



## *Appetizer*

*Prepared tableside*

3oz Australian Beef Tartare	675	Traditional Smoked Salmon	590
3oz Salmon Tartare	500		
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Seared Beef Carpaccio	900	Lump Crab Cakes	530
<i>Truffle emulsion, pickled mushrooms</i>		<i>Sauce remoulade</i>	
Grilled Asparagus, Poached Egg	400	Pan-fried Foie Gras, Egg Brioche	990
<i>Shaved Parmesan, truffle dressing</i>		<i>Sultana Sauternes jus</i>	
Escargots in Creamy Garlic Butter	490	Grilled Hokkaido Scallops	920
<i>French garlic bread</i>		<i>Citrus reduction, pea emulsion, house smoked bacon lardons</i>	

### **Seafood Market** | Chilled 3,500

*1 Live Maine Lobster 800gm, 6 Live Shucked Oysters, 4 Prawns, 4 Hokkaido Scallops  
Suggestion serves 2*

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

## *Soup*

Lobster Bisque	520	French Onion Soup	380
Truffle Mushroom Soup	460		

## *Salad*

Caesar Salad	530	Maine Lobster Salad	950
<i>Prepared tableside, with or without anchovies, Parmesan cheese, croutons, bacon</i>		<i>Avocado, mango, spring onions, cucumber, celery</i>	
The Steakhouse Salad	370	Crabmeat Salad	660
<i>Herb vinaigrette, roast artichokes, Kalamata olives, shaved Parmesan cheese</i>		<i>Virgin Mary dressing, confit tomato, avocado purée, sour cream</i>	
Not Quite a Wedge	390	Spinach Salad	390
<i>Baby romaine lettuce, warm poached egg, bacon, tomato, scallions, blue cheese croquettes, garlic ranch dressing</i>		<i>Button mushrooms, cherry tomatoes, spinach leaves, warm bacon dressing</i>	

## *Seafood*

Live Maine Lobster 800 grams	2,680	Salmon	980
<i>Baked, grilled, steamed or Thermidor</i>		<i>Broiled, Hollandaise sauce</i>	
Tiger Prawns	1,370	Alaskan King Crab Legs	2,200
<i>500 grams, grilled, garlic butter sauce</i>		<i>500 grams, steamed, clarified butter</i>	
Sea Bass	980	Snow Fish	1,450
<i>Grilled, chimichurri, succotash</i>		<i>Black pepper crusted, garlic aioli broth, fresh herbs</i>	



*New York Steakhouse Proudly Serves*

**U.S. Prime Beef**

Filet Mignon	8 oz	2,600	Filet Mignon	10 oz	3,000
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*Cut from the center portion of the tenderloin and considered by many to be the most elegant steak.*

Rib Eye	14 oz	2,950	NY Striploin	12 oz	2,450
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*Juicy with a generous amount of marbling*

*preferred treat of the real New Yorker in Bangkok.*

**U.S. Prime Bone In Black Angus Beef**

Grilled CAB Prime T-Bone	22 oz	2,800
CAB Prime Porterhouse	32 oz	4,900
CAB Prime Rib Bone In	26 oz	5,400

*Ideal to share for two, please select 2 side dishes.*

**Australian Grain Fed Beef**

Filet Mignon	8 oz	2,300	Rib Eye	14 oz	2,600
Filet Mignon	10 oz	2,800	NY Striploin	12 oz	2,200
T-Bone	18 oz	2,450	Porterhouse	35 oz	4,350

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

*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. Please select 2 side dishes.*

**Cape Grim "The Bone in Natural Beef"**

10 oz Australian Premium Grass-Fed Tenderloin Bone In	2,900
12 oz Australian Premium Grass-Fed Striploin Bone In	2,100

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

Queen Cut	9 oz	1,950	King Cut	12 oz	2,200
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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." The extremely fattened directly imported Japanese beef is pampered with beer and apples, massaged and offered to listen to music.*

**Matsuzaka Beef**

NY Striploin	7 oz	4,600
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*Matsuzaka beef is produced from a 3 year old virgin female heifer raised in Hyogo Prefecture. Marbling score 10.*

**Kobe Beef**

NY Striploin	7 oz	3,800
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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 Sauce, Wild Mushroom Sauce, Barbecue Sauce, Au Jus, Fresh or Creamed Horseradish*



### Spice Rubbed Wagyu Tomahawk for Two 4,600

*36+ oz Australian Wagyu beef tomahawk rubbed with Chef Suriyan's secret spice blend, marked on the grill then roasted to your liking. Carved and served at the table with iceberg, bacon, tomato salad and truffle mashed potatoes, served with a selection of sauces.*

<b>Butchers Block to Share</b>	<b>4,500</b>	<b>Steak Diane</b>	<b>2,700</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>3,400</b>	<b>Australian Surf &amp; Turf</b>	<b>3,300</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>2,580</b>	<b>Pepper Steak</b>	<b>2,100</b>
<i>6 oz USDA prime filet mignon, pan-fried foie gras, 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>800</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>Cajun Spiced 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>N.Y. Steakhouse Truffle Mac &amp; Cheese</b>	<b>300</b>	<b>Steamed Broccoli</b>	<b>200</b>
<b>Iceberg Lettuce, Spring Onion, Tomato, Bacon, Ranch Dressing</b>	<b>130</b>		

### Steak Guideline

<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>Slight color, cooked through</b>	<b>14 oz</b>	<b>400</b>	<b>grams</b>
<b>Well Done</b>	<b>Grey-brown tough texture</b>	<b>16 oz</b>	<b>460</b>	<b>grams</b>
		<b>18 oz</b>	<b>510</b>	<b>grams</b>
		<b>35 oz</b>	<b>1,000</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</i>	300

**Open every night from 18:00 – 23:00**

**(Last order is at 22:30 pm.)**

**Booking highly recommended.**

**Dress code: smart casual, no slippers**

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