

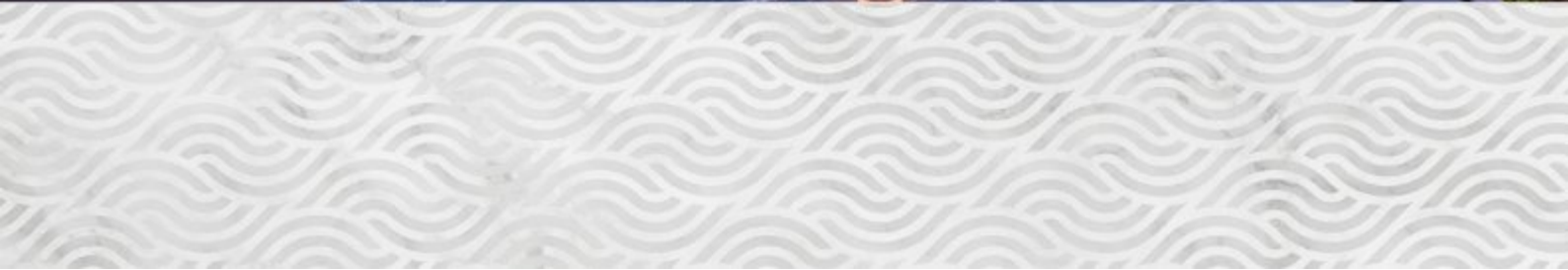
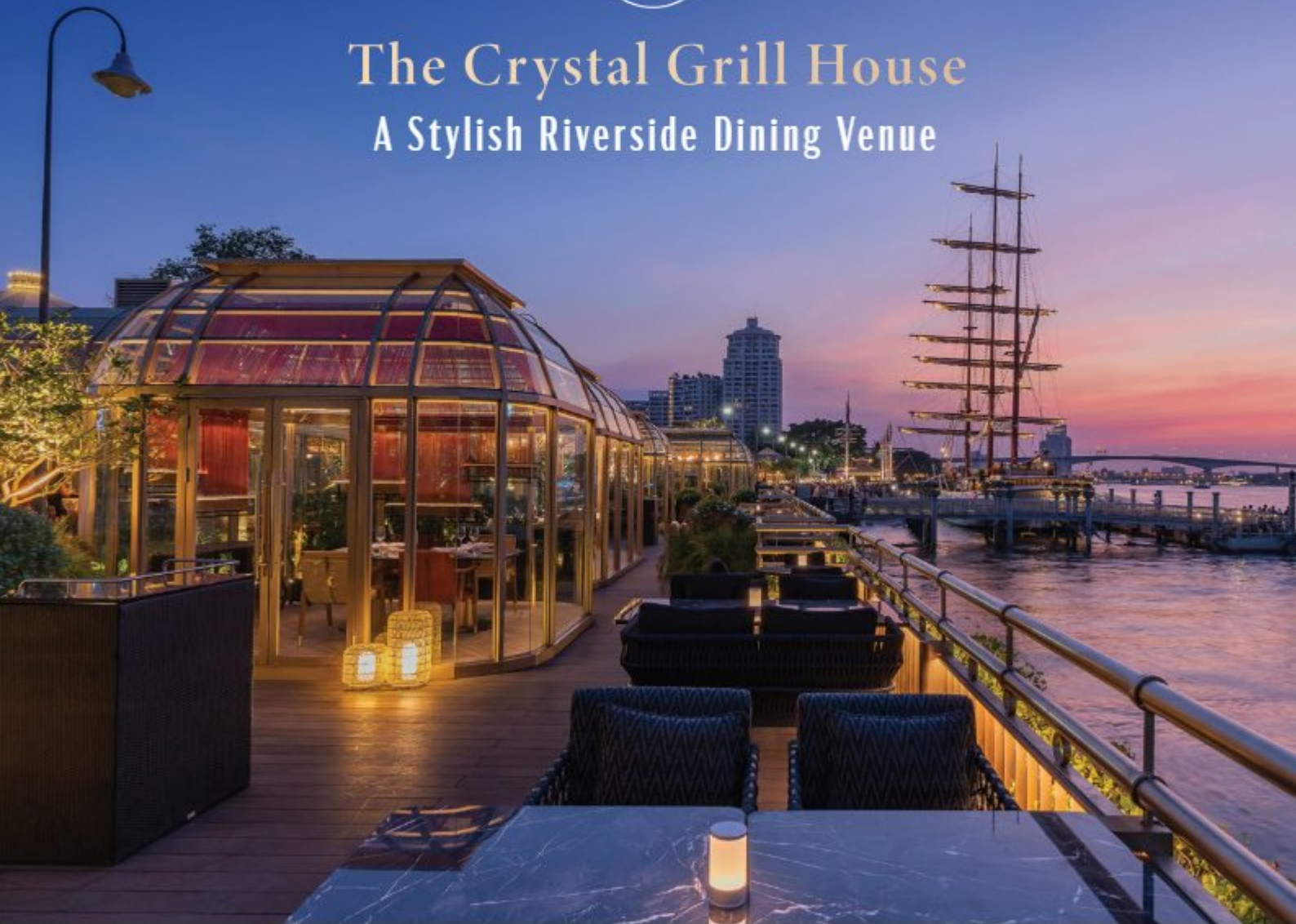


