



**MENU**

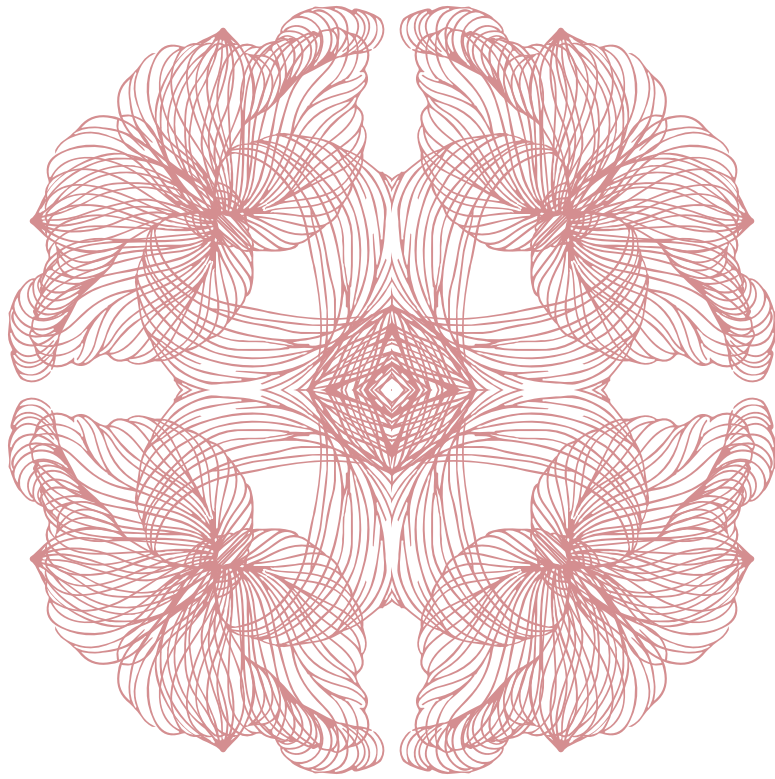
# **IN-ROOM DINING**

Relax and enjoy — we'll bring the flavors to you



**To place your order, please dial “3”**

If you have any allergy concerns, please inform our associates before ordering





# BREAKFAST MENU

Available Daily 07:00 - 11:00 hrs

## 1 Continental Breakfast

350

## 2 American Breakfast

420

- **Baker's Basket**  
Baguette, Rye Bread, White Toast, Whole Wheat Toast, Croissant, Chocolate Croissant, Muffins, Fruit Danish Served with a Selection of Strawberry Jam, Apricot Jam and Butter
- Your choice of Muesli, Plain Yogurt or All Bran Cereal
- **Exotic Sliced Fruit Plate**  
Pineapple, Watermelon and Dragon Fruit  
Our Finest Selection of Three Hand-Picked Tropical Fruits
- **Fruit or Vegetable Juice**  
Orange, Watermelon, Pineapple, Carrot
- **Tea or Coffee**  
Freshly Brewed, Regular or Decaffeinated Coffee or your choice of Tea, English Breakfast, Earl Grey or Jasmine


- **2 Cage-Free Fresh Eggs Cooked to Your Liking**  
Served with Chicken Sausages, Gratin Tomatoes and Hash Brown Potatoes
- **Baker's Basket**  
Baguette, Rye Bread, White Toast, Whole Wheat Toast, Croissant, Chocolate Croissant, Muffins, Fruit Danish served with a selection of Strawberry Jam, Apricot Jam and Butter
- Your Choice of Muesli, Plain Yogurt or All Bran Cereal
- **Exotic Sliced Fruit Plate**  
Pineapple, Watermelon and Dragon Fruit  
Our finest selection of three Hand-Picked Tropical Fruits
- **Fruit or Vegetable Juice**  
Orange, Watermelon, Pineapple, Carrot
- **Tea or Coffee**  
Freshly Brewed, Regular or Decaffeinated Coffee or your choice of Tea, English Breakfast, Earl Grey or Jasmine

## 3 Traditional Thai Breakfast

480

## 4 Fitness Breakfast


450

- Thai Style Chicken Stir-Fried Pad See Ew Noodle
- **or**
- Traditional Boiled Rice or Congee with *Chicken or Pork* 
- Your Choice of Muesli, Plain Yogurt or All Bran Cereal
- **Exotic Sliced Fruit Plate**  
Pineapple, Watermelon and Dragon Fruit  
Our Finest Selection of Three Hand-Picked Tropical Fruits
- **Fruit or Vegetable Juice**  
Orange, Watermelon, Pineapple, Carrot
- **Tea or Coffee**  
Freshly Brewed, Regular or Decaffeinated Coffee or Your Choice of Tea, English Breakfast, Earl Grey or Jasmine

