

ROOM SERVICE

M E N U









BREAKFAST

06:00 AM - 11:00 AM

1. THE CONTINENTAL BREAKFAST

650

- Choice of Fresh Juice Orange | Pineapple | Guava | Apple
- Choice of Drink Freshly Brewed Coffee | Tea | Milk
- Choice of Cereal with Milk
 All Bran | Cornflakes | Muesli | Chocolate Cereal
- Seasonal Fruits
- Basket of Homemade Croissants | Cinnamon Rolls Danish Pastries | Honey | Butter
- Add a Selection of Cold Cuts or Cheese Platter

270

2. THE ORIENTAL BREAKFAST

750

- Choice of Fresh Juice Orange | Pineapple | Guava | Apple
- Choice of Drink Freshly Brewed Coffee | Tea | Milk
- Set of Mezze

 Hummus | Labneh | Ful Medames
- Seasonal Fruits
- Egg Shakshuka | Scrambled Egg with Onion | Tomato & Cumin
- Basket of Flatbread

3. THE HEALTHY BREAKFAST

850

- Choice of Fresh Juice Orange | Pineapple | Guava | Apple | Vegetable
- Choice of Drink
 Freshly Brewed Coffee | Tea | Milk
- Choice of Cereal with Milk
 (Low Fat Milk | Almond Milk | Soya Milk)
 All Bran | Cornflakes | Muesli | Chocolate Cereal
- Seasonal Fruits
- Acai Bowl
- Scrambled Egg Whites with Spinach and Tomato on Whole Wheat Bread or

Poached Eggs with Sliced Avocado on Whole Wheat Bread

OMELETTES & BENEDICTS

All Eggs Served with New Potatoes & Cherry Tomatoes

4. VEGETABLE OMELETTE	33
Free-Range Eggs Roasted Zucchini	
Asparagus Tomato Mushroom	
Capsicum	

370 5. WHITE OMELETTE Free-Range Egg Whites | Shallot | Spinach |

390 6. HEALTHY BENEDICT Whole Wheat Bread | Grilled Tomato |

Sliced Avocado | Free-Range Eggs | Gremolata Sauce

7. FLORAE BENEDICT Brioche Bread | Avocado | Smoked Salmon | Free-Range Eggs | Hollandaise Sauce



ASIAN FLAVORS





230

330

8. KHAO TOM Boiled Rice Soup | Lightly Poached Egg | Coriander | Chives | Crispy Fried Garlic Choice of Pork | Chicken or Prawns

Served with Royal Jasmine Rice

9. CONGEE Chinese Boiled Rice Porridge with Raw Egg | Fresh Ginger Choice of Minced Chicken or Pork

230 10. KHAI JIEW Thai Style Omelette | Shallots | Spring Onion | Cherry Tomato | Choice of Minced Chicken or Pork

230

11. GUAY TIEW NUEA

12. SHRIMP HAR GOW Steamed Shrimp Dumpling | Chinese Black Vinegar Sauce | Chives

13. ALL DAY BREAKFAST

Choice of

- Two Free-Range of Eggs Cooked to Your Liking Fried | Scrambled | Poached | Boiled (Time/Min) | Omelette
- Khai Jiew Served with Royal Jasmine Rice & Chili Sauce

