



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 Breakfast 750	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	Seasonal Fruit
Two Free-Range of Eggs To Your Liking Fried Scrambled Poached Boiled () Min. Omelette Choice of Pork Sausage or Chicken Sausage	Acai Bowl
or	Scrambled Egg Whites with Spinach and Tomato on Whole Wheat Bread
Fluffy Free-Range Omelette with Tomato,	
Seasonal Mushroom Ham Gruyere Cheese with a Choice of Crispy Bacon or Chicken Ham	or Poached Eggs with Sliced Avocado on Whole Wheat Bread
The Continental Breakfast 650	Omelettes & Benedicts
A Glass of Freshly Squeezed Juice Orange Pineapple Guava Apple	5 Traditional Eggs Benedict
• A Cup of Drinks Freshly Brewed Coffee Tea Milk	6 Florae Benedict
Choice of Cereal with Milk All Bran Cornflakes Muesli Koko Crunch	Brioche Bread Hollandaise Sauce Healthy Eggs Benedict
Seasonal Fruits	Free-Range Egg Whole Wheat Bread 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 270	Mushroom Capsicum Roasted Zucchini
The Oriental Breakfast750	Egg White Omelette
	Asian Flavors
A Glass of Freshly Squeezed Juice Orange Pineapple Guava Apple	
-• A Cup of Drinks Freshly Brewed Coffee Tea Milk	6 Khao Tom
Set of Mezze Hummus Labneh Foul Moudamas	Congee
Seasonal Fruits	Kai Jiew
 Egg Shakshuka Scrambled Egg with Onion Tomato & Cumin 	Thai Style Omelette Shallots Spring Onion Cherry Tomate Jasmine Rice Choice of Minced Chicken Pork
Basket of Flat Bread	Guay Tiew Nuea
A Mar	Shrimp Dim Sum

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 TENDERLOIN200G Australian Lamb Tenderloin
Tahina Dip | Biwaz Salad

THB 990.-



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

THB 990.-



Siryani 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

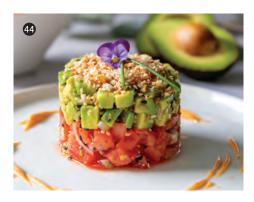
2 Chicken Leg 250G

(3) Shrimp 120G THB 320.-

THB 450.-

THB 260.-

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

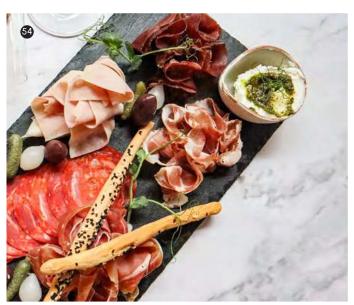
THB 280.-



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

22 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**

CAFÉ DE PARIS THB 120.-

RED WINE THB 120.-

® GREEN PEPPERCORN THB 120.-

3 MUSHROOM CREAM THB 120.-

2 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.-

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

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

THB 180.-

THB 580.-



THB 480.-

YUM WOONSEN

Vegetable





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

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

THB 340.-Seafood Pork THB 280.-Chicken THB 280.-

THB 260.-

THB 380.-

THB 290.-

THB 320.-

THAI SOUP



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 240.-

THB 220.-



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.-





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



KAO PHAD

Pork Chicken Seafood Shrimp	THB 210 THB 210 THB 290 THB 290
Vegetable	THB 200



PAD THAI

THB 320
THB 260
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.-

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
23 JW Black Label	350	3,500
28 JW Gold Label	500	5,500
Chivas Regal 12 Years	380	3,800
Maker's Mark	400	4,200
Monkey Shoulder	450	4,000
39 John Jameson's Black Barrel	450	4,000
RUM	glass	bottle
3 Havana 3 Years	260	2,300
32 Colonist Spiced Rum	260	2,300
🔞 Ron Zacapa Rum	600	6,500
TEQUILA	glass	bottle
Jose Cuervo Blanco	260	2,500
B Patron Silver	390	4,900
SODA & MIXER		
Pepsi, Pepsi Max, 7 Up, Ginger	Ale	90
mport Red Bull		150
33 Fever Tree Elder Fower Tonic		190
Fever Tree Ginger		190
149 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
[5]	Budweiser 330m.l		190
152	Hoegaarden Rose' 250 m.l	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		
9 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 Orange	150
Pineapple	150
Apple	150
🕏 Guava	150
	150
Mango	150
₩atermelon Smoothy	150
Fresh Young Coconut	180

CO	FFEE	Hot	Cold
E sp	oresso	120	130
78 Do	uble Espresso	150	160
79 Am	nericano	140	150
® Esp	oresso Macchiato	140	150
B Ca	fé Latté	150	160
® 2 Ca	ppuccino	150	160
® Mo	ocha	150	160
84 Iris	h Coffee	380	380
® Ch	ocolate	150	160



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LATE NIGHT MENU

Avaliable Daily 23:00 - 06:00 hrs.

STARTERS

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

87 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 ROLL5 Pcs of Deep Fried Vegetables Stuffed Rolls Serwith Plum Sauce	
195	BUFFALO WINGS	
196	SHRIMP DUMPLINGSteamed Premium Homemade Shrimp Dumpling Teriyaki Sauce Chives Sesame	
197	BEEF BURGER	
198	CLUB SANDWICH	380

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	290
193	ADDITIONAL JASMINE RICE	80





SALADS

200	YUM TALAY 120G Mixed Seafood Celery Chili Tomato Spr Onion Fish Sauce	320 ring
201	YUM NUE YANG	480
_	ADDITIONAL	
202	JASMINE RICE80	
203	PATTOUCHERomaine Lettuce Tomato Cucumber Bell Pepp Onion Garlic Radish Mint Crispy Bread	
204	CAESAR SALAD Romaine Lettuce Bacon Cherry Tomato Parmesan Cheese	320
	SALAD ACCOMPANIMENTS	
	Smoked Salmon 100g180Grilled Shrimps 100g180Grilled Chicken Breast 100g120	
	DACETA CO DICCETTO	

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 240 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	280
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
211	BUTTER MASALA
212	BUTTER CHICKEN
213	SHRIMP TANDOORI
214	LAMB TIKKA MASALA
215	RAITA
	PARATHA
216	PLAIN 35
217	BUTTER 60
218	POTATO60
219	ONION60









DESSERTS

22	MANGO CHEESECAKE	. 280
22	DARK CHOCOLATE MOUSSE CAKE	. 280
22	VANILLA CRÈME BRÛLÉE	. 280
22	AISH AS SARAY	. 280
22	MANGO STICKY RICE	. 220
23	ICE CREAMVANILLA CHOCOLATE STRAWBERRY	150
23	SORBETRASPBERRY LIME PASSION FRUIT	150