- Organic Free-Range Egg White Frittata with Asparagus
- Your choice of Muesli, Plain Yogurt or All Bran Cereal
- **Exotic Sliced Fruit Plate**  
Pineapple, Watermelon and Dragon Fruit  
Our Finest Selection of Three Hand-Picked Tropical Fruits
- **Fruit or Vegetable Juice**  
Orange, Watermelon, Pineapple, Carrot, ABC or Refreshing Coconut Juice
- **Tea or Coffee**  
Freshly Brewed, Regular or Decaffeinated Coffee or Your Choice of Tea, English Breakfast, Earl Grey or Jasmine

**Tasty Bites & Snacks**



**Norwegian Smoked Salmon Board**   
Served with Herb Cream Cheese, Capers, Onion, Lemon and Bread

THB 500



**Crispy Calamari**   
Battered Fried Calamari, Tartar Sauce and Lemon


THB 320



**Buffalo Chicken Wings**  
Cayenne Pepper Hot Sauce with Ranch Dressing

THB 300



**Fried Tortilla Chips Nachos**   
Meat Sauce, Guacamole, Cheese, Sour Cream and Tomato Salsa


THB 350



**Poh Pia Din Sor**   
Deep-Fried Vegetable Spring Rolls

THB 280



**Poh Pia Pu Thord**   
Deep-Fried Spring Roll with Crab Meat

THB 400



**Satay Ruam**   
Assorted Grilled Chicken, Beef, Pork, Shrimp Satay Sticks with Peanut Sauce

THB 460



**E-San Sausage**   
Thai Style Fried Mini Sausage with Condiments

THB 220



**Indian Vegetable Samosa**   
Traditional Stuffed Pastry with Potato, Peas, served with Mint Chutney and Tamarind Sauce

THB 250

## Tasty Bites & Snacks



**Chickpeas Falafel**   
Fried Pea and Chickpea Patties  
with Tahini Sauce

THB 300



**Selection of Lebanese  
Hot Mezze**   
Beef Kibbeh, Chickpeas Falafel,  
Cheese Sambousak, Spinach Fatayer  
and Lamb Sambousak


THB 490



**Cheese Board**   
Brie, Comté, Goat Cheese, Parmesan,  
Emmental and Cheddar  
Served with Condiments

THB 500




**Charcuterie Board**   
Parma Ham, Truffle Mortadella,  
Pavé au Poivre, Chorizo, Beef Pastrami  
and Smoked Chicken

THB 560

## Appetizers & Salads



**Prawn Cocktail**   
Sweet Water Prawns, Lettuce,  
Cocktail Sauce and Lemon Wedges


THB 450



**Selection of  
Lebanese Mezze**   
Six Seasonal Lebanese Mezze Dishes  
Served with Arabic Bread


THB 440



**Fattoush Salad**   
Tomato, Cucumber, Capsicum,  
Crispy Pitta with Sumac Dressing

THB 320




**Tabouleh Salad**   
Fresh Parsley, Tomato, Onion  
and Couscous

THB 280



**Traditional Caesar Salad**  
Romaine Lettuce, Anchovies and Garlic Bread

- 22** Classic with Bacon  THB 390
- 23** Chicken THB 440
- 24** King Prawn THB 480