LUNCH & DINNER

12:00 PM - 00:00 AM

WESTERN FLAVORS





490



370 14. CLASSIC **CAESAR** Romaine Lettuce | Crispy Bacon | Croutons | Parmesan

Add 100g. of

Smoked Salmon 190 or Shrimp

130 Grilled Chicken Breast

15. TUNA NICOISE 100g. of Sashimi Grade Tuna | Rucola | Artichoke | Quail Egg

790

16. HERITAGE **BEETROOT & BURRATA** Pickled Walnuts | Beefsteak Tomatoes

790







18. CHEESE SLATE Gruyère | Brie de Meaux | Roquefort | Comté | Chèvre | Caramelized Almond | Grissini

PASTAS & RISOTTO

19. RIGATONI POMODORO

430

Tomato Sauce with Stracciatella | Tomato Berries | Kalamata Olives



20. LINGUINE AGLIO E OLIO

Aglio e Olio with Garlic | Olive Oil
and Chili Flakes

430



21. SPAGHETTI
BOLOGNESE
Slow Braised Australian
Striploin Ragu



22. TAGLIATELLE
CARBONARA
Creamy Sauce with
Pancetta | Parmesan
and Pecorino Cheese



23. MUSHROOM 530
RISOTTO
Porcini | Champignon



 24. PRAWN 150g.
 590

 25. SALMON 150g.
 690

 26. AUSTRALIAN WAGYU RIB EYE 350g.
 2,210

190

27. SIDE DISHES

- Mashed Potatoes
- French Fries
- Sweet Potato Fries
- Sautéed Mushrooms
- Grilled Vegetables
- Steamed Basmati Rice

28. SAUCES

- Chimichurri
- Smoked BBQ
- Creamy Peppercorn
- Creamy Mushroom
- Nam Jim Jaew
- Red Wine
- Lamb Thyme Jus
- · Café de Paris



SANDWICHES

30. CLUB SANDWICH

120g. Sous Vide Chicken Breast |
Bacon | Fried Eggs | Cheddar |
Vegetable

31. GRILLED CHICKEN CAPRESE 590
Focaccia Bread | 120g. Grilled
Chicken Breast | Stracciatella |
Pesto Sauce | Tomato |

Fresh Basil | Parmesan

32. CROQUE MONSIEUR

Toasted Brioche | Paris Ham |
Gruyère Cheese |
Mustard Béchamel



KIDS MENU

34. KHAO TOM GOONG
Thai Boiled Rice Soup with Shrimp |
Boiled Egg

36. FRESH FRUITS
Assortment of Seasonal
Fresh Fruits

35. PINK PENNE 260 37. KHAO PHAD GAI 250

Penne Pasta Cooked in Tomato
Creamy Pink Sauce | Parmesan Cucumber | Spring Onion



CHEF'S SIGNATURE

MEZZE

All Mezze are Served with Flatbread



38. HUMMUS Chickpea Purée | Tahina | Lemon Juice



220

230

41. MOUTABAL Smoked Eggplant Purée | Tahina | Pomegranate



42. BABAGHANOUJ
Smoked Eggplant Purée |
Vegetable

Add

39. Pine Nuts40. 80g. Beef190

190



43. MUHAMMARA

A Spicy Dip Made of
Walnuts | Red Bell
Peppers Paste |
Pomegranate Molasses



44. LABNEH
Strained Yogurt | Extra
Virgin Olive Oil



45. VINE LEAVES 290
Stuffed Vine Leaves
with Rice & Vegetables
Topped with Pomegranate
Molasses

SALADS



46. TOMATO SALAD

Tomato | Onion |

Dried Mint



47. FATTOUSH

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

250



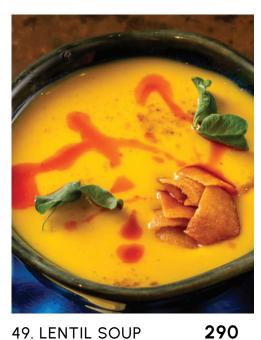
48. TABOULEH

Parsley | Tomato |

Spring Onion | Mint |

Bulgur Wheat

SOUPS



49. LENTIL SOUP Crispy Bread | Yellow Lemon



50. FRENCH ONION GRATINÉE Gruyère Toast



51. MUSHROOM CAPPUCCINO Shimeji | Champignon | Truffle Oil

HOT MEZZE





54. FALAFEL 290
4 Pieces of Deep Fried
Falafel | Mixed Vegetables |
Tahina Dip



290

RAKAKAT
4 Pieces of Deep Fried
Rakakat Stuffed with
Feta & Mozzarella
Served with Sweet
Chili Sauce

