vermicelli with a choice of

**Minced pork**

**110.-**

**Vegetarian**

**105.-**

**Prawn**

**165.-**

**Seafood**

**165.-**

**Larb ( ลาบไก่, หมู, เต้าหู้ )**

North-Eastern style Spicy minced meat salad with a choice of

**Tofu**

**90.-**

**Minced Chicken**

**90.-**

**Minced Pork**

**110.-**



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# THAI SOUPS



**Tom Yum ( ต้มยำไก่, ปลา, กุ้ง, ทะเล, มังสวิรัต )**  
Spicy lemongrass flavoured soup with a choice of

Ⓥ <b>Vegetables</b>	<b>95.-</b>
<b>Chicken</b>	<b>100.-</b>
<b>Fish</b>	<b>115.-</b>
<b>Prawns</b>	<b>165.-</b>
<b>Seafood</b>	<b>165.-</b>



**Tom Kha ( ต้มข่าไก่, ปลา, ทะเล, มังสวิรัต )**  
Spicy and slightly tangy soup with galangal, lemongrass and coconut milk with a choice of

Ⓥ <b>Vegetables</b>	<b>95.-</b>
<b>Chicken</b>	<b>100.-</b>
<b>Fish</b>	<b>115.-</b>
<b>Seafood</b>	<b>165.-</b>



**Gaeng Jued Pak Gard Kaow**

( แกงจืดผักกาดขาวหมูสับ, มังสวิรัต )

Chinese cabbage soup, with tofu, carrots and spring onions with a choice of

Ⓥ <b>Vegetarian</b>	<b>95.-</b>
<b>Minced pork</b>	<b>115.-</b>



**Gaeng Som Goong**

**Kai-Tod Cha-Om**

( แกงส้มกุ้งไข่ทอดชะอม )

Sour curry soup with shrimps and cha-om omelette

**185.-**



# THAI CURRIES

(WITH COCONUT MILK)



- Ⓝ **Paneng** (พะเนียงไก่, หมู, กุ้ง, เต้าหู้)  
Choice of meat in peanut-coconut cream curry
- |                |       |
|----------------|-------|
| <b>Chicken</b> | 90.-  |
| Ⓟ <b>Tofu</b>  | 100.- |
| <b>Pork</b>    | 110.- |
| <b>Prawns</b>  | 165.- |
| <b>Beef</b>    | 175.- |



- Gaeng Kiew Wan**  
(แกงเขียวหวานไก่, หมู, ทะเล, มังสวิรัตติ, เนื้อ)  
Green curry with eggplant and sweet basil with a choice of
- |                     |       |
|---------------------|-------|
| Ⓟ <b>Vegetables</b> | 90.-  |
| <b>Chicken</b>      | 100.- |
| <b>Pork</b>         | 110.- |
| <b>Seafood</b>      | 165.- |
| <b>Beef</b>         | 165.- |



- Ⓝ **Gaeng Massaman Kai** 100.-  
(แกงมัสมั่นไก่)  
Chicken yellow curry with kaffir leaves, cardamom, peanut and tamarind



- Signature* **Khao Soi** (ข้าวซอยไก่, มังสวิรัตติ)  
Northern style curry noodle soup served with condiments with choice of
- |                     |       |
|---------------------|-------|
| Ⓟ <b>Vegetarian</b> | 110.- |
| <b>Chicken</b>      | 145.- |

# THAI RICE & NOODLE DISHES



## Khao Phad ( ข้าวผัดไก่, หมู, กุ้ง, ปู, มังสวิรัต )

Fried rice with a choice of

ⓧ Vegetables	100.-
Chicken	100.-
Pork	110.-
Prawns	165.-
Crabmeat	165.-



## Phad Si-ew

( ผัดซีอิ้วใส่ไก่, หมู, เนื้อ, กุ้ง, ทะเลหรือ มังสวิรัต )

