BULL & BEAR

WALDORF ASTORIA BANGKOK

STEAKHOUSE

Lunch 12 pm to 3 pm · Dinner 5.30 pm to 10.30 pm

MENU

STARTERS

BBQ CAESAR SALAD
Maple Bacon, Croutons, Parmesan, Caesar Dressing, Poached Egg

BULL & BEAR SALAD
Smoked Beef Tongue, Blue Cheese Ranch Dressing, Grilled Baby Cos, Radicchio, Black Croutons, Fourme d'Ambert

BEEF TARTARE
Australian Wagyu Tenderloin, Cornichons, Capers, Cured Egg Yolk, 24-Month Aged Parmesan, Tomato Powder, Tendon Chip

JAMÓN DE JOSELITO GRAN RESERVA
48-Month Aged Ibérico Ham, Manchego, Olive Oil Caviar

HOKKAIDO SCALLOP
Confit Butternut Squash, Roasted Pepper Sauce, Spiced Saffron Cream, Crispy Enoki, Avruga Caviar

PAN SEARED FOIE GRAS
Raspberry Gel, Balsamic & Madeira Jus, Pistachio, Rocket

ROASTED BONE MARROW
Sautéed Forest Mushrooms, Morels, Madeira Glazed, Parsley, Croutons, Beef Tallow-Toasted Sourdough

SOUPS

SMOKED CORN CHOWDER SOUP
Toasted White and Purple Corn, Jalapeño, Milk Crisp, Smoked Corn Butter, Parsley, Croutons

BULL & BEAR LOBSTER BISQUE
Lobster, Charred Bread, Crème Fraîche

SIDES

SEASONAL CHARCOAL- ROASTED VEGETABLES
A Selection of the Season's Finest Vegetables.

CHARRED FRENCH BEAN
Crispy Beef fat, Garlic Chili Oil, Roasted Pepper Sauce

Guests are asked to tell the restaurant of any dietary requirement.

MENU

SIDES · CONTINUED

CREAMED OR SAUTÉED SPINACH

SAUTÉED MUSHROOMS
Garlic Confit

GRILLED ASPARAGUS
Truffle Oil, Lemon Zest

CONFIT BABY POTATOES
Rosemary-Thyme Olive Oil, Garlic, Cured Egg Yolk, Crispy Bacon, Salsa Verde Cream

CRISPY POTATO WEDGES
BBQ Mayonnaise

SWEET POTATO FRIES
Spiced Orange Mayonnaise

SALT-ROASTED MASHED POTATOES
House-Made Potato Chip

TRUFFLE MAC & CHEESE
Black Truffle, Brie, Gruyère

TENDERLOIN

TALLAWANTA BLACK ANGUS TENDERLOIN
Northwest New South Wales, Australia, Black Angus, 180 Days Grain Fed, 200 G

WAGYU TENDERLOIN (MBS6-7)
Pardoo, Australia, Purebred Wagyu, 360 Days Grain Fed, 150/300 G

BUSHU WAGYU TENDERLOIN A5
Saitama Prefectures, Rice Straw & Blend of Sake Lee, Apple, 30 months, 200 G

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MENU

STRIPLOIN

JOKER FULLBLOOD WAGYU STRIPLOIN (MBS 8-9)
Arubial Wagyu, Fullblood Wagyu, 450 Days Grain Finished, 200/400 G

DRY-AGED BONE-IN STRIPLOIN
Premium Rubia Gallega, Galician Blond, Spain, 15 years, 500 G

ICON WAGYU BONE-IN STRIPLOIN (MBS 4-5)
Icon XB Wagyu, F1, 365 Days Grain Fed, 1 KG

BUSHU WAGYU STRIPLOIN A5
Saitama Prefectures, Rice Straw & Blend of Sake Lee, Apple, 30 months, 125/250 G

RIBEYE

SANCHOKU PURE WAGYU RIBEYE (MBS 10)
Sanchoku by True North, Australian Purebred, 400 Days Grain Finished, 300 G

AMERICAN WAGYU RIBEYE (MBS 6-7)
Imperial American Wagyu, United States, Minimum 400 Days Grain Fed, 300 G

BUSHU WAGYU RIBEYE A5
Saitama Prefectures, Rice Straw & Blend of Sake Lee, Apple, 30 months, 400 G

BUTCHER CUTS

ICON WAGYU FLANK STEAK (MBS 8-9)
Icon XB Wagyu, F1, 365 Days Grain-Fed, 250 G

2GR WAGYU SKIRT STEAK (MBS 6-7)
Fullblood Wagyu, 400 Days Blended Grain Fed, 200 G

LARGE CUTS

PORTERHOUSE STEAK
Icon XB Australian Wagyu MBS 4-5, 1 KG

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MENU

LARGE CUTS · CONTINUED

T-BONE STEAK
Icon XB Australian Wagyu MBS 4-5, 1 KG

THE TAKEDA TEN WAGYU TOMAHAWK (MBS 10)
Pardoo Wagyu's Takeda Ten, Fullblood Wagyu, 400 Days Grain Fed

