



MENU

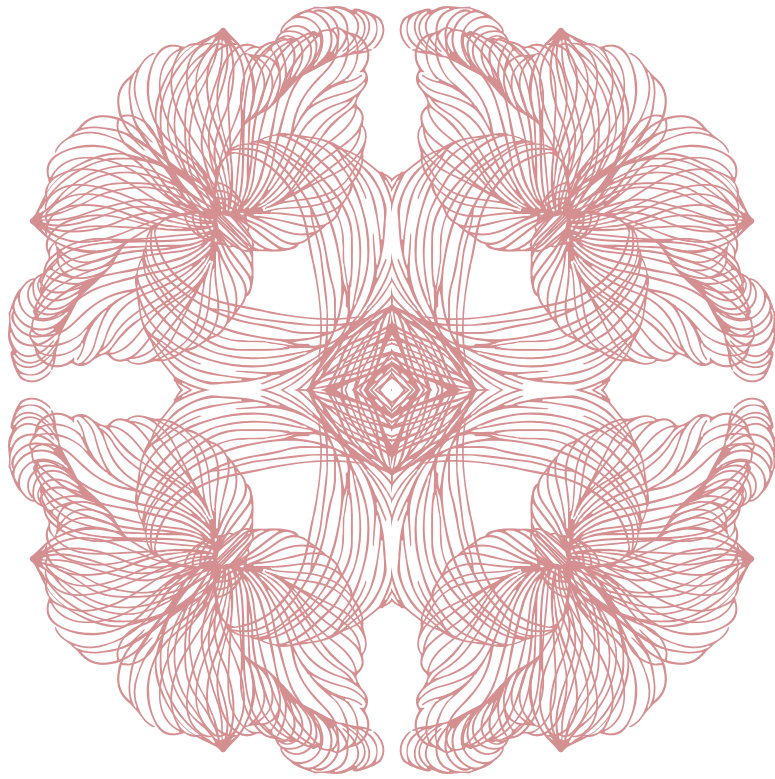
IN-ROOM DINING

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, Chocolat Croissant, Muffins, Fruit Danish Served with a Selection of Strawberry Jam, Apricot Jam and Butter

Your choice of Muesli, Plain Yoghurt 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 Free Cage 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 Yoghurt 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 Yoghurt or All Bran Cereal

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

Exotic Sliced Fruit Plate

Pineapple, Watermelon and Dragon Fruit
Our Finest Selection of Three Hand-Picked Tropical Fruits

Organic Free-Range Egg White Frittata
with Asparagus

Your choice of Muesli, Plain Yoghurt 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

A pot of 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



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

THB 400



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

THB 450



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

THB 300



28 Chicken Tikka Salad
Cos Lettuce, Chicken Tikka, Mango, Avocado with Tamarind Dressing

THB 320



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

THB 420



30 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



Wild Mushroom Velouté 
Sautéed Mushroom and Thyme Cream

THB 300



Traditional French Onion Soup
Gruyere Cheese, Croutons and Thyme

THB 350



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

THB 360








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
Mussel, Squid, 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 Pizza** THB 400
Mixed Bell Pepper, Marinated BBQ Chicken Strips, Black Olives
- 42** **Quattro Formaggi Pizza** THB 480
Goat Cheese, Pecorino, Parmesan and Mozzarella Cheese

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Pasta



Spinach and Ricotta Ravioli
Wild Mushrooms, Asparagus, Semi Dried Tomato 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 al'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 with Cheddar
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 Gab 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



