# **SMOKEHOUSE**

### **BBQ MEAT PLATES**

with homemade pickled red onions, dill pickles

### ⊕ S ALL IN COMBO PLATTER 2,950

Beef Short Rib 1 piece
Beef Brisket 200 grams, Black Angus
Pork Ribs half rack, high welfare pork
Pork Neck 200 grams
Chicken Quarter thigh, leg
3 Side Dishes

### 

Beef Short Rib 1 piece
Beef Brisket 200 grams, Black Angus
Beef Hot Link Sausage 1 piece
2 Side Dishes



SOLO COMBO

### 

Pork Ribs quarter rack, high welfare pork Chicken Quarter thigh, leg Green Chili & Cheese Pork Sausage 1 piece 2 Side Dishes

# (1) (1) (2) (3) SOLO COMBO PLATTER NO.1 BEEF & PORK 950

Beef Brisket 150 grams, Black Angus Pork Ribs quarter rack, high welfare pork Green Chili & Cheese Sausage 1 piece 2 Side Dishes



#### **SIDES**

- (A) CORN BREAD 60
- TANGY BBQ COLESLAW 60 CUCUMBER TOMATO SALAD 60
- (i) (i) CORN FRITTERS 60
- (1) (4) MAC & 3 CHEESES 120
- CHARRO PINTO BEANS 60



























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# **SMOKEHOUSE A LA CARTE**

#### MEATS A LA CARTE

- (I) (F) BEEF SHORT RIB 950 average weight 500-600 grams
- (i) (ii) BEEF BRISKET 640 minimum 200 grams, Black Angus
- © PORK RIBS FULL RACK 850 high welfare pork, average weight 900-1,000 grams
- © PORK RIBS HALF RACK 550 high welfare pork, average weight 400-500 grams
- **PORK NECK 300** minimum 200 grams
- **☼** CHICKEN QUARTER 1 piece 280
- **BEEF HOT LINK SAUSAGE 1 piece 190**
- (†) (i) (ii) GREEN CHILI & CHEESE PORK SAUSAGE 1 piece 190

| PORK RIBS FULL RACK



#### **BURGERS**

toasted bun with house slaw, BBQ sauce

(1) (1) (2) SMOKED BRISKET 380 slow cooked beef brisket

slow cooked pork neck

(i) (ii) (iii) SLIDER SAMPLER 280 1 brisket, 1 pork, 1 chicken



### **SNACKING & SHARING PLATES**

- (i) (ii) (iii) BEEF BRISKET SPRING ROLLS 290 2 pieces, roasted tomato salsa
- ☼ SAI OUA SAUSAGE 240 2 pieces, Jaew sauce, BBQ sauce
- (i) SMOKEHOUSE NACHOS 300 Tortilla chips topped with jalapeños, coriander, shredded cheese, BBQ sauce, tomato salsa, guacamole
- ☼ ★ SMOKEHOUSE NACHOS **BEEF BRISKET 420**
- (S) (S) SMOKEHOUSE NACHOS **BBQ CHICKEN 340**



























# **SNACKING &** SHARING PLATES

(i) (s) CHEESE PLATE 650

3 cheeses, quince jelly, grapes, crackers

(i) (s) ANTIPASTO BOARD for 2 persons 950 3 cold cuts, 3 cheeses, pickles, olives, fruits, quince jelly, sour dough, saltine crackers

S BALSAMIC ROASTED VEGETABLES 240 market vegetables, parsley, pinenuts, balsamic dressing

(O) (B) (B) MUSHROOM ARANCINO 180 breaded and fried risotto rice ball with mozzarella, mushrooms, parmesan, arrabbiata sauce

(\$) GARLIC, ROSEMARY & **SEA SALT BREAD 120** 

(1) (1) (1) (2) BLACK MUSSELS 380

white wine, tomato sauce, fresh basil, crisp bread, dried chilli, vine tomato

### SALADS & SOUP

BEEF CARPACCIO 490

thinly sliced Angus tenderloin, capers, sea salt, ground pepper, arugula, olive oil, parmesan

(i) SALMON GRAVLAX SALAD 380 mixed salad leaves, cucumber, pomegranate, red onion, lemon zest, pecorino, pomegranate reduction

(○(♣)(Î)(ᢒ)(®) CAESAR SALAD 220 ADD GRILLED CHICKEN BREAST +30 romaine lettuce, parmesan, anchovies, bacon, croutons

(1) (5) BURRATA BERRY SALAD 380 mixed salad leaves, berries, mint, pinenuts, honey lemon dressing

SOUP OF THE DAY 195 made fresh daily



# FRIES & **CHICKEN WINGS**

#### **FRIES**



(1) (3) LOADED CHEESE FRIES 240 cheese foam, smoked bacon, green onions, jalapeños

