



## *NEW YORK, NEW YORK*

*The city that never sleeps... a place sizzling with energy, vibrancy, and a common devotion to enjoying life to the fullest...in the company of a classic cocktail, a smooth martini, fine wine and most importantly, the famous New York steak!*

*We have brought the age old New York passion for gourmet steak and the excellence in its crafting to another gem of a city: the equally vibrant and dynamic, dazzling capital of Bangkok. Built on the long standing tradition and reputation set by the culinary jewels of Manhattan - steakhouses like Sparks, the Post House and Smith & Wollensky – we have tailored our menu, ambience and impeccable Thai hospitality to bring you the best of both worlds!*

*Offering a wide range of carefully selected steaks, aged for tenderness, thick cut to ensure juiciness, rightly seasoned and seared to perfection, giving it a taste that speaks for itself.*

*To complement our succulent steaks, choose a great glass of wine that compliments your taste from our carefully selected wine list. We ensure a top shelf on every shelf!*

*"One cannot think well, love well, sleep well, if one has not dined well" said Virginia Woolf.*

*So, sit back, relax and get ready for an experience that sizzles all your senses!*

*Out of respect for other guests dining at New York Steakhouse  
We kindly request you silence your mobile phones.*

*Thank you!*

**If you are concerned about food allergies, please alert us prior to ordering.**



## APPETIZER

Beef Carpaccio <i>Truffle emulsion, pickled mushrooms</i>	900	Lump Snow Crab Cakes	530
4 oz Australian Beef Tartare <i>Prepared tableside</i>	900	Traditional Smoked Salmon <i>Prepared tableside</i>	590
Grilled Asparagus, Poached Egg <i>Shaved Parmesan, truffle dressing</i>	400	Pan-fried Foie Gras, Egg Brioche <i>Sultana Sauternes jus</i>	990
Escargots in Creamy Garlic Butter <i>French garlic bread</i>	490	Grilled Hokkaido Scallops <i>Citrus reduction, pea emulsion, house smoked bacon lardons</i>	920

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## SEAFOOD MARKET | Chilled 3,200

*1 Live Maine Lobster, 6 Live Shucked Oysters, 4 Prawns, 4 Hokkaido Scallops*  
*Suggestion serves 2*

Shrimp Cocktail (12 shrimps on ice)	560	Oysters Fine de Claire / per pc.	180
Oysters Kilpatrick (6 pcs.)	1,100	Oysters Barron Point / per pc.	180

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## SOUP

Lobster Bisque	490	French Onion Soup	380
Truffle Mushroom Soup	450		

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## SALADS

Caesar Salad <i>Prepared tableside, with or without anchovies, Parmesan cheese, croutons, bacon</i>	530	Maine Lobster Salad <i>Avocado, mango, spring onions, cucumber, celery</i>	790
The Steakhouse Salad <i>Herb vinaigrette, roast artichokes, Kalamata olives, shaved Parmesan cheese</i>	370	Crabmeat Salad <i>Virgin Mary dressing, confit tomato, avocado purée, sour cream</i>	660
Not Quite a Wedge <i>Baby romaine lettuce, warm poached egg, bacon, tomato, scallions, blue cheese croquettes, garlic ranch dressing</i>	390	Spinach Salad <i>Button mushrooms, cherry tomatoes, spinach leaves, hot bacon dressing</i>	390

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## SEAFOOD

Live Maine Lobster <i>Baked, grilled, steamed or Thermidor</i>	2,580	Salmon <i>Broiled, Hollandaise sauce</i>	980
Tiger Prawns <i>500 grams, grilled, garlic butter sauce</i>	1,370	Alaskan Red King Crab Legs <i>500 grams, steamed, clarified butter</i>	2,200
Sea Bass <i>Grilled, chimichurri, succotash</i>	980	Snow Fish <i>Black pepper crusted, garlic aioli broth fresh herbs</i>	1,450



*New York Steakhouse Proudly Serves*

**U.S. Prime Beef**

All our American Steaks are cut from the highest USDA Certified Prime Beef.

Filet Mignon	8 oz	2,480	Filet Mignon	10 oz	2,880
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*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	14 oz	2,950	NY Striploin	12 oz	2,450
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*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.*

*Full of flavor and very tender, this 12 oz prime NY striploin is definitely the preferred treat of the real New Yorker in Bangkok.*

**Australian Beef**

**300 Days Superior Grain Fed Aged Australian Angus Steaks.**

Filet Mignon	8 oz	2,200	Rib Eye	14 oz	2,380
Filet Mignon	10 oz	2,680	NY Striploin	12 oz	1,950
T-Bone	18 oz	2,350	Porterhouse	20 oz	2,550

*The T-bone is a magnificent steak offering the best of both worlds, namely a small tenderloin as well as a good sirloin, served on the bone for the connoisseurs.*

*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's delight.*

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

Queen Cut	9 oz	1,750	King Cut	12 oz	1,990
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**Japanese Beef**

*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**

NY Striploin	7 oz	4,500
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*Matsuzaka beef is produced from a 3 year old virgin female raised in Hyogo Prefecture. Marbling score 10.*

**Kobe Beef**

NY Striploin	7 oz	3,650
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*Kobe beef is raised in the area between Tajima City and Awaji Shima City. Marbling score 9.*