Stir fried rice noodles with soy sauce and Chinese kale with a choice

ⓧ Vegetables	95.-
Chicken	95.-
Pork	105.-
Beef	150.-
Prawns	165.-
Seafood	165.-



*Signature*

## Phad Thai ( ผัดไทยใส่ไก่, หมู, กุ้ง, มังสวิรัต )

Traditional Thai stir-fried rice noodle with a choice of

ⓧ Vegetarian	90.-
Chicken	100.-
Pork	110.-
Prawns	165.-
Seafood	165.-



## Khao Phad Nam Prik Rong Reua

( ข้าวผัดน้ำพริกขิง )

Stir-fried rice with minced pork in spicy shrimp paste served with salted egg and condiment

145.-

## Kway Teow Khua ( ก๋วยเตี๋ยวคั่วไก่, หมู, กุ้ง )

Stir-fried rice noodles with bean sprouts and egg with a choice of

Chicken	95.-
Pork	105.-
Prawns	165.-



## Sukiyaki

( สุกี้ไก่, หมู, กุ้ง, ทะเล, มังสวิรัต น้ำหรือแห้ง )

Japanese-style hot pot, with an option of soup or fry and with a choice of

ⓧ Vegetarian	95.-
Chicken	95.-
Pork	105.-
Prawns	165.-
Seafood	165.-

# DESSERTS



## **Gluay Tod ( กล้วยทอด )**

Crispy banana fritters with vanilla ice cream

80.-

## **Banana Split ( บานาน่าสปริท )**

Banana, vanilla, chocolate and strawberry ice cream with chocolate sauce

140.-

## **Fresh Seasonal Fruit Platter**

( ผลไม้สดตามฤดูกาล )

varies by season so please check what is available

60.-

## **Mango with Sticky Rice ( ข้าวเหนียวมะม่วง )**

served with coconut ice cream.

120.-

# Wine Menu



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BANGKOK



# Sparkling & Rosé Wine

## Bisol Jeio Prosecco Extra Dry

Light, elegant, refreshing, sparkling wine with scents of flowers, apples, pears, and citrus

**ITALY**

**BOTTLE | 1,300**

## Perlino Prosecco Extra Dry

Delicate and persistent bubbles with fresh intense aromatic notes well-balanced, delicate and with a pleasant finish

**ITALY**

**BOTTLE | 1,100**

## Zonin Prosecco Brut Sparkling

Fun and refreshing, with scents of spring flower and white stone fruit

**ITALY**

**BOTTLE | 990**

## Essenciel Coteaux d'Aix Provence Rosé

Rosé-petal colour, elegant and dry with aromatic fruit aromas derived from a vibrant blend of Grenache, Cabernet and Syrah

**FRANCE**

**BOTTLE | 1,300**

# Sparkling & Rosé Wine

## Rhanleigh Rosé

Salmon pink in the glass, this wine is fruity and delicious. Crisp, dry finish with structured acidity

**SOUTH AFRICA**

**BOTTLE | 850**

## Veuve du Vernay Brut Rosé

Fresh and fruity on the nose complimented by smooth velvety bubbles and raspberry and red fruit flavours on the palate

**FRANCE**

**BOTTLE | 1,300**

## M Minuty Rosé

Light and bright, very intense of greedy aromas of orange peels and red currant, smooth with a nice acidulous freshness.

**FRANCE**

**BOTTLE | 1,600**

## Pio Cesare Rosy Rosé

Savoury, fresh, spicy, great structure, amber coloured

**ITALY**

**BOTTLE | 1,500**

# Champagne

## Bollinger Special Cuvee Brut 007 James Bond

A subtle combination of structure, length and vivacity; bubbles like velvet; pear, brioche and spicy aromas, notes of fresh walnut

**FRANCE**

**BOTTLE | 4,500**

## Vranken Demoiselle Tete De Cuvee Brut

Delicate and extremely elegant aromas of citrus lemon, and grapefruit, hints of apricot and white flowers

**FRANCE**

**BOTTLE | 4,000**

## Gremillet Selection Brut

A pale golden yellow in colour, rippling with fine persistent bubbles, bright, and luminous

**FRANCE**

**BOTTLE | 3,500**

## Ernest Rapeneau Brut

A harmonious palate of lemon aromas and delicious, toasted notes.