MARRIOTT MARQUIS
BANGKOK
QUEEN'S PARK



The Crystal Grill House

A Stylish Riverside Dining Venue



RESTAURANT

The Crystal Grill House, a stylish departure from the traditional grill house on the banks of the Chao Phraya, Bangkok's historic "River of Kings." Situated directly on the waterside at Asiatique The Riverfront, the heritage-focused retail and lifestyle destination, this glitzy glasshouse restaurant and bar celebrates the joy of global travel and exploration.

Location: Asiatique The Riverfront



FOOD AND DRINKS

The Crystal Grill's menu focuses on the finest cuts of beef from Australia and USA and fresh local and imported seafood, cooked to-order on a signature wood-fired Jospier Grill. A variety of woods are burned daily and the embers imbue a unique fragrance that enhances the natural flavor of the ingredients. The finest oysters, shellfish and whole fish are sourced from unique locations and a selection of specialty "Appetizers" are crafted to delight your appetite.





MINIMUM SPEND PRIVATE AREAS WITH MAXIMUM CAPACITY

BASED ON 3 HOURS EVENTS – PRICES ARE ++

Zone	Maximum Capacity Seat-down dinner	Maximum Capacity Cocktail standing	Minimum Spend in F&B Weekday Monday - Thursday	Minimum Spend in F&B Weekend Friday - Sunday
Full Restaurant	100	200	200,000	300,000
Edo	6	N/A	10,000	10,000
Tang	4	N/A	8,000	8,000
Mukul	8	N/A	15,000	15,000
Susa	4	N/A	8,000	8,000
Liberty Bell	6	N/A	10,000	10,000



All prices are exclusive of 7% government taxes and 10% service charges and valid until 30th June 2024



THE CRYSTAL GRILL HOUSE SET MENU EVENTS

Minimum 4 Guests

CHAO PHRAYA MENU

Hokkaido scallop crudo, compressed watermelon,
avocado wasabi puree

Josper roasted Tasmanian salmon steak 200gr

Baked cheesecake, berry compote

THB 1,880 ++

ELEGANCE MENU

Pan-fried lump crab cakes, romesco, arugula

Josper grilled Southern Ranges M4
beef tenderloin 200gr

S'mores, double chocolate tart,
torched marshmallow, salted caramel ice cream

THB 2,880 ++

GOLD MENU

House – cured dill salmon, cucumber relish,
flax seed toast

Josper grilled Southern Ranges grass fed M4
beef rib eye 300 gr

Classic crème brulee tart, fresh raspberries

THB 2,480 ++

PRESTIGE MENU

Kaitafi prawn, romesco, Parma ham
and avruga caviar

Crystal Grill Tournedos Rossini, tenderloin,
foie gras, truffle sauce

Mango Pavlova, passion fruit curd, citrus

THB 3,880 ++

All main courses accompanied with vegetables based on seasonal availability.

MAIN COURSE GOURMET ADDITIONS

PAN SEARED
FOIE GRAS (60gr)

+ 590

KING
CRAB LEG

+ 999

SEARED
HOKKAIDO SCALLOP

+ 390

JUMBO TIGER PRAWN
(PER PIECE)

+ 400

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THE CRYSTAL GRILL HOUSE

PRIVATE EVENTS

CANAPÉS SELECTION – FOR FULL PRIVATIZING

Crystal Grill Cocktails Canapés Event	3 Hours
Selection of 5 Items	1,199 ++
Selection of 7 Items	1,399 ++
Selection of 9 Items	1,599 ++

COLD CANAPÉS

Marinated dill salmon,
cucumber relish, flax seed toast

Tomato salsa, feta cheese,
olives on sourdough

Pork rillettes, romesco
on pumpkin scone

Salmon and fennel smorrebrod
crackers

Roast beef, horseradish and
pickle on sourdough

Shrimp salad in tartlet

Smoked salmon and avocado eclairs

Smoked pepper mackerel,
horseradish cream, soda bread

Manchego cheese, piquillo peppers,
crostini

Crab cocktail, mango and coriander
on rye bread

Seared Beef and red onion jam
in tartlet

HOT CANAPÉS

Posh fish n chips, remoulade sauce

Piri Piri chicken lollipops

Turmeric chicken, peanut satay dip

Crispy pulled pork bon bon,
mustard dip (pork)

