

THE
MARKET
BISTRO & GRILL

CENTRAL PATTAYA



080 640 0842



THEMARKETPATTAYA



THEMARKETPATTAYA

Signature COCKTAILS 280.-



Ocean Vibe

*Absolut Vodka, Cinzano Rosso,
Passion Fruit, Pineapple,
Kaffir, Chili & Lime*



Good Old Tom

*Beefeater Dry Gin,
Lemon, Basil
& Soda Water*



Paloma Anderson

*Tequila Olmeca Gold,
Grapefruit, Agave,
Lime & Soda Water*



The Market Sour

*Jameson Irish Whiskey,
Lime, Egg White
& Shiraz*



Exotic Cuban Smash

*Havana 3 Años Rum,
Roasted Pineapple,
Basil & Lime*



L'Originale

*Aperol,
Spumante Cuvée Stella Pitars
& Soda Water*

Cocktails 240.-



Pisco Sour

*Capel Pisco,
Lime, Egg White
& Bitters*



Espresso Martini

*Absolut Vodka,
Kahlua
& Espresso*



Mojito

*Havana 3 Años Rum,
Mint, Lime
& Soda Water*



Clover Club

*Beefeater Dry Gin,
Raspberry, Lime
& Egg White*

Frozen COCKTAILS 240.-



Strawberry Margarita

Tequila Olmeca Gold,
Triple Sec,
Strawberry & Lime



Mango Daiquiri

Havana 3 Años Rum,
Mango
& Lime



Piña Colada

Havana 3 Años Rum,
Malibu, Coconut,
Pineapple & Lime



**Passion Fruit
Caipiroska**

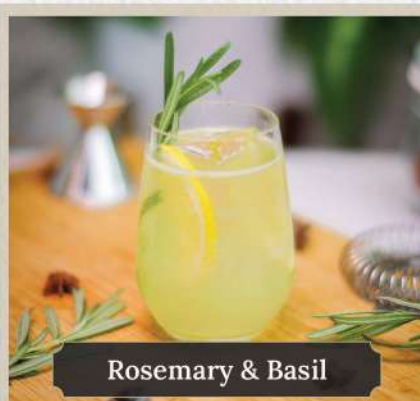
Absolut Vodka,
Passion Fruit
& Lime

Spritz 240.-



Ispahan

Absolut Vodka,
Spumante Cuvée Stella Pitars,
Rose, Lychee, Lime & Soda Water



Rosemary & Basil

Beefeater Dry Gin,
Spumante Cuvée Stella Pitars,
Basil, Rosemary & Soda Water



Limoncello

Limoncello,
Spumante Cuvée Stella Pitars
& Soda Water

Mocktails 160.-



Sour Green

Lychee, Lime, Matcha,
Basil, Mint & Egg White



Elixir

Guava,
Lime & Ginger



Fruity Berry

Strawberry, Cranberry, Lime
& Soda Water

Delicatessen



Antipasti Board • 490.- 🐷

Parma ham, parmigiana croquettes, caprese, tomato bruschetta & calamari

Cold Cuts Board 🐷

3 premium cold cuts

390.-



🌿 Cheese Board

3 premium cheeses

390.-



🐷 The Market Board

3 premium cheeses &
3 premium cold cuts

690.-



🐷 contains pork 🌿 vegetarian

Price are subject to 10% service charge and 7% VAT • All photos are for illustration purposes only

Salads

Greek Salad

Mixed salad, black olives, red onions, cucumber, feta cheese, red bell pepper & mustard dressing

290.-



Healthy Bowl

Mixed salad, quinoa, baked onion, avocado, edamame, cherry tomatoes, feta cheese & mustard dressing

320.-



Caesar Salad

Baby cos lettuce, grilled chicken, parmesan & Caesar dressing

340.-



Octopus Salad

Grilled octopus, mixed salad, tomatoes, potatoes & lemon dressing

340.-



Nicoise Salad

Pan-seared tuna, green salad, potatoes, green beans, snap peas, olives, capers, anchovies & mustard dressing

350.-



Crab & Mango Salad

Green salad, crab meat, cherry tomatoes, red onions, avocado & mango-lemon dressing

