



To place your order, please dial "0"

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

BREAKFAST MENU

Avaliable Daily 06:00 - 11:00 hrs.

The Florae Breakfast750	4 The Healthy Breakfast 850
A Glass of Freshly Squeezed Juice Orange Pineapple Guava Apple	• A Glass of Freshly Squeezed Juice Orange Pineapple Guava Apple Vegetable
-• A Cup of Drinks Freshly Brewed Coffee Tea Milk	-• A Cup of Drinks Freshly Brewed Coffee Tea Milk
Choice of Cereal With Milk All Bran Cornflakes Muesli Koko Crunch	Choice of Cereal With Milk (Low-Fat Milk Almond Milk Soya Milk) All Bran Cornflakes Muesli Koko Crunch
Seasonal Fruits	
Two Free-Range of Eggs To Your Liking Fried Scrambled Poached Boiled () Min. Omelette Choice of Pork Sausage or Chicken Sausage	Seasonal Fruit Acai Bowl
or	 Scrambled Egg Whites with Spinach and Tomato on Whole Wheat Bread
Fluffy Free-Range Omelette with Tomato,	or
Seasonal Mushroom Ham Gruyere Cheese with a Choice of <i>Crispy Bacon or Chicken Ham</i>	Poached Eggs with Sliced Avocado on Whole Wheat Bread
The Continental Breakfast 650	Omelettes & Benedicts
A Glass of Freshly Squeezed Juice	Traditional Eggs Benedict
Orange Pineapple Guava Apple	Free-Range Eggs Cooked Ham Brioche Bread Hollandaise Sauce
- • A Cup of Drinks Freshly Brewed Coffee Tea Milk	6 Florae Benedict
Choice of Cereal with Milk	Brioche Bread Hollandaise Sauce
All Bran Cornflakes Muesli Koko Crunch	Healthy Eggs Benedict
Seasonal Fruits	Grilled Tomato Sliced Avocado Gremolata Sauce
Basket of Homemade Croissants Cinnamon Rolls Danish Pastries Honey Butter	Vegetable Omelette
Add A Selection of Cold Cuts or Cheese Platter	Free-Range Eggs Asparagus Tomato Mushroom Capsicum Roasted Zucchini
	Egg White Omelette
The Oriental Breakfast750	
 A Glass of Freshly Squeezed Juice Orange Pineapple Guava Apple 	Asian Flavors
- ◆ A Cup of Drinks	Khao Tom
Freshly Brewed Coffee Tea Milk	① Congee
Set of Mezze Hummus Labneh Foul Moudamas	Chinese Boiled Rice Porridge with Raw Egg Fresh Ginger Choice of Minced Chicken Pork
Seasonal Fruits	Kai Jiew
Egg Shakshuka Scrambled Egg with Onion Tomato & Cumin	Thai Style Omelette Shallots Spring Onion Cherry Tomato Jasmine Rice Choice of <i>Minced Chicken</i> <i>Pork</i>
Basket of Flat Bread	Guay Tiew Nuea
	(a) Shrimp Dim Sum
	Steamed Premium Homemade Shrimp Dumpling Teriyaki Sauce Chives Sesame

TASTE OF THE MIDDLE EAST

*Mezze Served with Arabic Bread



HUMMUS THB 160.-Chickpea Puree | Tahina Lemon Juice

PINE NUTS THB 80.-80G BEEF THB 180.-



MOUTABAL Smoked Eggplant Puree Tahina | Pomegranate

THB 180.-



BABAGHANOUJ Smoked Eggplant Puree Vegetable

THB 180.-



HUMMUS BASILChickpea Puree | Basil
Tahina | Lemon Juice

THB 220.-



LABNEHStrained Yogurt
Extra Virgin Olive Oil

THB 210.-



VINE LEAVES
Vine Leaves Stuffed with
Rice & Vegetables Topped with
Pomegranate Molasses

THB 220.-



MUHAMMARA
A Spicy Dip Made of Walnuts
Red Bell Peppers
Pomegranate Molasses



BEETROOT MOUTABAL Smoked Eggplant Puree Tahina | Beetroot

THB 220.-



SPICY TAHINEYERed Chili Paste | Tahina
Signature Spices

THB 220.-

THB 210.-



TABOULEHParsley | Tomato
Spring Onion | Mint
Bulgur Wheat

THB 220.-



FATTOUCHE
Romaine Lettuce | Tomato
Cucumber | Bell Pepper
Onion | Garlic | Radish
Mint | Crispy Bread