55. CHEESE



56. SHRIMP
PROVENCAL
120g. Sautéed Shrimp
with Provencal Sauce
of Garlic | Coriander |
Lemon Juice

RICE 57. BIRYANI RICE 190 Oriental Style Aromatic Rice Cooked with Signature Spices 190 58. KABSI RICE Saudi Style Basmati Rice Cooked with Vegetables & Turmeric Add 59. CHICKEN LEG 250g. 270 60. SHRIMPS 120g. 330 61. LAMB SHANK 350g. 460 KABSI RICE WITH LAMB SHANK If you have any allergy concerns, please inform our associates before ordering. Prices are in Thai Baht and inclusive of a tax and service charge. To place your order, please dial "0" or scan QR Code on your room tentcard.

FROM THE GRILL

62. SHISH TAWOOK 390
200g. Marinated Chicken |
Garlic Sauce





63. LAMB KEBAB 450
210g. Minced Lamb | Onion | Parsley |
Tahina Dip | Biwaz Salad



64. MIXED GRILL 1,000

340g. Meat of Shish Tawook |
Lamb Kebab | Lamb Tenderloin
| Rack of Lamb | Garlic Sauce &
Tahina Dip | Biwaz Salad



65. RACK OF LAMB 1,000
210g. Australian
Rack of Lamb |
Tahina Dip |
Biwaz Salad



1,000

66. LAMB
TENDERLOIN
200g. Australian
Lamb Tenderloin |
Tahina Dip |
Biwaz Salad

ASIAN FLAVORS

67. SOM TUM THAI
Spicy Green Papaya Salad
with Peanut & Dried Shrimps

Served with Sticky Rice

230

67

68. YUM SALMON

100g. of Spicy Salmon Salad |
Chili | Tomato | Spring Onion
& Seafood Sauce

69. YUM NUE YANG
100g. of Medium Grilled
Australian Beef Striploin

Add

with Cucumber & Chili

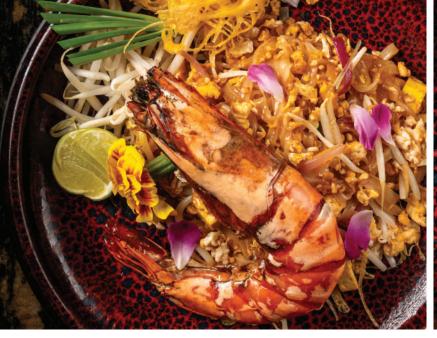
Add
Royal Jasmine Rice 90

70. YUM WOONSEN TALAY

100g. of Seafood | Glass Noodles |
Celery | Spicy Sauce



FROM THE WOK



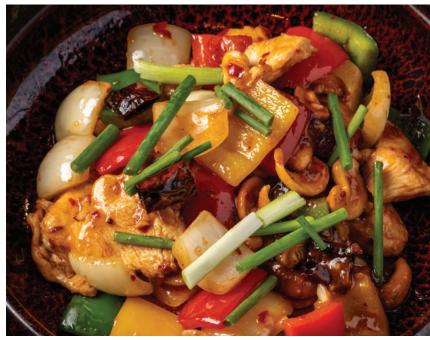
		25 15 15
71.	PHAD THAI	
	Vegetable	230
	Chicken	270
	Shrimp	330



2. PHAD KRAPOW	
Pork	250
Chicken	250
Shrimp	330
Seafood	330
Beef	370



73. KHAO PHAD	
Vegetable	230
Pork	250
Chicken	250
Shrimp	330
Seafood	330



74. GAI PHAD MED MA MUANG 100g. Stir Fried Chicken with Cashew Nut & Vegetables	290
75. PHAD PAK RUAM MITR Stir Fried Mixed Vegetables in Oyster Sauce Topped with Fried Garlic	190
Add Royal Jasmine Rice	90

SOUPS

76. TOM KHA GAI

290

100g. Chicken Breast | Coconut Base Soup | Galangal | Shallot | Mushroom

Add

Royal Jasmine Rice

90

77. TOM YUM GOONG

100g. River Prawns | Hot & Sour Lemongrass Soup | Kaffir Lime Leaves

Add

Royal Jasmine Rice

90

330

To place your order, please dial "0" or scan QR Code on your room tentcard.