(i) PARMESAN TRUFFLE FRIES 240 STEAK FRIES 195

### **CHICKEN WINGS**

(S) (S) KOREAN GOCHUJANG 280

THAI STYLE WITH JAEW SAUCE 240

































# **BURGERS & SANDWICHES**

(D) (D) (S) ULTIMATE BURGER 480 beef pattie, sliced brisket, BBQ sauce, American cheese, pickles

♥⑥ ® SMASH BURGER 450 2 beef patties, BBQ sauce, American cheese, pickles



PESTO MUSHROOM & TOMATO TOASTIE



FRIED CHICKEN BURGER 380 pickled cucumber, spicy slaw, Sriracha sauce

(i) (S) PESTO MUSHROOM & TOMATO TOASTIE 280

roasted mushrooms, semi-dried tomatoes, cheddar, mozzarella, basil pesto

# **PASTA**

### **PASTA**

gluten free pasta available on request

(O) BUCATINI FRUTTI DI MARE 950 (ideal for sharing)

clams, mussels, prawns, squid, bottarga, white wine, tossed in a tomato and seafood broth



CARBONARA



BUCATINI FRUTTI DI MARE

(1) (1) (8) (8) CARBONARA 440 guanciale (pork jowl), pecorino, black pepper, fresh duck egg

(1) (1) (2) ORECCHIETTE ALLA **SORRENTINA 420** garlic, tomatoes, basil, mozzarella, dried chilli

(1)(1)(0)(4)(4) BEEF BOLOGNESE PENNERIGATE 420 roasted vine tomatoes, pecorino, rosemary, red wine



RISOTTO CON POLPO E NDUJA



SALMON RAVIOLI

green peas, white wine, mascarpone, ricotta, dill, extra virgin olive oil, capers, lemon

RISOTTO CON POLPO E NDUJA 580

grilled octopus tentacle, nduja, stracciatella, vine tomatoes, parmesan, red wine

























### PIZZA

### **PIZZA**

48-72 hour cold fermented dough



### 20 INCH LARGE PIZZA (ideal for sharing) PATTAYA BEACH - QUATTRO STAGIONI 1,290

- (i) (s) WALKING STREET green chilli & cheese sausage
- (i) (ii) OCEAN seafood
- MOUNTAINS - vegetables
- (i) (ii) THE COLLECTIVE smoked chicken

### THE COLLECTIVE 780 BBQ sauce, mozzarella, slow cooked brisket, arugula, jalapeños, burrata, parmesan, pepper, extra virgin olive oil



### (a) (b) (b) 463 ROLL 480

tomato sauce, mozzarella, slow smoked pork neck, chili, stracciatella, parmesan, extra virgin olive oil (allow at least 30 minutes cooking time)



### (๑) (๑) (๑) LARB GAI 460

tomato sauce, mozzarella, chicken, red onion, chili, roasted rice, cucumber, fresh mint, extra virgin olive oil



### (a)(b) PROSCUITTO 780 tomato sauce, mozzarella, air cured ham, vine tomato, arugula, burrata, pecorino



# (\$)(12) FRUTTI DI MARE 650

tomato sauce, white prawns, squid, clams, mussels, basil, grilled lemon, mozzarella



# (a) (b) (d) MEAT LOVER 650

tomato sauce, mozzarella, pepperoni, fennel sausage, capicola, smoked bacon, whipped honey ricotta





























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# **PIZZA**

(i) (s) BIANCA 460

mozzarella, ricotta, pecorino, caramelised onions, black pepper, fresh basil, extra virgin olive oil



(a) (b) (b) PEPPERONI 540 tomato sauce, mozzarella, pepperoni, pecorino, hot honey drizzle



(i) (s) TRUFFLE FUNGHI 460 tomato sauce, mozzarella, portobello mushrooms, parmesan, truffle oil, fresh basil



(a) (b) (b) SICILIAN 540 tomato sauce, mozzarella, roasted peppers, caramelised onion, pepperoni, fennel sausage



(i) (s) VEGGIE LOVER 460

tomato sauce, mozzarella, portobello mushrooms, vine tomato, capsicum, eggplant, arugula, lemon zest, extra virgin olive oil



(i) (s) QUATTRO FORMAGGI 540 tomato sauce, mozzarella, taleggio,

pecorino, parmesan, arugula, pear



☼ MARGHERITA 410 tomato sauce, mozzarella, fresh basil, extra virgin olive oil



(a) (b) (b) HAWAIIAN 480 tomato sauce, mozzarella, honey ham, caramelised pineapple, extra virgin olive oil





























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### **GRILL**

TOMAHAWK 3,500

average weight 1,500 grams, Stanbroke Signature Black Angus, 2 sides, 2 sauces (allow at least 45 minutes cooking time)

