

Fest.

THE

PUBLIC
DEMANDS *FOR*
A GREAT
FOOD





PUBLIC HOUSE




FEST IS BIG ON SHARING SO GATHER AROUND
JOIN THE FESTIVITIES. SOCIAL FOOD
SIZZLES FROM A ROARING WOOD-FIRE OVEN AND
A GLOWING CHARCOAL GRILL. HERE, THERE'S
ALWAYS SOMETHING TO CELEBRATE.

SNACKS

- WOOD-FIRED FLATBREAD**  190-
Served with confit garlic oil, smoked tomato butter
- JOSPER-ROASTED GARLIC TOFU HUMMUS**  290-
Topped with caponata. Served with wood-fired homemade flatbread
- JOSPER-GRILLED JERK CHICKEN WINGS** 290-
Served with habanero crème fraîche & chilli lime salt

APPETIZERS

- JOSPER-ROASTED EGGPLANT**  290-
Served with tahini yogurt, coriander, harissa, aioli & sumac
- TOMATO BEETROOT SOUP**  290-
Josper-roasted tomato & beetroot soup, topped with yogurt & spices. Served with wood-fired homemade flatbread
- AGUACHILE SALMON**  590-
Salmon sashimi, topped with salmon roe, jalapeño, lime & capers
- HAMACHI SALMON TARTAR** 690-
Hamachi and salmon tartar, salmon roe, avocado, cucumber, togarashi, shiso, sushi rice, sriracha mayo, wasabi mayo & toasted nori sheets

SALADS & BOWLS

PUBLIC HOUSE MARKET SALAD 490-

Tahini Jospoer-roasted eggplant, asparagus & Padrón pepper with avocado, green salad, pickled onion, roasted garlic tofu hummus, feta cheese & almond-spice blend

CRISPY FRIED CHICKEN SALAD 490-

Deep-fried marinated chicken, iceberg salad, red radish, dill pickle, pickled jalapeño, mayonnaise & lemon

MEATBALLS SALAD 590-

Marinara wood-fired beef & pork meatballs, topped with Ricotta & Raclette cream, rocket salad, chimichurri, Parmesan cheese, spiced breadcrumbs

TOFU POKE BOWL 390-

Served with deep-fried tofu, avocado, sushi rice, cucumber salad, pickled cabbage, lacto-fermented chilli, shiitake mushroom, edamame, miso dressing, togarashi, coriander, chilli lime & nori

PUBLIC HOUSE CONGEE 390-

Served with a poached egg, miso-dashi Japanese rice, glazed bacon, miso leek, broccolini, ginger, Japanese pickle, crispy garlic, spring onion & white sesame seeds





 VEGETARIAN  VEGAN DISHES  CONTAINS PORK

All prices are in Thai Baht, exclusive of 7%-VAT and 10%-service charge.


Fest.

WOOD-FIRED OVEN PIZZAS

MARINARA PIZZA  390-
Tomato base, garlic, basil, oregano,
extra virgin olive oil


MARGHERITA PIZZA  390-
Tomato base, basil, mozzarella, oregano,
extra virgin olive oil

ITALIAN SAUSAGE PIZZA  490-
Tomato base, Italian fennel sausage,
Scamorza cheese, confit onion, extra
virgin olive oil, black pepper & parsley

FOUR-CHEESE PIZZA  490-
Pecorino, Scamorza, Taleggio and Parmesan
cheese, crème fraîche, oregano, black pepper,
extra virgin olive oil & thyme honey

PASTA

SEAFOOD BUCATINI 690-
Served with crab, tiger prawns, baby spinach,
Italian parsley, confit garlic, jalapeño, lemon,
almond pesto & Amatriciana sauce

MUSHROOM FETTUCCE  490-
Served with walnuts, garlic confit,
topped with ricotta-raclette cheese cream
& chopped parsley

WAGYU BEEF RAGU RIGATONI 590-
Served with anchovy, capers, salsa verde,
chilli flake, topped with ricotta-raclette
cheese cream & chopped parsley