BULL & BEAR DRY AGED PROGRAM

WAGYU PRIME RIB (MBS 4-5)
Pardoo Wagyu, Purebred, Minimum 430 Days Grain Fed, 45 Days Aged

AUSTRALIAN BLACK ANGUS NY STRIP STEAK
Whiskey Butter-Aged, Michter's Us*1 Kentucky Straight Rye, 35 Days Aged, 300 G

BULL & BEAR PRIME CUTS VOYAGE
Seasonal Charcoal-Roasted Vegetable, Barolo Jus

AMERICAN WAGYU RIBEYE (MBS 6-7)
200 G

AUSTRALIAN WAGYU TENDERLOIN (MBS 6-7)
150 G

BUSHU WAGYU STRIPLOIN A5
125 G

SAUCES

PRAKAAN WHISKEY PEPPERCORN JUS

BÉARNAISE

MADEIRA MUSHROOM CREAM

SIAMESE GREEN PEPPER CHIMICHURRI

BULL & BEAR BBQ

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MENU

SAUCES · CONTINUED

BAROLO JUS

LANNA SPICED CHILI DIP

ADD ON

SEARED FOIE GRAS

GRILLED TIGER PRAWN

MORE MEAT

BULL & BEAR WAGYU BEEF BURGER
Smoked Bacon, Caramelized Onion, Mustard Mayonnaise, Quail Egg, BBQ Sauce, Smoked Cheddar, Crispy Potato Wedges

ROASTED BENJA CHICKEN BREAST
Jerk Spice Marinated, Grilled Jalapeño, Creamed Spinach, Salsa Verde Cream

BBQ KOJI PORK CHOP
Shio Koji Marinated, BBQ Bamboo Shoot, Vanilla Parsnip Purée, Pickled Shallot, Smoky Green BBQ Sauce, Bull & Bear BBQ Sauce

DRY AGED WESTERN AUSTRALIAN HALF LAMB RACK
Roasted Garlic Eggplant Cream, Curly Kale, Lamb Jus

GRILLED AUSTRALIAN LAMB SADDLE
Garden Pea Purée, Tomatillo Salsa, Grilled Jalapeño, Lamb Jus

CHILLED SEAFOOD

KAVIARI KRISTAL CAVIAR SELECTION 30 G

AQUATIR RUSSIAN STURGEON CAVIAR 30 G

AQUATIR BELUGA CAVIAR 30 G

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MENU

CHILLED SEAFOOD · CONTINUED

RAW OYSTERS / BAKED ROCKEFELLER OYSTERS
Gillardeau No. 2, France, Half Dozen or Dozen; Roland Lambert Special Oyster No. 2, Half Dozen or Dozen

CHILLED SEAFOOD TOWER
Sustainable Canadian Lobster, Roland Lambert Special Oyster No. 2, Poached Jumbo Prawn, King Crab Leg, Hokkaido Scallop, Smoked Salmon & Smoked Tuna

SEAFOOD

SMOKED SOY BUTTER SEAFOOD FETTUCCINE
Taraba King Crab Meat, Lobster, Salmon Roe, French Beans, Hijiki Seaweed, Seaweed Powder

CHARRED BBQ OCTOPUS
Popcorn Chili Butter, Sautéed Corn, Jalapeño, Arugula, Romesco Sauce

SEA BREAM MEUNIERE
Wo Sun Lettuce Stem Pasta, Pistachio Cream, Fried Capers, Pickled Lemon

GRILLED TIGER PRAWN
Nduja & Chorizo Jam, Garlic Chili Oil, Pine Nuts, BBQ Lemon

GRILLED SUSTAINABLE WHOLE CANADIAN LOBSTER
Lemon-Ginger Butter, Parsley

SIGNATURE COCKTAILS

BULL & BEAR SMOKED OLD FASHIONED
Michter's American Bourbon, Maple Honey Syrup, Aromatic Bitters, Smoked

LIQUIDITY TRAP
Grey Goose Vodka, Salvia & Limone Liqueur, Aloe Vera Juice, Kaffir Lime Syrup, Lemongrass & Ginger Tea, Milk Clarify

THE BULL RUN
Bombay Sapphire, Peach Liqueur, Thai Malai Soda, Passion Fruit, Lime Juice, Pineapple Juice, Aer

CLOSING BELL
Michter's Rye Bourbon Whiskey, Ratafia Rossi, Earl Grey Syrup, Orange Bitter

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MENU

SIGNATURE MOCKTAILS

MINEHEART
Tangerine Juice, Banana Syrup, Pineapple, Lime Juice, Mulberry Soda

B&B SUNSET
Cranberry Juice, Lychee Juice, Coconut & Rose Silpin Syrup, Lime Juice, Perrier Peach

FIZZY FOREST
Guava Juice, Lemongrass Silpin Syrup, Lime Juice, Lemonade

HERBAL REMEDY
Pineapple Juice, Verjus Juice, Kaffir Silpin Syrup, Lime Juice, Grapefruit Perrier

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