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BLACK ANGUS



Black Angus cattle trace their origins to the rugged landscapes of Scotland, specifically the Aberdeenshire region in the 19th century. Known for their resilience in harsh climates, these cattle were prized for their natural marbling and ability to produce tender, flavorful beef. The breed was introduced to the U.S. in the late 1800s and quickly became a favorite due to its superior quality.

At T55 New York Grill Room, we feature 270 days grain - fed pure Black Angus, renowned for its bold flavor and tender texture. Every cut offers a rich and juicy experience, making it a favorite among steak connoisseurs.

RANGER VALLEY



Ranger Valley beef comes from Australia, a country known for its vast, fertile land ideal for premium cattle farming. The cattle at Ranger Valley are carefully bred and raised in the New England Tablelands region of New South Wales, where they benefit from a dedicated grain - feeding process. This results in consistent marbling and tenderness that defines the high quality of Ranger Valley beef.

Our 360 days grain - fed Ranger Valley beef boasts a marbling score of 5/6, delivering exceptional tenderness and flavor. At T55 New York Grill Room, this Australian gem offers a refined steak experience, full of juicy, mouthwatering perfection.



TENDERLOIN: AUSTRALIAN WAGYU BEEF 280G. 400 days Grain - Fed | Highest Level of Tenderness

AUSTRALIAN WAGYU



Australian Wagyu is rooted in the traditional Japanese Wagyu breed, which was first brought to Australia in the early 1990s. Combining Japanese breeding techniques with Australia's vast, natural grazing lands, Australian Wagyu quickly became renowned for its incredible marbling and tenderness. The cattle are fed on a meticulously controlled grain diet for an extended period, ensuring an unparalleled flavor profile.

At T55 New York Grill Room, we serve 400 days grain - fed Australian Wagyu, celebrated for its highest level of tenderness and melt - in - your - mouth texture. Each bite showcases the artistry of Australian Wagyu, offering a luxurious and unforgettable



ANTIPASTO



The olive is picked by hand, selecting only the largest and most ripe ones. They are then de - bitter and flavored with Pesto. It brings out the authenticity of Provence in France.

THB 180



BLACK OLIVE KALAMATA

The Kalamata olive is a large, dark brown olive with a smooth, meaty texture, named after the city of Kalamata in the southern Peloponnese, Greece.

THB 180



FRENCH CHEESE 🕙 🖤

Brillat Savarin | 12 Months Comte Chaource | Bleu Persillé | Tommes de Savoie *Chef Recommended

3pcs THB 720 5pcs THB 990



IMPORTED COLD CUT & CHEESE

3 Items THB 730 5 Items THB 950

*All cold cuts & cheeses are served with condiments



CHORIZO

Served with Toasted Bread Gherkin | Olives

50g THB 200 100g THB 390



PROSCIUTTO DI PARMA HAM (DOP)

Served with Toasted Bread Gherkin | Olives

50g THB 250 150g THB 720



RAW & CURED



BEEF TENDERLOIN TARTARE Australian Black Angus Beef Traditional Condiments & Toast



KING SALMON TARTARE Scottish Salmon Traditional Condiments & Toast **THB 450**



ANGUS BEEF CARPACCIO Beef Tenderloin | Garlic Mayonnaise Sun Dried Tomato | Parmesan | Wild Rock **THB 700**



ORGANIC SMOKED SALMON Honey Mustard Mayonnaise | Wasabi | Pickled Ginger Shallots | Sour Cream | Toasted Bread **THB 400**



WASHINGTON OYSTERS (8) Served with traditional condiments **THB 950** 5pcs THB 2,200 12pcs













