



āṇe

Age, how we got here

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

Age recognizes 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.

Nicola Pandolfo Testino

Executive Sous Chef

CHEF'S EXCLUSIVE SELECTION

Charcoal kissed yellowtail

ajoblanco, fennel, grapes

790++

Angus beef carpaccio

sautéed morels, truffle parmesan custard, fresh truffle

1,100++

Josper grilled dry aged wagyu picanha

black garlic and peppercorn sauce, pickled grilled baby onions

1,200++

72h slow cooked angus short rib

demi-glace, sautéed kale, gremolada

1,300++

Taste of AGE

Price THB 2,400++ per person
available as a choice for the whole table, minimum of 2 guests

Starters

AGE's Beef Tartare

Angus beef, house-made pan brioche

Blue Swimmer Crab Salad

Pickled kohlrabi, pil pil sauce, oscietra caviar

Mains

AGE's Angus Short Rib

72h. slow cooked and angus short rib, demi-glace, sautéed kale, gremolada

Pan Roasted Salmon

Roasted romanesco, broccolini purée, sea asparagus, dill sauce

Desserts

75% Dark Chocolate Souffle

And vanilla ice-cream

Phuket Coconut Texture

Biscuit, mousse, ice cream, espuma

Taste of AGE Premium

Price THB 4,500++ per person
available as a choice for the whole table, minimum of 2 guests

Starters

Caviar Oscietra 30g

Buttery and nutty notes

Seared Foie Gras

Cold smoked duck carpaccio, apple texture, kumquats gelée

Main

Rangers Valley Angus T-Bone 1.2kg

Dry aged 270+ days grain-fed premium Angus beef from Rangers Valley, Australia.

(Including 2 choices of sauce and side)

Desserts

75% Dark Chocolate Souffle

And vanilla ice-cream

Passion, Coconut, Mango Tart

Torched Italian meringue

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.
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Caviar

Oscietra 30g or 50g 3,500/5,500
Buttery and nutty notes

Beluga 30g or 50g  6,500/10,500
Creamy and slightly briny taste
(Sustainable farming)

Oysters

	Half Dozen	Dozen
Fine de Claire no.2 Iodine rich, crispy and delicate, nutty and light-colored	1,200	2,300
Tsarskaya no.2 Mineral, firm with a hint of acidity	1,350	2,600
Muirgen Irish no.2 Sweet, meaty and delicate Served with a mignonette, lemon, nahm jim	1,400	2,700



Side table service



AGE signature dish



Vegetarian



Vegan



Sustainably Fish



Locally Sourced Dish

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Starters

Blue swimmer crab salad  	950
<i>Pickled kohlrabi, pil pil sauce, oscietra caviar</i>	
Pan roasted Hokkaido scallops	900
<i>Green peas cream, Kurobuta pancetta, XO sauce, squid ink tapioca chips</i>	
Yellowtail carpaccio	850
<i>Pork cheek, taramasalata sauce, nashi pear</i>	
AGE's beef tartare  	980
<i>Angus beef, house-made pan brioche</i>	
Seared foie-gras	900
<i>Cold smoked duck carpaccio, apple texture, kumquats gelée</i>	
AGE's parmigiana  	750
<i>Chargrilled eggplant, parmesan sauce, smoked ricotta</i>	

Charcuteries & Cheese Trolley

Charcuteries	900
<i>Selection of artisanal cold cuts with accompaniments</i>	
Cheese Trolley	800
<i>Selection of farmhouse cheeses with jams and preserves</i>	
<i>After dinner cheese tasting</i>	400



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Mains

AGE's pan seared potato gnocchi  	950
<i>Truffle sauce, Parmigiano Reggiano, 64° egg, shaved truffle</i>	
Pan roasted lamb rack	1,500
<i>Roasted root vegetables, spiced jus</i>	
AGE's beef cheeks 	1,300
<i>Charred onion, potato purée, bone marrow, anchovy crumble</i>	
Flat iron baby chicken	1,000
<i>Romesco, guacamole, chargrilled spring onions</i>	
Josper roasted bell pepper risotto	950
<i>Tuna carpaccio, black garlic, fried capers, bottarga</i>	
Smoked dry aged duck	950
<i>Celeriac purée, port wine chicken liver ragout, kale leaf</i>	
Josper grilled gallega octopus	1,300
<i>Spanish tortilla espuma, chorizo, fried padron peppers</i>	
Pan roasted salmon	1,000
<i>Roasted romanesco, broccolini purée, sea asparagus, dill sauce</i>	



