



## 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 mortajada, 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 7% 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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