

RESTAURANTS

Ship Shape

An old shipyard gets new life with a trend-setting eatery. By Diana Hubbell

Bangkok's riverfront was once the domain of derelict shop houses and street-side noodle joints. These days though, cutting-edge restaurants are swinging open their doors by the shores of the Chao Phraya. Sheepshank Public House, the latest of the lot, is located in a former shipyard. Sporting an industrial look leftover from its nautical days—think raw brick and exposed bulbs suspended by antique pulleys—the place is hip without ever veering hipster. What sets it apart from its too-trendy peers is a solid menu of rustic, farm-to-table friendly food like rack of lamb with caramelized persimmons, brown-butter slicked oxtail tortelloni, or glazed duck confit. Since Sheepshank is run by the same team behind Seven Spoons, one of Bangkok's other havens of elevated comfort food, ingredients are natural and local wherever possible. With a mix of international influences, the cuisine is tough to categorize, but easy to like—it already has Bangkokians flocking across town for a taste. 47 Phra Athtit Rd., Bangkok; 66-2/629-5165; sheepshankpublichouse.com; dinner for two Bt1,500.

COURTESY OF SHEEPSHANK PUBLIC HOUSE



Sheepshank serves farm-to-table dishes in an industrial setting.