

# INSPIRATION

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## ‘CHAROENKRUNG CONTEMPORARY’

TOPKNOT ROOFTOP BAR & RESTAURANT IS  
EXCITED TO LAUNCH ALL MENU WITH CONCEPT  
OF ‘CHAROENKRUNG CONTEMPORARY’ INSPIRED.  
WE ARE SEASONING OUR STORY BY USING LOCAL  
INGREDIENTS TO ENCOURAGE THOSE GASTRONOMES  
TO ENJOY THE UNIQUENESS OF THAI ACCENT.

THE WIDE VARIETY OF CHOICES ON THE NEW MENU  
IS CREATED TO CATER TO GUESTS’ INDIVIDUAL  
TASTES. IN THE SPIRIT OF SHARING, GUESTS CAN  
ENJOY THE DINNER MENU’S IMPRESSIVE PORTION  
CREATED FOR TWO, THREE OR FOUR PEOPLE TO  
EXPERIENCE TOGETHER.

## APPETIZER

### ARTICHOKE SPINACH QUESADILLAS

*Northern Mexican Quesadilla Artichoke spinach with Spicy Sour Cream Cheese, Tomato salsa & Corn cheese*

320.-

### A DOZEN SPICY CHICKEN WINGS

*Wing stick 6 pc & Tulip 6 pc service with Spicy Tartar, Sour Cream Cheese and Japanese Cucumber, Homemade Sour Cream Salad*

280.-

### CALAMARI WITH SPICY THAI HERBS BATTERED

*Deep-Fried Squid with Spicy Thai Herbs Battered Recipe*

300.-

### POPCORN TIGER PRAWN

*Deep-Fried Black Tiger Prawn with our Spicy Tom-Yum Battered Recipe*

380.-

### T-MEX CHEESE

*Waffle Fried Corn Cream Cheese, Mozzarella Cheddar, Guacamole Tomato Salsa with Homemade Fresh Sour Cream Cheese Jalapeno and Bacon Flake*

220.-

### TEXAS CHEESE TRUFFLE FRIES

*Waffle fried Corn Cream Cheese, Mozzarella Cheddar, Tomato Salsa, Homemade Fresh Sour Cream Cheese Jalapeno, Bacon Flake and French Black Truffle*

250.-

### DUO LOCAL PORK AND BEEF SUNDRY

*Deep-Fried Pork or Beef and Thai Herb with Spicy Cheese sauce*

220.-

### SPICY & SOUR THAI HERB CHICKEN WINGS

*Deep-fried Thai chicken wing and herb with Sweet & Spicy Cheese sauce*

220.-

### SPICY SALMON TARTARE CREAM CHEESE

*Raw Fresh Silver Salmon, Mix Cream Cheese and Spicy Seafood Sauce and York Soya Egg*

280.-





## SALAD & SOUP

### 10. HOUSE SALAD

*Mixed Baby Leaf with Roasted Garlic Balsamic Dressing with Parmigiano Cheese*

200.-

### 11. CAESAR SALAD

*Caesar Salad with Romaine Lettuce, Homemade Croutons, Bacon Parmesan Cheese and homemade caesar dressing*

200.-

### 12. WATERMELON SALAD TIGER PRAWN

*Grilled Black Tiger Prawn with Watermelon, Italian Basil, Baby-Spinach & Feta Cheese Salad with Ginger Sesame Dressing*

450.-

### 13. SMOKED SALMON SALAD

*Smoked Salmon with Baby Spinach, Sliced Almond, Feta Cheese with Pomegranate Dressing & Balsamic Reduced*

350.-

### 14. CAESAR TIGER PRAWN SALAD

*Caesar Salad with Tiger Prawn and Romaine Lettuce, Homemade Croutons, Bacon, Parmesan Cheese and homemade caesar dressing*

300.-

## SOUP

### 15. PUMPKIN TRUFFLE ALMOND SOUP

*Roasted Pumpkin Soup served with Almond & Truffle*

250.-

### 16. MUSHROOM & TRUFFLE SOUP

*Champignon and Shiitake Mushroom Soup with Truffle Shredded, served with Herbs Croutons & Sauteed Mushroom*

250.-

### 17. TOMATO CREAM WITH PESTO

*Creamy Tomato Soup with Pesto served with Herbs Croutons*

200.-



## PASTA & BURGER

### 18. CLASSIC SPAGHETTI CARBONARA

*Classic Recipe Carbonara with Roasted Garlic Balsamic Dressing  
Parmigiano Cheese*

250.-

### 19. SPAGHETTI BACON & GARLIC WITH ONSEN EGG

*Sauteed Bacon and Garlic Slices with Sun-dried Chili and Italian Basil, Topped  
with Onsen Egg*

250.-

### 20. TRUFFLE WILD MUSHROOM LINGUINE ALFREDO

*Champignon and Shiitake with Linguine, Parmigiano Cheese with  
Truffle Shredded*

350.-

### 21. SPAGHETTI MARINARA

*Sauteed Tomato Peeled with Seared Black Tiger Prawn, Squid and  
Hokkaido Scallop*

450.-

### 22. LINGUINE SEAFOOD VODKA ARRABIATA

*Sauteed Tomato Peeled with Anchovy and Sun-dried Chili Seasoning,  
Vodka Flamed Black Tiger Prawn, Squid and Hokkaido Scallop*

550.-

### 23. LINGUINE LOBSTER VODKA ARRABIATA

*Sauteed Tomato Peeled with Anchovy and Sun-dried Chili Seasoning,  
Vodka Flamed Black Tiger Prawn, Squid and Hokkaido Scallop*

