

My second visit to Ojo in Bangkok, Thailand

Description

This is not the first time I have been to Ojo. About two years ago, I visited Ojo with my colleagues.

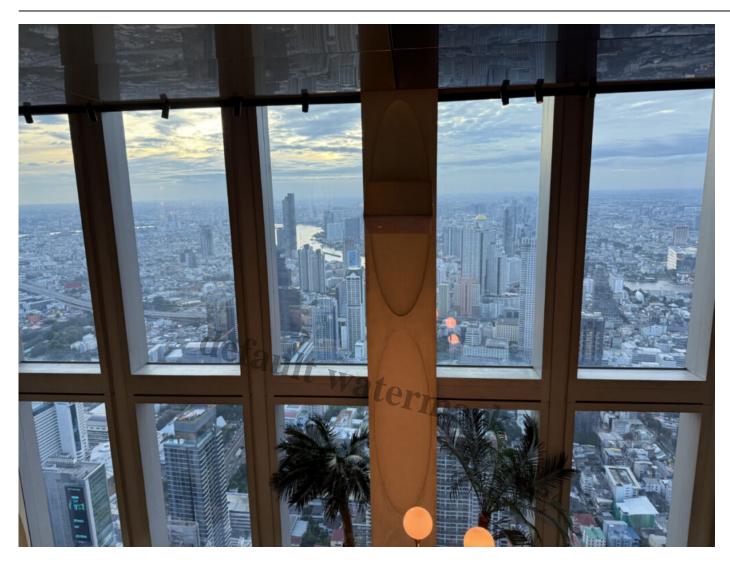
Ojo is located on the 76th level of the Mahanakhon. This is in Bangkok, Thailand and the Mahanakhon is the tallest building in Bangkok at 79 storeys. Ojo, it could be said, is the highest restaurant in Bangkok.

One of the highlights of visiting Ojo is the lift ride up to the restaurant.

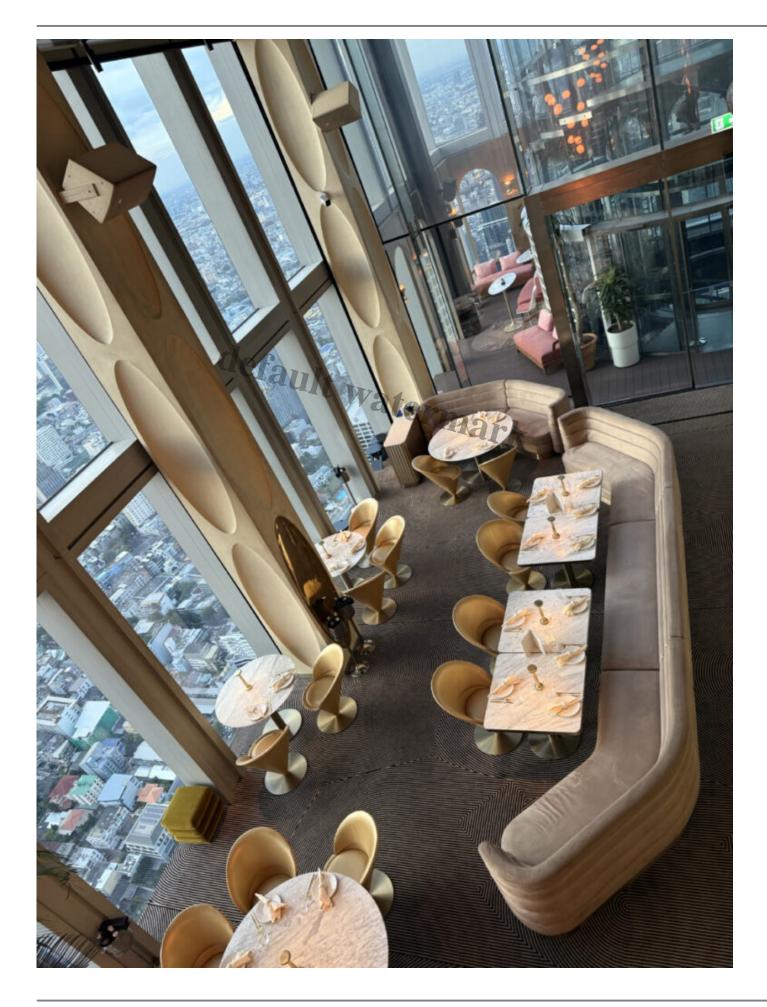
I would like to say that the lift ride at the Mahanakhon is rather engaging. They do change the experience every now and then.