THB 220.-



TOMATO SALAD Tomato | Onion Dried Mint

THB 190.-



ORIENTAL SALAD Lettuce | Tomato Cucumber | Radish Dried Mint

THB 200.-

HOT MEZZE



SHRIMP PROVENCAL
120G Sauteed Shrimp
with Provencal Sauce of Garlic
Coriander | Lemon Juice

THB 340.-



BEEF KIBBEH4 Pcs of Deep-Fried Kibbeh Stuffed with Beef & Pine Nuts | Tahina Dip

PIR

GRILLED HALLOUMI CHEESE Watermelon | Tomato Chutney

THB 240.-



SPICED POTATO

Deep Fried Potato Sauteed
with Garlic | Green Pepper
Coriander | Lemon Juice

THB 210.-



FALAFEL4 Pcs of Deep-Fried Falafel
Chickpea Fritter | Tahina Dip

THB 220.-



CHEESE RAKAKAT

4 Pcs of Deep Fried Rakakat Stuffed with Feta & Mozzarella Cheese
Served with Sweet Chili Sauce

THB 210.-

THB 240.-



MIXED GRILL 340G Meat of Shish Tawouk | Lamb Kebab Lamb Tenderloin | Rack of Lamb | Garlic Sauce Tahina Dip | Biwaz Salad

THB 990.-



LAMB KEBAB 210G Lamb Minced | Onion | Parsley | Tahina Dip Biwaz Salad

THB 420.-



SHISH TAWOUK 200G Marinated Chicken Garlic Sauce

THB 360.-



LAMB TENDERLOIN 200G Australian Lamb Tenderloin Tahina Dip | Biwaz Salad

THB 990.-



RACK OF LAMB 210G Australian Rack of Lamb Tahina Dip | Biwaz Salad

THB 990.-



Biryani Rice THB 180.Oriental Style Aromatic Rice
Cooked with Signature Spices

Wabsi Rice THB 180.-Saudi Style Basmati Rice Cooked with Vegetables & Turmeric

Additional

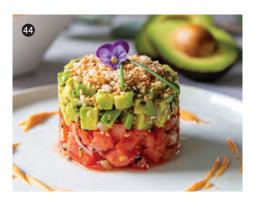
1 Lamb Shank 350G

2 Chicken Leg 250G

THB 450.-THB 260.-

(3) Shrimp 120G THB 320.-

WESTERN FLAVORS



TUNA & AVOCADO CEVICHE 100G Yellow Fin Tuna | Avocado Ceviche Sauce

THB 560.-



SALMON TARTARE 100G Salmon Fillet | Mango Avocado | Ikura

THB 560.-



BEEF TATAKI
100G Lightly Seared Peppered Beef Tenderloin
Served with Onion Salsa & Ponzu Sauce

THB 780.-



BURRATAHeirloom Tomatoes | Tarragon
Rye Croutons | Florae's Burrata Sauce

THB 780.-



SALADE NIÇOISE 100G Tuna Loin | Arugula Quail Eggs | Artichoke Kamalata Olives | Caper Berries

THB 420.-



CAESAR SALAD THB 320.-Romaine Lettuce | Bacon Cherry Tomato | Parmesan Cheese

100G Smoked SalmonTHB 180.-100G ShrimpTHB 180.-100G Grilled ChickenTHB 120.-



CREAMY TOMATOTopped with Sundried Tomato
Pesto

THB 320.-



MUSHROOM SOUP Champignon | Truffle Oil

THB 320.-



LENTIL SOUPLentil | Cumin Served with
Crispy Bread & Lemon Wedge

THB 280.-



CHEESE BOARD

Fresh Goat Cheese | Gorgonzola | Parmesan Gruyère | Brie Served with Dried Fruits Almond & Honey

THB 750.-



MEDITERRANEAN SLATE

Prosciutto | Smoked Ham | Chorizo Coppa | Swiss Dried Beef Served with Labneh Pesto Dip

THB 750.-



OPEN SMOKED SALMON

120G Norwegian Smoked Salmon Laid on Rye Bread | Cream Cheese Cucumber | Dill | Red Onion

