TRIBE Table

Menu

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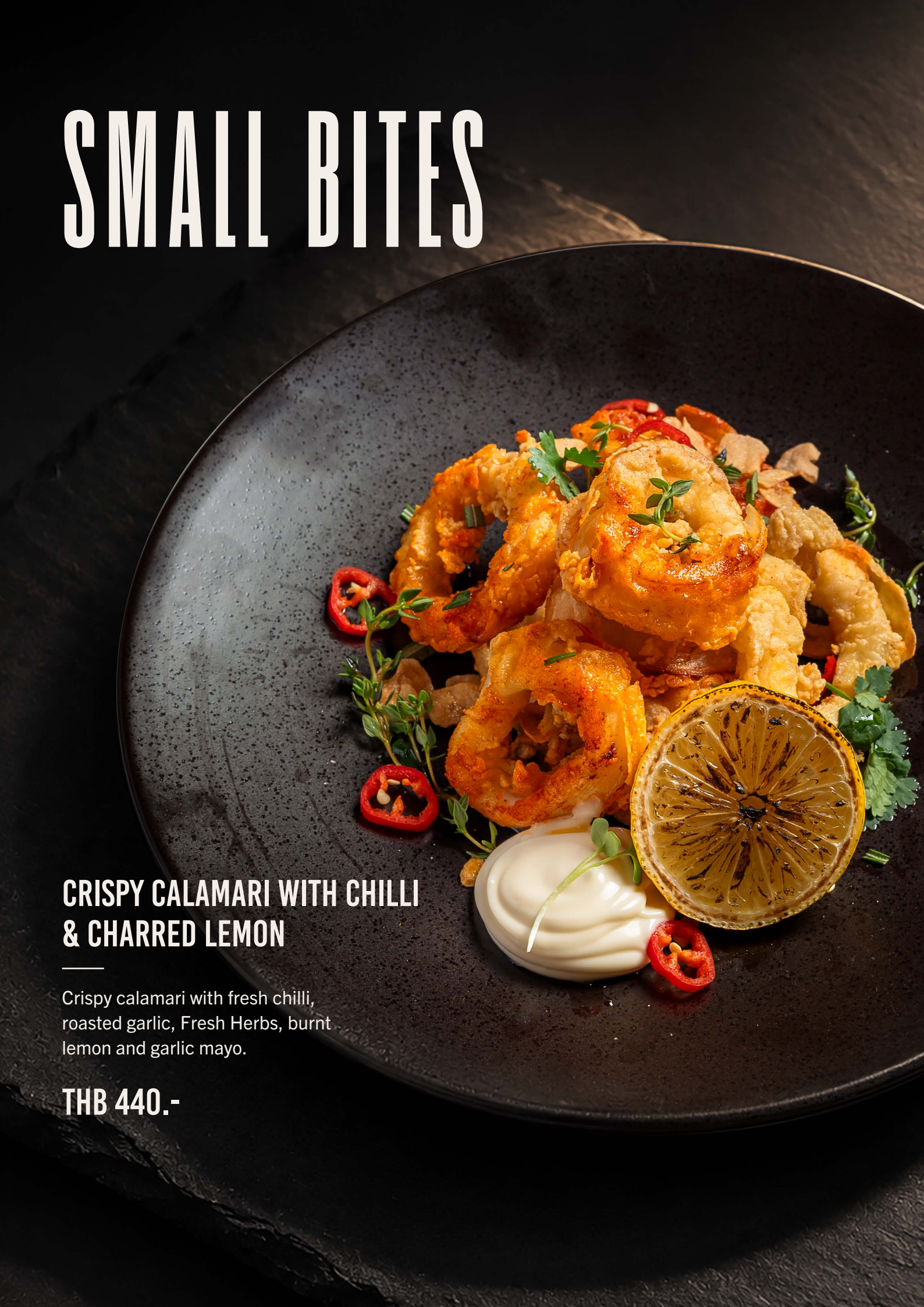
RUSTIC ITALIAN OVER FIRE

Fired pizza, charred sourdough and Italian plates made for sharing are at the heart of TRIBE Table, our all-day restaurant on the 5th floor.

