

aje

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.

age

Quality through time

Caviar



Oscietra 30g or 50g
Buttery and nutty notes

3,100/5,500



Beluga 30g or 50g
*Creamy and slightly briny taste
(Sustainable farming)*

6,500/10,500

Oysters

Fine de Claire no.2
*Iodine rich, crispy and delicate, nutty
and light-colored*

	Half Dozen	Dozen
Fine de Claire no.2	1,200	2,300

Tsarskaya no.2
Mineral, firm with a hint of acidity

Tsarskaya no.2	1,350	2,600
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Muirgen Irish no.2
Sweet, meaty and delicate

Muirgen Irish no.2	1,400	2,700
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Served with a mignonette, lemon, nahm jim

Aging Cellar

Charchuterie and Cheese Tasting
*Capocollo piccante, salame felino, jamon iberico,
pecorino toscano, pont l'éveque,
Chiang Mai goat's cheese,
Fig prosciutto, house-made pickles, piquillo in honey*

1,500



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.

Starters



	Blue swimmer crab salad <i>Pickled kohlrabi, pil pil sauce, oscietra caviar</i>	900
	Pan roasted Hokkaido scallops <i>Green peas cream, Kurobuta pancetta, XO sauce, squid ink tapioca chips</i>	800
	Yellowtail carpaccio <i>Pork cheek, taramasalata sauce, nashi pear</i>	780
	Sous-vide Phuket lobster tail <i>Crispy potato, lobster sabayon, soy sauce pearls</i>	1,100
	AGE's beef tartare <i>Angus beef, house-made pan brioche</i>	850
	Seared foie-gras <i>Cold smoked duck carpaccio, apple texture, kumquats gelée</i>	850
	AGE's parmigiana <i>Chargrilled eggplant, parmesan sauce, smoked ricotta</i>	650
	Burrata <i>Confit tomatoes, green beans, black olive crumble, pecorino chip</i>	700
	Roasted pumpkin salad <i>Pearl barley, pomegranate, "cashew cheese", mint, almonds</i>	670
	Side table service	
	AGE signature dish	
	Vegetarian	
	Vegan	

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Mains

-  **AGE's pan seared potato gnocchi** 890
Truffle sauce, Parmigiano Reggiano, 64^o egg, shaved truffle
- Pan roasted lamb rack** 1,300
Roasted root vegetables, spiced jus
-  **AGE's beef cheeks** 1,100
Charred onion, potato purée, bone marrow, anchovy crumble
- Flat iron baby chicken** 980
Romesco, guacamole, chargrilled spring onions
- Green asparagus risotto** 920
Taleggio cheese sauce
- Smoked dry aged duck** 950
Celeriac purée, port wine chicken liver ragout, kale leaf
- Josper grilled octopus** 1,100
Cauliflower espuma, potato chorizo ragout, purple potato chips
- Pan roasted salmon** 930
Roasted romanesco, broccolini purée, sea asparagus, dill sauce
-  **Smoked pasta & legumes** 690
Spelt pasta, Italian bean soup, leek essence, puffed yellow lentils

 AGE signature dish
 Vegetarian
 Vegan

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Josper grilled

Aged Chef's cut

<i>Australian angus tomahawk 1.2kg</i>	3,900
<i>Australian prime rib 1.2kg</i>	
<i>Stockyard angus T-bone 1.2kg</i>	
<i>Chateaubriand 600g</i>	3,500

Tenderloin

<i>Australian wagyu 200g</i>	2,200
<i>Additional 100g / 1,000</i>	
<i>Grain fed black angus 200g</i>	1,800
<i>Additional 100g / 800</i>	
<i>Grass fed Hereford 200g</i>	1,400
<i>Additional 100g / 650</i>	

Ribeye

<i>Usda prime beef 300g</i>	2,500
<i>Additional 100g / 1,200</i>	
<i>Australian wagyu 300g</i>	2,200
<i>Additional 100g / 1,000</i>	
<i>Grain fed black angus 300g</i>	1,800
<i>Additional 100g / 800</i>	

Striploin

<i>Usda prime beef 200g</i>	1,250
<i>Additional 100g / 625</i>	
<i>Australian wagyu 200g</i>	1,400
<i>Additional 100g / 600</i>	
<i>Grain fed black angus 200g</i>	900
<i>Additional 100g / 500</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

 <i>Phuket lobster</i>	3,050
<i>Jumbo prawns</i>	1,500
<i>Whole imported seabream</i>	1,400
<i>Whole imported seabass</i>	1,400

Sides

<i>Sautéed broccolini, Jospet tomatoes, poached garlic</i>	300
<i>Wild kale, sliced almonds, brown butter</i>	
<i>Roasted wild mushroom</i>	
<i>Baked cauliflower, gruyere mornay</i>	
<i>Mac and cheese</i>	
<i>Orange, pomelo, spinach, avocado, goat cheese salad</i>	
<i>Creamy parmesan spinach</i>	
<i>AGE's spiced french fries, manchego, pink pepper</i>	200
<i>Dauphinoise potatoes</i>	
<i>AGE's potato purée</i>	
<i>Roasted potatoes</i>	

 AGE signature dish

Ageless classic

Eton mess
Strawberries and cream

500

Double chocolate torte
Milk and dark chocolate, chantilly

🍷 75% dark chocolate soufflé
Vanilla ice-cream

Phuket coconut textures

🍷 Passion, coconut, mango, tart
Torched Italian meringue

🍷 Chocolate ganache
*Frozen chocolate mousse, vanilla bean,
Pedro Ximenez sweet sherry wine*

🍷 Side table service
🍷 AGE signature dish