360.-



 vegetarian

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Starters

Garlic Bread

Classic garlic bread

120.-

Add melted cheese
+50 THB



Golden Mozzarella Bites

Crispy fried mozzarella balls with spicy tomato sauce

190.-



Fried Calamari

Deep-fried calamari served with tartar sauce

240.-



Parmigiana

Eggplant, tomato sauce, mozzarella & parmesan

250.-



Tuna Carpaccio Guacamole

Sliced raw tuna, orange, capers, shallots, guacamole & mustard dressing

390.-



Clams & White Wine Sauce

Clams, garlic, white wine sauce & parsley

290.-



vegetarian

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Pumpkin Soup 🌿

Creamy pumpkin soup

220.-



Truffle & Mushroom Soup 🌿

*Creamy wild mushroom soup
with crispy croutons & fresh truffle*

290.-



Bruschetta Mista

Assorted Trio of bruschetta

Caprese / Mushroom & taleggio / Salmon, avocado & onion

260.-



Caprese Salad 🌿

*Tomato confit, mozzarella,
basil oil & fresh basil*

290.-



Burrata (125g.) Roasted Vegetables 🌿

Rocket salad, roasted vegetables & basil oil

360.-



Burrata (125g.) Parma & Tomatoes 🐷

Parma ham, tomato confit & balsamic caramel

440.-



contains pork



vegetarian

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Pasta

Aglio Olio Sausage

Spaghetti, Italian sausage, oil, chili & garlic

290.-



Spaghetti Bolognese

Spaghetti, homemade hand-cut beef ragù, flavourful tomato sauce & parmesan

290.-



Tagliatelle Salmon Pink Sauce

Tagliatelle, smoked salmon & creamy pink sauce

360.-



Spaghetti alla Carbonara

Spaghetti, bacon, egg yolk, parmesan & black pepper

340.-



Seafood Spaghetti

Spaghetti, mussels, clams, shrimp, baby cuttlefish & tomato sauce

490.-



 contains pork

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Mushroom Risotto

Carnaroli rice, sautéed mushrooms
& parmesan

340.-



Homemade Lasagna

Traditional lasagna alla bolognese

360.-



Spaghetti Vongole

Spaghetti, clams, garlic,
white wine sauce
& parsley

340.-



Spaghetti Lamb Meatballs

Spaghetti, lamb meatballs
& tomato sauce

360.-



Shrimp Arrabbiata 🌶️

Spaghetti, shrimp & spicy garlic-tomato sauce

360.-



Truffle Tagliolini

Tagliolini, creamy truffle sauce
& fresh truffle

490.-



🌶️ level of spiciness

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Butcher Corner

Flank Steak (200g.)

Black Angus 270 days
Served with 1 side & 1 sauce
of your choice

690.-



Ribeye Steak (300g.)

Australian Wagyu
Served with 1 side & 1 sauce
of your choice

1,290.-



Tenderloin (250g.)

Black Angus
Served with 1 side & 1 sauce
of your choice

1,090.-



Lamb Chop (250g.)

Australian Baby Lamb
Served with 1 side & 1 sauce
of your choice

990.-



Sides

Rice	50.-	French Fries	100.-
Roasted Potatoes	90.-	Truffle French Fries & Parmesan	160.-
Oven Roasted Vegetables	120.-	Baked Spinach with Cheese	140.-

Sauces

Mushroom	50.-	Bearnaise	50.-
Black Pepper	50.-	Garlic Butter	50.-
Blue Cheese	50.-	BBQ Sauce	50.-



SHARING

Black Angus Tomahawk

Australian Black Angus 270 days • Marbling Score 4-5

Served with 2 sides & 2 sauces of your choice

1.2 kg 2,890.- | 1.4 kg 3,190.-



Beef Tartare

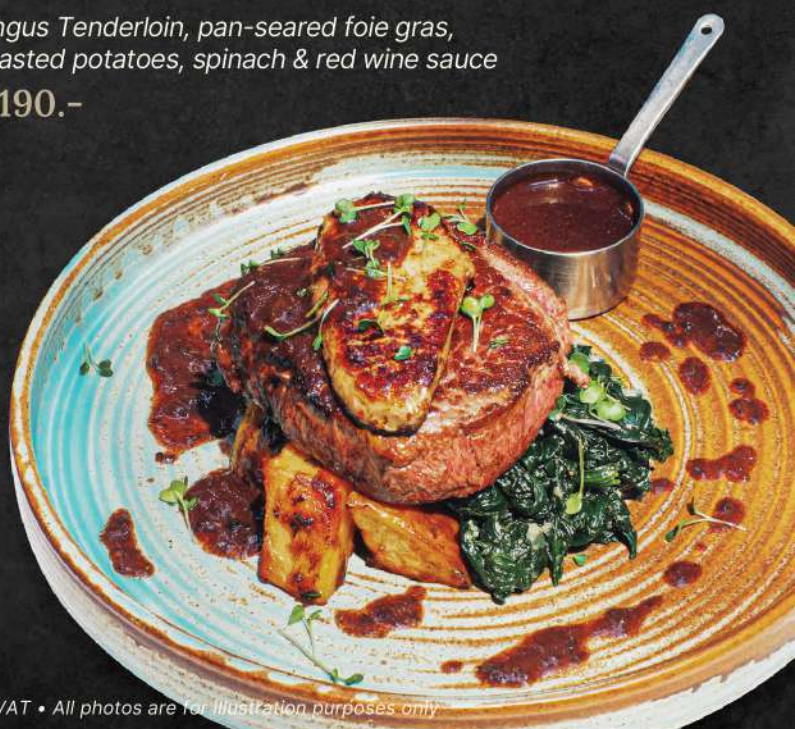
Traditional Black Angus beef tartare with capers, gherkins & onions Served with French fries