Drop in for a quick lunch or settle in for dinner with friends. Order a few plates for the table, pour a glass of wine and stay for another slice.

Open Daily: 6.30 am – 22.00 pm

SMALL BITES



CRISPY CALAMARI WITH CHILLI & CHARRED LEMON

Crispy calamari with fresh chilli, roasted garlic, Fresh Herbs, burnt lemon and garlic mayo.

THB 440.-

SMALL BITES



ANCHOVY & STRACCIATELLA TOAST

Charred sourdough topped with creamy stracciatella, anchovy fillets, lemon zest, extra virgin olive oil, cracked black pepper and Micro Herbs.

THB 450.-



RICOTTA-STUFFED SWEET PEPPERS

Grilled sweet peppers filled with creamy ricotta, topped with roasted cashews, drizzled with chili oil, and finished with fresh herbs.

THB 390.-



GARLIC PARMESAN HASSELBACK POTATOES

Golden roasted Hasselback potatoes brushed with garlic butter, topped with Parmesan cheese, and finished with rosemary for a crispy, savory bite.

THB 95.-



MORTADELLA & CHILLI HONEY FLATBREAD

Warm charred flatbread, whipped ricotta, mortadella, toasted walnuts, chilli honey, lemon zest and black pepper.

THB 490.-



SHARING

ROASTED GARLIC & WHIPPED FETA

Creamy whipped feta with slow-roasted garlic, chilli honey, fresh herbs and warm charred sourdough.

THB 450.-

SHARING

BURRATA WITH CHARRED APPLE



Creamy burrata with charred apple, cherry tomatoes, rocket, toasted walnuts, balsamic and extra virgin olive oil.

THB 660.-



ROASTED MUSHROOMS

Mixed mushrooms roasted over high heat with garlic, thyme and butter, finished with Parmesan, parsley and extra virgin olive oil.

THB 250.-



FIRE-ROASTED MUSSELS

Mussels roasted over high heat with garlic, white wine, chilli and herbs, finished with burnt lemon and served with charred sourdough.

THB 420.-

VEGETABLES

HARISSA CARROTS

Charred carrots with harissa, yoghurt, toasted sesame, coriander and olive oil.

THB 200.-





CHARRED ROMAINE & CAESAR

Charred romaine cos with Caesar dressing, anchovy, Parmesan, burnt lemon and Roasted Almonds.

THB 330.-



BURNT EGGPLANT & WHIPPED FETA

Fire-charred eggplant with whipped feta, roasted cherry tomatoes, mint, herbs and grilled sourdough.

THB 300.-



CAULIFLOWER TAHINI & CHILLI CRISP

Fire-roasted cauliflower with tahini yoghurt, chilli crisp, pomegranate, herbs and lemon.

THB 180.-



SALT-BAKED BEETROOT WITH WHIPPED RICOTTA

Salt-baked beetroot with creamy whipped ricotta, fresh orange, roasted cashew nuts, citrus dressing and baby herbs.

THB 230.-



PASTA

PAPPARDELLE WITH BEEF RAGÙ

Pappardelle with slow-cooked beef ragù, red wine, tomato, herbs, Parmesan and gremolata.

THB 400.-

PASTA



SPAGHETTI BOLOGNESE

Spaghetti tossed with a rich slow-cooked beef ragù, tomato, aromatic vegetables, herbs, and Parmesan.

THB 340.-



BROKEN LASAGNE

Broken lasagna sheets tossed with slow-cooked beef ragù, tomato, Parmesan, herbs and extra virgin olive oil.

THB 340.-

PASTA

SPAGHETTI CARBONARA



Spaghetti tossed in a creamy egg and Parmesan sauce with bacon, finished with cracked black pepper.

THB 340.-



PAPPARDELLE WITH CREAMY TRUFFLE SAUCE

Pappardelle with creamy mushroom-truffle sauce, Parmesan, black pepper and fresh herbs.