BURGERS

CHEESE BURGER



590-

Josper-grilled Black Angus beef patty
lettuce, tomato, onion bacon jam, pickle,
ketchup & pickled mayonnaise.
Served with French fries

CRISPY FRIED CHICKEN BURGER

Deep-fried marinated chicken, iceberg salad,
dill pickle, pickled jalapeño, mayonnaise,
BBQ spices & lemon

490-

VEGETABLES SIDES

JOSPER-GRILLED MARKET VEGGIES

390-

Green asparagus, tomato-on-the-vine,
Padrón peppers, eggplant, red onion,
jalapeño & vegan tonnato sauce,
topped with hazelnut dukkah

MEAT MAINS

JOSPER-GRILLED PORK CHOP

690-

Served with Ajo Blanco sauce, broccoli-rocket
salad pesto, roasted bell pepper, baby spinach,
black olive & dashi-beef gravy

JOSPER-GRILLED FLAT IRON STEAK

990-

Served with mushroom garlic butter,
confit shallots in red wine sauce,
roasted Padrón peppers & French fries



SEAFOOD MAINS

JOSPER-GRILLED JERK SALMON

← PUBLIC TREASURE

690-

Served with tabbouleh quinoa, Padrón peppers, micro herb salad & lime



✓ VEGETARIAN

✓ VEGAN DISHES

All prices are in Thai Baht, exclusive of 7%-VAT and 10%-service charge.

Fest.



SWEETER SIDE

TIRAMISU	290-
CHOCOLATE LAVA CAKE Served with artisan Madagascar-vanilla ice cream	350-
MANGO STICKY RICE Coconut-mochi & artisan mango sorbet	350-



BEVERAGE

HOT & ICED COFFEE

SINGLE/DOUBLE ESPRESSO	90-/110-
SINGLE/DOUBLE ESPRESSO MACCHIATO	100-/120-
AMERICANO	110-
VIENNA COFFEE	130-
LATTE	120-
FLAT WHITE	120-
CAPPUCCINO	120-
MOCHA	150-
ICED AMERICANO	120-
DIRTY	150-
ICED LATTE	130-
ICED MOCHA	160-

CHOCOLATE, GOLDEN LATTE & ICED TEA

HOT CHOCOLATE	150-
HOT VIENNA CHOCOLATE	170-
ICED CHOCOLATE	160-
ICED CHOCOLATE WHIPPED CREAM	180-
TURMERIC PICCOLO LATTE	120-
TURMERIC LATTE	140-
ICED TURMERIC LATTE	150-
ICED HOJICHA LATTE	150-
ICED MATCHA GREEN TEA LATTE	150-

HOT & ICED TEA

ENGLISH BREAKFAST TEA	180-
SENCHA TEA	180-
EARL GREY TEA	180-
JASMINE TEA	180-
ICED JASMINE TEA	180-
ICED EARL GREY TEA	180-
ICED SENCHA TEA	180-
ICED ENGLISH BREAKFAST TEA & LEMON	180-
ICED ORANGE ROOIBOS TEA	230-
ICED EARL GREY TEA & TONIC	230-

KOMBUCHA & COLD-PRESSED JUICE

KOMBUCHA - GINGER	190-
KOMBUCHA - PASSION FRUIT	190-
KOMBUCHA - YUZU	190-
COLD-PRESSED JUICE	130-
APPLE, ORANGE, GREEN DREAM, RED RUBY, BETA GLOW, COCONUT WATER	

MINERAL WATER & SOFT DRINK

ACQUA PANNA (STILL)	90-/120-
SAN PELLEGRINO (SPARKLING)	60-/160-
COCA COLA REGULAR/ZERO	80-



WWW.PUBLICHOUSE-HOTELS.COM

249 SOI SUKHUMVIT 31, KHLONGTAN NUEA, WATTHANA, BANGKOK 10110
EMAIL INFO@PUBLICHOUSE-HOTELS.COM T. 026277500