THB 460.-



BEEF BURGER

180G Marbled Australian Beef Cheddar | Iceberg | Tomato Red Onion | Cornichon

THB 580.-



CLUB SANDWICH

120G Sous Vide Chicken Breast Bacon | Fried Eggs | Cheddar Vegetables

THB 380.-



GRILLED AVOCADO SANDWICH

Ciabatta | Grilled Avocado Vegetables

THB 320.-







PASTA & RISOTTO

SPAGHETTI PACCHERI PENNE







59 TOMATO SAUCE

60 BOLOGNESE SAUCE

61 CARBONARA SAUCE

Ø PESTO SAUCE

3 AGLIO E OLIO

THB 320.-

THB 380.-

THB 420.-

THB 380.-

THB 320.-





MUSHROOM RISOTTO
Porcini Mushroom | Asparagus
Parmesan

THB 420.-

FROM THE GRILL

Choose your favorite Meat



BEEF TENDERLOIN 150G

THB 890.-



GRILLED SALMON FILLET 150G

THB 650.-



SEABASS 150G

THB 650.-



BABY CHICKEN

THB 580.-



SHRIMP 180G

THB 580.-



RIB EYE 350G

THB 1,900.-

Choose your **Garnish**

MASHED POTATOES THB 180.-

SAUTÉED MUSHROOMS THB 180.-WITH TRUFFLE OIL

GRILLED VEGETABLES THB 180.-

STEAMED BASMATI RICE THB 180.-

FRENCH FRIES THB 180.-

SWEET POTATO FRIES THB 210.-

Choose your **Sauce**

RED WINE THB 120.-

® GREEN PEPPERCORN THB 120.-

10 MUSHROOM CREAM THB 120.-

22 CHIMICHURRI THB 120.-

Choose your Bread

83 FRENCH BAGUETTE THB 180.-

84 MULTIGRAIN THB 180.-

85 WHOLE WHEAT THB 180.-

86 RYE BREAD THB 180.-

37 ARABIC BREAD THB 180.-

8 MIXED BREAD THB 180.-BASKET

THAI FLAVORS



symbol means that those dishes are spicy. However, you are welcome to specify your preferred level of spiciness.

89 ROYAL JASMINE RICE

THB 80.-







SOM TAM THAI Spicy Green Papaya Salad with Peanuts & Dried Shrimps

YUM SOM O SCALLOPS 120G Seared Hokkaido Scallops Pomelo | Shallots | Coriander Chili Paste

120G of Medium Grilled Australian Beef Striploin | Cucumber | Tomato | Onion Celery | Chili

THB 180.-

THB 580.-

THB 480.-

YUM WOONSEN

YUM NUE YANG







LARB SALMON 120G Norwegian Salmon Fillet Crispy Rice | Chili Flakes

120G Mixed Seafood | Celery | Chili Tomato | Spring Onion | Fish Sauce

THB 340.-Seafood Pork THB 280.-

THB 320.-

YUM TALAY

Chicken THB 280.-Vegetable THB 260.-

THAI SOUP

THB 380.-

THB 290.-







TOM YUM GOONG 100G River Prawns | Hot & Sour Lemongrass Soup | Kaffir Lime Leaves

TOM KHA GAI 100G Chicken Breast Coconut Base Soup | Galangal | Shallot | Mushroom

GAENG JUED TAO HOO MOO SAB Clear Soup with Bean Curd 100G of Minced Pork Ball

THB 220.-

THB 240.-



MASSAMAN
350G Lamb Shank
48 Hours Sous Vide Australian Lamb Shank
Cooked in Massaman Curry with Potato

250G Chicken Leg THB 440.-24 Hours Sous Vide Chicken Leg Cooked in Massaman Curry with Potato



GAENG KIEW WAN Thai Green Curry

Beef	THB 360
Pork	THB 280
Chicken	THB 280
Shrimp	THB 320
Seafood	THB 320 -



GAENG PHED
Thai Red Curry

Beef	THB 360
Pork	THB 280
Chicken	THB 280
Shrimp	THB 320
Seafood	THB 320



PANANGMild Thai Curry

Beef	THB 360
Pork	THB 280
Chicken	THB 280
Shrimp	THB 320
Seafood	THB 320



GAI PAD MED MA MUANG
120G Stir Fried Chicken with
Cashew Nut & Vegetables
Served with Royal Jasmine Rice

THB 280.-



PHAD PAK RUAM MITR Stir Fried Mixed Vegetables in Oyster Sauce Topped with Fried Garlic

