# Carving

Tipsy cow signature house smoked BBQ pork ribs

Tipsy cow barbecue sauce, Bearnaise, hot sauce

Whole baked salmon

Fried caper & parsley, baked lemon, roasted garlic, lemon aioli, horseradish, shallot

Pizza and Calzone

Margherita, pepperoni, tomyum seafood

Buttermilk fried chicken and biscuit waffle

Chili garlic sauce, maple syrup, remoulade, homemade pickles, chive-sour cream

# **Hot Chaffing**

Sweet and sour pork
Chinese breaded chicken with lemon sauce
Tamarind tiger prawns
Stir fried gochujang marinated pork
Yangzhou fried rice
Teriyaki chicken
Stir fried local vegetables
Mapo tofu
Steamed mixed vegetables

### Sushi and Sashimi

Salmon, seabass, snapper, salmon maki

Seasoned seaweed salad, pickled turnip, soy sauce, wasabi, pickled perilla leaves, soy fermented chili, wakame & onion salad

# **Pad Kra Pao Station**

Pork, beef, chicken, or seafood Hot basil, onion, garlic, chili Served with organic brown rice, steamed jasmine rice

### **W Street Ramen Station**

Housemade spicy soup base, tomyum broth, miso broth Bean sprout, onion, leek, carrot, cabbage, chili & garlic paste Egg, minced pork, sausage, fish balls, pork dumpling, sliced beef

**#LUNCHBREAK #THEKITCHENTABLEBKK** 



## **Charcuterie & Cheese**

Imported artisanal cheeses, cold cuts and smoked salmon

(3 cheeses and 3 cold cuts)

Pickled vegetables, black and green olive, walnut, cashew, almond, dried apricot, raisin

#### **Breads**

Freshly baked sourdough, whole wheat, baguette

Choose your cheese, cold cut, bread and salad for our chefs to build your sandwich

Whipped butter, homemade preservatives, truffle mayo, aioli

## Salad

Romaine, oak leaf, radicchio, rollo rossa, iceberg Balsamic vinaigrette, caesar, red wine vinaigrette, sesame dressing, extra virgin olive oil

Croutons, bacon crumbs

Tomato and mozzarella salad, Quinoa salad with lemon vinaigrette, Greek salad

#### **Sweets**

Ice cream from our pastry kitchen

# Cookies and cream

Oatmeal cookie, chocolate cookie, white chocolate and macadamia cookie Oreo cream, vanilla cream, hazelnut cream, dark chocolate cream

### **Brownies**

### Flavored popcorn

Lemon salt, cheese powder, truffle honey, sweet tomyum mix

## Selection of house baked cake slices

Rotation of 4 selections from the list

Chocolate alize, strawberry & yogurt cake, coconut & mandarin, mango & peanut, pecan & hazelnut tart, chocolate fudge cake, milk chocolate mousse

#### THB 599 net/person (food only)

Lunch Break is available on weekdays from 12PM - 2:30PM. \*Starting from 31 August 2020

The Kitchen Table, 2nd floor

T. 02 344 4000

E. tkt.wbangkok@whotels.com

**#LUNCHBREAK #THEKITCHENTABLEBKK**