This was the lift ride five years ago.

Once you reach Ojo, you are treated to scintillating views of Bangkok.

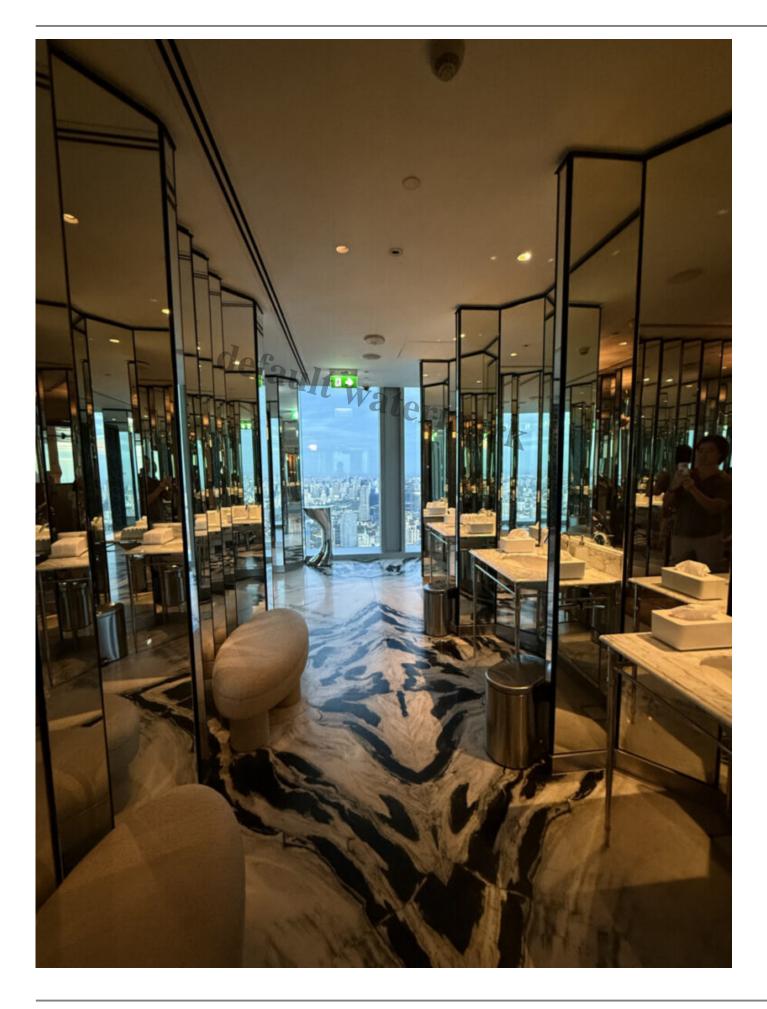


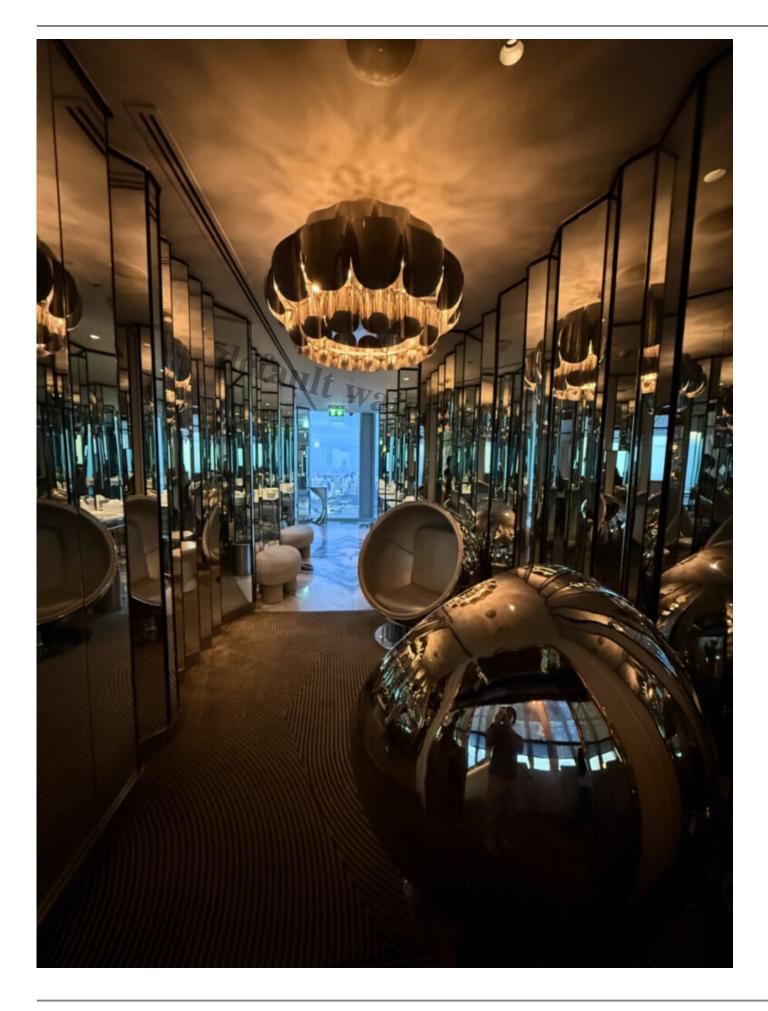
This is the restaurant just before sunset. We were early and hence the restaurant was rather empty. It was full throughout the night.



