

SPECIMEN MENU

COLD & RAW STARTERS

Smoked beetroot tartar
Pickled mushroom, pistachio, grilled sourdough

Citrus cured cobia
Whey dressing, cucumber, mango

Grain-fed beef tartar
Super sauce, quail egg, grilled sourdough

HOT STARTERS

Grilled calamari
Black bean aioli, crispy garlic

Ranong crab and potato chowder
Smoked pork hock, chive oil, lavosh

Mushroom tagliatelle
Garlic miso cream, truffle salsa

Prawn tortellini pot stickers
Prawn oil, Chinese black vinegar

TOASTS

All served on artisan slow fermented sourdough

BBQ zucchini
Goat cheese, mint, sunflower seed

Chicken liver parfait
Apple relish, hazelnut

WOOD GRILL

Cooked over our wood grill and served with mixed leaves, lemon and a sauce of your choice

Chiang Mai pork chop
Free range bone in milk-brined chop

Fish of the day (fresh caught locally)
Andaman sea white flesh fish, skin on

Australian Wagyu ribeye
350-day grain fed Australian wagyu MB4-5 300g

Australian Grain-fed beef tenderloin
150-day grain fed 220g

Half chicken
Slow cooked 'Red Label' organic Klong Phai chicken

Choose a sauce
Peppercorn sauce – Red wine jus – Béarnaise sauce
Salsa verde – Chicken gravy – Nam Jim Jeaw - Chimichurri

TO SHARE

Whole chicken
Slow cooked 'Red Label' organic Klong Phai chicken

BBQ whole Andaman seabass

Choose a sauce
Peppercorn sauce – Red wine jus – Béarnaise sauce
Salsa verde – Chicken gravy – Nam Jim Jeaw – Chimichurri

Choose a side

MAINS

Wild rabbit and chicken pie
New potatoes, thyme

Baby vegetable tangia
Moroccan spices, cous cous, stuffed baby apple

Grilled locally caught trevally fillet
Burnt Cobb salad, quail egg, tomato, olive, pancetta

Pork and duck cassoulet
White bean, sausage, duck confit, pork belly, thyme

SIDES

All 100
Ember roasted potato salad, spring onion
Charred Phuket corn, burnt butter, paprika, chive
Grilled carrots, yoghurt, herbs, hazelnut
Mixed leaf salad, red wine vinaigrette
Shoestring fries

DESSERTS

Chocolate tart
Passion fruit curd, ginger crumble

Smoked coconut rice milk panna cotta
Orange caramel

Ice cream
Chocolate, vanilla, raspberry sorbet

Cheese board
One hard, one soft, one blue (please ask)

All prices are in Thai baht & include VAT.
A 10% service charge will be added to your bill.

COCKTAILS

Classics

Mojito

Pampero rum, lime juice, sugar, garden mint, soda

Cosmopolitan

Russian standard vodka, cranberry juice, lime, syrup

Daiquiri

Pampero rum, lime juice, syrup

Martini /dry/dirty/Vesper

Vodka or Gin, Mancino secco, olive or lemon

Margarita

El Jimador Tequila, triple sec, lime juice

Whiskey Sour

Evan Williams bourbon, fresh lemon juice, bitters, egg white

Negroni

Burnetts gin, Campari, Contratto Rosso

Old Fashioned

Evan Williams bourbon, syrup, Angostura & orange bitters

Bloody Mary

Russian Standard vodka, Campbells tomato juice, seasoning

Twist list

Mrs B

TBC

New Fashioned

Evan Williams bourbon, (the rest is a secret)

Phuket Punch

Pampillo rum, Chalong Bay rum, triple sec, lime, agave

Passionfruit Martini

Russian Standard, passionfruit syrup, lime juice, egg white

Hibiscus Sour

Burnett's Gin, peach liqueur, lime, hibiscus, egg white, bitters

BEERS & CIDER

Bottle

Singha | Chang | 330ml

Heineken | 325ml | San Miguel Light | 330ml

WINE LIST

Sparkling

Belstar **Prosecco** DOC, Veneto, Italy NV

Dibon **Cava** Brut Reserve, Barcelona, Spain NV

Roederer Brut Premier **Champagne**, France NV

White

Il Poggio **Gavi di Gavi** DOC, Italy, 2018

Pighin **Pinot Grigio** DOC, Friuli, Italy, 2018

Pre Semele **Sancerre** AOC, Loire, France, 2018

Haas **Muller Thurgau** "Sofi", Dolomites, Italy, 2016

Clos D'Agon "Amic" **Grenache Blanc**, Girona, Spain 2016

Fournier **Pouilly Fume** AOC, Loire, France, 2018

Chanson **Pouilly Fuisse** AOC, Burgundy, France

Vacheron **Sancerre** AOC, Loire, France, 2018

Greywacke Wild **Sauvignon Blanc**, Marlborough, NZ, 2016

Laroche **Chablis** AOC "Montmains", Burgundy, France, 2018

Yarra Yerring **Chardonnay**, Yarra Valley, Australia, 2016

Ridge **Chardonnay** Estate, Cupertino, California, 2016

Verget **Puligny-Montrachet** AOC, Burgundy, France, 2017

Rose

Miraval **Cotes de Provence**, France, 2018

Saint Martin **Cotes de Provence** Cru Classe, France, 2017

Red

Tasca **Nero D'Avola** DOC, Sicily, Italy, 2017

Ogier **Lirac** AOC (Cotes du Rhone), France, 2017

Wairau River **Pinot Noir**, Marlborough, NZ, 2018

Picard **Saint Estephe** Crus Bourgeois, Bordeaux, France, 2016

Torbek Woodcutters **Shiraz**, Barossa, Australia, 2017

Guigal **Gigondas** AOC, Rhone, France, 2015

Fontodo **Chianti Classico** DOCG (organic), Italy, 2016

Kanonkop Estate **Pinotage**, Stellenbosch, South Africa, 2016

Chateau Ormes de Pez **Saint Estephe**, Bordeaux, 2013

L'Oratoire Chateauneuf du Pape, Rhone, France, 2016

Villa Girardi Amarone della Valpolicella DOCG, Italy, 2013

Rion **Nuits Saint Georges** Premier Cru, Burgundy, France, 2013

P Michael "L'Esprit des Pavots", Sonoma, California, 2014

Clos Mogador **Priorat**, Catalonia, Spain 2012

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