650.-

### 24. TORTELLINI TRUFFLE CREAM CHEESE

*Homemade Tortellini with Cream Cheese and Truffle*

350.-

## BURGER

### 25. ORIGINAL CHEESE BURGER

*Dry-Aged Beef Burger with Two Cheddar Cheese with French Fried*

250.-

### 26. R&B RIB & BURGER

*Dry-Aged Beef Burger & Pork Spare Ribs with Cheddar Cheese  
and Truffle Fries*

550.-

### 27. SURF N' TURF BURGER

*Half Canadian Lobster & 2 Dry Aged beef Burger with Parmigiano  
Bun truffle fries*

840.-





## MAIN DISH

### 28. FISH & CHIPS

*Thai Murrel Fish & Truffle Chip with Spicy Tartare  
Sour Cream Sauce*

350.-

### 29. HOKKAIDO SCALLOPS WITH TRUFFLE WITH GARLIC CREAM SAUCE

*Seared Hokkaido Scallop with Truffle & Garlic Cream Sauce  
Topped with Butterfly Pea Form*

520.-

### 30. GRILLED SALMON LEMON BUTTER SAUCE

*Sous Vide Steak-Cut Salmon with Truffle Mashed Potatoes  
and French Black Truffle*

420.-

### 31. SOUS VIDE SALMON TRUFFLE & MUSHROOM

*Sous Vide Salmon with Herb, Mushroom Truffle and Pumpkin Puree*

420.-

### 32. DRY-AGED RIB EYE KAPRAO REDUCED SAUCE

*Medium Dice Cut Beef with Spicy Kaprao Sauce and Onsen Egg*

450.-

### 33. STEAK DIANE OF 1960s

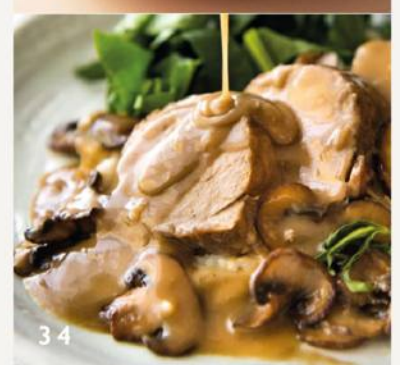
*6oz. Dry-Aged Beef Tenderloin with American Classic Cream  
Mushroom Sauce and Truffle Mashed Potato*

750.-

### 34. PORK STEAK MARSALA SAUCE

*Simmered Pork Shoulder with Marsala Sauce, served with Roasted  
Garlic & Parmigiano Mash*

580.-



TO BE SHARED

**35.35 DAYS HOUSE DRY-AGED BEEF  
RIB EYE STEAK**

**SIDE DISH**

*Selections of Beef  
- Rib Eye or Tenderloin*

*Selections of Serve  
Charcoal-Grilled or Pan-Seared with Sauce*

*Selections of Sauce  
Cream pepper corn, Napoleon Mushroom cream, Café de Paris or Red wine*



35

**36.SURF & TUEF LOBSTER**

*7oz. Canadian Lobster Butter, 6oz. Australian Beef Tenderloin Steak  
with Truffle fried and Napoleon Cream Mushroom Sauce  
1,250.-*



35

**37.BARBECUE PORK RIB**

*Pork Spare with Coleslaw Gratin corn cheese and Waffle fried  
Half 790.- / Full 1,450.-*



37

**38.CRISPY ROASTED PORK KNUCKLE**

*Crispy Pork Knuckle with Sauerkraut and Waffle Fried  
500.-*



38

**39.MIXED SAUSAGE**

*1 pc Schublig Sausage, 1pc Spicy Italian Sausage, 1pc Chorizo  
Sausage, 2 Pork Cheese Sausage with Sauerkraut  
400.-*



39



## STIR-FRIED

### 40. STIR-FRIED PORK, CHICKEN, SEAFOOD AND BASIL

*Stir-fried Pork, Chicken or Seafood with Spicy Kapprao Sauce and basil with rice*  
250.- / 290.-



### 41. STIR-FRIED CHICKEN WITH CASHEW NUTS

*Crispy chicken thigh with sweet & spicy sauce served with rice*  
250.-

### 42. PAD-THAI

*Stir-fried Thai style Noodle with Tamarind sauce*

*Selections of Meat*

*- Chicken, Shrimp, Seafood or Lobster*

250.- / 280.- / 290.- / 550.-



### 43. THAI FRIED RICE

*Thai style fried rice with onion tomato Chinese Broccoli and black soya sauce*

*Selections of Meat*

*- Pork, Chicken, Shrimp, Seafood*

250.- / 280.- / 290.-



## SOUP & CURRY

### 44. TOM YUM (SPICY THAI SOUP)

*Spicy Thai Herbs and lemongrass soup with mushrooms*

*Selections of Meat*

*- Chicken, Shrimp or Seafood*

220.- / 250.- / 280.-

### 45. TOM KHA (THAI COCONUT SOUP)

*Spicy Coconut Milk Soup with Chicken and mushrooms*

220.-



### 46. GREEN CURRY SOUP

*Spicy Green Curry and Coconut Milk with Chicken and Basil*

220.-



## DESSERT

47.FROMAGE BLUEBERRY CAKE  
200.-

48.SEA SALT BANOFFEE NUTELLA GELATO  
200.-

49.LEMONGRASS CREME BRULEE HAZELNUT  
GELATO  
220.-

50.BLUEBERRY TART PISTACHIO GELATO  
200.-

51.ALMOND CORNFLAKE APPLE TART  
PISTACHIO GELATO  
200.-

52.LEMON TART NUTELLA  
200.-

53.CHOCOLATE FONDANT STRAWBERRY PORKY  
200.-