Even walking to the washroom is an experience because of the view.

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The curve of the Chao Phraya River as it snakes through downtown Bangkokâ?!

Everything else looks so distant when you are this high up in the sky.



Now time for the food.



RAW

CAVIAR 4,250 Kaviari Osciètre, flour tortillitas, whipped cheese, pickled onion, salsa verde

OYSTER ENSERVICE OF A DE MARISCOS OYSTER ENSENADA

Mexican cocktail ceviche, prawn, dams, octopus, house made ketchup, avocado, prawn broth

TOSTADA DE ATUN 860 Bluefin tuna, seaweed kimchi, habanero, salsa macha, avocado, cream

COLD APPETIZER

OJO GUACAMOLE 540 Crab meat, ikura salsa, prawn oil

GUACAMOLE & TOSTADAS Core tostadas, cariander, green chili, seaweed dust

ESQUITES Roasted baby care, pecarino, tolopelia mayo, macadamia, finger lime

ENSALADA DE LA ESTACION Fresh burrate, tomotilios, heiriocen tomoto, pursione, prilled greens

COCONUT CEVICHE

Yoong socienut, white lacke de tigre, covior, ikure, corionder oil BEEF CECINA

Wagyu beel jerky, goacamale, bazy salsa, valentina salsa

HOT APPETIZER

TAQUITO DE CERDO 520 Crispy chickpea taco, pork head terrine, arbol chili mayo, caldillo

UCHEPO CORN TAMAL 800 Poblano salsa, fresh cream, caviar, epazate

> BONE MARROW machaca, chiles toreados

ASADA TACOS 1,250 (2 pieces) Homemade flour tortilla, BBQ wagyu ribeye, burnt chili, guacamale

TETELA DE PATO & MOLES Mole negro, mole coloradito, confit duck, faie gras, duck breast 790

CRAB QUESADILLA Crispy deep-fry quesadillo, chiparle chili crab, leek, palmito, long carioader

Add 10g Bafun uni 500 far any dishes

MAINS

HONGOS EN SU JUGO 200 a, coriander, mushroom jus

Smoke mushrooms, white beans, green or POLLO LOCO Smoked organic boby chicken, annatto, peanut male, chipotle