**Appetizers & Salads**



**Som Tam *Moo Krob* or *Gai Yang*** 🐷 🍗  
Spicy Green Papaya Salad Crispy Pork or Grilled Chicken

THB 400



**Yam Som-O Goong** 🐷 🍗  
Pomelo Spicy Salad with Pork and Grilled Tiger Prawns

THB 450



**Mixed Mesclun Salad** 🌿 🌿  
Cherry Tomato, Japanese Cucumber, Red Onion with Balsamic Dressing

THB 300



**Chicken Tikka Salad** 🌿 🌿  
Cos Lettuce, Chicken Tikka, Mango, Avocado with Tamarind Dressing

THB 320



**Burrata Salad** - 120g 🌿 🌿  
Heirloom Tomatoes and Roquette with Balsamic Vinaigrette

THB 420



**Tuna Nicoise** 🌿 🌿  
Potato, French Beans, Tuna Tataki, Capers, Grilled Avocado with Oregano Vinaigrette

THB 450

# ALL DAY DINING

Available Daily 11:00 - 23:00 hrs

## Soups & Veloutés



31  
Wild Mushroom  
Velouté   
Sautéed Mushroom and  
Thyme Cream

THB 300



32  
Traditional French  
Onion Soup  
Gruyère Cheese, Croutons  
and Thyme

THB 350



33  
Tom Yam Goong   
(Clear or Cream Soup)  
Spicy Prawn Soup with Thai Herbs

THB 360











34  
Tom Kha Gai   
Spicy Chicken Soup with Coconut Milk

THB 320

## Pizza




- 35 Margherita  THB 350  
Tomato Coulis,  
Buffalo Mozzarella and Basil
- 36 Seafood Marinara  THB 600  
Mussels, Squids, Clams and Shrimps  
Served with Tomato Sauce and Fresh Basil
- 37 Focaccia Mascarpone  THB 500  
Mascarpone and Mozzarella Cheese,  
Truffle Oil and Fresh Chives
- 38 Diavola  THB 450  
Spicy Salami, Black Olives and Mozzarella
- 39 Boscaiola  THB 450  
Italian Sausage, Wild Mushrooms  
and Provolone
- 40 Burrata Cheese and Parma Ham  THB 500  
Burrata Cheese, Parma Ham,  
Rocket Leaves and Shaved Parmesan
- 41 BBQ Chicken  THB 400  
Mixed Bell Pepper, Marinated BBQ Chicken Strips,  
Black Olives
- 42 Quattro Formaggi  THB 480  
Goat Cheese, Pecorino, Parmesan  
and Mozzarella Cheese

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## Pasta



**Spinach and Ricotta Ravioli**   
Wild Mushrooms, Asparagus, Semi-Dried Tomatoes and Parmesan

THB 400



**Penne Alla Carbonara**   
Pecorino Cheese, 24-Month Aged Parmesan Reggiano, and Crispy Guanciale

THB 380



**Spaghetti Allo Scoglio**   
Shellfish Broth, Spanish Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatoes and Lemon Zest

THB 530



**Spaghetti Bolognese**   
Beef and Tomato Ragout and Fresh Basil

THB 400



**Fusilli all'Arrabiata**   
Spicy Garlic, Red Chili with Tomato Sauce

THB 320



**Mushroom and Truffle Fettuccine**   
Mixed Wild Mushrooms, Truffle Paste, and Rocket Salad

THB 400

## Burgers



**Wagyu Beef Burger**   
Comté Cheese, Truffle Mayonnaise, Caramelized Onions, Mushrooms, and French Fries

THB 480



**Smashed Chicken Cheeseburger**   
Chicken and Parsley Patty, Dijon Mustard Sauce, Cheddar, Lettuce and French Fries

THB 300



**Veggie Burger**   
Chickpeas and Mushroom Patty, Kimchi Mayonnaise, Red Cabbage, Arugula and French Fries

THB 250



## Sandwiches



**52 Club Sandwich** 🐷  
Grilled Chicken Breast, Fried Egg, Bacon, Tomato, Lettuce and French Fries

THB 400



**53 Truffle Croque-Monsieur** 🐷  
Cereal Bread, Home-Cured Ham, 24-Month Comté Cheese, Truffle Béchamel, and French Fries

