Terry Kim

STEAK HOUSE

SINCE 2017

WATER AGED STEAK

PREMIUM STEAK IMPORTED FROM AUSTRALIA

ALL PRICE ON THE MENU
EXCLUDING 7% TAX 5% SERVICE CHARGE

Terry Kim
STEAKHOUSE

PREMIUM OYSTER



FRECH OYSTER
fine de claire

3 pieces 290.++
6 pieces 580.++



FRENCH BAKED OYSTER
With Cheese Butter

3 pieces 290.++

SURF & TURF



Lobster Tail

1 Piece 490.++



Pacific White Shrimp

5 Pieces 490.++



Abalone

3 Pieces 490.++

SEAFOOD PLATTER



1,990.++

Seafood platter

Canadian lobster, abalone, white prawns, scallops, and oysters.

MENU

CHEF RECOMMEND



Lamb Strip loin 300g.

1,490.-



Lamb Picanha 300g.

1,190.-



Braised Beef cheek with mash potato
and red wine gravy sauce .

990.-



Grilled Tiger prawns 250g.&
buttered veg chimichurri sauce.

1,290.-



Ossobuco

690.-



Duck Breast steak

(sweet potato &Beetroot pure. Red
wine&mix Berry sauce.)

590.-



Black Summer Truffle

(Little piece of Heaven on you steak 15g.)

990.-

GOOD FOOD BRINGS GOOD PEOPLE TOGETHER

Perfect for sharing

SMALL DISHES

OPEN HOURS
12.30PM-23.00 PM



Smoked bone marrow 360.-



Blue ocean tuna tartare
360.-



Classic beef tartare
360.-



Wagyu meatballs in tomato sauce
320.-



Scallops carpaccio 330.-



Escargots 360.-



Gambas 330.-



Herb salt& pepper squid 320.-

TERRY

SOUP&SALAD

KIM

Freshly made in-house



Salad

1. Classic char grill caesar salad 320.-
2. Roasted beef & carrot feta salad 360.-
3. Grilled tuna & warm vegetable salad 360.-
4. Hand cut jamon & melon salad 360.-
5. Cured Duck salad 360.-









Soup

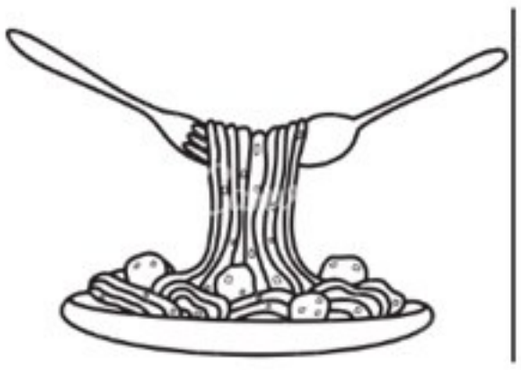


Pumpkin soup 190.-



Truffle mushroom soup 220.-

CHEF COMMENDED



PASTA & RISOTTO
STIR-FRY RICE

OPEN
HOURS
12.30PM-23.00 PM



Crispy bacon
Spaghetti carbonara 280.-



Crab Egg & Miso
cream Rigatoni 380.-



Spaghetti Wagyu meatballs
390.-



Truffle & jamon perilla
cream Linguine 360.-



Alaska pollock roe &
japanese natto pasta 390.-



Seafood tomato
sauce Linguine 380.-



Prawn & scallops aglio olio Spaghetti 360.-



Abalone & wakame creamy pasta 390.-

RISOTTO & STIR-FRY RICE



Wagyu kimchi stir-fry Rice
390.-



Wagyu kimchi
cream Risotto 390.-



Wild mushroom
cream Risotto 320.-

MENU

FROM THE FARM & SEA

CHEF RECOMMENDED

From the farm & sea



King tiger prawns Garlic butter sauce 200g.
690.-



Local wild barramundi &
burt butter mash potatoes 590.-

(Takes time to cook 20 min.)