PESCADO ZARANDEADO

Grilled fish, avounds, cocumber, g VERACRUZANA LOBSTER

3,200 Grilled Pleaket lobster, alters, co

LECHON & PIPIAN Crispy suckling pig. green mole, pisted

LAMB BARBACOA Z.200 monk knowle, satissa varrate, meaned, so schoo

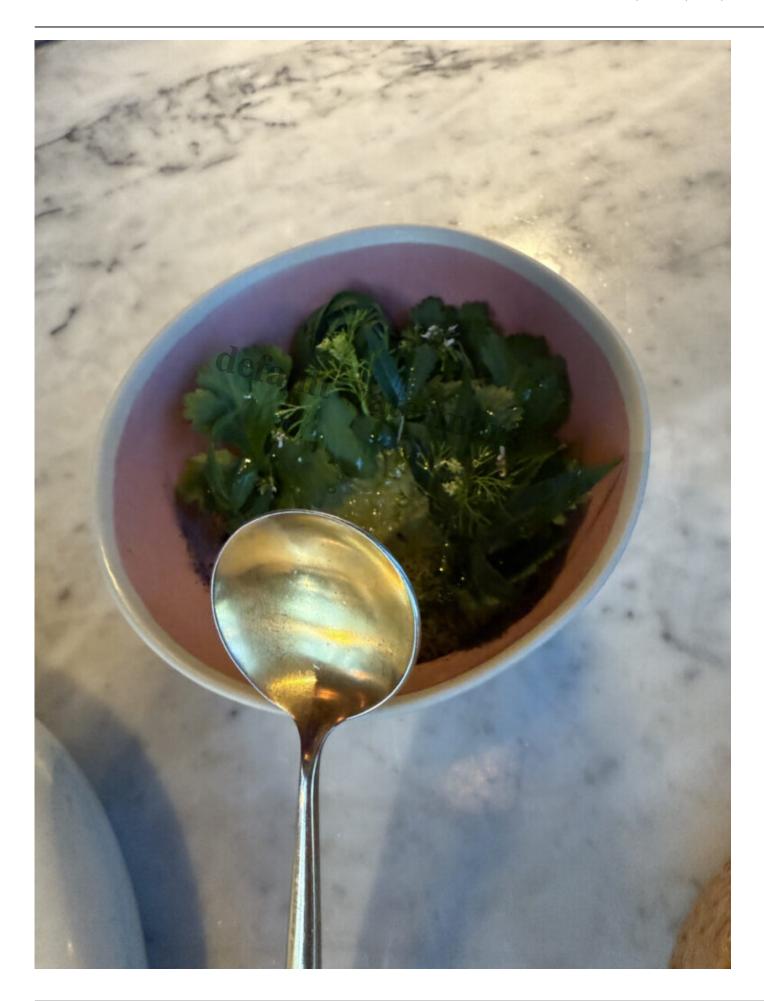
CARNE ASADA STEAK

Footer Tagline

We were advised by the person waiting our table that the size of the mains were quite large. Hence two mains and a few sides were sufficient. Good and helpful advice. The mains were truly large!

This is the Guacamole & Tostadas. We ordered seconds. To me this was the simplest of all the dishes we ordered but I enjoyed this the most. I am a fan of Mexican food. Guacamole or salsa coupled with something crispy to dip. I think nothing can beat such a combination.

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Tostadas are topped up constantly. We went through perhaps 10 servings of tostadas.

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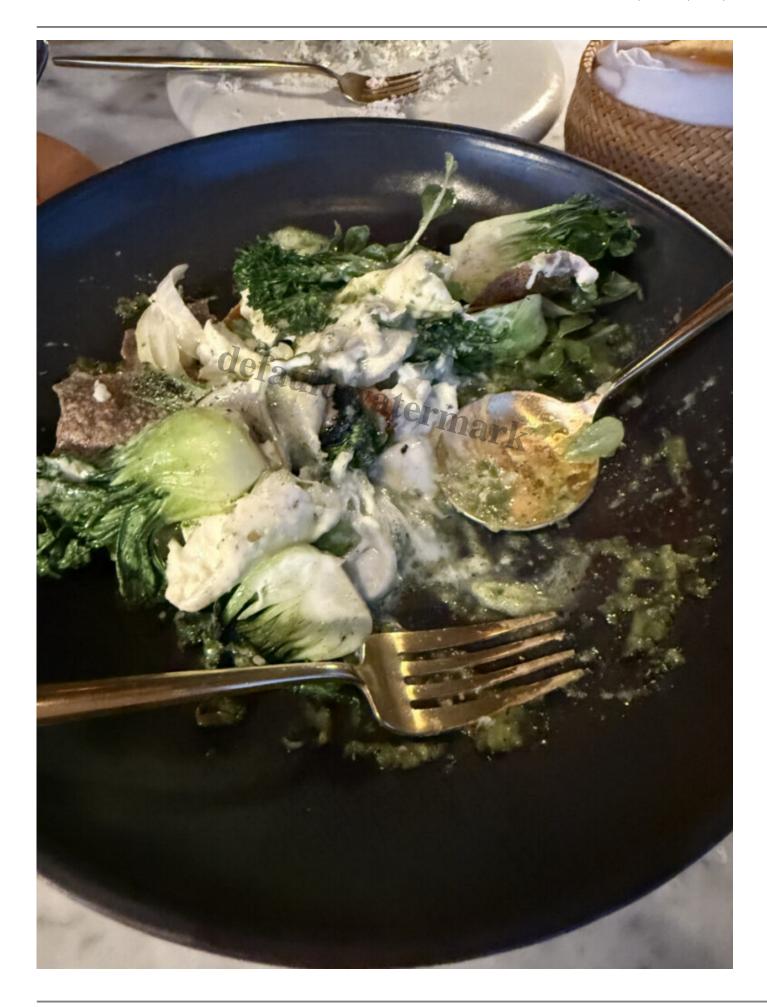
This is the Esquites. Roasted baby corn, pecorino, jalapeño mayo, macadamia and finger lime. Came with tostadas too. Or were we just constantly being served with tostadas with everything?