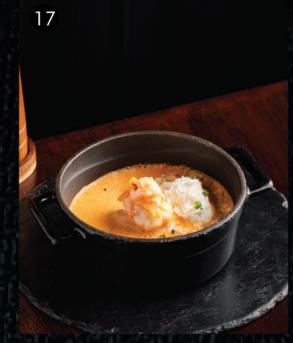


SOUP



WILD MUSHROOM Porcini Mushroom | Morel | Shitake Black Truffle Essence

THB 350



CRUSTACEAN BISQUE Crab Meat I Tiger Prawns Brandy & Chives Cream **THB 380**



ONION SOUP Braised Onion & Beef Consommé Gruyère Toast **THB 380**

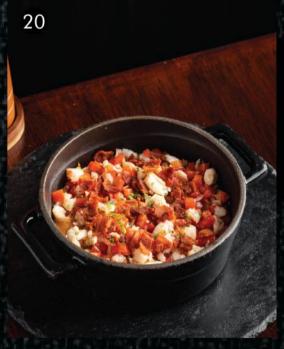
PREMIUM PASTA



12 HOURS BRAISED BEEF BRISKET **SPAGHETTI**

Paris Mushroom | Cherry Tomato Red Wine Sauce

THB 450



SHELLFISH MAC N'CHEESE

Gruyère | Red Cheddar | Provolone Crab Meat | Prawn | Crispy Pancetta

THB 450



JUMBO CRAB RAVIOLI

Ginger | Spinach | Fish & Crab Mousse Wonton Dough | Spicy Lobster Bisqu













FROM THE GRILL ®

STRIPLOIN

22. BLACK ANGUS

270 days Grain - Fed Pure Black Angus

250g THB 1,500

350g THB 2,000

23. RANGER VALLEY RANGERS VALLEY

360 Days Grain - Fed Marbling 5/6

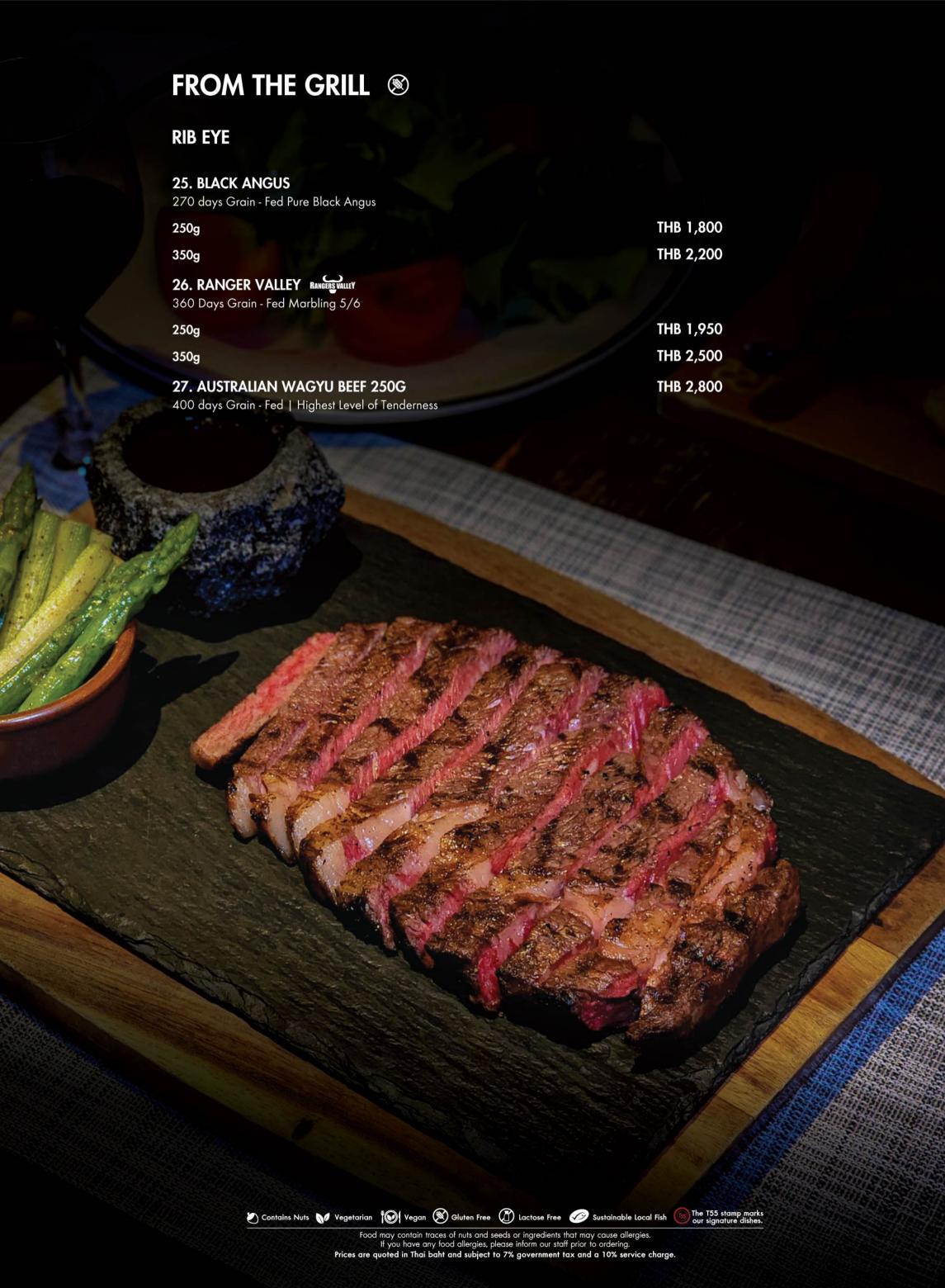
250g THB 1,800

350g THB 2,200

24. AUSTRALIAN WAGYU BEEF 250G THB 2,200

400 days Grain - Fed | Highest Level of Tenderness





FROM THE GRILL ®

TENDERLOIN



THE ART OF THE BLADE AT T55

At T55 New York Grill Room, every meal tells a story, and it begins with a ritual unlike any other - a knife presentation.

As you settle into the rich leather seating and savor the aroma of grilled perfection, the server arrives with an elegant wooden box. Inside lies a collection of handcrafted steak knives, each with a distinct design, weight, and personality.