Atlantic salmon steak & buttered vegetable
490.-



Fish and Chip
390.-



Chicken parmigiana
390.-
(Takes time to cook 20 min.)



Japanese koji buta 250G.
490.-



Smoked salmon & pickles
490.-

MENU

CHEF SPECIAL

HOUSE SMOKED MEAT

Pork Smoked



Smoked pork chop 350g.
790.-



Smoked pork ribs 500g.
690.-



Smoked meat mix platter & bread salad. (1,490.-)
(beef,pork,duck breast)



Smoked House made sausage plate
590.-

Beef Smoked



Smoked beef tri tip 250g.
690.-



Smoked beef short ribs 650g.
1490.-

Burger



Smoked pulled beef burger 390.-



Smoked pulled pork burger 390.-



Dry aging wagyu beef burger 399.-

WATER AGING BEEF

CHEF TERRY KIM SELECTION

Australia black Angus steak



Picanha Angus



590-

Picanha Angus 200g.



1499-

Picanha Angus 500g.



2990-

Picanha Angus 1 kg.



Flank steak Angus



790-

Flank steak Angus 250g.



1590-

Flank steak Angus 500g.



3190-

Flank steak Angus 1 kg.

House made steak sauce

Red wine sauce . 50- Mushroom sauce. 50-
Peppercorn sauce. 50- Chef secret sauce. 50-
Fresh oyster kilpatrick sauce. 100-
Seafood creamy sauce. 100-



All price on the menu excluding 7% tax 5% service charge

WATER AGING BEEF

CHEF TERRY KIM SELECTION

Australia black Angus steak



Strip-lion Angus



890-

Strip-loin Angus 250g.



1690-

Strip-loin Angus 500g.



3390-

Strip-loin Angus 1 Kg.



Rib-eye steak Angus



990-

Rib-eye steak Angus 250g.



1890-

Rib-eye steak Angus 500g.



3790-

Rib-eye steak Angus 1 Kg.

House made steak sauce

Red wine sauce . 50- Mushroom sauce. 50-
Peppercorn sauce. 50- Chef secret sauce. 50-
Fresh oyster kilpatrick sauce. 100-
Seafood creamy sauce. 100-

Rare
125°f/52°c

Medium-Rere
130°f/54°c

Medium
140°f/60°c

Medium-well
150°f/66°c

Well Done
160°f/71°c



All price on the menu excluding 7% tax 5% service charge

WATER AGING BEET

WAGYU

Australian wagyu MB 8-9+

Jack's Creek is a family-owned Australian business established by the Waminda Family, beginning as a butcher shop in 1852 before expanding into cattle farming and premium beef breeding. In 1991, they started crossbreeding Black Angus cattle with Tajima Wagyu from Japan, becoming one of Australia's leading Wagyu producers.

Today, Jack's Creek has earned the titles of "World's Best Steek Producer" and "World's Best Ribeye Steak," while exporting premium beef products to more than 30 countries worldwide.

Jack's Creek
AUSTRALIAN WAGYU

WAGYU RIB-EYE



Wagyu Rib-eye
250g.

1,590.-



Wagyu Rib-eye
500g.

2,900.-



Wagyu Rib-eye
1 Kg.

5,800.-

WAGYU STRIP-LOIN



Wagyu
strip-loin
250g.

1,590.-



Wagyu
strip-loin
500g.

2,900.-



Wagyu
strip-loin
1 Kg.

