

aje

Age, how we got here

Every journey is a transition. From childhood to adulthood, from innocence to knowledge. Every life stage equally important. Every step forward a new experience.

Age recognises that every journey is a search for authenticity. That every age has its own milestones – in what you eat, where you meet and what you expect. But no matter what your age, quality is the red line that unites one generation to the next

Every age has its own unique tastes. The unpredictability of youth, the patience of age. The importance of craftsmanship and the independence to explore the unknown. Age brings all these qualities together. An epiphany of the senses for every life stage.

A culinary sanctuary unencumbered by time.



age

Quality through time

Caviar

 Oscietra 30g or 50g
Subtle fruity and nutty

3,100 / 5,100

  Beluga 30g or 50g
*Firm but delicate and buttery
(Sustainable farming)*

6,500 / 10,500

Oysters

	<i>Half Dozen</i>	<i>Dozen</i>
Live oysters on ice		
<i>Fine de claire no. 1</i> <i>Iodine rich, crispy and delicate, nutty and light-colored</i>	1,200	2,300
<i>Tsarskaya no. 2</i> <i>Mineral, firm with a hint of acidity</i>	1,350	2,600
<i>Muirgen Irish no. 2</i> <i>Sweet, meaty and delicate</i>	1,400	2,700
Mignonette, lemon, nahm jim		

Aging Cellar

Charcuterie and Cheese Tasting
*Capocollo piccante, salame felino Pecorino toscano, pont
l'evéque, Chiang Mai goat's cheese
Fiq prosciutto, sour dough, house made pickles, piquillo in honey*

1,200

 AGE Signature Dish

Starters

	Blue swimmer crab salad <i>Pickled kohlrabi, pil pil, mango, oscietra caviar</i>	900
	Pan roasted hokkaido scallops <i>Green peas cream, kurobuta pancetta, xo sauce, squid ink Tapioca chips</i>	800
	Yellowtail carpaccio <i>Pork cheek, taramasalata, nashi pear</i>	780
	Sous-vide lobster tail <i>Crispy potato, lobster sabayon, soy pearls</i>	1,100
	AGE's beef tartare <i>Angus beef, capers, shallots, quail egg, aged whisky</i>	850
	Seared foie gras <i>Cinnamon smoked duck carpaccio, apple textures Kumquats</i>	850
	AGE's parmigiana <i>Josper burnt eggplant, 24 months aged parmigiano reggiano Sauce, smoked ricotta</i>	650
	Burrata <i>Confit tomatoes, green beans, black olive crumble Pecorino chip</i>	700
	Roasted pumpkin salad <i>Pearl barley, pomegranate, cashew cheese, mint, almond</i>	670

-  Side table service
-  Age Signature Dish
-  Vegetarian
-  Vegan

Mains

 AGE's pan seared potato gnocchi	890
<i>Sage, truffle sauce, parmigiano Reggiano, 64° egg Shaved truffle</i>	
Pan roasted lamb rack	1,300
<i>Moroccan yogurt, roasted vegetables, spiced jus</i>	
 AGE's beef cheeks	1,100
<i>Charred onion, AGE's potato purée, bone marrow Anchovy crumble</i>	
Flat iron baby chicken	980
<i>Romesco, guacamole, chargrilled spring onions</i>	
Carnaroli risotto	950
<i>Jerusalem artichoke cream, king prawns, bisque</i>	
Smoked dry aged duck	950
<i>Celeriac purée, port wine chicken liver ragout, kale leaf</i>	
Josper grilled octopus	1,100
<i>Cauliflower espuma, potato-chorizo ragout Violet potato chips</i>	
Pan roasted salmon	930
<i>Burnt corn cream, buttermilk dill sauce</i>	
 Smoked pasta & legumes	690
<i>Spelt pasta, Italian beans soup, leek essence Puffed yellow lentils</i>	

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Josper grilled

Aged chef 's cut

Australian angus tomahawk 1.4 kg	3,900
Australian prime rib 1.4 kg	
Stockyard angus t-bone 1.4 kg	
Chateaubriand 800 g	3,000

Tenderloin

Australian wagyu 200 g	2,400
Grain fed black angus 200 g	1,800
Grass fed hereford 250 g	1,500

Ribeye

Australian wagyu 250 g or 350 g	2,000 / 2,600
Usda prime beef 250 g or 350 g	2,000 / 2,600
Grain fed black angus 250 g or 350 g	1,400 / 1,800

Striploin

Australian wagyu 250 g or 350 g	1,700 / 2,300
Grain fed black angus 250 g or 350 g	1,200 / 1,500
Tajima wagyu 250 g or 350 g	1,900 / 2,400

*Inclusive of one choice of side
And one choice of sauce*

Sauces

Black truffle sabayon, hollandaise, chimichurri
Sauce vierge, garlic-lemon butter, veal jus, red wine jus
green peppercorn sauce or house extra virgin olive oil

 AGE Signature Dish

Prices are in Thai Baht and are subject to 10% service charge plus applicable tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please inquire with senior management if you have any dietary restriction, allergies or special considerations.

	Seafood	
	Seabream fillet	900
	Phuket lobster	3,050
	Jumbo prawns	1,250
	Whole imported seabass 0.5 kg	1,200
	Sides	
	Sautéed broccolini, jasper tomatoes, poached garlic	300
	Wilted kale, sliced almonds, brown butter	300
	Roast wild mushrooms, rosemary	300
	Baked cauliflower, emmental mornay	300
	AGE's 'mac and cheese'	300
	Orange, pomelo, spinach, avocado, goat cheese salad	300
	AGE's spiced french fries, manchego, pink pepper	200
	Dauphinoise potatoes	200
	AGE's potato purée	200
	Jasper roast potatoes, rosemary	200

 AGE Signature Dish

Ageless classic

	Eton mess <i>Strawberries and cream</i>	500
	Double chocolate torte <i>Milk and dark chocolates, chantilly</i>	500
	Dark chocolate soufflé <i>75% chocolate, vanilla ice-cream</i>	500
	Phuket Coconut Textures	500
	Passion, coconut, mango, tart <i>Torched italian meringue</i>	500

 Side table service
 Age Signature Dish