THB 450



**54 Avocado and Smoked Salmon** 🌿  
Toasted Wholegrain Bread, Smoked Salmon, Avocado, Rocket Salad and French Fries

THB 350



**55 Grilled Cheese Sandwich** 🌿  
White Toast, Gouda, Cheddar, Emmental Cheese, Lettuce and French Fries

THB 240

## Asian Delicacies

### Fried and Steamed



**56 Goong Phad Med Ma-Moung Him-Ma-Pan** 🌿  
Stir-Fried Shrimp, Cashew Nuts and Dried Chili

THB 550



**57 Pu Nim Phad Prik Thai Orn**  
Crispy Soft-Shell Crab, Peppercorn Sauce and Chili

THB 580



**58 Kai Jiew Pu** 🌿  
Thai Omelette, Chili Sauce with Crab Meat

THB 420



**59 Phad Pak Ruam Jae Toahoo** 🌿  
Stir-Fried Garden Vegetables and Bean Curd

THB 290



**60 Phad Ga-Prao Chicken** 🐔  
Stir-Fried Chicken with Chili and Basil Leaves **THB 380**

**61 Phad Ga-Prao Pork** 🐷  
Stir-Fried Pork with Chili and Basil Leaves **THB 380**

**62 Phad Ga-Prao Beef** 🐮  
Stir-Fried Beef with Chili and Basil Leaves **THB 460**

**63 Phad Ga-Prao Prawn** 🦐  
Stir-Fried Prawn with Chili and Basil Leaves **THB 480**

## Noodle and Rice



### 64 Phad Thai

Fried Rice Noodles with Tiger Prawn Wrapped in Egg Net

THB 520



65

### Kaow Soy Chicken

Northern Style Thai Egg Noodles Curry with Chicken

THB 380

66

### Kaow Soy Beef

Northern Style Thai Egg Noodles Curry with Beef

THB 460



67

### Kuey Tiew Rad Nar Chicken

Chicken, Light Gravy and Rice Noodles

THB 380

68

### Kuey Tiew Rad Nar Pork

Pork, Light Gravy and Rice Noodles

THB 380

69

### Kuey Tiew Rad Nar Beef

Beef, Light Gravy and Rice Noodles

THB 460



70

### Kao Phad Chicken

Fried Rice with Chicken

THB 350

71

### Kao Phad Pork

Fried Rice with Pork

THB 350

72

### Kao Phad Beef

Fried Rice with Beef

THB 430



### Classic Indian Biryani

Traditional Basmati Rice Dish Prepared with Aromatic Indian Spices

73

### Lamb Biryani

THB 600

74

### Chicken Biryani

THB 480

75

### Vegetable Biryani

THB 480

76

### Prawn Biryani

THB 700

## Curries | All Dishes served with Steamed Rice/Brown Rice



77 Gaeng Kiew Warn Chicken  THB 400  
Green Curry Chicken and Coconut Milk

81 Gaeng Phed Chicken  THB 400  
Red Curry Chicken and Coconut Milk

78 Gaeng Kiew Warn Pork  THB 400  
Green Curry Pork and Coconut Milk

82 Gaeng Phed Pork  THB 400  
Red Curry Pork and Coconut Milk


79 Gaeng Kiew Warn Beef  THB 480  
Green Curry Beef and Coconut Milk


83 Gaeng Phed Beef  THB 480  
Red Curry Beef and Coconut Milk

80 Gaeng Kiew Warn Jae   THB 320  
Vegetable Green Curry

84 Gaeng Phed Jae   THB 320  
Vegetable Red Curry



85 Paneer Lababdar    
Chard Cottage Cheese Cooked  
in a Rich Tomato and Onion Gravy

86 Murgh Makhani Butter Chicken   
Chicken Tikka Simmered in  
Creamy Fenugreek Flavored Cashew  
and Tomato Gravy

87 Mutton Rogan Josh    
Boneless Mutton Braised in Onion,  
Tomato and Northern Spices

THB 390

THB 450

THB 590



