

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.

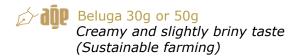


Quality through time

Caviar



3,100/5,500



6,500/10,500

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	1,400	2,700

Served with a mignonette, lemon, nahm jim

Aging Cellar

Charchuterie and Cheese Tasting

1,500

Capocollo piccante, salame felino, jamon iberico, pecorino toscano, pont l'eveque, Chiang Mai goat's cheese, Fig prosciutto, house-made pickles, piquillo in honey



Starters

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

Mains

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

Aged Chef's cut Australian angus tomahawk 1.2kg Australian prime rib 1.2kg Stockyard angus T-bone 1.2kg	3,900
Chateaubriand 600g	3,500
Tenderloin	
Australian wagyu 200g Additional 100g / 1,000	2,200
Grain fed black angus 200g	1,800
Additional 100g / 800 Grass fed Hereford 200g	1,400
Additional 100g / 650	
Ribeye	2.500
Usda prime beef 300g Additional 100g / 1,200	2,500
Australian wagyu 300g Additional 100g / 1,000	2,200
Grain fed black angus 300g Additional 100g / 800	1,800
Striploin	
Usda prime beef 200g	1,250
Additional 100g / 625 Australian wagyu 200g	1,400
Additional 100g / 600	900
Grain fed black angus 200g Additional 100g / 500	500

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

Grilled seafood

Phuket lobster	3,050
Jumbo prawns	1,500
Whole imported seabream	1,400
Whole imported seabass	1,400

Sides

Sautéed broccolini, Josper tomatoes, poached garlic
Wild kale, sliced almonds, brown butter
Roasted wild mushroom
Baked cauliflower, gruyere mornay
Mac and cheese
Orange, pomelo, spinach, avocado, goat cheese salad
Creamy parmesan spinach

200

AGE's spiced french fries, manchego, pink pepper Dauphinoise potatoes AGE's potato purée Roasted potatoes

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

TPassion, coconut, mango, tart Torched Italian meringue

TChocolate ganache

Frozen chocolate mousse, vanilla bean, Pedro Ximenez sweet sherry wine

Side table service

AGE signature dish