THB 180.-



PHAD KRAPOW

Pork Chicken	THB 240
Beef	THB 360
Shrimp	THB 320
Seafood	THB 320
Vegetable	THB 220



KAO PHAD

Chicken Seafood Shrimp	THB THB THB	210 210 290 290 200
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PAD THAI

Shrimp	THB 320
Chicken	THB 260
Vegetable	THB 220

INDIAN CUISINE



DHAL MAKHANITraditional Lentil Dish

THB 260.-



PANEER BUTTER MASALA Homemade Cottage Cheese Cooked in Onion & Tomato Gravy Topped with Fresh Coriander

THB 320.-



BUTTER CHICKEN 180G Charcoal Grilled Chicken Cooked in Buttery Tomato Sauce

THB 360.-



SHRIMP TANDOORI 180G Tandoori Grilled Shrimp Vegetable

THB 650.-



LAMB TIKKA MASALA
180G Boneless Lamb Shoulder
Cooked in Rich Masala
Onion & Tomato Topped
with Fresh Coriander

THB 480.-



RAITA Homemade Yogurt with Onion Tomato | Coriander | Chili Cumin Powder

THB 180.-



PARATHA

Plain THB 35.-

15 Butter THB 60.-

16 Potato THB 60.-

Onion THB 60.-

DESSERT



MANGO CHEESE CAKE
THB 280.-



DARK CHOCOLATE MOUSSE CAKE

THB 280.-



VANILLA CRÈME BRÛLÉE THB 280.-



MANGO STICKY RICE

THB 220.-



ICE CREAM VANILLA CHOCOLATE STRAWBERRY

THB 150.-



SORBET RASPBERRY LIME PASSION FRUIT

THB 150.-



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All prices are in Thai Baht and inclusive of government tax and service charge.

DRINKS LIST

WHISKY	glass	bottle
3 JW Black Label	350	3,500
JW Gold Label	500	5,500
Chivas Regal 12 Years	380	3,800
Maker's Mark	400	4,200
Monkey Shoulder	450	4,000
30 John Jameson's Black Barrel	450	4,000
RUM	glass	bottle
131 Havana 3 Years	260	2,300
© Colonist Spiced Rum	260	2,300
Ron Zacapa Rum	600	6,500
TEQUILA	glass	bottle
Jose Cuervo Blanco	260	2,500
85 Patron Silver	. 390	4,900
SODA & MIXER		
Pepsi, Pepsi Max, 7 Up, Ginger	Ale	90
1 Import Red Bull		150
B Fever Tree Elder Fower Tonic		190
Fever Tree Ginger		190
Fever Tree Mediterranean Toni	c	190

	VODKA	glass	bottle
141	Ketel One	. 320	2,800
142	Grey Goose	450	4,900
143	Ciroc	450	4,900
	GIN	glass	bottle
144	Bombay Saphire	320	3,600
145	Hendricks	390	4,900
146	Botanist	480	5,800
	BEER		bottle
147	Singha Beer 320 m.l		180
148	Chang Beer 320 m.l		180
149	Heineken 320 m.l		190
150	Corona 330 m.l		200
151	Budweiser 330m.l		190
152	Hoegaarden Rose' 250 m.l		280
153	Franziskaner Weissbier 500) m.l	380

RED WINE	glass	bottle
30 South Cabernet Sauvignon Australia 2021	350	1.700
Cono Sur Single Vineyard Block 21 Pinot Noir Chile 2021	600	2,800
WHITE WINE		
La Piuma Orvieto DOC Italy 2021	350	1,700
Lucien Albrecht Riesling Reserve France 2021	520	2,500
ROSÉ		
Chateau d'Esclans The Pale Rosé by Sacha Lichine, 2023, France	520	2,500
SPARKLING WINE		
Chamdeville Blanc de Blanc Brut (Semillon, Muscadelle)		1,500
Chamdeville Brut Rose (Pinot Noir), N.V, France	350	1,700



Darjeeling

The king of India teas, this TWG Tea first Alush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots.

French Earl Grey

Delicately infused with citrus fruits and French blue cornflowers, this black tea blend is a fragrant variation of the great classic.

English Breakfast

Very strong and full-bodied with light floral undertones, this broken-leaf black tea is perfect with morning toast and marmalade.

Sencha

This invigorating Japan green tea with its subtle taste is ideal during or after a meal, as it is rich in vitamin C and contains little theine.