420.-

Tenderloin Rossini

Angus Tenderloin, pan-seared foie gras, roasted potatoes, spinach & red wine sauce

1,190.-



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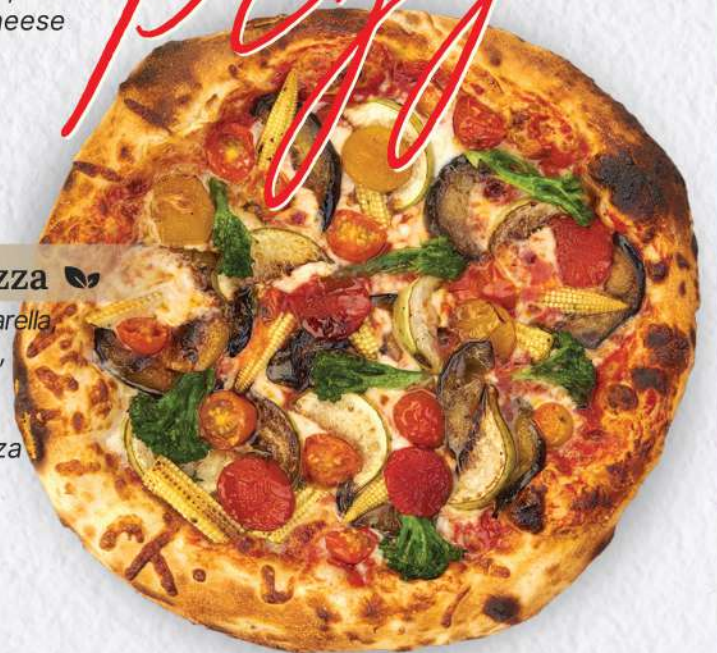


Margherita

Tomato sauce,
mozzarella cheese
& basil

290.-

Pizza



Vegetarian Pizza

Tomato sauce, mozzarella,
broccoli, baby corn,
bell pepper confit,
cherry tomatoes,
eggplant & scamorza

340.-



6 Cheese Pizza

6 cheeses: gorgonzola,
taleggio, scamorza, asiago,
provolone & parmesan

440.-

Salsiccia Funghi

Tomato sauce, mozzarella,
Italian sausage
& mushrooms

390.-



Seafood Pizza

Tomato sauce, mozzarella,
shrimp, squid,
mussels & clams

420.-



Pepperoni

Mozzarella,
scamorza &
spicy salami

410.-



contains pork



vegetarian



level of spiciness

Cheese & Spinach Calzone 🌿

Mozzarella, taleggio,
gorgonzola,
spinach & garlic

360.-



Hawaiian 🐷

Tomato sauce,
mozzarella, ham
& pineapple

390.-



🐷 Parma Ham & Stracciatella

Tomato sauce, Parma ham, stracciatella,
basil & cherry tomatoes

460.-



Smoked Salmon

Smoked salmon, rocket salad,
red onion, mozzarella & cream

420.-



Truffle & Ham 🐷

Asiago cheese, mushrooms,
ham & fresh truffle

490.-



Chicken Meat Lover

Tomato sauce, mozzarella,
chicken sausage, chicken ham
& chicken breast

340.-



🐷 contains pork 🌿 vegetarian

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Mains

Roasted Chicken

Roasted half chicken, roasted potatoes & chicken gravy

360.-



Pork Chop 🐷

Kurobuta pork chop, roasted vegetables & mushroom sauce

360.-



Chicken Burger

Crispy fried chicken, cheddar cheese, onion, tomato, lettuce & tartar sauce
Served with French fries