**FRANCE**

**BOTTLE | 2,200**

# Red Wine

## Clemente VII Gran Selezione

Intense and bright ruby red colour. Complex and deep fragrance with ripe fruit aroma in perfect harmony with spicy notes. Elegant and balanced flavour, rich with noble tannins that work easily with the essences of wood.

**ITALY**

**BOTTLE | 1,950**

## Chateau Tour Prignac Medoc

Deep, rich, and super-expressive. Black cherry, crème de cassis, plum, lavender, chocolate, spice, liquorice all meld together in this super-expressive

**ITALY**

**BOTTLE | 1,800**

## Wolf Blass Gold Label Shiraz

Soft, rich red wine with intense dark berry and blood-plum aromas, hints of fragrant spice, and a fleshy, concentrated palate with bright fruit, plush tannins

**AUSTRALIA**

**BOTTLE | 1,500**

## Wolf Blass Gold Label Cabernet Sauvignon

Medium to full bodied, smoothly textured palate with intense varietal and regional flavours of red berries, mulberry, dark chocolate and ripe blackcurrant

**AUSTRALIA**

**BOTTLE | 1,500**



# Red Wine

## Volcanes Tectonia Grenache Patite Sirah

Intense violet hue. A wine with body and structure rich, velvety, and energetic tannins. Good balance of fruit and wood. The finish is elegant, complex, and persistent

**CHILE**

**BOTTLE | 1,600**

## Cossetti Barbera Superiore Vecchia Vigna

Intense ruby colour that acquires light garnet undertones with ageing. Immediate typicality of Barbera on the nose with a slight spiciness. Pleasantly full and harmonious flavour

**ITALY**

**BOTTLE | 1,500**

## Zonin Ventiterre Nero D'Avola Merlot

Intense and fruity bouquet with hints of plum and dried cherry. Velvety texture with an elegant yet luscious and persistent flavour.

**ITALY**

**BOTTLE | 1,000**

## Torbreck Woodcutter Shiraz

Sensational array of opulent rich fruit with a wonderful freshness and balance. A dark deep, central core of fruit gives way to an intense textural mid palate full of mocha, plum, spice and dark chocolate

**AUSTRALIA**

**BOTTLE | 1,600**

# Red Wine

## Las Mulas Cabernet Sauvignon

Dark red in colour. Aroma of red fruits with notes of spices. Palate with elegant, rounded tannins. Long, consistent aftertaste.

**CHILE**

**BOTTLE | 1,300**

## Rochester Cabernet Sauvignon

Dark fruit, a little savouriness, cedar and spicy notes

**SOUTH AFRICA**

**BOTTLE | 900**

## Rhanleigh Pinotage

Inviting aromas redolent of mocha & chocolate with elegant flavours of prune, bananas & blueberries finishing with spicy undertones on the palate

**SOUTH AFRICA**

**BOTTLE | 950**

## Moulin de Gassac Syrah

A deep, dark purple / red colour. The nose has hints of blackberries, red fruits, and hints of liquorice. The palate is warm and fruity with good intensity

**FRANCE**

**BOTTLE | 1,100**

# Red Wine

## Argento AG 47 Malbec

Blackberry and toasty oak characters on the nose, while the Shiraz provides an explosion of black fruit and pepper. Together they form a wine with medium body, ripe fruit flavours, and soft, sweets tannins

**ARGENTINA**

**BOTTLE | 1,100**

## Alamos Malbec

Bright black cherry aromas with floral notes and a touch of spice. Showing ripe dark berry fruit

**ARGENTINA**

**BOTTLE | 1,300**



# White Wine

## Cembra Müller Thurgau Trentino white

Unique and distinctive wine with peculiar mineral notes evoking flintstone and chalybeate water  
Fresh and well-balanced on the palate

**ITALY**

**BOTTLE | 1,300**

## Rhanleigh Chenin Blanc

A crisp and fruity Chenin Blanc that is characterised by open aromas of guava and citrus