THB 450.-



RAVIOLO AL BURRO BRUNO

Giant raviolo filled with ricotta, spinach and a runny egg yolk, served with nutty brown butter, crispy sage and Parmesan.

THB 320.-

PIZZA

TOM YUM SEAFOOD PIZZA

Prawns, squid and New Zealand mussels on a spicy tom yum tomato base with mozzarella, red chilli, kaffir leaves.

THB 490.-



PIZZA



GREEN CURRY CHICKEN PIZZA

Green curry coconut base, mozzarella, tender chicken, Thai eggplant, pea eggplant, red chilli, basil and kaffir leaves.

THB 450.-



HOT HONEY SALAMI PIZZA

Spicy salami and melted mozzarella on tomato sauce, finished with fresh chilli, Parmesan, and a drizzle of hot honey.

THB 450.-



MARGHERITA PIZZA

Tomato sauce, mozzarella Cheese, basil and extra virgin olive oil on a light, charred crust.

THB 420.-



MORTADELLA RUSTICA PIZZA

Mortadella and stracciatella, finished with toasted walnut, fresh lemon zest and extra virgin olive oil.

THB 490.-



WHITE MUSHROOM PIZZA

Mozzarella and Brie with sautéed mushrooms, roasted garlic and fresh thyme, finished with Parmesan and extra virgin olive oil.