290.-



Beef Cheese Burger

Black Angus beef patty, cheddar cheese, onion, tomato, lettuce & secret sauce
Served with French fries

350.-



🌶️ Mussels & Tomato Sauce

Fresh mussels, spicy tomato sauce, parsley & garlic bread

340.-



Seafood Stew

Tomato broth with mussels, clams, octopus, squid, shrimp & cuttlefish

490.-



🌶️ level of spiciness

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Salmon Steak

Pan-seared salmon, mashed potatoes
& bell pepper sauce

490.-



Fish & Chips

Golden-fried cod fillet in crispy breading
Served with French fries
& tartar sauce

420.-



Whole Grilled Sea Bass "Papillote"

Whole grilled sea bass cooked
"en Papillote" with seasonal vegetables,
olive oil & lemon

520.-



SHARING

Grilled Seafood Platter

Whole grilled sea bass, shrimp, squid, & river prawns

1,190.-

Thai Food



Pad Thai

Stir-fried rice noodles, tamarind sauce, peanuts, bean sprouts & spring onion

Chicken 290.- | Shrimp 340.-



Pad Kra Prao 🌶️

Stir-fried Thai basil, soy sauce, oyster sauce, fresh chilli, garlic, fried egg & rice

Chicken 260.- | Pork 260.-



Kao Pad

Thai-style fried rice with egg & onion

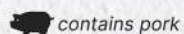
Chicken 240.- | Shrimp 280.-



Tom Kha Gai

Chicken soup with coconut milk, galangal, lemongrass, mushrooms, fresh chili & rice

310.-



contains pork



level of spiciness

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Thai Food



Tom Yum Kung 🌶️🌶️

Hot & sour soup with prawns, galangal, kaffir lime leaves, coconut milk, lemongrass & rice

340.-



Massaman Lamb 🌶️

Slow-cooked lamb shoulder, massaman curry, onion, potatoes, cinnamon, star anise & rice

490.-



Soft Shell Crab Curry 🌶️🌶️

Yellow curry, crispy soft shell crab, crab meat & rice

460.-

🌶️ level of spiciness

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Sweets

Lemon Mousse

Lemon mousse, orange & thyme syrup

190.-



Cookie & Gelato

Banana & caramel cookie, vanilla ice cream & butterscotch sauce

240.-

Tiramisu

Classic tiramisu - mascarpone cream, coffee, ladyfinger biscuit & cocoa powder

220.-



Lava Cake

70% dark chocolate lava, vanilla ice cream & fruit salad

290.-

Pasticceria Assortita

Coffee tiramisu, chocolate lava cup & vanilla ice cream.
Served with one regular coffee or tea