"You may choose your knife," the server says with a smile, opening the lid to reveal blades from across the globe. Some are sleek and modern, with minimalist lines that cut as effortlessly as they look. Others boast classic craftsmanship, their handles carved from exotic woods, polished to perfection.

Picking your knife becomes part of the dining adventure. Do you select the blade with a robust grip, perfect for carving into a bone - in ribeye? Or perhaps the elegantly slender knife, ideal for the melt - in - your - mouth filet mignon?

It's more than a choice; it's a connection - a tangible piece of the culinary artistry T55 is known for. And as you slice into the prime cut, the knife you've chosen becomes a part of the moment, elevating every bite with a sense of ceremony and exclusivity.

At T55 New York Grill Room, even the tools of the table are a testament to extraordinary dining.



ON THE BONE ®



SPRING CHICKEN Natural & Cage - Free from Thailand THB 660

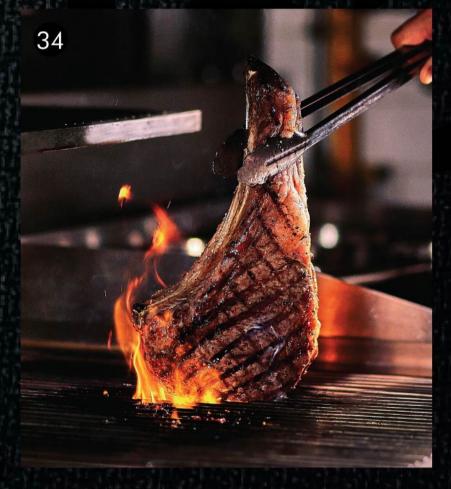


PORK CUTLET 200g Organic Free - Range Pork from Thailand **THB 700**



AUSTRALIAN LAMB RACK 200g | Natural feeding

THB 900



WAGYU PRIME RIB 400 Days Graine - Fed Highest Level of Tenderness (30mins of Cooking)