Phad Thai

Fried Rice Noodles with Tiger Prawn Wrapped in Egg Net

THB 520



65

Kaow Soy Chicken

Northern Style Egg Noodles Curry with Chicken

THB 380

66

Kaow Soy Beef

Northern Style 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

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

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

80 Gaeng Kiew Warn Jae THB 320
Vegetable Green Curry



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

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

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

84 Gaeng Phed Jae THB 320
Vegetable Red Curry



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

THB 390



86 Murgh Makhani Butter Chicken
Chicken Tikka Simmered In
Creamy Fenugreek Flavored Cashew
And Tomato Gravy

THB 450



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

THB 590



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

THB 310



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

THB 340


Curries | All Dishes served with Steamed Rice/Brown Rice



Chicken Tikka
Chicken Thigh Marinated In Yoghurt, Kashmiri Chili and Fenugreek

THB 520



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

THB 410



Naan
Your Choice of Plain, Butter or Garlic

THB 120 / Piece



Paratha
Your Choice of Mirchi or Laccha

THB 110 / Piece



Pita Bread

THB 100 / 3 Pieces

International Dishes



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

THB 450



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 Mash Potato, 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 selection 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
- 103 Striploin – 200g THB 1,320

USDA Prime Pure Black Angus

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

ALL DAY DINING

Available Daily 11:00 - 23:00 hrs

Side Dishes



French Fries

THB 200



Mashed Potato

THB 200



Truffled Mashed Potato

THB 290



Creamy or Sautéed Baby Spinach

THB 220



Sautéed Seasonal Mushrooms

THB 190



Crispy Onion Rings

THB 180



Steamed Green Asparagus, Hollandaise Sauce

THB 250



Cauliflower Mornay Gratin

THB 200

Dessert



Khao Niew Ma Muang

Mango with Sticky Rice and Coconut Cream

THB 320



Traditional Tiramisu

Lady Fingers Sponge, Mascarpone Cream, Coffee

THB 350



Mississippi Style Chocolate Mud Pie

Cookie Dough, Chocolate Cream, Dark Chocolate Sauce

THB 300



New York Style Passion Fruit Cheesecake

Traditional Cheesecake with Passion Fruit Curd

THB 330



Green Tea Crème Brûlée

Green Tea Crème Brûlée with Vanilla Caramelized Sugar

THB 300



Fruit Platter

Selection of Exotic Fruits

THB 250



Sorbet Selection

Lemon, Raspberry, Mango, Coconut

THB 120 / Scoop



Ice Cream Selection

Vanilla, Chocolate, Strawberry, Caramel

THB 120 / Scoop

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Tasty Bites & Snacks



123
Crispy Calamari
 Battered Fried Calamari, Tartar Sauce and Lemon
 THB 320



124
Buffalo Chicken Wings
 Cayenne Pepper Hot Sauce with Ranch Dressing
 THB 300



125
Fried Tortilla Chips Nachos
 Meat Sauce, Guacamole, Cheese, Sour Cream and Tomato Salsa
 THB 350



126
Poh Pia Din Sor
 Deep-Fried Vegetable Spring Rolls
 THB 280



127
Poh Pia Pu Thord
 Deep-Fried Spring Rolls with Crab Meat
 THB 400

Salad



128
Classic with Bacon 🐷
 Romaine Lettuce, Anchovies and Garlic Bread
 THB 390



129
Chicken
 THB 440

130
King Prawn
 THB 480

131
Burrata Salad 🌿
 Heirloom Tomatoes, Roquette with Balsamic Vinaigrette
 THB 420

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 THB 480
Comte Cheese, Truffle Mayonnaise, Caramelized Onions, Mushrooms and French Fries

135 Veggie Burger  THB 250
Chickpeas and Mushroom Patty, Kimchi Mayonnaise, Red Cabbage, Arugula and French Fries

136 Smashed Chicken Cheeseburger with Cheddar THB 300
Chicken and Parsley Patty, Dijon Mustard Sauce, Cheddar, Lettuce and French Fries

137 Club Sandwich  THB 400
Grilled Chicken Breast, Fried Egg, Bacon, Tomato, Lettuce and French Fries

138 Grilled Cheese Sandwich THB 240
White Toast, Gouda, Cheddar, Emmental Cheeses, Lettuce and French Fries

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

Boubon Whisky

- 154 Maker's Mark THB 250

Scotch Whisky

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

Single Malts

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