***Suggested Sauces:***

*Béarnaise, Red Wine Sauce, Green Peppercorn, Wild Mushroom Sauce, Barbecue Sauce, Au Jus, Fresh or Creamed Horseradish*



### Spice Rubbed Tomahawk Wagyu Roast Beef for Two 4,300

*1 kg. Australian tomahawk Wagyu beef rubbed with Chef's secret spices, seared on the char grill and then oven roasted to your liking. Carved and served at the table with rocket and Parmesan cheese salad, roasted potatoes with rosemary, served with Chef's sauce selection.*

<b>Butchers Block to Share</b>	<b>4,425</b>	<b>Steak Diane</b>	<b>2,480</b>
<i>4 oz US prime beef filet mignon</i>		<i>8 oz pan-seared US prime filet mignon,</i>	
<i>4 oz Australian filet mignon</i>		<i>flambéed with brandy, mushroom mustard</i>	
<i>4 oz Japanese Kobe striploin</i>		<i>jus, seasonal steak fries</i>	

### STEAKHOUSE CLASSICS

<b>U.S. Prime Surf &amp; Turf</b>	<b>2,980</b>	<b>Australian Surf &amp; Turf</b>	<b>2,980</b>
<i>Live Maine lobster, 6 oz USDA prime filet mignon, garlic butter sauce</i>		<i>Live Maine lobster, 8 oz filet mignon, garlic butter sauce</i>	
<b>U.S. Prime Beef Tournedos</b>	<b>2,480</b>	<b>Pepper Steak</b>	<b>1,950</b>
<i>6 oz USDA prime filet mignon, pan-fried goose liver, grilled asparagus, Port wine sauce</i>		<i>12 oz Australian grain fed striploin, coated in cracked black pepper</i>	
<b>The U.S. Mixed Grill for Two</b>	<b>2,480</b>	<b>Australian Double Lamb Cutlets</b>	<b>1,600</b>
<i>6 oz USDA prime filet mignon, lamb cutlet, pork tenderloin, chicken breast, sautéed mushrooms, garlic butter sauce</i>		<i>12 oz grilled Australian lamb cutlets, mint jelly</i>	
<b>Center Cut Pork Chops</b>	<b>1,050</b>	<b>Baby Spring Chicken</b>	<b>900</b>
<i>Charred leeks, mushrooms, whole grain mustard jus</i>		<i>Roasted, marinated with lemon and garlic</i>	

### SIDE ORDERS

<b>Baked Potato, sour cream, chives, bacon</b>	<b>260</b>	<b>Green Asparagus, Hollandaise sauce</b>	<b>300</b>
<b>Seasonal Steak Fries</b>	<b>150</b>	<b>Baked Cauliflower Cheese</b>	<b>250</b>
<b>New York Hash Brown Garlic Potato</b>	<b>150</b>	<b>Creamed Spinach with Garlic</b>	<b>180</b>
<b>Home Made Mashed Potatoes</b>	<b>150</b>	<b>Sautéed Seasonal Mushrooms</b>	<b>210</b>
<b>Crisp Thick Onion Rings</b>	<b>130</b>	<b>Garlic Sautéed Onions</b>	<b>130</b>
<b>Garlic Bread (6 pcs.)</b>	<b>130</b>	<b>Green Garden Peas</b>	<b>180</b>
<b>Mesclun Salad, fines herbs</b>	<b>180</b>	<b>Steamed Broccoli</b>	<b>200</b>

### STEAK GUIDELINES

<b>Rare</b>	<b>Cool, red center</b>	<b>8 oz</b>	<b>230</b>	<b>grams</b>
<b>Medium Rare</b>	<b>Warm, red center</b>	<b>10 oz</b>	<b>285</b>	<b>grams</b>
<b>Medium</b>	<b>Hot, pink center</b>	<b>12 oz</b>	<b>340</b>	<b>grams</b>
<b>Medium Well</b>	<b>Losing pink, but juicy</b>	<b>14 oz</b>	<b>400</b>	<b>grams</b>
<b>Well Done</b>	<b>Grey-brown through tough texture</b>	<b>16 oz</b>	<b>460</b>	<b>grams</b>
		<b>18 oz</b>	<b>510</b>	<b>grams</b>
		<b>20 oz</b>	<b>570</b>	<b>grams</b>



## Dessert

<b>The Chocolate Dream</b> <i>Warm soft centered chocolate lava, red wine berry compote and a scoop of Häagen-Dazs vanilla ice cream (Please allow 20 minutes)</i>	500
<b>NY Steakhouse Cheesecake</b> <i>Key lime syrup</i>	260
<b>Apple Pie a-la-mode</b> <i>Häagen-Dazs vanilla ice cream</i>	260
<b>Vanilla Crème Brûlée</b>	250
<b>NY Steakhouse Key Lime pie</b> <i>Seasonal berries and lemon curd</i>	280
<b>S'mores</b> <i>Marshmallow, chocolate ganache, Graham cracker, raspberry sorbet</i>	270
<b>Peanut Chocolate Crunch</b> <i>Strawberry coulis, with meringue</i>	270
<b>Selection of Forest Berries</b> <i>Mango coulis, seasonal berries, raspberry sorbet</i>	450
<b>Häagen-Dazs Ice Creams and Sherbet</b> <i>Selection of two scoops vanilla, chocolate, macadamia nut, strawberry cheesecake ice cream and raspberry sherbet, salted caramel</i>	300