TENDERLOIN 1,450 250 grams, Stanbroke Signature Black Angus



STRIPLOIN 1,150 300 grams, Stanbroke Signature Black Angus

### LAMB CUTLETS 940 2 pieces, pistachio

(S) (S) PORK CHOP 680 sloanes high welfare pork

### **SAUCE** (select one)

- (1) (1) BÉARNAISE 60
- **BLACK PEPPER 60** CREAMY MUSHROOM 60 MINT SAUCE 60
- **JAEW SAUCE 60**

### **SIDE** (select one)

STEAK FRIES 195

**MASHED POTATO 60 GRILLED VEGETABLES** 60 **TOMATO CUCUMBER SALAD 60** 

### FROM THE KITCHEN

TURMERIC COCONUT CHICKEN spatchcock chicken brined and marinated over night

HALF CHICKEN 380 WHOLE CHICKEN 580





#### LAMB SHANK 840

marinated with red wine and herbs for 24 hours and slow cooked

SALMON FILLET 580 silky pea purée, herb salad

(i) BAKED CAPSICUM 380 filled with fresh basil, tomato, quinoa, smoked red capsicum puree, rocket, mozzarella, parmesan, extra virgin olive oil































# **LOCAL THAI FAVOURITES**

### **APPETIZERS**

(a) MOO SARM CHAN 280 grilled smoked pork belly, spicy sauce

prawn fritters, plum sauce

(S) CHICKEN SATAY 280 chicken, peanut sauce, accar



### SALAD

(F) (D) YAM NUA YANG 480 spicy grilled Angus sirloin salad

(III) YAM RUAM MIT TALAY 380 spicy market seafood salad

(a) (b) J YUM LAI BUA GOONG 320 lotus root, shrimp

#### SOUP

**320** TOM YAM GOONG 320 galangal and lemongrass soup with prawns

M M TOM KHA GAI 220 coconut milk soup with chicken

### **CURRY**

(a) (b) GAENG PANAENG 280 dried coconut curry with choice of chicken or pork

(a) (b) (c) GAENG KIEW WAAN 280 green curry with choice of chicken, pork or prawns



### LOCAL FAVOURITES

O P S FRIED RICE & CHICKEN SATAY 320 fried egg, prawn crackers

(S) (N) KHAO SOI 320 chicken in coconut curry broth with fried noodles

(B) (C) PHAD THAI GOONG 380 stir fried rice noodles with prawns, egg

PHAD KEE MAO TALAY 320 stir fried rice noodles with market seafood, chili, basil leaves

(a) (b) PHAD KRAPROW 320 choice of chicken or pork served with steamed rice



























### **SEAFOOD**

### **BBQ & GRILLED SEAFOOD TRAYS**

served with lemon, red and green seafood sauces

SEAFOOD COMBO TRAY for 2-4 persons 1,950 2 rock lobsters, 1 kg river prawns,

2 squid, 500 grams mussels



- SEAFOOD COMBO TRAY for 1-2 persons 1,250 1 rock lobster, 500 grams river prawns, 1 squid, 500 grams mussels
- RIVER PRAWNS 500 grams 850
- ROCK LOBSTERS 500 grams 850
- **SQUID** 500 grams **890**
- MUSSELS (LOCAL) 500 grams 350
- WHOLE SEABASS average 500-600 grams 480 wrapped banana leaf and grilled

# **LOCAL THAI FAVOURITES**

#### STIR FRY

GOONG TOD KRATIEM PRIK THAI 480 stir fried river prawns with garlic, black pepper sauce



© SAI PAD MED MA MUANG 280 chicken with cashew nuts

### **STEAMED**

PLA KAPONG NUENG SEE EW 480 whole seabass, ginger, soya sauce

**MUEK NUENG MANOW 380** squid with chili and lemon sauce

































### **DESSERTS**

(1) (S) BASQUE BURNT CHEESECAKE 220 apricot, pistachios

(1) (1) (2) LEMON TART 220 raspberries, chantilly cream

(1) (1) (2) DOUBLE CHOCOLATE MOUSSE CAKE 220 chantilly cream

(1) (2) BISCOFF BANANA PIE 220 caramelised banana, biscoff crumb

MANGO STICKY RICE 190 toasted sesame seeds & sweet coconut cream sauce



① ① ① B THE COLLECTIVE TRIO 380 basque burnt cheesecake, double chocolate mousse cake, lemon tart, ideal for sharing

FRUIT PLATE 190 sliced local fruits





### **ICE CREAM** BY GUSS DAMN GOOD

Please ask for today's selection of flavours from our restaurant team

**1 SCOOP 125** 2 SCOOPS 230 WAFFLE CONE +20



























