

MEAT & SPICE

by Another Hound Café

“ A man’s face is his autobiography. _____ A woman’s face is her work of fiction. ”

POPULAR RICE DISHES



Fried Shrimp with Thai Herb Rice

Fried shrimps with Thai herbal spices.
Served with plain rice and clear soup.

กุ้งคั่วกลิ้งและเครื่องเทศทอดกรอบ
ราดบนข้าวสวยร้อนๆ เสิร์ฟพร้อมแกงจืด

/320.-/



Grilled Duck Breast with Thai Nam-Prik

Grilled duck breast with Thai Nam-Prik
(tamarind paste). Served with rice berry
and grilled vegetables.

ข้าวอกเปิดน้ำพริกมะขาม เสิร์ฟกับข้าวไรซ์เบอร์รี่ และผักย่าง

/260.-/



Crab Bomb with Rice

Stir-fried crab meat with garlic, yellow chilies
and French beans, served with Jasmine rice
and clear soup.

เนื้อปูผัดพริกเหลือง ใส่ถั่วแขก ราดเปิดจืดแต่อร่อยล้ำ
ราดบนข้าวสวยร้อนๆ เสิร์ฟพร้อมแกงจืด

/490.-/



Fried Diced Lamb with Garlic and Black Pepper

Fried diced lamb with garlic and black pepper,
served with Jasmine rice and clear soup.

ข้าวหอมมะลิราดกะทออดกระเทียมพริกไทย
แบบบ้านๆ พร้อมแกงจืด

/370.-/

APPETIZER



Grilled Buffalo Wings with Northern Style Makhwaen Sauce

ปีกไก่ย่างซอสมะเขว่วน

Chicken wings marinated with herb and Szechuan pepper (Makhwaen) and grilled to perfection. Served with Thai style tamarind dressing (Jaew) and fresh Thai coriander.

/ 180.- /



Homemade Meat & Spice Salad with Gambas

มีทแอนด์สไปซสลัดกุ่มกัมบัส

Fresh baby cos and butter head green salad with Meat & Spice's legendary caesar dressing served with Gambas al Ajillo (olive oil, dried chili and garlic).

/ 320.- /



Compagni di Fritto Misto

คอมปานญี ดี ฟริตโต มิสโต

Golden crispy beer-battered sea bass fillets and giant squid sliced marinated with our secret spices "Larb and dehydrated dill seasoning powder". Served with house-made tartar sauce.

/ 500.- /



E-Sarn Twist (Larb) Salmon Tartare

อีซาร์นทวิสต์ (ลาร์บ) แซลมอนทาร์ทาร์

Spicy diced salmon salad with Thai larb style with tanginess from lime juice. Served with salmon roe, and puffed rice. Garnished with green apple gel, ponzu gel, and Japanese cucumber.

/ 350.- /



Another Level of Salmon Zaap

อนาเธอร์ เลเวล แซลมอนซำซูป

Sliced salmon sashimi served with Thai style spicy seafood dressing. Garnished with crispy salmon skin, salmon roe, and prawn oil emulsion sauce.

/ 300.- /

MEAT DISH

“The poor man must walk to get meat for his stomach, the rich man to get a stomach to his meat.”



**Rib-Eye Khaojee
E-Sarn**

**Spicy Jaew Glazed
Flank Steak**

**Two Days One Night.
Beef Short Rib**

Rib-Eye Khaojee E-Sarn

สเต็กริบอายข้าวจีปลาธา
Australian rib-eye steak grilled to Medium. Served in Thai northern-style with Thai anchovy (Pla-Rah) stuffed grilled sticky rice, and tomato chili paste.

/ 1,150.- /

Spicy Jaew Glazed Flank Steak

แพรงคัสเต็กออสเตรเลีย น้าจิมแจ่ว
Australian flank steak glazed with Thai spicy sauce (Jaew) served with lemon vinaigrette bell pepper salad and roasted vine tomatoes.

/ 850.- /

Two Days One Night. Beef Short Rib

ซีโครงเนื้อตุ๋น (48 ชั่วโมง)
Sous vide beef short rib cooked for 48 hours, served with crunchy bellpepper salad, curly fries, smoked mayonnaise, and BBO sauce.

/ 1,950.- /



Salmon Confit in Snow Ocean

แซลมอนกึ่งพิตซอสต้นข่า

Cured salmon with special blended salt and confit in low-temperature oil to perfection—cooked and juicy. Added a crunchy texture with deep-fried oyster mushroom and salmon roe served with Thai galangal beurre blanc (Tom-Kha).

/ 450.- /

Sloppy Joe Go Away!

วากิวบรียอเชเบอร์เกอร์

Wagyu beef patty topped with cheddar cheese, red onion jam, and house special sauce on French butter brioche bun. Served with crispy curly fries and gherkin.

/ 480.- /

“There is no culture without diversity”



Pork Chop with Chorizo Sauce

พอร์คชอปย่างซอสชิริโซ

Grilled pork chop serves with creamy mashed potatoes, spiced green apple stew and spiced chorizo sauce

/ 450.- /

Thai-Thai Grilled Lamb Rack

ชีโครงแกะย่างเนยปลาร้า

Grilled Australian lamb rack with Thai anchovy butter crust (Pla-Rah) served with tomatoes chili paste, grilled Thai eggplant, and lamb jus.

/ 1,050.- /



Maha-Samud Cha Cha Cha

มหาสมุทร ซา ซา ซา

The upgrade version of Another Hound Café's signature dish. Linguine pasta with garlic, chili, and Italian basil in "Pad Cha" style served with loads of mixed seafood; crab meats, jumbo prawns, and giant squid. Enriched the dish with salmon roe.

/ 600.- /

Meat & Spice Style Pork Balls

มีทแอนด์สไปซ์ พอร์คบอล

Linguine pasta in freshly made tomato sauce with deep-fried Thai style pork and bacon balls.

/ 250.- /



1.
**Red Hot Chilli
 Chocolate**

ช็อกโกแลตพริก
 Rich and spicy dark chocolate Thai red
 chili sorbet served with granola crumble,
 honeycomb and a candied chili.
 / 160.- /

2.
**Bloody Berry
 Poached Pear**

ลูกแพร์ตุ๋นไวน์แดง
 Fresh poached pear in Christmas mixed-
 spiced red wine served with sweet and
 tangy mixed berries sorbet, mascarpone
 cheese cake, and gingerbread crumble.
 / 280.- /

3.
**Banana
 Tart Tartin**

คาร์ตตาแตงกล้วย
 Lady finger bananas in French-style
 Tart Tartin served with aromatic
 coconut caramel sauce, cinnamon
 syrup, and grilled banana ice-cream
 / 260.- /

Beverage

Soft Drink

Another Hound Mineral Water	40.-
Soda Water	55.-
Coke / Coke Zero	55.-
Sprite	55.-
Ginger Ale	55.-
Tonic Water	60.-

Beer

Singha	130.-
Heineken	130.-
Tiger Beer	100.-

“Next to music,
beer was best.”

— Carson McCullers, *The Heart Is a Lonely Hunter* —