If you have any allergy concerns, please inform our associates before ordering. Prices are in Thai Baht and inclusive of government tax and service charge.







CURRIES

All Thai Curries are Served with Royal Jasmine Rice

78. GAENG KIEW WAN

Thai Green Curry with Choice of

Pork	290
Chicken	290
Shrimp	330
Seafood	330
Beef	370



79. GAENG PHED

Thai Red Curry with Choice of

Pork	290
Chicken	290
Shrimp	330
Seafood	330
Beef	370



80. PANANG

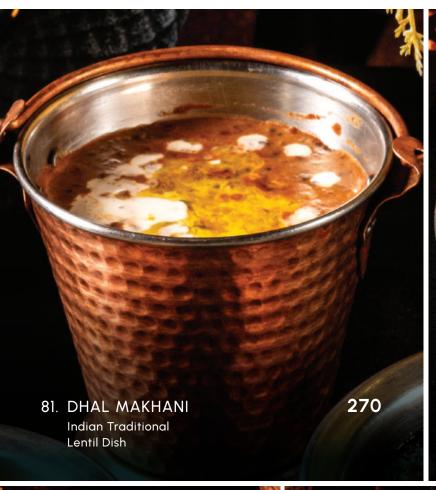
Mild Thai Curry with Choice of

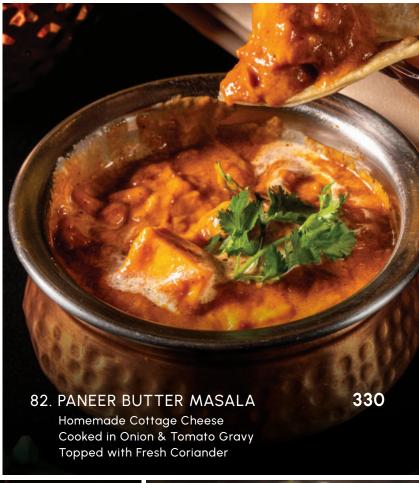
Pork	290
Chicken	290
Shrimp	330
Seafood	330
Beef	370

To place your order, please dial "0" or scan QR Code on your room tentcard.

If you have any allergy concerns, please inform our associates before ordering. Prices are in Thai Baht and inclusive of government tax and service charge.

INDIAN FOOD LOVERS











83. BUTTER 370
CHICKEN

150g. Charcoal Grilled Chicken
Cooked in Buttery

Tomato Sauce

84. LAMB TIKKA **4**MASALA

150g. Boneless Lamb Shoulder
Cooked in Rich Masala |

Cooked in Rich Masala |
Onion & Tomato Topped with
Fresh Coriander

85. PARATHA	
Plain	45
Butter	70
Potato	70
Onion	70



00:00 AM - 06:00 AM

STARTERS		
86. HUMMUS	190	
87. FATTOUCHE	250	
88. YUM WOONSEN TALAY	330	
89. CLASSIC CAESAR	370	
90. SMOKED SALMON	570	
SANDWICHES		
91. CLUB SANDWICH	430	
92. BEEF BURGER	690	
SOUPS		
93. TOM YUM GOONG	330	
PASTAS		
94. SPAGHETTI TOMATO	330	
95. PENNE BOLOGNESE	390	

INDIAN LOVERS	
96. DHAL MAKHANI	270
97. PANEER BUTTER MASAL	.A 330
98. BUTTER CHICKEN	370
99. PLAIN PARATHA	45
100. BUTTER PARATHA	70
101. POTATO PARATHA	70
102. ONION PARATHA	70

