

# EMBER

— STEAKHOUSE —

## WELCOME TO EMBER STEAKHOUSE

### PHUKET'S FINEST, FIRED TO PERFECTION

At the helm of Ember is Chef Gautam Sethi, whose 20 year culinary journey spans kitchens across the globe. A true craftsman of the flame, Chef Gautam envisioned Ember as a space where his passion for wood-fired cooking, love for premium produce, and deep respect for culinary culture could come together on one unforgettable plate.

Ember was born from a singular idea: to create a world-class steakhouse experience that feels elevated yet unpretentious. At its heart is a custom designed wood-fire grill, engineered to capture the magic of open flames while allowing for precise, delicate control. Our finest steaks are seared to perfection and freshest seafood is kissed by fire to bring out every nuanced flavour.

From the very first ember, this concept was guided by intention, celebrating surf and turf with equal reverence, crafting a menu where the best of land and sea meet over fire. The result is a dining experience rooted in tradition, shaped by global techniques, and inspired by the vibrant spirit of Phuket.

Refined, approachable, and always a little bit fiery. This is Ember.

Let us take you through the Ember experience: a celebration of flavour, fire, and good times.

*Gautam Sethi*

Chef & Partner

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## — THE OG PICKS —



**EMBER SIGNATURE SALAD | 399**  
grilled baby gem | maple bacon | brioche |  
parmesan | crispy chicken skin | caesar  
dressing | grilled chicken breast

**BURRATA SALAD WITH  
HEIRLOOM CHERRY TOMATO | 450**  
vanilla tomato chilli jam | basil oil |  
rye sourdough

**SMOKED SALMON SALAD | 450**  
avocado | strawberry dressing | radish | mixed  
leaves | caper berries | cherry tomatoes | olives

**WHOLEWHEAT & RYE SOURDOUGH BREAD | 150**  
(4 slices)  
bbq lemon & chilli butter

**FOREST MUSHROOM SOUP | 299**  
truffle essence

**CHICKEN YAKITORI SKEWERS | 299**

**TEMPURA WASABI SHRIMP | 425**  
hot honey & wasabi sauce

**SHRIMP GAMBAS AL AJILLO | 425**  
sourdough bread

**MISO BUTTER HOKKAIDO SCALLOPS | 599**  
sweet corn variations

## — EARTH & EMBER —

Vegetable-forward plates, fire-cooked and meant to be shared  
Each dish | 190

**FIRE-ROASTED BABY CARROTS**  
Balsamic reduction | honey and ginger glazed  
Sweet, smoky, and delicately balanced

**CAJUN FRENCH FRIES**  
House Cajun spice  
Crisp, addictive, and perfect for sharing

**ASSORTED WILD MUSHROOMS**  
Sautéed with herbs | natural jus  
Deep, earthy flavours with a rich finish

**TRUFFLE POTATO PURÉE**  
Silky mashed potatoes | black truffle essence  
Luxuriously smooth and comforting

**STEAMED JASMINE RICE**  
Fragrant Thai jasmine rice  
Clean, simple, and grounding

**CHARRED BROCCOLI STIR-FRY**  
Teriyaki glaze | sesame  
Savory, crisp, and umami-rich

**GRILLED ASPARAGUS**  
Balsamic glaze | aged cheese  
Clean, charred, and elegant

**BBQ CORN RIBS**  
Smoked butter | sweet barbecue glaze  
Fire-kissed, juicy, and bold

**TRUFFLE FRIES**  
Crisp fries | truffle oil  
A steakhouse classic, elevated



Indicated weights are raw, prior to marinating & cooking. Water & fat loss are part of the cooking process. All our meats are halal certified.

If you have any food allergies or intolerances, please inform our servers.

All prices are in Thai Baht, subject to 10% service charge & 7% VAT.