100g / THB 500

^{*}All grilled item include complimentary one side dish & one sauce

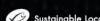


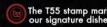












HOUSE SAUCES & SIDE DISHES

35 **SAUCE & MUSTARD**

36 HOMEMADE SAUCE THB 90

37 **STARCH**

THB 200







VEGETABLE & SALAD



STEAMED RICE **THB 50**



BAKED EGGPLANT **THB 200**



BAKED POTATO **THB 200**



TERIYAKI MUSHROOM **THB 200**



ARUGULA SALAD SEMI DRIED TOMATO **THB 200**



GREEN PEAS GARLIC



THB 200



CREAMY GARLIC SPINACH ₩ SAUTEED ASPARAGUS | W **THB 200**



MAC & CHEESE **THB 200**



SWEET POTATO FRIES **THB 200**



HAND CUT POTATO **THB 200**

FROM THE LAND



Cauliflower Mash | Sweet Corn Grated Lemon | Almond | Chimichurri Sauce

THB 380



50. BEEF ANGUS ROSSINI 180g Beef Tenderloin | Pan Seared Foie Gras Mashed Potato | Green Salad Pancetta & Mushroom Truffle Jus THB 2,200





51. BEEF BONE MARROWBeef Brisket Ragout | Caramelized Onion Sea Salt

THB 480



52. T55 PORK SPARERIBSPaprika | Crispy Potato | Sweet Corn **THB 660**



53. SURF AND TURF
New York Striploin | Half Grilled Canadian Lobster
Crushed Potato | Spinach | Bearnaise Sauce
THB 1,800

FROM THE SEA



US SCALLOPS

Pan Seared Scallops | Black Truffle Riso Pasta Sauteed Mushroom | Red Wine Sauce

THB 470



ARCTIC SNOW FISH (8)

Umami Dashi Broth | Kombu | Spring Onion Young Vegetables

THB 900



GRILLED LIVE CANADIAN LOBSTER (S)

500g | Hand Cut Potato Wedges Homemade Bearnaise Sauce

THB 1,500

GO HEALTHY







Seasonal Fruits

THB 220

GREEN SALAD 🕙 🔞 欲

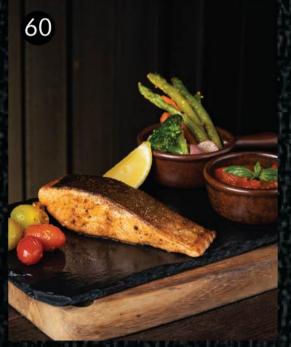
Wild Rocket | Green Apple | Semi Dry Tomato Roman Artichokes | Celery | Walnut Dressing

T55 WALDORF 🕙 👀

Gala Apples | Celery | Walnuts | Pomegranate Semi Dry Tomoto | Dried Cranberry

THB 280

THB 300









ROASTED KING SALMON (S) Heirloom Vegetables Braised Cherry Tomato

THB 520

JUMBO CRAB

Mesclun | Avocado | Free Range Egg Cherry Tomatoes | Wasabi Mayonnais Sweet Corn | Lemon Dressing

THB 480

VEGETABLE ORZO PASTA 🕙 🔽

Royal Project Vegetable | Homemade Pesto Grated Lemon | Crispy Almond Heirloom Cherry Tomato

THB 380





Romaine Lettuce | White Anchovy | Quail Egg Parmigiana di Reggiano | Anchovy Dressing

THB 340



ADD ON

Scottish Smoked Salmon Grilled Chicken Thigh Half Canadian Lobster

THB 200 THB 250 THB 800

SWEET DREAM



BANOFFEE PIE

Cinnamon Crumble | Caramelized Banana Grated Chocolate

THB 240



TIRAMISU 🕙 🖤 Kahlua Sponge | Espresso Mascarpone **THB 240**



SIGNATURE MOVENPICK ICE CREAM Two Scoop Movenpick Chocolate or Vanilla Ice Cream **THB 260**

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CHOCOLATE CHOUX 🕙 🕪 Tahiti Vanilla Ice Cream | Warm Chocolate Sauce **THB 250**



MELTED CHOCOLATE LAVA 🕙 🔊 80% Guanaja Chocolate | Rum Raisin Ice Cream (15mins of Cooking)

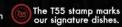












Sunday Brunch

12.00 PM - 3.00 PM, L FLOOR

THB 1,999 per person (*On First Sunday of Every Month)





TOUCHLESS MENU please scan here