5,800.-

HOUSE MADE STEAK SAUCE

Red wine sauce	50.-
Mushroom sauce	50.-
Peppercorn sauce	50.-
Chef secret sauce	50.-
Fresh oysters Kilpatrick sauce	100.-
Seafood creamy sauce	100.-

CHOOSE YOUR DONENESS



WATER AGING BEEF

CHEF TERRY KIM SELECTION

Australia wagyu steak



Wagyu Tomahawk



Wagyu Tomahawk	
Wagyu Tomahawk 900g.	3600-
Wagyu Tomahawk 1 kg.	4000-
Wagyu Tomahawk 1.1.kg.	4400-
Wagyu Tomahawk 1.2 kg.	4800-
Wagyu Tomahawk 1.3 kg.	5200-
Wagyu Tomahawk 1.4 kg.	5600-
Wagyu Tomahawk 1.5 kg.	6000-



Wagyu T-Bone



2700-

Wagyu T-Bone 500g.



5400-

Wagyu T-Bone 1 kg.

House made steak sauce

Red wine sauce . 50- Mushroom sauce. 50-
Peppercorn sauce. 50- Chef secret sauce. 50-
Fresh oyster kilpatrick sauce. 100-
Seafood creamy sauce. 100-



All price on the menu excluding 7% tax 5% service charge

SIDE DISH &KIDS MENU

KIDS MENU



Kids carbonara

120.-



Kids tomato pasta

120.-



Kids chicken nugget

120.-

SIDE DISH



Garlic butter Mushroom



Creamy burt buttered mash potatoes



Smoked char grilled veg
with feta cheese



Truffle parmesan
potatoes chips



Burt cabbage with
anchovie dressing



Pickled kimchi salad

90-



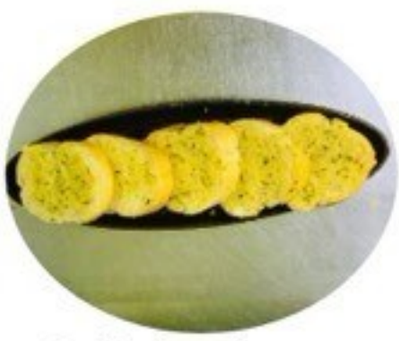
Baked potato parmesan

90-



bread

50-



Garlic bread

120-



Rice

50.-



French fries

90-

CHEESE & COLD CUT

Chef recommended



Mix cold cut 690-

Chorizo,classic salami,jamon, pancetta,paris ham ,verginia ham



Cheese platter 490-

brie cheese ,feta cheese, gouda cheese ,Ricotta cheese



Cheese and cold cut mix platter 990-



Char grilled brie cheese 330-



Hand cut jamon with melon 450-

Terry Kim
STEAKHOUSE

Dessert



1. Profiteroles
whipping cream with chocolate sauce

250.-



2. Classic Brownie
with vanilla ice cream

250.-



3. White wine poached pear tart
with vanilla ice cream

250.-



4. Mango sticky rice
with vanilla ice crsam

250.-



5. Lemon cured tart
with home made vanilla ice cream

220.-



6. Vanilla ice cream

120.-



7. Mango sorbet

120.-



8. Peach sorbet

120.-



9. Strawberry sorbet

120.-

Terry Kim
STEAKHOUSE

PRIMEUM WATER

PURE. REFINED. EXCEPTIONAL.

Carerfully selected premium mineral waters
to complement your dining experience.



Evian

750ml (bottle)

230
THB



Evian

330ml (bottle)
(Sparkling)

130
THB



Perrier

330ml (bottle)
(Sparkling)

130
THB

T/K



TERRY KIM STEAKHOUSE
THE ART OF FINE DINING

SPECIAL DRINK

SANGRIA

390.-

A CLASSIC SPANISH DELIGHT

Red wine infused with fresh fruits and a touch of citrus. Refreshing, fruity, and beautifully chilled.



FRUITY
REFRESHING
TIMELESS

SIP INTO THE SPIRIT OF SPAIN

TERRY KIM

SOJU CREATION

Cocktail

SOJU MOJITO —— 320.-
Fresh lime, mint, SangSom, and soju
with a touch of sweetness.

SOJU HAWAII —— 290.-
Tropical blend of pineapple,
coconut cream, SangSom, and soju.