65 Grand Jasmine

This delightful floral bouquet is composed of fresh and fragrant jasmine blossoms blended with a delicate theine-free South Africa red tea.

63 Chamomile

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

Marrakech Mint

Fresh and fragrant, these raw organic whole leaves of wild and pure Moroccan Mint yield a cup of extraordinary purity and character and infuse into a wonderfully clean, crisp and theine-free cup.

Lemongrass

Citrusy improve oral health, lower cholesterol, and relieve bloating



CHILLED JUICE

69 Oranç	ge	150
Pinea	pple	150
Apple		150
Guave Guave	a	150
173 Lyche	e	150
Mang Mang	JO	150
Ø Water	rmelon Smoothy .	150
76 Fresh	Young Coconut	180

CC)FFEE	Hot	Cold
Es _l	presso	120	130
7 8 Do	ouble Espresso	150	160
79 An	nericano	140	150
80 Es	presso Macchiato	140	150
181 Cc	ıfé Latté	150	160
182 Cc	appuccino	150	160
183 Mo	ocha	150	160
84 Iris	sh Coffee	380	380
185 Ch	nocolate	150	160





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LATE NIGHT MENU

Avaliable Daily 23:00 - 06:00 hrs.

STARTERS

88 SMOKED SALMON	560
120G of Smoked Salmon Served with of Ikura	
Sour Cream	

B CHEESE BOARD Fresh Goat Cheese | Gorgonzaola | Parmesan | Gruyère | Brie Served with Dried Fruits Almond & Honey

88 MEDITERRANEAN SLATE 750 Prosciutto | Smoked Ham | Chorizo | Coppa | Swiss Dried Beef Served with Labneh Pesto Dip

189 HUMMUS Hummus Served with Flat Bread & Extra Virgin Olive Oil



HOT STARTERS & SANDWICHES

194	VEGETABLE SPRING ROLL	
195	BUFFALO WINGS	
196	SHRIMP DUMPLING	
197	BEEF BURGER	

120G Sous Vide Chicken Breast | Bacon | Fried Eggs Cheddar | Veggies

Ciabatta | Grilled Avocado & Vegetables





SOUPS

190	CREAMY TOMATO Topped with Sundried Tomato Pesto	320
191	MUSHROOM SOUP	320
192	TOM YUM GOONG	29 0
193	ADDITIONAL JASMINE RICE	80





SALADS

200	YUM TALAY	20 g
201	YUM NUE YANG	30
202	ADDITIONAL JASMINE RICE80	
203	FATTOUCHE	20
204	CAESAR SALAD	20
	SALAD ACCOMPANIMENTS Smoked Salmon 100g	
	DACTA & DICOTTO	

PASTA & RISOTTO

SPAGHETTI PACCHERI PENNE







205	TOMATO SAUCE	320
206	BOLOGNESE SAUCE	380
207	PESTO SAUCE	. 380
208	CARBONARA	420
209	AGLIO E OLIO	320



FROM THE WOK

PHAD KRAPOW Pork | Chicken 240 Beef 360 Shrimp 320 Seafood 320 Vegetable 220

221	KAO PHAD	
_	Pork Chicken	210
	Shrimp	290
	Seafood	
	Vegetable	200

222	PAD THAI	
_	Shrimp	320
	Chicken	260
	Vegetable	220

GAENG KIEW WAN Thai Green Curry Served with Royal Jasmine Rice

Beet	360
Pork	280
Chicken	
Shrimp	320
Seafood	

GAENG PHED Thai Red Curry Served with Royal Jasmine Rice

Beef	360
Pork	280
Chicken	280
Shrimp	320
Seafood	









INDIAN FLAVOR

210	DHAL MAKHANI	60
211	BUTTER MASALA	320
212	BUTTER CHICKEN	60
213	SHRIMP TANDOORI	50
214	LAMB TIKKA MASALA	
215	RAITA	
	PARATHA	
216	PLAIN35	
217	BUTTER60	
218	POTATO60	
219	ONION60	









DESSERTS

225	MANGO CHEESECAKE	280
226	DARK CHOCOLATE MOUSSE CAKE	280
227	VANILLA CRÈME BRÛLÉE	280
228	AISH AS SARAY	280
229	MANGO STICKY RICE	220
230	ICE CREAMVANILLA CHOCOLATE STRAWBERRY	150
231	SORBETRASPBERRY LIME PASSION FRUIT	150



