

# BANGKOK BOB'S PHUKET



## MENU

[WWW.BANGKOKBOBS.COM](http://WWW.BANGKOKBOBS.COM)



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# OUR STORY

It was 1972 or 2515 in the Buddhist calendar.

It was 1972 or 2515 in the Buddhist calendar. Bangkok had just two traffic lights, six major hotels, and Thai Airways flew Caravelles to a handful of regional airports. The Vietnam War was in full swing, and there were barely a dozen Western restaurants in the city. Taksin hadn't been heard of yet...but Choice Foods had just been born.

From the very beginning, our mission was simple to deliver quality and fair value to the people of Thailand. We believed good food should be honest, accessible, and full of integrity...principles that still guide everything we do today.

Long before "Grab delivery" was an app, we ran our own home service called Handy Hamper, Bangkok's original gourmet delivery, decades ahead of its time (and cheekily renamed by a few local wags).

Back then, there wasn't a single dedicated steakhouse in Bangkok. So I decided to build one, The Beefeater. A little ambitious, perhaps, but proudly ahead of its time. I'm delighted to say it's still standing today on Soi Thaniya, a three-level restaurant built inside a one-level shop house, as stubbornly determined as I was.

Over the years, I travelled the world from the UK and Ireland to Spain, Scandinavia, France, Canada, the US, and, of course, Australia and New Zealand forming connections and sourcing the best produce I could find. To come from the Kingdom of Thailand was to some, a little exotic, so that at one time I was at a food event in Seattle, a lady yelled out "It's Bangkok, Bangkok Bob!"

The name stuck, and so did the spirit behind it, a passion for bringing the world's finest meat to your table but at affordable prices.

At the same time as our own journey was unfolding, the Australian beef industry was quietly transforming itself.

When we first started, beef grading was simple, FAQ (Fair Average Quality) and GAQ (Good Average Quality). A good steak was often more chance than design.

Then something changed.

Forward-thinking farmers realised that by investing more care, control, and precision into how cattle were raised, they could deliver better beef and be rewarded for it. With the support of Meat & Livestock Australia and Meat Standards Australia (MSA), Australia went on to become a world leader in large-scale, premium beef production.

Today, extraordinary care goes into genetics, breeding, feeding, and animal husbandry, giving consumers a wide range of cuts, marble scores, qualities, and price points.

Which is why it would be downright crass to ignore the effort behind the steak you've chosen.

That cut in front of you may represent up to four years of careful work, arriving here chilled, pristine, and ready to be treated with respect.

Before cooking, we allow the meat to come close to room temperature. Then and only then do we introduce it to the finest oven in the world, the Josper, fired at 350°C and above, using real charcoal.

We sear the steak to lock in those precious juices, cooking it until the Maillard Reaction has done its beautiful work...flavour, texture, perfection.

We recommend rare.

We'll accept medium rare.

But we will not cook well done because that would be an insult to the animal, the farmers, the craft, and the journey that steak has taken to reach your plate.

So while your chosen cut is coming up to temperature, sit back, relax, enjoy a drink or a starter.

I guarantee you'll enjoy the experience and in keeping with our policy, it will always be reasonably priced.

More than 50 years later, the philosophy remains unchanged.

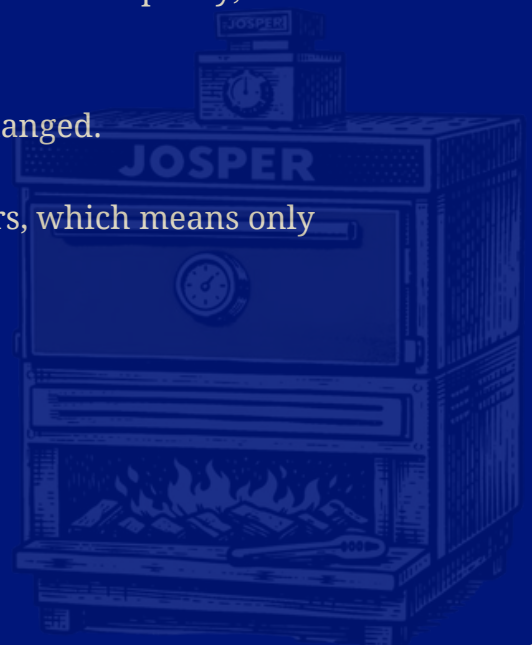
At Bangkok Bob's, only quality comes through our doors, which means only excellence leaves our kitchen.

Please enjoy.

Tell your friends.

And come again.

