



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 Bangkok?



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



Now time for the food.



RAW

CAVIAR
4,250
Kaviar Oscietre, flour tortillitas, whipped cheese, pickled onion, salsa verde

OYSTER EN SENADA
720
Ostra regal N°2, chuturo, bafun uni, molefresco sauce

CHABELA DE MARISCOS
1,300
Mexican cocktail ceviche, prawn, clams, octopus, house made ketchup, avocado, prawn broth

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

COLD APPETIZER

OJO GUACAMOLE
540
Crab meat, ikura salsa, prawn oil

GUACAMOLE & TOSTADAS
400
Corn tostadas, coriander, green chili, seaweed dust

ESQUITES
390
Roasted baby corn, pecorino, jalapeño mayo, macadamia, finger lime

ENSALADA DE LA ESTACION
490
Fresh burrata, tomatillos, heirloom tomato, purslane, grilled greens

COCONUT CEVICHE
850
Young coconut, white leche de tigre, caviar, ikura, coriander oil

BEEF CECINA
650
Wagyu beef jerky, guacamole, luzy salsa, Valentina salsa

HOT APPETIZER

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

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

BONE MARROW
865
Tortillas, machaca, chiles toreados

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

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

CRAB QUESADILLA
750
Crispy deep-fry quesadilla, chipotle chili crab, leek, palmito, long coriander
Add 10g Bafun uni 500 for any dishes

MAINS

HONGOS EN SU JUGO
1,200
Smoke mushrooms, white beans, green onion, coriander, mushroom jus

POLLO LOCO
1,550
Smoked organic baby chicken, amatto, peanut mole, chipotle

PESCADO ZARANDEADO
1,800
Grilled fish, avocado, cucumber, guajillo adobo

VERACRUZANA LOBSTER
3,200
Grilled Phuket lobster, olives, capers, guindillas, almonds

LECHON & PIPIAN
2,500
Crispy suckling pig, green mole, pistacho, fresh herbs

LAMB BARBACOA
2,200
Slow cook lamb, salsa verde, masal, sa salsa mocha

CARNE ASADA STEAK
Market Price
Charcoal grilled wagyu beef, spring onion, chiles toreados, crickat mortaja, guacamole
All main courses served with fried beans, sticky rice and fresh tortillas

Some dishes may contain traces of allergens, please notify your order taker for any dietary requirements.
All prices are in Thai Baht, subject to 10% service charge and applicable P.V.A government tax

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 everyone'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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