



age

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 redz 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

Age's Royal Oscietra 30g
Subtle fruity and nutty

3,100

Age's Royal Oscietra 50g
Subtle fruity and nutty

5,100

 Age's Beluga 30g
Firm but delicate and buttery

6,500

Oysters

Live oysters, 1/2 dozen or full dozen

Seasonal

Fine de Claire
Salty, nutty and light-colored

Surat Thani
Local cultivated, light and soft

Chef's Platter

Charcuterie Platter
Chef's selection or your own selection

550

Cheese Platter
Chef's selection or your own selection

650

Starters

Alaskan king crab legs 890
herbs, chili, garlic aioli, avocado, Oscietra caviar

Sous-vide crocodile tail 720
*olive oil poached fennel, Jospes roast cherry tomato,
Pedro Ximenez reduction*

Escargot Cocotte 760
*bacon, mushrooms, cream, puff pastry, garlic
butter,
tomato relish, herb pesto*

I  **Age'd Beef tartare** 720
*Angus beef, capers, shallots, garlic, quail egg,
mustard
dressing, green onion, Age'd whisky, tabasco,
Worcestershire sauce, olive oil*

AGE seared Foie Gras 850
*butter crisp brioche, granola, spiced ginger jelly,
pear chutney, balsamic caviar*

Jospes Burnt Leeks 800
*capers, parsley sauce, hazelnut, water chestnut,
black truffles*

I **Side table service**
 **Age Signature Dish**

Mains

Age's pan seared potato gnocchi 890
*sage, truffle butter, AGE'd Parmegiano Reggiano,
Age'd egg yolk, sliced truffles*

Pan roasted lamb rack 1,300
Moroccan spicy yogurt, roasted vegetables, spice jus

 Age's beef cheeks 1,100
*charred onion, AGE's potato purée, bone marrow,
anchovy crumble*

Hanger steak 980
coffee rub, 64-degree egg, charred asparagus

Josper roasted root vegetables 890
crispy quinoa, raisin jelly, AGE balsamic reduction

 Age Signature Dish

Sous-vide & roasted in the Jospier

Each main includes one of our signature sauces:
Black truffle sabayon, Port jus, Hollandaise, Béarnaise, bone marrow
butter, Sauce Vierge, shallot and garlic butter or Age's mustard
(Additional sauce - 90)

Chef's Cut

Australian Wagyu grain fed MS 5/6 tomahawk 1.2kg	3,900
 Kobe beef rib eye 150g	5,500
Kurobuta pork chop	920
AGE whole chicken	980

Tenderloin

USDA prime grass fed 200g	1,600
New Zealand Ocean beef Angus grain fed 200g	1,700
Australian Wagyu grain fed MS 5/6 200g	1,900

Rib eye

USDA prime grass fed 250g or 350g	1,700 / 2,100
Australian Wagyu grain fed 150 days MS 5/6 250g or 350g	2,000 / 2,400

 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

Turbot fillet	1,050
Seabass fillet	950
 Phuket lobster whole	3,050
Boston lobster whole	3,050
Jumbo prawns	1,250
Whole baby barramundi	980

Add on

Gorgonzola 30g	200
Seared Foie Gras 60g	500
Fried organic hen's egg	120

Side

Sautéed brocolini, Jospier tomatoes, poached garlic	180
Wilted kale, sliced almonds, brown butter	
Roast wild mushrooms, rosemary	
Dauphinoise potatoes	
Age's potato purée	
Jospier roast potatoes, rosemary	
Baked cauliflower, Emmental mornay	
Age's "mac and cheese"	
Orange, pomelo, spinach, avocado, goat cheese salad	
Duck fat French fries, Manchego, pink pepper, sea salt	

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Ageless classic

	Eton mess <i>Strawberries and cream</i>	520
	Double chocolate torte <i>Milk and dark chocolates, Chantilly</i>	580
┆	Dark chocolate Soufflé <i>75% Chocolate, Vanilla ice-cream</i>	580
┆	Crepe suzette <i>Traditional Crepe flambée</i>	690
🍷	AGE's Ferrero Rocher brûlé <i>Hazelnut creme brulee, dark chocolate</i>	690
	Phraya rum pineapple baba <i>Jasper pineapple, light baba</i>	690

- ┆ Side table service
- 🍷 Age Signature Dish

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