Mini crab cakes, mango-curry mayo

KFC fried chicken, maple-bacon glaze

Glazed beef cheek, gremolata

Prawn Thermidor tartlets

SWEETS

Carrot cake

Cream puff, salted caramel

Chocolate and nut brownie

New York cheesecake

Rich Chocolate delice

Vanilla custard doughnuts

Banana bread

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THE CRYSTAL GRILL HOUSE
FOR FULL PRIVATIZING
 LIVE FOOD STATION SIGNATURE / 50 PORTIONS
 All prices are ++



COLD

SHUCKED OYSTER BAR

THB 19,000

Live-shucked oysters, selection of two imported oysters served with our signature condiments and sauces

HOUSE SMOKED SALMON

THB 12,500

Hand slice served, cucumber dill relish, honey-mustard dressing, flax seed toast

SEAFOOD ON ICE

THB 17,000

Whelk, tiger prawn, mussel and squid

**WHOLE PARMESAN WHEEL
 CAESAR SALAD**

THB 7,500

Romaine lettuce, garlic anchovy parmesan dressing, bacon, crouton

PROSCIUTTO DI PARMA

THB 19,000

Served with Cantaloupe melon

CHARCUTERIE AND CHEESE

THB 14,000

Brie, Emmenthal, Smoked Cheddar, Milano Salami, Chorizo, Smoked Chicken Assorted breads, crackers, dried fruits & nuts, pickles

CARVING

ROASTED WHOLE PORK RACK

THB 9,500

Caramelized apples and compote, roasted root vegetables

BEEF WELLINGTON

THB 7,500 / 1 piece

Roasted grain fed beef tenderloin in puff pastry and beef jus

**HERB-DIJON CRUSTED
 LAMB RACK**

THB 28,000 / 50 pieces

Australian lamb chops, blistered cherry tomatoes, vegetable caponata

SALMON WELLINGTON

THB 6,500 / piece

Salmon fillet in puff pastry, white wine cream dill sauce

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THE CRYSTAL GRILL HOUSE
FOR FULL PRIVATIZING
LIVE FOOD STATION SIGNATURE / 50 PORTIONS
All prices are ++

FROM OPEN KITCHEN

JOSPER GRILLED NY STRIPLOIN SLIDERS

THB 9,000

Australian grass fed beef, red onion jam,
gourmet mustards, brioche rolls

JOSPER PIRI PIRI BABY CHICKEN

THB 8,000

Roasted yogurt-chili marinated chicken,
roasted corn on cob

KAITAFI FRIED TIGER PRAWNS

THB 16,000

Romesco sauce, arugula,
black olive- rosemary focaccia

SMOKED CAJUN RUBBED BEEF BRISKET

THB 12,000

Toasted sour dough, The Crystal Grill
House signature steak sauce

LIVE COOKING STATION

LINGUINE PESCATORE

THB 12,500

Prawn, mussels, squid, fresh cherry
tomato sauce, basil pesto

SPAGHETTI AL TARTUFO

THB 12,000

Spaghetti tossed in truffle sauce,
mushrooms and finish in a whole
Grana Padano wheel

ROCK LOBSTER

THB 19,000

Fresh rock lobster oven baked
cream sauce, parmesan cheese
and champignon mushroom

BARRAMUNDI TACOS

THB 10,500

Soft shell flour tortillas, battered
fried fish, iceberg lettuce, sour cream
and avocado

SWEETS

MANGO STICKY RICE

THB 10,000

Fresh Thai mango served with fragrant
sweet coconut sticky rice

TORCHED PASSION FRUIT MEURINGE TARTS

THB 10,000

Sweet pastry shells, passion fruit curd,
torched to order

DOUBLE CHOCOLATE BROWNIE SUNDAE

THB 12,000

Whipped cream, chocolate & caramel
sauce, nuts & crumble

NY BAKED CHEESECAKE BERRY COMPOTE

THB 14,000

Lemon vanilla cheesecake, topped
with berries

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FREE-FLOW BEVERAGE PACKAGES

All prices are ++

Package	Inclusion	1 Hour	2 Hours	3 Hours	4 Hours
Soft Drinks	Chang Still and Sparkling Water & Soft Drinks (Pepsi, 7Up, Soda Water & Ginger Ale)	450	550	650	750
+ Beer	Mineral Still and Sparkling Water & Soft Drinks (Pepsi, 7Up, Soda Water & Ginger Ale) Chang Beer Draught	550	650	750	850
+ Beer + Wines	Mineral Still and Sparkling Water & Soft Drinks (Pepsi, 7Up, Soda Water & Ginger Ale) Chang Beer Draught Matua Sauvignon Blanc Marlborough New Zealand, Rothbury Estate Premium Selection Shiraz-Cabernet Australia	950	1,300	1,500	1,700
+ Beer + Wines + Sparkling	Mineral Still and Sparkling Water & Soft Drinks (Pepsi, 7Up, Soda Water & Ginger Ale) Kirin Beer Matua Sauvignon Blanc Marlborough New Zealand, Rothbury Estate Premium Selection Shiraz-Cabernet Australia, Sparkling Wine Chandon Brut Australia	1,200	1,600	1,900	2,200

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