220.-



Banana Chocolate Caramel Sundae

Vanilla & chocolate ice cream, banana, caramel sauce & whipped cream

240.-



ICE CREAM FLAVORS



1 Scoop
90.-



2 Scoops
170.-



3 Scoops
240.-



Vanilla



Caramel



Coffee



Hazelnut



Chocolate



Coconut



Strawberry



Mango

Extra whipped cream + 40 THB

DRINKS

SIGNATURE DRINKS • 145.-

Chocolat Viennois

Homemade chocolate ganache with milk & homemade whipped cream



Coconut Matcha Latte

Matcha green tea served with coconut milk on ice



Café Viennois

Italian espresso & homemade whipped cream



Blood Orange Espresso Tonic

Italian espresso, blood orange syrup & tonic water



COLD PRESSED JUICE 250ml. • 120.-

Golden Glow

Carrot
Green Apple
Orange
Turmeric



Really Red

Strawberry
Raspberry
Red Apple
Beetroot
Blood Orange
Carrot



Very Vert

Spinach
Green Apple
Cucumber
Celery
Parsley



Tropical Treasure

Pineapple
Orange
Green Apple
Passion Fruit
Honey



SMOOTHIE • 120.-



Mango
Passion Fruit
& Ginger



Watermelon
Lime
& Mint



Mixed
Berries



Lychee
Raspberry
& Lime

MILKSHAKE • 180.-

Tiramisu



Banana-Caramel



Choco-Biscotti



Strawberry Meringue



DRINKS

HOMEMADE ICED TEA • 100.-



**Passion
Fruit
Iced Tea**



**Wild Berries &
Red Berries
Iced Tea**



**Peach &
Mango
Iced Tea**



**Lemon &
Ginger
Iced Tea**

ITALIAN SODA • 100.-



**Mango
& Passion**

Giffard
Elderflower Syrup,
Fresh Passion Fruit,
Mango Juice,
& Soda Water

Cherry

Giffard
Cherry Syrup,
Lime Juice
& Soda Water

**Spicy
Pineapple**

Giffard
Pineapple Syrup,
Fresh Chili,
Lime Juice
& Soda Water

Strawberry

Giffard
Strawberry Syrup,
Dried Strawberry,
Lime Juice
& Soda Water

**Peach
& Lychee**

Giffard
Peach Syrup,
Fresh Lychee,
Lime Juice
& Soda Water

**Blood
Orange**

Giffard Blood
Orange Syrup,
Orange,
Lime Juice
& Soda Water

DRINKS

WATER

The Market Water 50cl	50.-
Evian Water 50cl	80.-
Evian Water 75cl	145.-
Evian Sparkling Water 75cl	160.-



SOFT DRINKS

Soda Water 33cl	50.-
Coke 33cl	80.-
Diet Coke / Coke Zero 33cl	80.-
Fanta 33cl	80.-
Sprite 33cl	80.-
Tonic Water Schweppes 33cl	80.-
Red Bull 25cl	120.-

COFFEE

	 hot	 cold
Espresso	70.-	-
Lungo	80.-	-
Americano	80.-	90.-
Macchiato	80.-	-
Piccolo Latte	90.-	-
Cappuccino	100.-	110.-
Cafe Latte	100.-	110.-
Flat White	110.-	-
Mocha	110.-	120.-
Chocolate	120.-	130.-
Matcha Latte	110.-	-



LAVAZZA
TORINO, ITALIA, 1895

"All recipes are made with Lavazza blend."

Drawing on over a century of roasting expertise, Lavazza carefully selects the finest coffees from plantations worldwide to create distinctive blends that achieve perfect balance. The result is a coffee renowned for its exceptional flavour, aroma, and body. This legacy of excellence began with Luigi Lavazza, the visionary pioneer of coffee blending.



TEA

Earl Grey Ceylon	80.-
Green Perppermint	80.-
Jasmine Mao Feng	80.-
English Breakfast	80.-
Chamomile Blossoms	80.-

DRINKS

BOTTLED BEER

Singha 120.- **Asahi** 140.-
Thailand Japan

Heineken 140.- **Corona** 210.-
Netherlands Mexico

DRAFT BEER

Chang 25CL 99.- **Chang 1L** 340.-
Thailand Thailand

Chang 50CL 190.- **Chang 3L** 840.-
Thailand Thailand

GIN

Beefeater Dry 160.- **Malfy Rosa** 280.-
England Italy

Bombay Sapphire 190.- **Hendricks** 290.-
England Scotland

Roku 240.- **Monkey 47** 390.-
Japan Germany

Premium Tonic 99.-

• FEVER TREE PREMIUM TONIC



APERITIF

Ricard 110.- **Cinzano Bianco** 160.-
France Italy

Campari 190.- **Cinzano Rosso** 160.-
Italy Italy

VODKA

Absolut 180.- **Grey Goose** 310.-
Sweden France

Absolut Elyx 260.-
Sweden

TEQUILA

Olmecca Gold 160.- **Patron Silver** 460.-
Mexico Mexico

Altos Plata 260.-
Mexico

RUM

Malibu 160.-
Barbados

Havana Club 3 Años 180.-
Cuba

Havana Club 7 Años 220.-
Cuba

Ron Zacapa Centenario Solera Gran Reserva 23 Años 460.-
Guatemala

SINGLE MALT

The Glenlivet Founder's Reserve 260.-
Speyside, Scotland

The Glenlivet 12 Years 290.-
Speyside, Scotland

The Glenlivet 15 Years 410.-
Speyside, Scotland

The Glenlivet 18 Years 590.-
Speyside, Scotland

WHISKY, WHISKEY & BOURBONS

Jameson Irish Whiskey 180.-
Ireland

Ballantine's Finest 180.-
Scotland

Chivas Regal 12 Years 220.-
Scotland

Chivas Regal Extra Tequila Cask 240.-
Scotland

Chivas Regal XV 320.-
Scotland

Jack Daniel's 220.-
United States of America

COGNAC & DIGESTIVE

Cognac Martell VS 240.-
France

Cognac Martell VSOP 320.-
France

Calvados Roger Groult Pays d'Auge 3 Years Old 260.-
France

THE

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BISTRO & GRILL

MANAGED BY

HMA.

HOSPITALITY MANAGEMENT ASIA