This is the Hongos En Su Jugo. It is a vegetarian salad. Smoke mushrooms, white beans, green onion, coriander and mushroom jus.



This is it all mixed up. This was delicious.

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This is the Taquitode Credo.

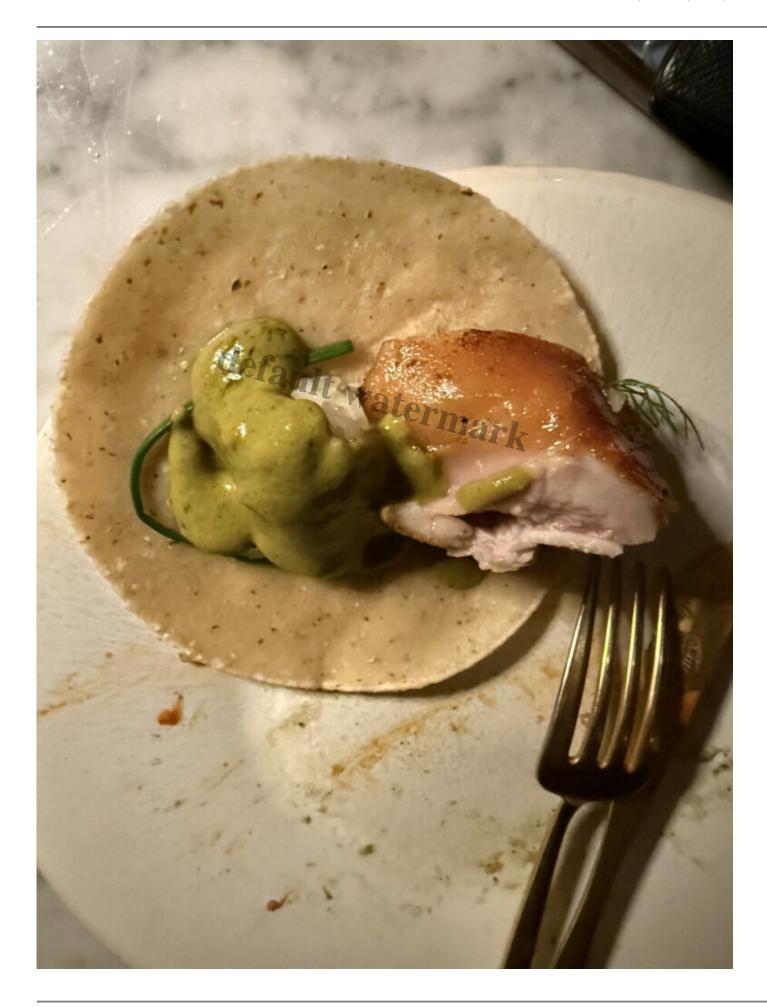
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Tostadas go well with anythingâ?