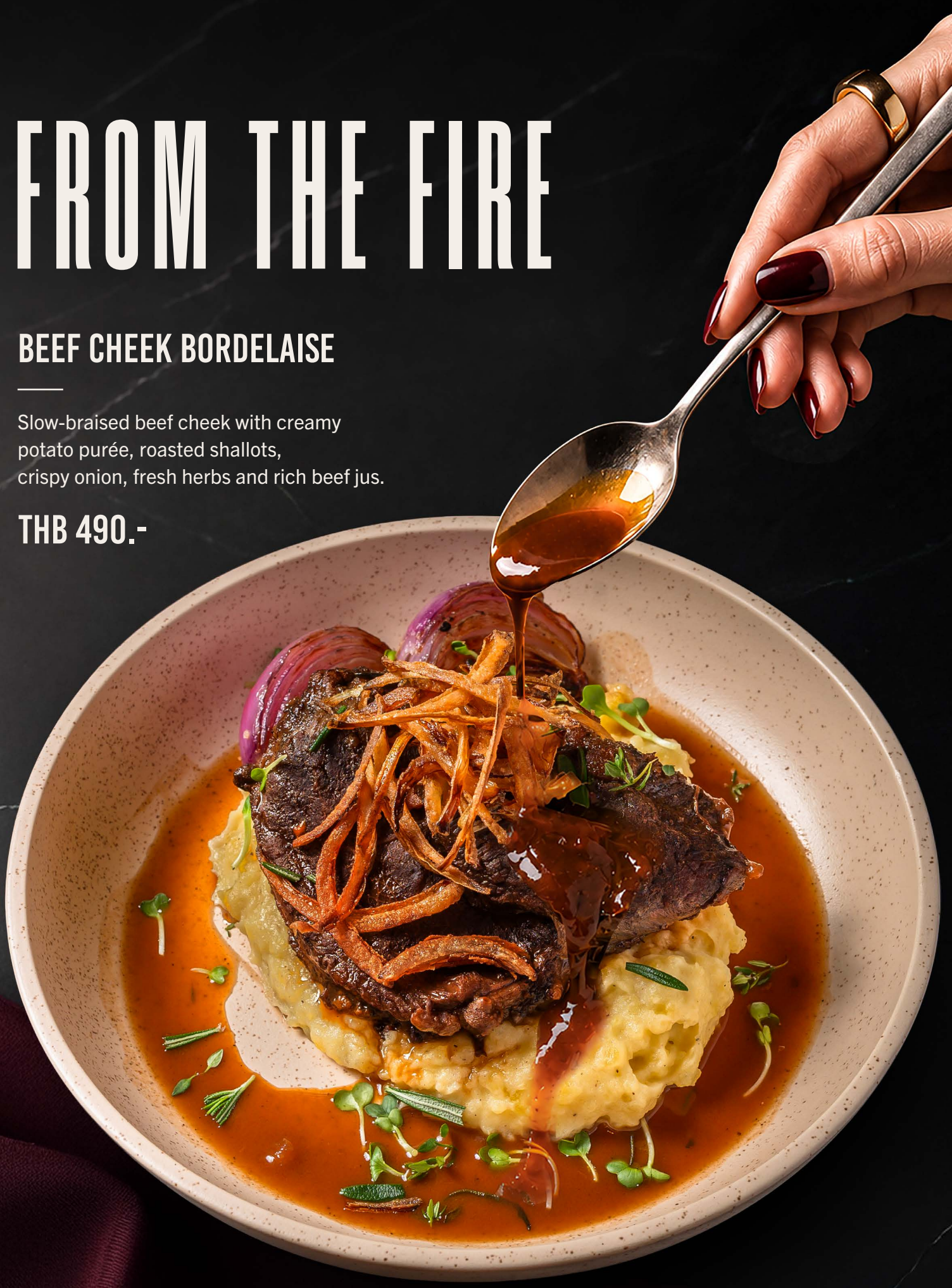
THB 450.-

FROM THE FIRE

BEEF CHEEK BORDELAISE

Slow-braised beef cheek with creamy
potato purée, roasted shallots,
crispy onion, fresh herbs and rich beef jus.

THB 490.-



FROM THE FIRE

TAGLIATA DI RIB EYE

Tender grilled rib eye, sliced and finished with salsa verde, roasted shallots, fresh herbs and flaky sea salt.

THB 940.-





PORK COLLAR AU JUS

Tender grilled pork collar with caramelized apple, mustard, sage and a rich pork jus.

THB 350.-

FROM THE FIRE



SEA BASS FROM THE FIRE

Fire-roasted sea bass, crisp skin, blistered tomatoes, capers, burnt lemon and garlic aioli.

THB 460.-



POLLO AL MATTONE

Crispy pressed chicken with roasted garlic, lemon, thyme and rosemary, served with a rich chicken jus.

THB 460.-

SIDES



BURNT CORN

Fire-charred corn with chilli butter, Parmesan, fresh coriander and a squeeze of lime.

THB 110.-



TOMATO SALAD

Mixed tomatoes with red onion, fresh basil, red wine vinaigrette and extra virgin olive oil.

THB 170.-



SMASHED POTATOES

Crispy smashed potatoes with roasted garlic, rosemary, Parmesan and a touch of butter.

THB 140.-



BAKED MAC & CHEESE

Macaroni in a creamy cheese sauce, baked until golden with Parmesan and a crisp breadcrumb topping.

THB 170.-



GARLIC BUTTER FLATBREAD

Freshly baked flatbread with roasted garlic butter, herbs and flaky sea salt.

THB 110.-

DESSERTS

LEMON CLOUD

Lemon curd, toasted meringue, vanilla cream, almond crumble and lemon sorbet.

THB 220.-



Caramelized meringue torched tableside, crowned with aromatic lemon zest.



MOLTEN CHOCOLATE COOKIE

Warm chocolate chip cookie baked in cast iron, topped with vanilla ice cream, salted caramel, dark chocolate chunks and flaky sea salt.

*** Crowned with ice cream, served with warm salted caramel poured tableside.

THB 240.-



BURNT BANANA & SALTED CARAMEL

Burnt caramelised banana, silky vanilla custard, biscuit crumble and vanilla ice cream, finished with warm salted caramel.

*** Served with a tableside pour of warm salted caramel.

THB 220.-



BASQUE CHEESECAKE & WARM BERRIES

Burnt Basque cheesecake, warm berries, tangy crème fraîche and toasted almonds.