FR	OM THE WOK	
103.	PHAD KRAPOW WITH	
	Pork	250
	Chicken	250
	Shrimp	330
	Seafood	330
	Beef	370
104.	KHAO PHAD WITH	
	Vegetable	230
	Pork	250
	Chicken	250
	Shrimp	330
	Seafood	330
105.	PHAD THAI WITH	
	Vegetable	230
	Chicken	270
	Shrimp	330
106.	GAENG KIEW WAN THAI GREEN CURRY WITH Served with Royal Jasmine Rice	
	Pork	290
	Chicken	290
	Shrimp	330
	Seafood	330
	Beef	370



DESSERTS 11:00 AM - 06:00 AM



107. ICE CREAM

Vanilla | Chocolate |

Strawberry or

Raspberry Sorbet



230

290

108. MANGO STICKY RICE



109. FRESH FRUITS

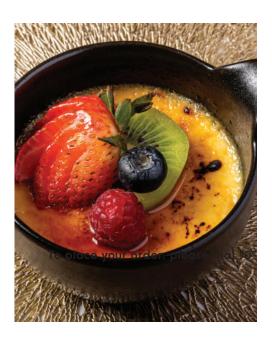




110. MANGO CHEESE CAKE



111. DARK CHOCOLATE MOUSSE CAKE



112. VANILLA CRÈME BRÛLÉE

290

DRINKS MENU 24 HRS

SPARKLING WINE			
	Glass	Bottle	
113. Conte Fosco Cuvée Brut – NV	340	1,400	
WHITE WINE			
	Glass	Bottle	
114. Lamador Chardonnay	320	1,200	
115. Harakeke Sauvignon Blanc Marlborough, NZ	380	1,600	
RED WINE			
	Glass	Bottle	
116. Maverick Twins Barrel Select Shiraz	380	1,600	
117. Cruse Cabernet Sauvignon Pays D'Oc	420	1,800	

BLENDED WHISKEY

	45ml.	Bottle	
118. Black Label	350	3,500	
119. Chivas Regal 12 Years	380	3,800	
120. Maker's Mark	400	4,200	
121. Monkey Shoulder	450	4,000	
122. John Jameson's Black Barrel	450	4,000	
123. Gold Label	500	5,000	
RUM 45ml. Bottle			
124. Havana 3 Years	260	2,300	
125. Colonist Spiced Rum	260	2,300	
126. Ron Zacapa Rum	600	6,500	

TEQUILA			
	45ml.	Bottle	
127. Jose Cuervo Blanco	260	2,500	
128. Patron Silver	400	4,900	
VODKA			
	45ml.	Bottle	
129. Ketel One	320	2,800	
130. Grey Goose	450	4,900	
131. Ciroc	450	4,900	
BOTANICAL GIN			
	45ml.	Bottle	
132. Bombay Saphire	320	3,600	
133. Hendricks	390	4,900	
134. Botanist	480	5,800	

HOB'S

Global	Bottle
135. Heineken	190
136. Budweiser	190
137. Corona	200
Local	Bottle
138. Singha	180
139. Chang	180

SOFT DRINKS

140.	Pepsi, Pepsi Max, 7 Up, Soda,	90
	Tonic, Ginger Ale	
141.	Import Red Bull	150

STILL MINERAL WATER

142.	Mont Fleur 330 ml.	90
143.	Evian 330 ml.	100
144.	Mont Fleur 700 ml.	160
145	Agua Panna 750 ml	190

SPARKLING MINERAL WATER

146.	Perrier 330 ml.	150
147.	Evian 750 ml.	250
148.	San Pellegrino 750 ml.	250

FRESH JUICE

149.	Pineapple	180
150.	Watermelon	180
151.	Fresh Young Coconut	180
152.	Orange	220

TWG TEAS 190

153. Darjeeling | French Earl Grey | English Breakfast | Sencha | Grand Jasmine | Chamomile | Marrakech Mint | Lemongrass

COFFEE

	Hot	Iced
154. Americano	140	150
155. Espresso Macchiato	140	150
156. Café Latte	150	160
157. Cappuccino	150	160
158. Mocha	150	160
159. Chocolate	150	160
160. Double Espresso	150	160