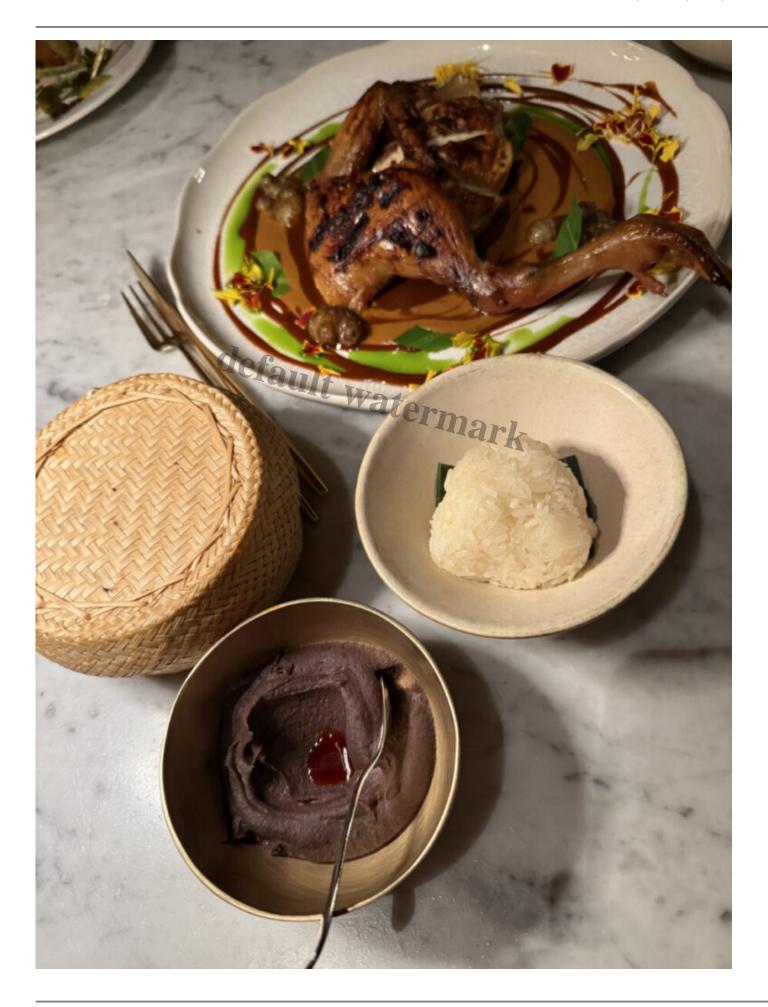
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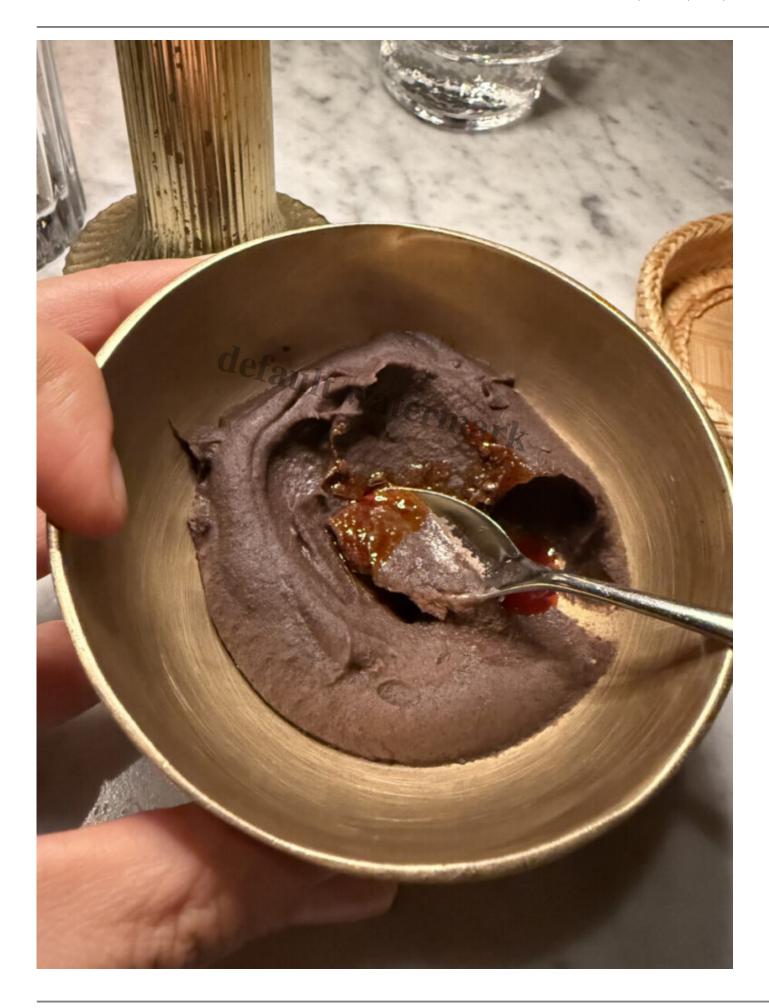
This is the Pollo Loco. Smoked organic baby chicken, annatto, peanut mole and chipotle. My family members liked this.