*** Served with a tableside pour of warm berry compote.

THB 320.-

TRIBE TABLE

BEVERAGE MENU



SIGNATURE COCKTAILS

	GLASS
Sparkling Supernova	400 THB
Know What I Mean?	400 THB
Drama Madam	400 THB
Absolutely, Maybe	400 THB
That Guy	400 THB
Never Better	400 THB
Think, Think, Think	400 THB
Latecomer	400 THB
Parklife	400 THB

FRUIT SHAKES

	GLASS
Watermelon Shake	180 THB
Pineapple Shake	180 THB
Orange Shake	180 THB
Passion Fruit Shake	180 THB
Mango Shake	180 THB
Banana Shake	180 THB
Strawberry Smoothie	180 THB
Mixed Berry Smoothie	180 THB

CLASSIC COCKTAILS

	GLASS
Bellini	300 THB
Negroni	300 THB
Long Island Iced Tea	300 THB
Old Fashioned	300 THB
Mojito	300 THB
Moscow Mule	300 THB
Aperol Spritz	300 THB
Daiquiri	300 THB
Red Sangria	300 THB
White Sangria	300 THB
Limoncello Spritz	300 THB
Whiskey Sour	300 THB
Margarita	300 THB
Mai Tai	300 THB

MOCKTAILS

	GLASS
Summer Punch	200 THB
Simona	200 THB
Tropical Kiss	200 THB
Peachy Pop	200 THB
Blue Bella	200 THB



WHISKY

	GLASS	BOTTLE
Jim Beam	300 THB	2,100 THB (700 ml)
Red Label	300 THB	2,200 THB (700 ml)
Fireball Cinnamon	300 THB	2,800 THB (750 ml)
Alembic 15 Years Old	300 THB	3,800 THB (720 ml)
Jack Daniel's	300 THB	3,800 THB (700 ml)
Toroshikaya Blend 20/8/5 Years Old	300 THB	4,300 THB (720 ml)
Black Label	300 THB	4,400 THB (750 ml)
36 South Double Grain (Rutherglen)	400 THB	6,200 THB (700 ml)
Gold Label	500 THB	7,200 THB (700 ml)
Morris Signature Single Malt	500 THB	8,400 THB (750 ml)
Glenfiddich 12 Years	550 THB	8,300 THB(700 ml)
Sabur omaru II The High Priestess	650 THB	10,000 THB (700 ml)
Macallan	950 THB	14,600 THB (700 ml)
Suntory Hibiki Japanese Harmony 43%	1,300 THB	19,500 THB (700 ml)

GIN

	GLASS	BOTTLE
Barton Gin	300 THB	1,200 THB (700 ml)
Langley's London Dry Gin	300 THB	2,200 THB (700 ml)
Generous Aromatic Craft Gin	300 THB	3,800 THB (700 ml)
Niseko Ohoro	300 THB	3,800 THB (720 ml)
Bombay Sapphire	300 THB	3,900 THB (750 ml)
Tanqueray	300 THB	4,000 THB (750 ml)
Suntory Roku 43%	350 THB	4,800 THB (700 ml)
Hendrick's	500 THB	7,100 THB (700 ml)
Malev Gin (Sake Base)	500 THB	8,000 THB (720 ml)

APERITIF

	GLASS	BOTTLE
Cinzano Bianco	300 THB	2,500 THB (700 ml)
Cinzano Extra Dry	300 THB	2,500 THB (750 ml)
Cinzano Rosso	300 THB	2,500 THB (750 ml)
Aperol	300 THB	3,100 THB (700 ml)
Campari	300 THB	4,200 THB (700 ml)

TEQUILA

	GLASS	BOTTLE
Olmeca Gold	300 THB	1,500 THB (700 ml)
El Toro Silver	300 THB	1,600 THB (700 ml)
Patrón Silver	550 THB	8,900 THB (750 ml)
Don Julio Reposado	650 THB	10,200 THB (750 ml)

VODKA

	GLASS	BOTTLE
Barton Vodka	300 THB	1,600 THB (750 ml)
White Rabbit	300 THB	1,800 THB (700 ml)
Absolut	300 THB	2,300 THB (700 ml)
Belvedere	350 THB	5,300 THB (700 ml)
Grey Goose Original	450 THB	6,500 THB (700 ml)