88 Dal Tadka    
Yellow Lentils Cooked in Onion and  
Tomato, a Staple in North Indian Homes

89 Dal-Maa-Rang Mahal    
Black Lentils Cooked Overnight With Tomato and  
Garlic Enriched with Butter and Cream

THB 310

THB 340

## Curries | All Dishes served with Steamed Rice/Brown Rice



**90**  
**Chicken Tikka** 🌿  
 Chicken Thigh Marinated In Yogurt,  
 Kashmiri Chili and Fenugreek

THB 520



**91**  
**Nawabi Paneer Tikka** 🌿  
 Fresh Cottage Cheese Stuffed With Mint,  
 Mango Chutney and Mild Spice

THB 410



**92**  
**Naan** 🌿  
 Your Choice of Plain, Butter or Garlic

THB 120 / Piece



**93**  
**Paratha** 🌿  
 Your Choice of Mirchi or Laccha

THB 110 / Piece



**94**  
**Pita Bread** 🌿

THB 100 / 3 Pieces

## International Dishes



**95**  
**Fish and Chips**  
 Seabass, Mushy Peas, Tartar Sauce and French Fries

THB 450



**96**  
**Pan Seared Norwegian Salmon** 🌿  
 Green Pea Purée, Glazed Baby Carrots with Champagne Butter Sauce

THB 650


**International Dishes**



**Oven Baked Atlantic Seabass**   
Roasted Baby Potatoes, Spinach with Lemon Beurre Blanc

THB 600



**Roasted Chicken Breast**   
Truffle Mashed Potatoes, Honey Carrots with Thyme Chicken Jus

THB 420



**Nasi Goreng**   
Indonesian Style Sambal Rice, Chicken Satay and Fried Egg

THB 320



**Grilled Shish Taouk**   
Biwaz Flat Bread, Grilled Vegetables, Garlic Sauce and Pickle

THB 360

**From the Grill** | All The Grill selections are served with Asparagus, Baby Carrot, Grilled Whole Garlic, Pommery Mustard and Wine Jus



**Australian Wagyu MB 4-5** 

- 101** Tenderloin – 200g THB 1,550
- 102** Rib Eye – 250g THB 1,750

**USDA Prime Pure Black Angus** 

- 103** Tenderloin – 200g THB 1,250
- 104** Rib Eye – 250g THB 1,500
- 105** Striploin – 200g THB 1,250
- 106** Lamb Chops – 180g THB 1,400

# ALL DAY DINING

Available Daily 11:00 - 23:00 hrs

## Side Dishes



French Fries حلال

THB 200



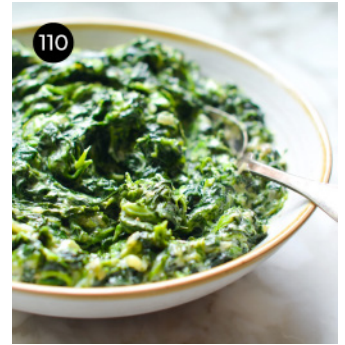
Mashed Potatoes حلال

THB 200



Truffled Mashed Potatoes حلال

THB 290



Creamy or Sautéed Baby Spinach حلال

THB 220



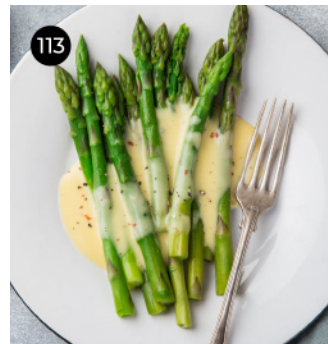
Sautéed Seasonal Mushrooms حلال

THB 190



Crispy Onion Rings حلال

THB 180



Steamed Green Asparagus, Hollandaise Sauce حلال

THB 250



Cauliflower Mornay Gratin حلال

THB 200

## Dessert



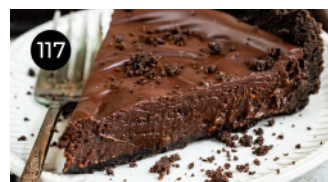
Khao Niew Ma Muang حلال  
Mango with Sticky Rice and Coconut Cream

THB 320



Traditional Tiramisu  
Lady Fingers Sponge, Mascarpone Cream, Coffee

THB 350



Mississippi Style Chocolate Mud Pie حلال  
Cookie Dough, Chocolate Cream, Dark Chocolate Sauce

THB 300



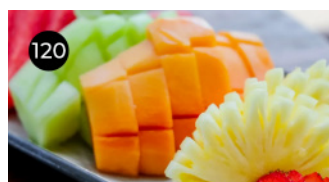
New York Style Passion Fruit Cheesecake حلال  
Traditional Cheesecake with Passion Fruit Curd

THB 330



Green Tea Crème Brûlée حلال  
Green Tea Crème Brûlée with Vanilla Caramelized Sugar