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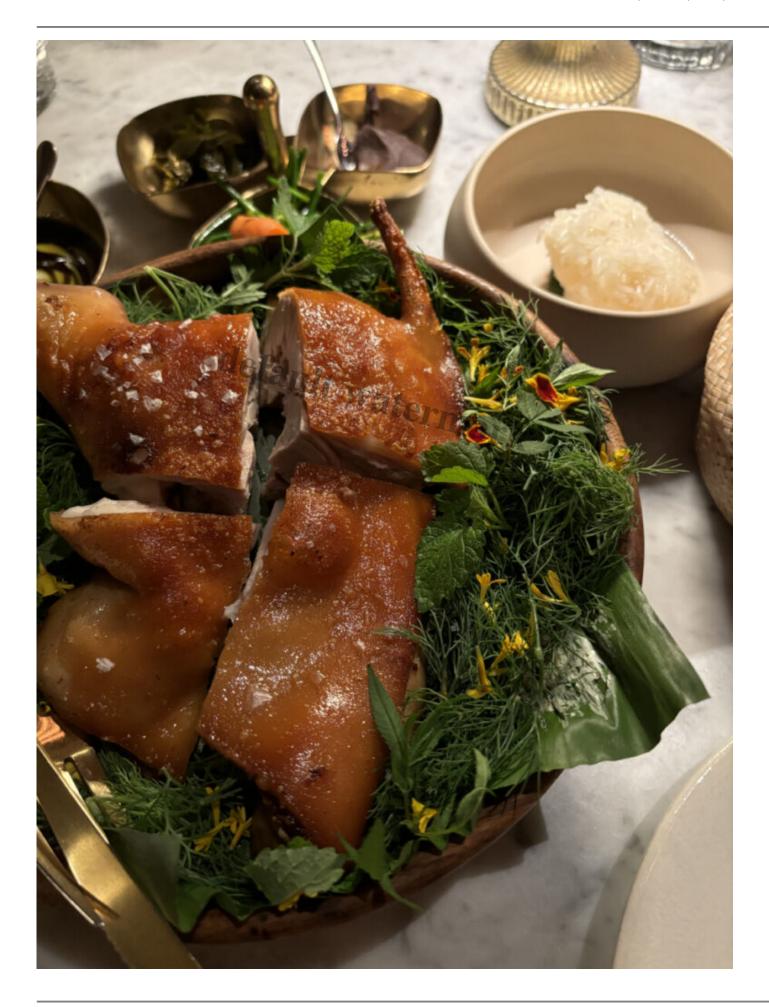
The black and red bean paste is very good. It was smooth and not overly sweet.

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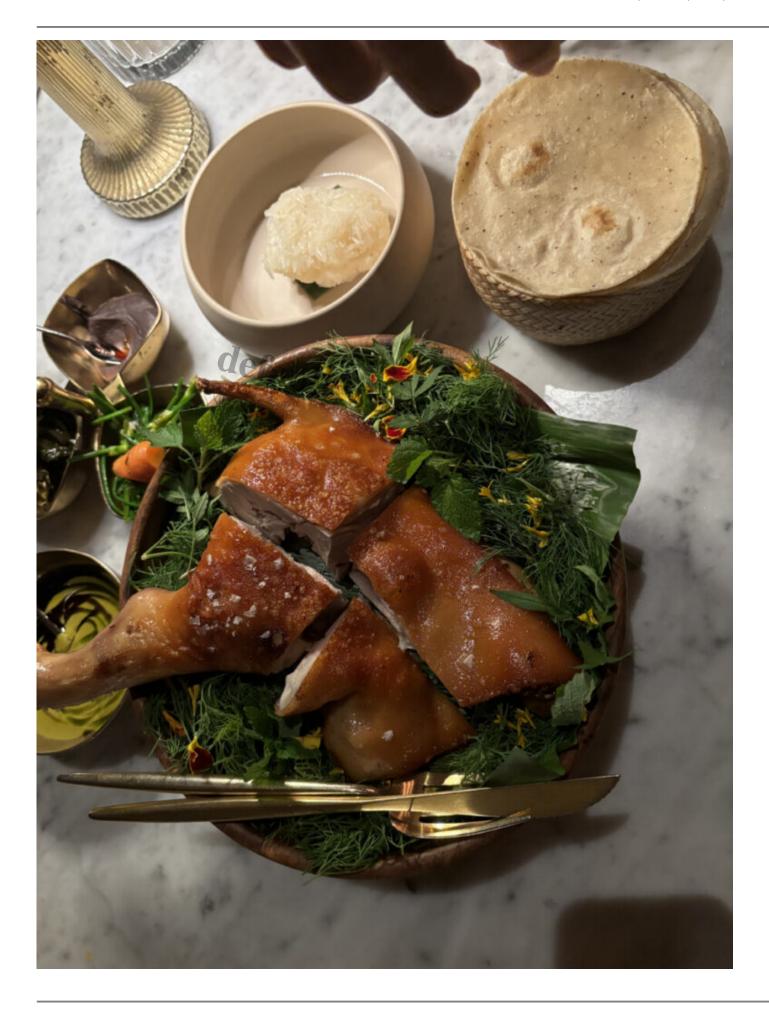