RUM

	GLASS	BOTTLE
Barton Rum	300 THB	1,500 THB (1000 ml)
Captain Morgan Dark Rum	300 THB	2,500 THB (750 ml)
Sailor Jerry Spiced	300 THB	3,200 THB (750 ml)





LIQUEUR

	GLASS	BOTTLE
Crème de Cacao White H.W.	300 THB	2,000 THB (750 ml)
Peach Schnapps H.W.	300 THB	2,000 THB (750 ml)
Sambuca Cristiani	300 THB	2,000 THB (700 ml)
Hiram Blue Curaçao	300 THB	2,000 THB (750 ml)
Laodi Passion Fruit Liqueur	300 THB	2,200 THB (750 ml)
Malibu	300 THB	2,800 THB (700 ml)
Ponkan Liqueur	300 THB	3,400 THB (720 ml)
Baileys Original Irish Cream	300 THB	3,600 THB (750 ml)
Jägermeister	300 THB	3,600 THB (700 ml)
Kahlúa	300 THB	4,100 THB (700 ml)
Midori	300 THB	4,200 THB (700 ml)
Cointreau	300 THB	4,400 THB (700 ml)
Heering Cherry	350 THB	4,800 THB (700 ml)
Retner / Earl Grey Tea	400 THB	6,000 THB (700 ml)

SAKE

	GLASS	BOTTLE
Shichiken Fur Inbizan Junmai	300 THB	1,000 THB (300 ml)
Born Junsui Pure Junmai-Daiginjo	300 THB	1,100 THB (300 ml)
Tatenokawa Stream Seiryu	300 THB	1,600 THB (720 ml)
Wine Koubo Junmai	300 THB	1,600 THB (720 ml)
Mizubasho Ginjo	300 THB	2,100 THB (700 ml)
Wakaze Yuzu	300 THB	2,200 THB (750 ml)
Spica Gemini / Lummi	300 THB	2,400 THB (500 ml)
Mizubasho Junmai Daiginjo	300 THB	2,500 THB (720 ml)
Born First Snow Hatsuyuki	300 THB	2,800 THB (720 ml)
Born Gold	300 THB	3,500 THB (720 ml)
Talkin' n Loud / Junmai Ginjyo	300 THB	4,000 THB (720 ml)
Umami	300 THB	4,200 THB (720 ml)
Forever Junmai	300 THB	4,700 THB (720 ml)
Matataki Cave Aged 5 Years	300 THB	4,700 THB (720 ml)
Mizubasho Junmai-Daiginjo Sui	300 THB	2,900 THB (720 ml)
No.315 Olive East / Junmai	350 THB	5,000 THB (720 ml)

UMESHU

	GLASS	BOTTLE
Umeshu – Little Kiss Kinkan	300 THB	1,600 THB (720 ml)
Aragoshi Cool Yuzu	300 THB	1,900 THB (720 ml)
Hanafuda Umeshu	300 THB	2,700 THB (720 ml)
Umeshu Kabosu	300 THB	2,500 THB (500 ml)
Arogashi Cool	300 THB	3,300 THB (720 ml)
Torotoro Umeshu Nigori	300 THB	3,300 THB (720 ml)
Togarashi Umeshu	300 THB	4,000 THB (720 ml)
Umeshu Benichu 17	350 THB	2,300 THB (300 ml)

MEZCAL

	GLASS	BOTTLE
Se Busca Añejo	300 THB	3,900 THB (750 ml)
400 Conejos Mezcal Joven	400 THB	6,400 THB (750 ml)
Creyente Mezcal Joven	400 THB	6,700 THB (750 ml)
Se Busca Joven	450 THB	6,300 THB (700 ml)
Corte Vetusto Espadin	500 THB	8,000 THB (750 ml)
Corte Vetusto Tobalá	800 THB	13,000 THB (750 ml)

SHOCHU

	GLASS	BOTTLE
Potato / Up to You Shochu Sweet	300 THB	3,000 THB (720 ml)
Barley / Dorogame Mugi Shochu	300 THB	3,200 THB (720 ml)
Potato / Dorogame Imo Shochu Sweet	300 THB	3,500 THB (720 ml)



