

The Art of Fire.
The Taste of Time.

Some things are simply worth waiting for.
At AGE, we bring together the raw energy of fire, bold flavours,
and the art of exceptional cooking.

From premium cuts to thoughtfully sourced ingredients,
every dish is a celebration of quality, creativity,
and a passion for doing things differently.

Here, flames create character, patience unlocks depth,
and a touch of attitude turns the finest produce into something unforgettable.

Expect inspired combinations, refined simplicity, outstanding wines,
and expertly crafted cocktails, all served with a fresh perspective
and a sense of occasion.

Because great dining is about more than what's on the plate.
It's the atmosphere, the conversations, the people around the table,
and those nights you wish would never end.

Nicola Pandolfo Testino
Executive Sous Chef



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, taramasalata, oscietra caviar

Mains

AGE's Angus Short Rib
72h. slow cooked and angus short rib, demi-glace, sautéed kale, gremolada

Dry-Aged Local Grouper
Charcoal grilled, glazed leek heart, miso beurre blanc

Desserts

75% Dark Chocolate Souffle
And vanilla gelato

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
Homemade pan brioche, Chiang Mai fig textures, hazelnut & cocoa nib crumble

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 gelato

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.
Please inquire with senior management if you have any dietary restriction, allergies or special considerations.

Snacks & Bites

Gnocco fritto 270
Lardo, rosemary

Jamón ibérico croquettes 320
Saffron aioli, Manchego

Pan de cristal 420
Whipped French butter, Cantabrian anchovy

Smoked brisket taco 350
Purple coleslaw, romesco, cornichons

Grilled lamb skewer 450
Basque chillis, spiced labneh, chimichurri

Tiger prawn roll 600
Bisque mayo, oscietra caviar

Grilled Hokkaido scallop 420
Caramelised cauliflower crémeux, XO sauce

Tuna tartare tostada 390
Bell pepper relish & salsa, black garlic emulsion, chives

Cured sea bass tartelette 430
Horseradish mayo, pink pomelo, black olive powder

Side table service · AGE signature dish · Vegetarian · Vegan · Sustainably Fish · Locally Sourced Dish

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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

Charcuteries & Cheese Trolley

Jamón 50g — 1,080
Jamón de Bellota Pata Negra, Padrón peppers, AGE pan brioche

Charcuteries — 900
Selection of artisanal cold cuts with accompaniments

Cheese Trolley — 800
Selection of farmhouse cheeses with jams and preserves

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Starters

Wagyu beef carpaccio 950
Truffle parmesan custard, crispy artichoke, shaved black truffle

AGE's classic beef tartare 980
Angus beef, house-made pan brioche

Seared foie gras 900
Homemade pan brioche, Chiang Mai fig textures, hazelnut & cocoa nib crumble

AGE's hand-cut steak tartare 980
Angus beef, roasted bone marrow mayo, quail egg, crispy leek, grilled sourdough

AGE's parmigiana 750
Chargrilled eggplant, parmesan sauce, smoked ricotta

Burrata 800
Josper roasted cherry tomato, parmesan sablé, Italian basil gelato, grilled sourdough

Blue swimmer crab salad 950
Pickled kohlrabi, taramasalata, oscietra caviar

Dry-aged yellowtail crudo 850
Yuzu kosho dressing, fennel, grape, ajo blanco sauce
(Kcal 277, carbs 14.7g, fat 13.6g, protein 24.2g)

Roasted pumpkin salad 700
Pearl barley, pomegranate, "cashew cheese", mint, almonds
(Kcal 178, carbs 25g, fat 6g, protein 7g)

LAVAN LIFE LONGEVITY RETREAT

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Meat Selection
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 *Additional 100g / 1,100*	2,400
Grain fed black angus 200g *Additional 100g / 900*	2,000
Grass fed Hereford 200g *Additional 100g / 700*	1,600

Ribeye

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

Striploin

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

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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Mains

72-hour slow-cooked Angus short rib 1,300
Demi-glace, sautéed kale, gremolata

Smoked dry-aged duck breast 950
Celery root purée, morel stuffed with duck offal ragout
(Kcal 465, carbs 9.6g, fat 31.3g, protein 36.2g)

Roasted pumpkin gnocchi 950
Parmigiano Reggiano, 64° egg, shaved truffle

Plin ravioli 950
Confit duck leg & foie gras, butcher ragout, pecorino, rosemary oil

Dry-aged local grouper 1,600
Charcoal-grilled, glazed leek heart, miso beurre blanc

Josper-grilled octopus 1,300
Spanish tortilla espuma, chorizo textures, Padrón peppers

Black lentil dahl 720
Coconut cream, cilantro, chickpea crackers
(Kcal 178, carbs 25g, fat 6g, protein 7g)

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Grilled seafood

Whole imported sea bass *(Including one choice of side and sauce)*	2,200
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, Gruyère 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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Desserts

Eton mess 550
Strawberries and cream

Double chocolate torte 500
Milk and dark chocolate, chantilly

75% dark chocolate soufflé 600
Vanilla gelato
Baked à la minute - please allow 20 minutes for preparation

Phuket coconut textures 500
Biscuit, mousse, ice cream, espuma

Passion, coconut, mango, tart 500
Torched Italian meringue

Sticky toffee pudding 600
Vanilla gelato, salted caramel sauce

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

Gelato & Sorbets 250
Mango, vanilla, chocolate, coconut, strawberry sorbet, lemon sorbet

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