

OPENING TIMES
EVERYDAY 10am-1am

S.C-C EATERY

5th floor, CENTRAL EMBASSY
1031 Ploenchit Road, Pathumwan
Bangkok 10330, Thailand

NIBBLY THINGS

Anchovy toast _____	130
<i>cured, pickled, roast tomato, salsa verde</i>	<i>each</i>
Jamon serrano 50g _____	280
Goat cheese cannoli _____	130
<i>longan honey, fresh pear</i>	<i>each</i>
Oyster _____	150
<i>sea grapes, burnt lime, pickled chili</i>	<i>each</i>
Duck rillettes _____	290
<i>pear chutney, pickles, toasts</i>	
Our bread _____	90
<i>olive oil, butter, sea salt</i>	
Croquetas _____	70
<i>fermented pork sausage, peanuts, pickled green chili</i>	<i>each</i>

ON THE SIDE

Smoked potatoes _____	130
<i>paprika salt, garlic aioli</i>	
Charred corn salad _____	130
<i>feta, lime, coriander, sriracha mayo</i>	
Garden leaves _____	110
<i>pickled radish, honey vinegar</i>	
Soft polenta _____	130
<i>parmesan, brown butter</i>	
Vine tomatoes _____	160
<i>sea salt, basil, olive oil</i>	
Charred market greens _____	130
<i>chili, garlic oil</i>	

SMALL PLATES

Mackerel crudo _____	350
<i>pomelo, jicama, watermelon, chili, lime, crisp shallot</i>	
Steak tartare _____	420
<i>betel leaf, red curry, lime, radish, taro crisps</i>	
Burrata _____	390
<i>jamon, ripe papaya, mint, pickled green chili</i>	
Mushroom panna cotta _____	350
<i>asparagus, zucchini, walnuts, charred bread</i>	
Crisp poached egg _____	370
<i>gorgonzola polenta, spinach, shiitake mushrooms</i>	
Chargrilled octopus _____	490
<i>chorizo, potato, pear, romesco</i>	
Sea scallops _____	490
<i>sweetcorn, bacon, leek, smoked paprika oil</i>	
Salt baked beetroot _____	290
<i>manchego, yoghurt, quince, mint, sunflower seeds</i>	

FAMILY DISHES TO SHARE

please allow 30mins

Slow cooked lamb shoulder _____	2900
<i>(3-4 persons)</i>	
<i>roast fennel, vine leaves, lemon, mint sauce</i>	
Wagyu T-bone _____	2700
<i>(2-3 persons)</i>	
<i>smoked potatoes, café de paris butter, green peppercorn jus</i>	
Harissa roast chicken _____	
<i>fattoush salad, lemon, coriander yoghurt</i>	
half (2 persons) _____	590
whole (3-4 persons) _____	1100

BIGGER PLATES

Lamb loin _____	750
<i>eggplant, hummus, harissa, labneh, pistachio</i>	
Braised beef cheek _____	720
<i>blood sausage, spinach, creamed cauliflower, crisp onion</i>	
Hanger steak _____	750
<i>anchovy potatoes, burnt onion, bone marrow jus</i>	
Pork Belly _____	650
<i>fennel-apple slaw, pumpkin puree, tamarind-chili relish</i>	
Risoni _____	650
<i>clams, prawns, squid, chorizo, sherry, tomato, crisp garlic</i>	
Garoupa _____	750
<i>pearl barley tabbouleh, tzatziki, lemon</i>	
Ocean trout _____	850
<i>blue crab, yellow curry, coconut, fragrant leaves, rice noodles</i>	

SWEET THINGS AND SOME CHEESE

Soft chocolate _____	380
<i>salted whey caramel, honeycomb, orange, basil</i>	
Coconut pavlova _____	320
<i>pomegranate, ginger custard, berries</i>	
Chamomile-lemongrass panna cotta _____	320
<i>roast pineapple, fennel, candy floss, pistachio</i>	
Hot cinnamon donuts _____	320
<i>dulce de leche ice cream, candied banana</i>	
Kaffir lime curd tart _____	320
<i>almond crumble, passionfruit ice cream</i>	
Three cheeses _____	490
<i>figs, quince, pear, lavoche</i>	

At Siwilai City Club
we respect great produce as well as our environment, that is why we do our best to procure and source as much of our produce as we can locally. Our menus are based around using the finest produce available, giving respect to the nature of the raw ingredients by supporting them with simple contrasts.

All prices are inclusive of 7% VAT and are subject to 10% service charge