SOJU STRAWBERRY — 290.-
Sweet, aromatic strawberry
blended with soju.

SOJU SUNRISE —— 290.-
Bright orange, grenadine
and soju.

SOJU SOUR —— 290.-
Soju with fresh citrus and
a smooth egg white foam.



"— PURE CREATION PERFECT MOMENT

SOJU MOJITO

SOJU STRAWBERRY

SOJU SOUR

SOJU SUNRISE

SOJU HAWAII

ENJOY THE ART OF SOJU

DRINK MENU

HEALTHY SMOOTHIES



Watermelon Mix Berry	Mango Yogurt	Banana Chocolate	Apple Banana	Watermelon Shake	Chocolate Marshmallows
145.-	145.-	145.-	145.-	135.-	125.-

HOME MADE ADE



Strawberry Soda	Blue Hawaii Soda	Pineapple Soda	Mango Soda	Apple Lime	Lemon Ginger	Passion Fruit	Mix Berries
125.-	125.-	125.-	125.-	125.-	125.-	125.-	125.-

COFFEE & TEA

	Hot	Cold
Affogato	-	120.-
Latte	80.-	90.-
Americano	65.-	75.-
Espresso	60.-	70.-
Mocha	70.-	80.-
Cappuccino	60.-	70.-
Cocoa	70.-	80.-
Green Tea	55.-	65.-
Black Tea	55.-	65.-



JUICE

Coconut Fresh	120.-
Mango Juice	95.-
Apple Juice	95.-
Orange Juice	95.-
Pineapple Juice	95.-

NON ALCOHOL

Schweppes Tonic	60.-
Schweppes Ginger Ale	60.-
Coke	60.-
Coke Zero	60.-
Sprite	50.-
Fanta Orange	50.-
Fanta Grape	50.-
Soda	50.-
Water	40.-
Acqua panna 750 ml.	220.- NEW

FRESH INGREDIENTS · NO PRESERVATIVES · GOOD FOR YOU

Price on the menu exclude 7% VAT & 5% service Charge

OPEN DAILY
12.30 PM - 10.30 PM

PREMIUM MATCHA

TERRY KIM STEAK HOUSE

TEL.080-0037160
TERRY KIM STEAK HOUSE

ORGANIC MATCHA POWDER FROM SUNDAWON
THIS FINELY GROUND MATCHA IS MADE FROM 100% GREEN TEA

MATCHA MENU



01

MATCHA COCOA

145.THB

Rich cocoa with
smooth matcha.
Perfectly balanced.



02

LATTE MATCHA

120.THB

Pure matcha
with fresh milk.
Smooth & creamy.



03

STRAWBERRY MATCHA

120.THB

Sweet strawberry
meets earthy matcha.
Refreshing & fruity.



04

COCONUT MATCHA

130.THB

Tropical coconut
with smooth matcha.
Naturally refreshing.

THAI ICE TEA



TARO
MILK TEA
70.THB



THAI
MILK TEA
60.THB



THAI
GREEN TEA
60.THB



LEMON
ICE TEA
60.THB



PEACH
ICE TEA
60.THB

PREMIUM QUALITY | FRESH & NATURAL | MADE WITH CARE

Terry Kim
Steak House

ALCOHOL

12.30–22.30 PM.

— CLASSIC MIXOLOGY —

MACHO MIX



LONG ISLAND ICE TEA 360.-
Vodka, Tequila, Gin,
Triple Sec , Light Rum



WHISKY SOUR 320.-
Blended Whisky



NEW YORK SOUR 290.-
Bourbon , Red wine



PINK LADY 290.-
Gin, Lemon juice,
Grenadine, Egg white



PASSION FRUIT MOJITO 290.-
Gin, Triple Sec,
Passion Fruit, Mint, Lime, Soda



ORIGINAL MOJITO 290.-
White Rum, Mint,
Lime, Soda

SIP IN STYLE



COCO LOCO LONG BEACH 360.-
Vodka, Tequila,
White Rum



MAI TAI 320.-
Dark rum, Light Rum,
Triple Sec .