**-Bob Coombes**  
Founder, Bangkok Bob's



BANGKOK BOB'S PHUKET

BEST  
IN  
TOWN

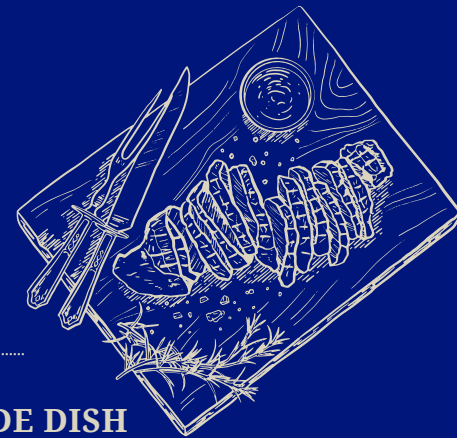
# MENU

STEAK  
HOUSE

## MEAT

Prices are shown per gram, bill calculated per gram served.

<u>RIBEYE</u>	<u>THB/gram</u>	<u>TENDERLOIN</u>	<u>THB/gram</u>
<b>Grass fed</b>		<b>Wagyu</b>	
Organic (OBE)	1.80.-	MB 4-5 (2GR)	4.00.-
<b>Grain fed</b>		MB 6-7 (2GR)	4.50.-
Five Founder Beef	2.00.-	MB 8-9 (2GR)	5.30.-
MB2 (NRMC)	2.30.-	<b>LAMB</b>	
MB2/3 (KC)	2.40.-	Lamb short loin	1.50.-
<b>Wagyu</b>		Lamb rack cap off	2.30.-
MB 4-5 (2GR)	4.00.-		
MB 6-7 (2GR)	4.50.-		
MB 8-9 (2GR)	5.30.-		
<b>STRIPLOIN</b>			
<b>Grass fed</b>			
Organic (OBE)	1.60.-		
<b>Grain fed</b>			
MB2/3 (KC)	2.00.-		
<b>Wagyu</b>			
MB 4-5 (2GR)	3.50.-		
MB 6-7 (2GR)	3.80.-		
MB 8-9 (2GR)	4.50.-		
<b>TENDERLOIN</b>			
<b>Grass fed</b>			
Organic (OBE)	2.00.-		
<b>Grain fed</b>			
MB2/3 (KC)	2.60.-		
MB3 (OC)	2.60.-		



## SIDE DISH

<b>GRILLED:</b>	120.-
Asparagus / Leek / Parsnip	
<b>SAUTEED:</b>	120.-
Mushroom / Broccoli / Potatoes	
TOASTED BREAD	120.-
GARLIC BREAD	150.-
TRUFFLE MASH POTATO	120.-
BOB'S FRIES	120.-
JACKET POTATO	120.-

All Price are subject to 10% service charge and 7% VAT

## BANGKOK BOB'S PHUKET

### APPETIZERS

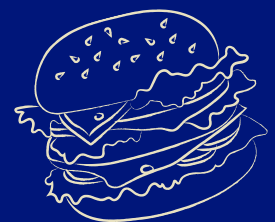
FINEST QUALITY FOIE GRAS ON TOAST	450.-	ROASTED CHERRY TOMATOES WITH WHITE ANCHOVIES	300.-
CHEESE AND COLD CUTS	450.-	GRILLED HALLOUMI WITH ASPARAGUS	300.-
PATA NEGRA BY BEHER	380.-	PORTOBELLO MUSHROOM WITH BLUE CHEESE	300.-
“LOX” FAMOUS LONDON CURE SMOKED SALMON	300.-	SOUP OF THE DAY	180.-
IBERIAN HAM CROQUETTES WITH TARTARE SAUCE	300.-		

### SALADS

TOMATO & BASIL SALAD	200.-	BEETROOT SALAD	280.-
BANGKOK BOB'S SALAD Mix Green Salad	250.-	SMOKED SALMON SALAD	350.-
GREEK SALAD WITH FETA CHEESE	280.-	CRISPY SALMON CUBE SALAD	300.-
ROAST PUMPKIN SALAD	280.-	CAESAR SALAD	280.-

### BURGERS

<b>The Aussie Burger</b> Served with lettuce, tomato, onion & beetroot.	369.-
<b>The American Burger</b> Served with lettuce, tomato, onion & pineapple.	369.-
<b>WAGYU CHEESE BURGER</b> Wagyu beef patty served with lettuce, tomato & onions.	390.-
<b>Cheese Burger with BACON</b> Australian beef patty with lettuce, tomato, onion, pickles, bacon & cheese.	390.-



