

APPETIZERS

AVOCADO TOAST ●	420
Hazelnut, smoked salmon, roast beef	
WARM OYSTERS	600
Rockefeller / Kilpatrick (6 pcs)	
GARLIC BAKED SCALLOP	550
Caper, tomato, anchovy butter	
SALMON CARPACCIO	450
Atlantic salmon, button mushroom wild rocket, ceviche dressing	

SOUPS

CHARRED BONE MARROW	400
Caramelized onions, dill foam, herbal salt, toast	
NEW ENGLAND CLAM CHOWDER T55	320
Clams, pork belly, potato	
JERUSALEM ARTICHOKE SOUP ✓	275
Pearl barley salsa, grape seed oil	

SALADS & GREENS

T55 WALDORF ✓ ● T55	350
Gala apples, walnuts, homemade mayo	
HEIRLOOM TOMATO AND BURRATA SALAD ✓	450
Wild rocket pesto, aged balsamic, crispy pecorino	
SWEET CORN AND POTATO SLAW	320
Quail egg, cherry tomato, iceberg, crispy bacon	
MARKET SALAD ✓	275
Truffle vinaigrette	

MAINS

MEATPACKING BURGER	550	BBQ SHORT RIBS	750
Charolais beef, bacon, avocado, beetroot, black truffle mayo		House braised Charolais, chipotle chili, caramelized onion	
CONFIT FILLET OF ATLANTIC SALMON	750	RACK OF LAMB	975
Roasted silver onion, oyster mushroom, squid ink aioli		Vegetable ratatouille, braised fennel, rosemary reduction (20 min preparation)	
MAC N' CHEESE ✓	420	BLACK PORK SPARE RIBS (HALF RACK)	600
Gruyere, Cheddar, Roquefort, fire-roasted tomatoes, (crispy bacon on the side)		Ashed leeks, green pea purée, sweet mustard	
DIY STEAK TARTARE T55	500	ROTISSERIE BABY CHICKEN	700
Herbal fries and condiments		Honey-chili touch, wild mushroom, fries	

PRIME CUTS

STRIPLOIN

CHAROLAIS 180g/ 280g	1,250 / 1,750
365 days grain-fed	
BLACK ANGUS 180g/ 280g	1,300 / 1,800
240 days grass-fed	

RIBEYE

CHAROLAIS 250G/ 350G	1,550 / 1,950
365 days grain-fed	
BLACK ANGUS 250G/ 350G	1,850 / 2,400
240 days grass-fed	

TENDERLOIN

CHAROLAIS 180G / 280G	1,600 / 2,400
365 days grain-fed	
BLACK ANGUS 180G / 280G	1,700 / 2,500
240 days grass-fed	

RUMP STEAK

CHAROLAIS 180G / 280G	1,300 / 1,500
365 days grain-fed	

TOMAHAWK

CHAROLAIS T55	375 per 100g
365 days grain-fed (ask for daily weight)	
(30 min preparation)	

****ALL BEEF CUTS INCLUDE ONE HOUSE SIDE DISH OF YOUR CHOICE.****
COMPLIMENTARY SAUCES
 Peppercorn, Béarnaise, BBQ sauce, red wine bone marrow, foie gras reduction, whiskey glaze, creamy horseradish, chimichurri

HOUSE SIDES

POTATOES	150
Sweet potato fries, Lyonnaise mashed potatoes, hand-cut fries, herbal fries, baked potato	

VEGETABLES	150
Asparagus, corn on cob, mesclun, Parmesan polenta, creamed spinach, sautéed spinach	

DESSERTS

MADELIENES	190
Dark chocolate dip	

ICE CREAM BURGER	250
Brioche, vanilla ice cream, toppings	

NYC APPLE CHEESECAKE	220
Cinnamon ice cream, vanilla cream	

CHOCOLATE LAVA	250
White chocolate liquid center, vanilla ice cream (20 min preparation)	

MILK AND COOKIES	220
Chocolate chip cookies, thick full-fat milk	



The T55 Stamp marks our signature dishes.

DELICATESSEN

COLD CUT & CHEESE

Select your favorite items from the display

SELECTION OF	
2 items	380
4 items	680
6 items	980

*All cold cuts & cheese are served with selected condiments

SAUSAGES

Select your preferred sausage from the display

Bratwurst (1 pcs)	250
Currywurst (1 pcs)	250
Weisswurst (1 pcs)	250
Kalbsbratwurst (1 pcs)	250

Sausage Platter (4 pcs)	890
A sample of each	

*Served with condiments

SPECIAL OF THE MONTH

KUROBUTA PORK

BBQ Kurobuta Pork Spare Ribs	575
Jacket potato, coleslaw, smoked BBQ sauce	

Crispy Kurobuta Pork Belly Salad	450
Glazed honey mustard, Asian herb, mesclun, orange vinaigrette	

Kurobuta Pork Chop	575
Apple compote, miso reduction	

Kurobuta Pork Loin	625
Prunes and chestnuts, cranberry reduction	

WINES BY THE GLASS

SPARKLING WINE

Pitars, Prosecco Extra Dry, Italy	400
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WHITE

San Marzano, Chardonnay, Puglia IGP, Italy	290
Marlborough Ridge, Sauvignon Blanc, Marlborough, New Zealand	350
Markus Schneider, Riesling, Pfalz, Germany	380

ROSÉ

Gèrard Bertrand, Gris Blanc Rosè, Languedoc, France	350
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RED

Gèrard Bertrand, 6ème Sens Rouge, Syrah - Merlot, Languedoc, France	290
Root : 1, Cabernet Sauvignon, Colchagua Valley, Chile	350
La Posta Cocina, Malbec, Uco Valley, Argentina	380

BEERS AND CIDERS

PHUKET BEER, THAILAND	160
BEER LAO DARK LAGER, LAOS	160
HOEGAARDEN, BELGIUM	280
SAVANNA DRY CIDER, SOUTH AFRICA	200

CRAFT BEERS

CHALAWAN PALE ALE	250
330ml, 4.7% ABV, Thailand	

BREWDOG, PUNK IPA	350
330ml, 5.6% ABV, Scotland	

CRAFTED COCKTAILS

BLACK PISCO SOUR	350
Macchu Pisco, activated charcoal, egg white, pineapple agave nectar, lime, vanilla bitters	

BEET ME ON 55	350
Beetroot infused vodka, apple juice, ginger syrup, Hawaiian sea salt, celery bitters	

SPICED BLUEBERRY MULE	350
Beluga Noble Russian Vodka, fresh blueberries, lemon-ginger liqueur, pimento soda, lime	

BLOODY LAGER	375
Tito's Handmade Vodka, lager beer, tomato juice, crispy bacon, lemon peel, condiments	

NEW YORK SOUR	350
Evan Williams Black Label Bourbon, red wine, Angostura aromatic bitters, egg white, orange peel, syrup, lime juice	

Contains Nuts ● Suitable for Vegetarians ✓ Food may contain traces of nuts and seeds, or ingredients that may cause allergies.
 If you have any food allergies, please inform our staff prior to ordering.
 Prices are quoted in Thai baht and subject to government tax and a 10% service charge.

22/08/2017
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