MARGARITA 290.-
Tequila, Triple Sec



APEROL SPRITZ 290.-
White wine, Aperol
and Soda



TOM COLLINS 290.-
Somtar to a Sour
but carbonstod Added

DIGESTIF COCKTAIL



ESPRESSO MARTINI 290.-
Vaniha Vooka , Kahlua

IRISH COFFEE 280.-
Kahlua , Jameson

SPIRITS

			CLASS	BOTTLE
Jack Daniel's	290.-	Hennessy (700 ml.)	360.-	7,000.-
Rum&Coke	250.-	Black lable	290.-	2,890.-
Sierra Taquila	250.-	Red lable	240.-	1,690.-
Kahlua	250.-	Regency	220.-	1,200.-
Campari	250.-	Sang Som	150.-	500.-
Martini Rosso	240.-	Soju -	-	250.-
Gin Tonic	250.-	Vedka (700mL)	240.-	2,250.-

BEER

Asahi 330ml.	140.-	Singha 320 mL	130.-
Stella Artois 310 ml.	160.-	Chang 320 mL	130.-

RED WINE

Balduzzi Reserva Cabernet Sauvignon	Chile	1450
Pete's Pure Cabernet Sauvignon	Australia	1450
Pete's Pure Pinot Noir	Australia	1450
Protea Merlot	South Africa	155 0
Ravanal Gran Reserva Cabernet Sauvignon	Chile	1600
Chateau Fondarzac Bordeaux Superieur	France	1600
Zensa Nero d' Avola Apassimanto Sicilia	Italy	1600
THE BLACK (SHIRAZ)	Australia	1600
Rawen Gran Reserva Cabernet Sauvignon	Chile	1650
Tordelcolle Riserva Rosso Molise DOC	Italy	1700
Cape of Good Hope Southern Slopes	South Africa	1750
Chateau Clou du Pin Bordeaux Superieur	France	1750
Barossa Bourne Cabernet Sauvignon	Australia	1850
Pingorote Tempranillo Reserva	Spain	1850
De Luze Cotes Du Rhone	France	1850
Welland Valley & Valley Shiraz	Australia	1950
Polvanera Primitvo Puglia	Italy	1950
Polvanera Algianico, Puglia	Italy	1950
Soul Growers Provident Shiraz	Australia	1950
Passaic Leognon	France	2300
Le Page de la Tour de Bessan	France	2500
Welland Old Hands Cabernet sauvignon	Australia	3000
Secco Vintage Verona IGT	Italy	3200



Terry Kim
STEAKHOUSE

WHITE WINE

Villa Maria Private Bin Sauvignon Blanc	New Zealand	1250	
Pete's Pure Sauvignon Blanc	Australia	1500	
Ravanal Gran Reserva Chardonnay	Chile	1600	
Zensa Rose	Italy	1600	

SPARKLING WINE

Bison Belstar Prosecco Brut	Italy	1500	
Grande Alberone Moscato Vino Spumante Dolce	Italy	1500	
Denominations di Origine Controllata Extra Dry	Italy	1500	
Contessa Giulia Prosecco	Italy	1600	
Bribe Clicquot Yellow Lable	France	3900	
Bollinger Special Cuvée Brut	France	3900	
R De Ruinart	France	4300	

WINE BY GLASS

				
Commissioner's Block Chardonnay	Australia	1200	220	
Commissioner's Block Cabernet Sauvignon	Australia	1200	220	
Commissioner's Block Shiraz	Australia	1200	220	
Sunnycliff Estate Shiraz	Australia	1200	220	
Maison Pinot Noir	France	1200	220	
Moda' Montepulciano d'Abruzzo	Italy	1200	220	
I Mori primitivo Puglia IGP	Italy	1300	240	
Alamos Malbec	Argentina	1300	240	