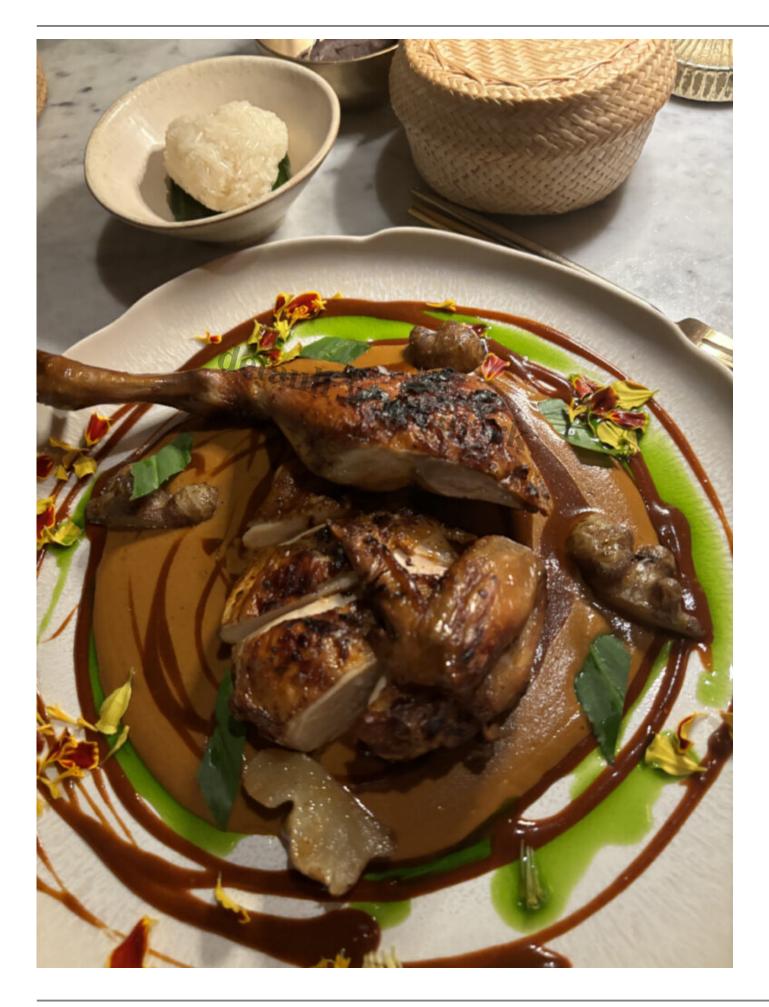
The Lichen & Pippin is a crispy suckling pig. However, it was very fatty and oily. Too much for everyonea??s liking. But if you like really fatty meat, then this should please your palate.

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Would I recommend Ojo? For special occasions, yes. It is a place you visit to celebrate an anniversary or when you want to impress a date. I visited Ojo with my family. The food was good and it was an experience but it is not a place we will keep coming back over and over again. Perhaps when they refresh the menu and we forget how stunning the view on the 76th level is.

Oh yes, every \$2,500 spent allows you one entry to the top level of the Mahanakhon on the 79th level. How much did we spend? Four of us were allowed up. Go figure.

Yours sincerely,

Daryl

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