TRIBE TABLE

BEER & DRINKS



BEER BOTTLED

	BOTTLE
Chang	150 THB
Singha	150 THB
Asahi	175 THB
San Miguel Light	175 THB
Heineken	175 THB

CRAFT BEER BOTTLED

	BOTTLE
Chalawan (Pale)	295 THB
Bussaba (Weizen)	295 THB

CRAFT SODA

Yuzu Thai Tea	129 THB
Watermelon Mint	129 THB
Mango Melon	129 THB
Coco Pine	129 THB

SOFT DRINKS

Good Water	59 THB
Tonic	95 THB
Ginger Ale	95 THB
Sprite	95 THB
Coke zero	95 THB
Coke	95 THB

COFFEE & TEA HOT

Espresso	109 THB
Americano	109 THB
Cappuccino	109 THB
Café Latte	109 THB
Flat White	109 THB
Thai Tea	109 THB
TWG Tea	109 THB
Caramel Macchiato	149 THB
Mocha	149 THB
Cocoa	149 THB
Matcha	149 THB







TRIBE TABLE

WINE *Menu*

PROSECCO & SPARKLING

01. Montelliana Prosecco Extra Dry
GLASS 350.- | BOTTLE 1,700.-

02. Val D'oca Prosecco "Blu" Millesimato Extra Dry Doc
BOTTLE 1,800.-

03. Louis Perdrier Brut D'excellence
BOTTLE 1,800.-

04. Astoria Yu Sushi Brut Cuvée
BOTTLE 2,150.-

05. Torresella Prosecco
BOTTLE 2,150.-

ROSÉ WINE

01. Pierre Chainier Rosé d'Anjou
BOTTLE 2,150.-

02. Grand May Grenache Rosé Wine
BOTTLE 2,150.-

03. Rock M'Roll Rosé d'Anjou
BOTTLE 2,150.-

04. Sky Dancer Rosé
BOTTLE 2,150.-

WHITE WINE

01. Terre di Mario Pinot Grigio
GLASS 300.- | BOTTLE 1,450.-

02. Cantina di Negrar Garganega Verona IGT
GLASS 350.- | BOTTLE 1,700.-

03. Volcanes Sauvignon Blanc
BOTTLE 1,700.-

04. Bosio Chardonnay Viti Vecchie Piemonte DOC
BOTTLE 2,050.-

05. Kono Sauvignon Blanc
BOTTLE 2,050.-

06. Pa Road Sauvignon Blanc
BOTTLE 2,050.-

07. Blue Nun Riesling
BOTTLE 2,350.-

08. Kessler-Zink Riesling Trocken Dry
BOTTLE 2,350.-

RED WINE

01. Terre di Mario Vino Rosso
GLASS 300.- | BOTTLE 1,450.-

02. Masseria Trajone Primitivo di Manduria DOP
GLASS 350.- | BOTTLE 1,750.-

03. Boronga Hill Estate Cabernet Sauvignon
BOTTLE 1,800.-

04. Goodfellas Cabernet Sauvignon
BOTTLE 1,800.-

05. Monkey Madness Cabernet-Merlot
BOTTLE 1,800.-

06. Volcanes de Chile Reserva Carmenere
BOTTLE 1,900.-

07. Monte Tessa Primitivo Puglia
BOTTLE 2,050.-

08. Berton Vineyards Barossa Shiraz
BOTTLE 2,150.-

09. Gnarly Head Lodi California Petite Syrah
BOTTLE 2,150.-

10. The Sadler Shiraz — Barossa Valley
BOTTLE 2,250.-

11. Casas del Toqui Cabernet Sauvignon
BOTTLE 2,250.-

12. Château Montlabert Saint-Émilion Bordeaux
BOTTLE 2,250.-

13. Patriarche Endless Summer Pays d'Oc Pinot Noir
BOTTLE 2,250.-

14. Château Divine Bêtise Montagne Saint-Émilion
BOTTLE 2,850.-

15. Freyja's Tears Shiraz
BOTTLE 3,150.-