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Josper grilled

Aged Chef's cut

Australian angus tomahawk 1.2kg	4,200
Australian prime rib 1.2kg	4,200
Rangers Valley T-Bone 1.2kg	4,200
Chateaubriand 600g	3,900

Including two choice of side and sauce

Tenderloin

Australian wagyu 200g	2,400
<i>Additional 100g / 1,100</i>	
Grain fed black angus 200g	2,000
<i>Additional 100g / 900</i>	
Grass fed Hereford 200g	1,600
<i>Additional 100g / 700</i>	

Ribeye

2GR Australian premium wagyu 300g	2,800
<i>Additional 100g / 1,300</i>	
Australian wagyu 300g	2,600
<i>Additional 100g / 1,200</i>	
Grain fed black angus 300g	2,000
<i>Additional 100g / 900</i>	

Striploin

2GR Australian premium wagyu 200g	1,900
<i>Additional 100g / 900</i>	
Australian wagyu 200g	1,800
<i>Additional 100g / 700</i>	
Nagasaki Japanese wagyu A5 200g	2,800
<i>Additional 100g / 1,300</i>	

Including one choice of side and sauce

Sauces

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

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Grilled seafood



Whole imported seabass	2,200
Catch of the day	1,600
<i>Including one choice of side and sauce</i>	
Phuket lobster	3,500
Jumbo prawns	1,900

Sides

Sautéed broccolini, Josper tomatoes, poached garlic	350
Wild kale, sliced almonds, brown butter	350
Roasted wild mushroom	350
Baked cauliflower, gruyere mornay	350
Mac and cheese	350
Orange, pomelo, spinach, avocado, goat cheese salad	350
Creamy parmesan spinach	350
AGE's Jacked Potato	350
AGE's spiced french fries, manchego, pink pepper	250
Dauphinoise potatoes	250
AGE's potato purée	250
Roasted potatoes	250



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Wellness & Longevity Menu

Starters

- King mackerel crudo**   **800**
yuzu kosho dressing, pickled shallot, almonds, ajoblanco
(Kcal 205, carbs 7.9g, fat 11.8g, protein 17.4g)
- Burrata**  **750**
confit tomatoes, green beans, black olive crumble, pecorino chip
(Kcal 305, carbs 5.3g, fat 27.4g, protein 13.1g)
- Roasted pumpkin salad**  **700**
pearl barley, pomegranate, cashew cheese, mint, almonds
(Kcal 440, carbs 57.1g, fat 18.7g, protein 12.7g)

Mains

- Black lentil dahl**  **720**
coconut cream, cilantro, chickpea cracker
(Kcal 178, carbs 25g, fat 6g, protein 7g)
- AGE beef bone broth** **500**
passatelli, black truffle
(Kcal 395, carbs 30.8g, fat 19.5g, protein 24.9g)
- Dry aged grouper fillet** **1,600**
misticanza salad, burnt lemon
(Kcal 300, carbs 3.9g, fat 12.6g, protein 44.8g)
- Josper grilled grassfed tenderloin** **1,600**
root vegetables, veal jus
(Kcal 355, carbs 9.2g, fat 16.8g, protein 41.6g)

Dessert

- Pistachio gelato**  **250**
maldon salt, extra virgin olive oil
(Kcal 288, carbs 20.9g, fat 22.8g, protein 10.3g)



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Ageless desserts

Eton mess <i>Strawberries and cream</i>	550
Double chocolate torte <i>Milk and dark chocolate, chantilly</i>	500
75% dark chocolate soufflé   <i>Vanilla ice-cream</i>	600
Phuket coconut textures <i>Biscuit, mousse, ice cream, espuma</i>	500
Passion, coconut, mango, tart  <i>Torched Italian meringue</i>	500
Chocolate ganache  <i>Frozen chocolate mousse, vanilla bean, Pedro Ximenez sweet sherry wine</i>	600



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