THB 300



Fruit Platter حلال  
Selection of Exotic Fruits

THB 250



Sorbet Selection حلال  
Lemon, Raspberry, Mango, Coconut

THB 120 / Scoop



Ice Cream Selection حلال  
Vanilla, Chocolate, Strawberry, Caramel

THB 120 / Scoop

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## Tasty Bites & Snacks



**Crispy Calamari**   
 Battered Fried Calamari, Tartar Sauce and Lemon

THB 320



**Buffalo Chicken Wings**   
 Cayenne Pepper Hot Sauce with Ranch Dressing

THB 300



**Fried Tortilla Chips Nachos**   
 Meat Sauce, Guacamole, Cheese, Sour Cream and Tomato Salsa

THB 350



**Poh Pia Din Sor**   
 Deep-Fried Vegetable Spring Rolls

THB 280



**Poh Pia Pu Thord**   
 Deep-Fried Spring Rolls with Crab Meat

THB 400

## Salad



**Traditional Caesar Salad**   
 Romaine Lettuce, Anchovies and Garlic Bread



**Burrata Salad**   
 Heirloom Tomatoes, Roquette with Balsamic Vinaigrette

THB 420

**128** Classic with Bacon THB 390

**129** Chicken THB 440

**130** King Prawn THB 480


## Soups & Veloutés



132 Wild Mushroom Velouté    
Sautéed Mushrooms and Thyme Cream

THB 300



133 Tom Yam Goong (Clear or Cream Soup)   
Spicy Prawn Soup with Thai Herbs

THB 360

## Burgers & Sandwiches



134 Wagyu Beef Burger   
Comté Cheese, Truffle Mayonnaise, Caramelized Onions, Mushrooms and French Fries

THB 480



135 Veggie Burger    
Chickpeas and Mushroom Patty, Kimchi Mayonnaise, Red Cabbage, Arugula and French Fries


THB 250



136 Smashed Chicken Cheeseburger   
Chicken and Parsley Patty, Dijon Mustard Sauce, Cheddar, Lettuce and French Fries

THB 300



137 Club Sandwich   
Grilled Chicken Breast, Fried Egg, Bacon, Tomato, Lettuce and French Fries

THB 400



138 Grilled Cheese Sandwich   
White Toast, Gouda, Cheddar, Emmental Cheeses, Lettuce and French Fries

THB 240

## Dessert



139 Khao Niew Ma Muang   
Mango with Sticky Rice and Coconut Cream

THB 320



140 New York Style Passion Fruit Cheesecake   
Traditional Cheesecake with Passion Fruit Curd

THB 330



141 Fruit Platter   
Selection of Exotic Fruits

THB 250





# BEVERAGES

Available Daily 24 hrs

## Gin

- 142 Tanqueray THB 280
- 143 Bombay THB 280
- 144 Hendricks THB 350

## Rum

- 145 Bacardi THB 220
- 146 Captain Morgan THB 220
- 147 Phraya 40% THB 300

## Vodka

- 148 Absolut THB 220
- 149 Grey Goose THB 350

## Tequila

- 150 Patron Silver THB 350
- 151 Patron Reposado THB 350
- 152 Patron Anejo 40% THB 500

## Irish Whisky

- 153 Jameson THB 220

## Bourbon Whisky

- 154 Maker's Mark THB 250

## Scotch Whisky

- 155 Jack Daniel's THB 250
- 156 Chivas Regal 12 Years THB 250
- 157 JW Black Label THB 250
- 158 Monkey Shoulder THB 250
- 159 JW Swing THB 350

## Single Malts

- 160 Singleton 12 Years THB 350
- 161 Glenfiddich 12 Years THB 350
- 162 Glenmorangie Lasanta THB 350
- 163 Glenfiddich 18 Years THB 650

## Brews

- 164 Leo (320ml.) THB 150
- 165 San Miguel (320ml.) THB 180
- 166 Heineken (320ml.) THB 180
- 167 Singha (320ml.) THB 180
- 168 Asahi (320ml.) THB 180
- 169 Corona (320ml.) THB 220

## Freshly Squeezed

- 170 Orange THB 180
- 171 Young Coconut THB 180
- 172 Watermelon THB 180

## Dilmah Tea

- 173 Peppermint THB 140
- 174 English Breakfast THB 140
- 175 Darjeeling THB 140
- 176 Earl Grey THB 140
- 177 Sencha THB 140
- 178 Green Tea THB 140
- 179 Charmomile THB 140

## Coffee & Other

- 180 Single Espresso ☕ THB 140
- Double Espresso ☕ THB 160
- 181 Americano ☕ THB 140
- ☕ THB 160
- 182 Cappuccino ☕ THB 140
- ☕ THB 160
- 183 Cafe Latte ☕ THB 140
- ☕ THB 160
- 184 Chocolate ☕ THB 140
- ☕ THB 160
- 185 Thai Tea ☕ THB 140
- ☕ THB 160

## Soft Drink

- 186 Coca Cola THB 90
- 187 Coca Cola Zero THB 90
- 188 Sprite THB 90
- 189 Ginger Ale THB 90
- 190 Tonic THB 90
- 191 Soda Water THB 90
- 192 Red Bull THB 90



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