**SOUTH AFRICA**

**BOTTLE | 900**

## Volcanes Reserva Sauvignon Blanc

Notes of lime, grapefruit, lemon peel, white flowers and minerality on nose, with hints of white pepper and herbs

**CHILE**

**BOTTLE | 1,100**

## Volcanes Toctonia Chardonnay

Refreshing with delightful complexity and good structure. It has a vibrant acidity, the finish is long and lingering with distinct mineral

**CHILE**

**BOTTLE | 1,600**

# White Wine

## Rochester Sauvignon Blanc

Aromas of granadilla, cut grass and guava, follow through to the palate, with flavours of lime and ripe figs

**SOUTH AFRICA**

**BOTTLE | 900**

## Trebi Trebbiano d'Abruzzo

Pale straw with light green hues. Intense bouquet of ripe apples, peaches. Refreshing ripe apple and peach notes end with a gentle acidity

**ITALY**

**BOTTLE | 1,300**

## Matua Marlborough Sauvignon Blanc

Pale straw green. The nose shows tropical and citrus fruits with subtle herbaceous undertones. The crisp fresh palate offers classic Marlborough acidity,

**NEW ZEALAND**

**BOTTLE | 1,100**

## Torres Pazo Das Bruxas Albarino

Fragrant on the nose, offering perfumed and citrus notes coupled with fruit aromas (white peach) over a touch of minerality characteristic of the terroir

**SPAIN**

**BOTTLE | 1,500**

# White Wine

## B&G Reserve Chardonnay

Straw gold yellow. Fine and elegant nose mixing white fruit aromas, pear, quince, with vanilla notes

**FRANCE**

**BOTTLE | 1,200**

## Prinz Von Hessen Riesling Classic Rheingau

Juicy, ripe apple and exotic fruit pair with cheery lightness. Until the finish – enjoyably aromatic and refreshing

**GERMANY**

**BOTTLE | 1,500**

## E. Guigal Cotes-du-Rhone white

Yellow gold, clear and brilliant. Freshness marked by the distinctive aromas of Viognier white flowers, apricot, acacia, and white peach.

**FRANCE**

**BOTTLE | 1,500**

## Kapuka Sauvignon Blanc

Pale lemon in colour, displaying fresh aromas, on the palate it is dry with refreshing acidity, vibrant fresh apples and gooseberry flavour

**NEW ZEALAND**

**BOTTLE | 1,100**

# White Wine

## Christophe Patrice Chablis AOP

Generous in aromas of gunflint, very typical Chablis. Beautiful ripe fruit notes are added, all with good persistence and concentration

**FRANCE**

**BOTTLE | 1,800**

## Pascal Jolivet Attitude Sauvignon Blanc

Delicate green and lemon flavours, citrus fruits, green apple kiwi aromas. The minerality gives a long finish to the wine, smooth and elegant

**FRANCE**

**BOTTLE | 1,600**

## Ventiterre Pinot Grigio

This Pinot Grigio is pale yellow in colour with warm undertones. The scent is dry and reserved, with hints of fruit and flowers, and a saline finish. The perfectly harmonious palate takes up the aromas found on the nose with a vigorous freshness, and a particularly persistent finish.

It pairs happily with a complete range of fish dishes, whether raw, baked or fried, but also with typical Italian cold cuts.