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## BANGKOK BOB'S PHUKET

### SEAFOOD

#### PAN - SEARED FRESH IRISH SCALLOPS

Fresh Irish scallops, perfectly pan-seared and complemented by a fragrant ginger and spring onion oil. **380.-**

#### Grilled Scampi (DUBLIN BAY Prawns)

Grilled Dublin Bay prawns, served with our signature garlic butter to enrich their natural sweetness. **380.-**

#### Fresh Irish Crab Claws

Chilled Irish crab claws with a zesty, house-made horseradish sauce for a clean, sharp finish. **380.-**

#### GRILLED MUSSELS WITH GARLIC BUTTER SAUCE

Served with spaghetti truffle sauce. **380.-**

#### ACHILL ISLAND FRESH OYSTER

Fresh Irish Oysters from Achill Oysters. **1pc. 89.-**  
**12pcs. 1,599.-**  
(Free bottle of white wine)

#### MUSSELS WITH SAUCE OF YOUR CHOICE (500g/1kg)

(White wine · Tomato · Cream) **520.-/ 800.-**  
Plump, tender mussels gently steamed in an aromatic, savoury broth.

#### BALI BARRAMUNDI STEAK (200g)

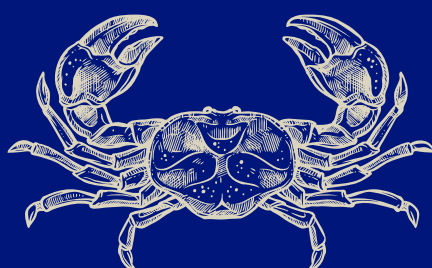
Pan-fried barramundi fillet with tartar sauce. **350.-**

#### SALMON STEAK (200g)

Served with a wedge of lemon, sautéed potatoes, and grilled Australian carrots. **450.-**

#### FISH & CHIPS

Golden-fried barramundi coated in a light, airy batter, served with Bob's fries and tartar sauce. **450.-**



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## PASTA

### **Black Truffle Wagyu Meatballs Spaghetti**

Savory juicy Wagyu meatballs paired with al dente spaghetti, all enveloped in a rich tomato sauce infused with the deep, earthy essence of Black Truffle.

350.-

### **Truffle Mac & Cheese**

Delight in elbow macaroni gently mixed with a luxurious, velvety cheese sauce crafted from a selection of premium cheeses, then enriched with the unique aroma and flavor of Black Truffle.

320.-

### **Spaghetti Beef Bolognese**

Experience a deep, savory sauce brimming with high-quality ground beef, vine-ripened tomatoes, and a medley of aromatic Italian herbs.

300.-

### **Spaghetti Wagyu Meatballs**

Indulge in meatballs made from top-notch Wagyu beef, renowned for their tenderness and rich flavor, perfectly complementing the vibrant, savory tomato sauce. Finished with a sprinkle of fresh Parmesan.

320.-

## DESSERTS

RHUBARB CRUMBLE WITH ICE CREAM	150.-
APPLE CRUMBLE WITH ICE CREAM	150.-
RHUBARB PANNA COTTA	150.-
CREME BRULEE	150.-
DARK CHOCOLATE MOUSSE	150.-

BANGKOK BOB'S PHUKET

# DRINKS

## COCKTAILS



MARGARITA  
Tequila, Sugar  
and Lime.  
350-



MOJITO  
Rum, Lime, Mint Leaf  
and Sugar.  
350-



ESPRESSO MARTINI  
Freshly brewed  
espresso, Vodka, Kahlúa.  
350-



DAIQUIRI  
Rum, Lime, Sugar.  
350-



NEGRONI  
Gin, Campari, Sweet  
Vermouth.  
350-



DRY MARTINI  
Gin, Dry Vermouth.  
350-



OLD FASHIONED  
Bourbon, Sugar,  
Angostura.  
380-



COSMOPOLITAN  
Vodka, Triple  
Sec, Cranberry, Lime.  
350-



WHISKEY SOUR  
Bourbon, Lime, Sugar.  
380-



MANHATTAN  
Whiskey, Sweet  
Vermouth, Angostura.  
350-

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### DRAFT BEERS



350ml      500ml

CHANG	120-	150-
HEINEKEN (220ml/500ml)	160-	180-
PAULANER WEISSBIER	200-	250-
PAULANER DUNKEL	200-	250-
GUINNESS	220-	270-
PERONI	180-	300-
CHALAWAN -CRAFT BEER	120-	160-

### SPIRITS

CHOOSE YOUR MIXER:  
( water, soda water, tonic water)