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## — RAW —

**SPANISH RED SHRIMP CARPACCIO | 650**  
charred avocado mousse | aji panca sauce

**FINE DE CLAIRE N°2**  
(1 pc/ 6 pcs/ 12 pcs) | 180/ 999/ 1999  
yuzu kosho mignonette | wasabi | soy sauce

**BEEF TARTARE | 650**  
cured egg | capers | mustard | truffle oil |  
tapioca crisp

**TUNA TATAKI | 599**  
akami chutoro blue fin | wakame salad |  
fried garlic | ginger ponzu sauce | herb oil

**HAMACHI CRUDO | 599**  
pickled piparras | aji amarillo sauce | cilantro oil



## — PIZZA —



**MARGHERITA | 350**  
tomato | basil | mozzarella cheese

**PEPPERONI | 400**  
tomato | pepperoni | mozzarella cheese

**BURRATA | 450**  
tomato | sun-dried tomato | arugula |  
burrata | mozzarella cheese

**SEAFOOD | 550**  
chilli garlic shrimps | tomato | mussels |  
squid | capers | olives | mozzarella cheese



## — HOUSE MADE FRESH PASTA —

**SALMON ALFREDO TAGLIATELLE | 599**  
philadelphia cream cheese sauce | salmon | ikura

**LAMB TAGLIATELLE | 599**  
slow cooked lamb | cherry tomatoes |  
parmesan cheese | mint | pinenuts

**PACCHERI BEEF RAGOUT | 599**  
pulled beef oxtail ragout | green peas |  
porcini dust | parmesan

**SEAFOOD TAGLIATELLE | 599**  
garlic | cherry tomato | prawns | mussels |  
squid | capers | olives

**TAGLIATELLE SOUS VIDE CHICKEN | 499**  
parmesan & mascarpone cheese sauce

**PACCHERI ALLA VODKA | 499**  
tomatoes | parmigiano reggiano |  
basil | cream | vodka



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## FROM THE BUTCHER'S BLOCK

### EFC- EMBER'S FRIED CHICKEN | 699

french fries | ranch sauce | old bay |  
gochujang glaze | pickles

### AUTRALIAN LAMB SHANK | 1199

saffron apricot and raisin cous cous

### EMBER SIGNATURE DOUBLE CHEESE BEEF BURGER | 459

smash wagyu beef | pulled beef brisket | maple bacon |  
onion jam | champignon mushroom | American yellow  
cheddar | black truffle mayo served with crisp fries



### BBQ PORK SHORT RIBS | 899

cajun spiced corn on the cob

### NEW ZEALAND LAMB CHOPS | 1699

miso eggplant | mint sauce

### ANGUS BEEF SKEWERS (200 G) | 799

Tender marinated beef | chimichurri mayo |  
roasted red peppers  
Recommended doneness: Medium



### JAMAICAN JERK CHICKEN | 699

french fries | ranch sauce

## FRESH OFF THE SEA

### MISO GLAZED COD (200 g) | 1499

hajikami

### TIGER PRAWNS | 1100

signature Louisiana seafood hot sauce

### GRILLED OCTOPUS | 1100

baby potatoes | chorizo and mojo roja

### PHUKET LOBSTER (700-800 g) | 3699

old bay remoulade

### SALMON STEAK | 799

burnt olives & grapes compote



## DESSERT

### BURNT CHEESECAKE | 320

### TIRAMISU | 300

### SKILLET COOKIE DOUGH | 360

chocolate chips | rum and raisin ice cream

### ICE CREAM | 150

(each scoop)

vanilla | chocolate | strawberry |  
rum and raisin | hazelnut | pistachio

### SORBET IN ITS OWN SHELL | 250

(each)

lemon | passion fruit | coconut |  
pineapple | orange | mango



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# THE BEEF CHAPTER

Fire-grilled over live embers  
All beef is served with  
Ember Signature Sweetcorn Jalapeno salad & chimichurri dip

## CHOOSE YOUR RUB

tex mex spice mix | jamaican jerk | peri-peri | chipotle

## — AUSTRALIAN BEEF — BUTCHER'S CUTS

Hand-selected cuts chosen for flavour, texture, and exceptional value

### STEAK & FRIES (200 g) | 999

150-day grass-fed Australian flank | classic steak fries | chimichurri  
Lean, bold beef flavour

Recommended doneness: Medium Rare–Medium

### BRAISED BEEF CHEEKS (300 g) | 1199

Slow-braised until meltingly tender | silky potato purée  
Rich, comforting, and deeply savory

### HANGER STEAK (200 g) | 1299

Intensely flavoured butcher's cut | grilled Spanish pickled piparras | Ranch sauce

Recommended doneness: Medium Rare

## STEAKHOUSE SELECTION

Premium Angus cuts with higher marbling and classic steakhouse appeal

### ANGUS PICANHA MB 4 (300 g) | 1799

Firm texture | clean beef flavour  
Recommended doneness: Medium Rare–Medium

### ANGUS TENDERLOIN (200 g) | 1999

200-day grain-fed | exceptionally tender  
Recommended doneness: Medium Rare

### ANGUS STRIPLOIN MB 5 (300 g) | 2199

Balanced marbling | juicy and refined  
Recommended doneness: Medium Rare

### ANGUS RIB EYE MB 5 (300 g) | 2499

Rich marbling | bold, buttery character  
Recommended doneness: Medium Rare

## CHEFS SPECIAL - PREMIUM SELECTION

Larger cuts, higher marbling, and dramatic presentation

Ideal for 2–3 guests

Please allow a minimum of 30 minutes cooking time



### T-BONE STEAK MB 4–5 (800 g) | 4999

Striploin & tenderloin on the bone |  
bold yet balanced

Recommended doneness: Medium Rare

### ANGUS TOMAHAWK MB 5 (1500 g) | 6999

Long-bone rib eye | rich marbling |  
show-stopping cut

Recommended doneness: Medium Rare

## — JAPANESE WAGYU - PURE BLOOD —

The pinnacle of beef craftsmanship

Pure Blood Wagyu is renowned for its extraordinary marbling, tenderness, and depth of flavour.

### PURE BLOOD WAGYU STRIPLOIN A5 MB 12 (350 g) | 4200

Intensely marbled | rich yet clean finish  
Recommended doneness: Rare

### PURE BLOOD WAGYU TENDERLOIN A5 MB 12 (200 g) | 4999

Unmatched tenderness | luxurious,  
melt-in-the-mouth texture  
Recommended doneness: Rare

## — CURATED SAUCES TO COMPLEMENT | 89 —

MUSHROOM JUS

PEPPER JUS

CHIMICHURRI GREEN

OLD BAY REMOULADE

WASABI TRUFFLE HONEY

MINT AIOLI

RANCH SAUCE