**ITALY**

**BOTTLE | 900**



# *By the glass*

## WINE ON TAP

### Cherubino Valsangiacomo

#### SPAIN

#### Cabernet Sauvignon

Regular Glass | 150

UK Large Glass of wine 180ml | 190

#### Sauvignon Blanc

Regular Glass | 150

UK Large Glass of wine 180ml | 190

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### Rochester

#### SOUTH AFRICA

#### Sauvignon Blanc

Regular Glass | 170

#### Cabernet Sauvignon

Regular Glass | 170





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BARBDOSE

## The British Club House of Gins

Gin <i>with Schweppes Tonic</i>	Single	Double	Bottle	+London Essence or Fever-Tree*	+London Essence or Fever-Tree*
				Single	Double
Beefeater	75.-	140.-	1,400.-	125.-	190.-
Gordons	75.-	140.-	1,400.-	125.-	190.-
Beefeater 24	100.-	190.-	1,900.-	150.-	240.-
Bombay Sapphire	100.-	190.-	1,900.-	150.-	240.-
Bombay Bramble	100.-	190.-	N/A	150.-	240.-
Star of Bombay	185.-	360.-	3,500.-	235.-	410.-
G Vine Gin - June - Royal Pear	120.-	230.-	N/A	170.-	280.-
G Vine Gin - June - Wild Peach	120.-	230.-	N/A	170.-	280.-
G Vine Gin - Floraison	165.-	310.-	N/A	215.-	360.-
Iron Balls	160.-	300.-	2,500.-	210.-	350.-
Sip Smith gin	160.-	300.-	2,500.-	210.-	350.-
Martin Miller's	165.-	310.-	2,500.-	215.-	360.-
Stranger & Sons	165.-	310.-	2,500.-	215.-	360.-
Hendricks	185.-	360.-	3,500.-	235.-	410.-
Monkey 47	185.-	360.-	3,500.-	235.-	410.-
Roku Gin	185.-	360.-	3,500.-	235.-	410.-

*\*Choice of Fever-Tree - Refreshingly Light or Mediterranean Tonic*





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# HAPPY HOUR

Monday - Friday

5pm - 7.30pm

## Draught Beer

	Half Pint	Pint
Tiger	55.-	90.-
Singha	60.-	120.-
Beer Lao	65.-	130.-
Heineken	75.-	110.-
IPA Punk	120.-	235.-
Peroni	105.-	200.-
Kilkenny	115.-	220.-

## Bottled Beer

	Bottle
San Miguel Light	80.-
Heineken	80.-
Singha	80.-
Budweiser	80.-
Leo	75.-
Beer Lao Lager	105.-
Beer Lao Dark	125.-

## House Spirits

	Single	Double	+London Essence or Fever-Tree Single	+London Essence or Fever-Tree Double
Absolut	65	130		
Beefeater Gin	65	130	115	180
Glenlee Whisky	65	130		
Famous Grouse Whisky	65	130		
Red Label	65	130		
Smirnoff Vodka	75	140		
Bombay sapphire	80	150	130	200

## Premium Spirits

	Single	Double	+London Essence or Fever-Tree Single	+London Essence or Fever-Tree Double
Star of Bombay Gin	165	330	215	380
Hendricks Gin	165	330	215	380
Sip Smith Gin	140	280	190	330
Imperia Vodka	150	300		
Grey Goose Vodka	180	360		
Jack Daniels Whiskey	100	200		
Black Label	110	220		
Glenfiddich 12	180	360		
Glenfiddich 15	230	460		
Glenfiddich 18	330	660		

## Wine on Tap *(by the glass)*

Cherubino Valsangiacomo, SPAIN

Cabernet Sauvignon	130.- / glass
Sauvignon Blanc	130.- / glass



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BARBERS

## Bottle or can Beer / Cider

	<i>Bottle</i>	<i>Large</i>
- Singha	90	
- Leo	90	
- Chang		110
- Beerlao	130	
- Beerlao Dark	150	
- San Miguel Light	100	
- Heineken	100	
- Budweiser	100	
- Asahi	130	
- Savanna Premium Dry Cider	140	
- Brothers Cider	220	

*Festival Apple, Wild Fruit*

## Draught beer

	<i>Half Pint</i>	<i>Pint</i>	<i>Jug</i>	<i>Tower</i>
- Tiger	70	125	240	700
- Singha	80	140	270	760
- Beerlao	80	150		
- Heineken	90	150	290	800
- IPA Punk	135	265		
- Peroni	120	230		
- Fresh Squeezed IPA	140	275		

## Vodka

	<i>Single</i>	<i>Double</i>	<i>Bottle</i>
- Absolute	90	170	1400
- Smirnoff	90	170	1400
- Grey Goose	200	380	3200
- 42 Below	100		