	SHOT	MIX
VODKA	200.-	350.-
TEQUILA	200.-	350.-
GIN	250.-	350.-
RUM	200.-	380.-
WHISKY	200.-	350.-
BOURBON	300.-	300.-
VERMOUTH	300.-	300.-
CAMPARI	300.-	
APEROL	300.-	
SWEET VERMOUTH	180.-	

### NON - ALCOHOLIC

#### MOCKTAILS

VIRGIN Strawberry Mojito	180.-
VIRGIN Passion Fruit Mojito	180.-
VIRGIN Mango Mojito	180.-
VIRGIN Yuzu Mojito	180.-
Fruit Punch	180.-

#### FRUIT SHAKE

FRESH COCONUT (Whole)	100.-
FRESH LEMON - SODA	180.-
FRESH WATERMELON SHAKE	180.-
FRESH MANGO SHAKE	180.-
FRESH COCONUT SHAKE	180.-

#### FRESH SODA

(CHOOSE ICED OR BLENDED)

Strawberry	180.-
Passion Fruit	180.-
Mango	180.-
A SPLASH Yuzu	180.-

#### SOFT DRINKS

BUNDABERG Ginger Beer	100.-
BUNDABERG ROOT BEER	100.-
MINERAL STILL WATER (500ML)	40.-
S.PELLEGRINO SPARKLING WATER (750ML)	150.-
SODA WATER	50.-
FRANKLIN & SONS TONIC	120.-
BICFORD'S CORDIAL (LEMON /LIME)	120.-

#### COFFEE

	HOT ICED		HOT ICED	
AMERICANO	90.-	100.-	120.-	130.-
ESPRESSO SINGLE	100.-	-	120.-	130.-
ESPRESSO DOUBLE	120.-	-	120.-	130.-
CAPPUCCINO			120.-	130.-
CAFFE LATTE			120.-	130.-
HOT CHOCOLATE			120.-	130.-

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# WINE LIST



## SPARKLING & CHAMPAGNE

Terre dei Buth Prosecco DOC Extra Dry Organic (FR)	NV	320.-	1,200.-
Nicolas Feuillatte Brut Réserve (FR)	NV		3,200.-

## ROSE

Chateau d' Esclans Whispering Angel Rose (FR)	2024		1,600.-
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## WHITE

THE GRAPEVINE Sauvignon Blanc (AUS)	2022	250.-	1,100.-
Little Things Chardonnay (CHL)	2024	290.-	1,350.-
Sileni Estates Sauvignon Blanc Marlborough (NZ)	2023		1,500.-
Vasse Felix Filius Rang Chardonnay (AUS)	2023		1,750.-

## RED

THE GRAPEVINE Shiraz (AUS)	2022	250.-	1,100.-
LITTLE THINGS Cabernet Sauvignon (AUS)	2023	290.-	1,350.-
HENSCHKE Henry's Seven (AUS)	2023		2,600.-
Shiraz Grenache Viognier			
JOHN DUVA Shiraz (AUS)	2020		2,650.-
VASSE FELIX Filius Range Shiraz (AUS)	2022		1,750.-
CONO SUR Block 28 Carmenere (CHL)	2022		1,750.-
ERRAZURIZ Pinot Noir 2023 (CHL)	2023		2,200.-
COLLE MASSARI Montecucco Riserva DOC (ITL)	2019		1,750.-
Sangiovese, Cabernet Sauvignon			
SEGHESIO Zinfandel (USA)	2021		2,550.-
SEVEN HILLS WINERY Cabernet Sauvignon (USA)	2021		2,890.-

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# LITTLE BOB'S

## KIDS MENU

<b>The "Bob" Steakette</b> 120g Petite Sirloin + Signature Buttery Mash or Hand-cut Fries.	295.-
<b>Butcher's Banger &amp; Mash</b> Gourmet Aussie butcher sausage, creamy mash, and sweet peas.	225.-
<b>Beefy Bolognese</b> Small portion of our house-grind beef bolognese with spaghetti.	195.-
<b>Bob's Catch of The Day</b> Bobs take on Fish Chips. Fresh, flaky white fish in a signature light gold batter, served with hand-cut butcher's fries.	390.-
<b>The "Grate" Melt (Mac &amp; Cheese)</b> Premium macaroni folded into a rich, three-cheese artisanal sauce.	390.-
<b>Bob's Mini Meatloaf</b> A signature blend of our premium Aussie beef and garden herbs, slow-roasted for maximum flavour. High-protein excellence.	450.-
<b>Junior Sunday Roast</b> <i>(Only Available With Full Roast Orders)</i> Half-portion of our legendary roast with all the trimmings.	450.-