## Rum

- Bacardi	75	140	1400
- Captain Morgan Dark	75	140	1400
- Captain Morgan Spice	75	140	1400

## Tequila

- Sierra White	100	190	1500
- Patron Silver	230		
- Tequila Sauza	100		





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## Whisky / Whiskey

all bottles come with 6 mixers and ice

	Single	Double	Bottle
- Famous Grouse	75	140	1400
- Chivas Regal	130	250	2500
- Chivas XV	170	330	3700
- Chivas Extra	150	290	3300
- Chivas Mizunara	220	430	4800
- Chivas 18	250	490	5500
- Red Label	75	140	1400
- Black Label	130	250	2500
- Jameson	90	170	1900
- Jack Daniels	120	230	2300
- Canadian Club	95	180	2000
- Glenlivet 15	290	570	6000
- Jim Beam	90	170	2000
- J&B	90	170	1500
- Glenfiddich	250	450	5000
- Glenmorangie	155	280	3200
- Arran 10 Years Old	190	370	3400
- Arran Barrel Reserve	175	340	3000
- Loch Lomond Original	100	190	N/A
- Loch Lomond Reserve	75	140	N/A

## Port

- Taylors port	185	360	2400
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## Brandy

- Hennessy VSOP	180	350	3700
- Hennessy XO	550	990	N/A





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ALWAYS



## Mocktails

Fruit Punch	85
Virgin Mary	85
Shirley Temple	85
Cranberry Cooler	85
Kiwi & Lychee Shake	75

## Smoothies

Strawberry	80
Blueberry	80
Raspberry	80
Mango	80
Pineapple	80
Kiwi	80
Passion Fruit	80

## Milkshakes

Strawberry	90
Banana	90
Chocolate	90

## Fruit Juices

Orange	75
Pineapple	75
Apple	75
Tomato	75
Lemon	75
Coconut	80
Water Melon Shake	80

## Soft Drinks

Coke Cola	35
Coke Light	35
Coke Zero	35
Sprite	35
Fanta	35
Ginger Ale	35
Soda Water	35
Tonic Water	35
London Essence Tonic	75
London Essence Soda	75
Fever-Tree Tonic	75
Mineral Water	20
San Pellegrino sparkling water 500ml	100



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## Aperitif / Liqueurs

	<i>Single</i>	<i>Double</i>	<i>Bottle</i>
- Campari	100	N/A	N/A
- Pimm's No 1	110	N/A	N/A
- Pernod	100	N/A	N/A
- Martini ( <i>Rosso, Bianco, Dry</i> )	100	N/A	N/A
- Baileys	100	190	2000
- Sambuca	100	190	2000
- Drambuie	155	300	2800
- Southern Comfort	100	190	2000
- Jägermeister	110	N/A	2000

## Cocktails

	<i>Glass</i>
- Mai Tai	145
- Margarita / Strawberry / Passion Fruit	145
- Singapore Sling	145
- Daiquiri	145
- Black Russian	145
- Sangria	145
- Tom Collins	145
- Long Island Ice tea	165
- Bloody Mary	165





## Sports Drinks

- Red Bull International	Bottle/Can	110
- Gatorade (Lemon, Blue)		40
- M-Sport		25

## Coffee

	Hot	Ice	Frappe
- Espresso	60		
- Americano	60	80	
- Cappuccino	70	80	85
- Latte	70	80	85
- Mocha	70	80	85

## Tea

	Cup	Pot	Ice	Frappe
- English Breakfast Tea	45	60	50	
- Earl Grey Tea	45	60	50	
- Chamomile Tea	45	60	50	
- Mint Tea	45	60	50	
- Yorkshire	45	60	50	
- Lipton Tea	45	60	50	
- Green Tea	50	65	55	60
- Twining's fruit flavours (ask for details)	50	65		

## Chocolate / Milk

	Hot	Ice	Frappe
- Fresh Milk		60	65
- Chocolate	60	65	70

