

# ROOM SERVICE

## BREAKFAST

(available from 6:30 am – 10:30 am)

### CONTINENTAL BREAKFAST 420

Choice of 3 from our fresh bakery 🍞

Butter croissant, chocolate croissant, Danish pastry, muffin, plain or whole wheat toast soft roll, hard roll or gluten free item

Your choice of condiments:  
Strawberry jam, honey and butter

Choice of cereal: 🥣

Bircher muesli, oatmeal, corn flakes, Koko crunch.  
Served with your choice of full cream low fat or soya milk

Seasonal sliced fresh fruits:  
Watermelon, pineapple, papaya, cantaloupe

Yoghurts 🥛  
Plain, low fat or strawberry

Choice of chilled juices:  
Orange, apple, guava, or pineapple

Coffee, tea, hot or cold chocolate

### AMERICAN BREAKFAST 450

Choice of 3 from our fresh bakery 🍞

Butter croissant, chocolate croissant, Danish pastry, muffin, plain or whole wheat toast soft roll, hard roll or gluten free item

Your choice of condiments:  
Strawberry jam, honey and butter

Choice of eggs: 🍳

Fried, scrambled, poached, boiled, or your omelet with mushroom, cheese and tomato  
Served with your choice of 2 side dishes;  
Mushroom, tomato, hash brown  
bacon 🐷 pork sausages 🐷 or ham 🐷

Choice of chilled juices:  
Orange, apple, guava, or pineapple

Seasonal sliced fresh fruits:  
Watermelon, pineapple, papaya, cantaloupe

Coffee, tea, hot or cold chocolate

### ASIAN BREAKFAST 290

Boiled rice or congee with your choice of:  
Chicken, beef, pork 🐷 or shrimp 🍤

Choice of chilled juices:  
Orange, apple, guava, or pineapple

Seasonal sliced fresh fruits:  
Watermelon, pineapple, papaya, cantaloupe

Coffee, tea, hot or cold chocolate



Vegetarian



Vegan



Contains pork



Seafood



Dairy product



Spicy



Contains nut

All prices stated are subjected to 10% service charge and 7% government tax.

# ROOM SERVICE

## BREAKFAST

(available from 6:30 am – 10:30 am)

### BREAKFAST A LA CARTE

#### CHOICE OF CHILLED JUICES:

Orange, apple, guava, or pineapple

#### COLD AND HOT CEREALS:

Corn flakes, koko crunch,  
Honey crisp, granola

#### Gluten free muesli

#### Swiss Bircher muesli

With dry fruit and nuts

#### Hot oatmeal porridge

With brown sugar, honey, nuts, raisins and milk

#### Seasonal sliced fresh fruits:

Watermelon, pineapple, papaya, cantaloupe

#### Fruit salad

#### Natural, low fat or fruit yoghurt

With your choice of fresh fruits  
Strawberries, mango or pineapple

#### BAKERY (per piece)

##### Croissant

Butter or chocolate

##### Muffin

Blueberry, red velvet, chocolate or green tea

##### Danish

Pineapple, apple or Cinnamon raisin roll

#### TOAST:

White  
Whole wheat

#### Gluten free bread

80

130

260

180

180

150

220

90

40

40

40

80

160

#### BASKET

Choose 3 from our Bakery basket and your  
Choice of coffee, tea or hot chocolate


#### WAFFLE OR PANCAKES:

With banana brul  e and maple syrup


#### SMOKED SALMON




With onions, capers, dill mustard,  
cream cheese, and warm bagel

#### YOUR EGGS \*:

Two eggs your style:   
Fried, scrambled, poached or boiled

#### Omelet

Choice of: ham  cheese, mushroom, tomato,  
onion, bell pepper or a mix of all.

\*All eggs are served with your choice of 2 side dishes:  
Saut  ed mushrooms, tomato, hash brown, bacon   
pork sausages  or ham 

### ASIAN FAVORITES


#### Stir fried noodles

With your choice of beef, pork  chicken or seafood 

#### Boiled rice

With your choice of pork  chicken or seafood 

#### SIDES:

Bacon  chicken sausage, fried Chinese sausage  
hash brown or saut  ed mushrooms

#### Coffee, tea, hot or cold chocolate

170

90

220

180

120

90

90



Vegetarian



Vegan



Contains pork



Seafood



Dairy product



Spicy



Contains nut

All prices stated are subjected to 10% service charge and 7% government tax.

# ROOM SERVICE

BREAKFAST  
Available all day

## CHILDREN'S CORNER

### BREAKFAST

#### BLUEBERRY AND BANANA PANCAKE LOLLIPOPS 95

Banana and blueberries cooked into pancake and served with low-fat yogurt, fruit salad and syrup

#### PEANUT BUTTER & BANANA SANDWICH 130

Served on whole wheat bread with seasonal fruit

#### OMELET 130

Whole egg and egg white omelet filled with strawberry jam, served with caramelized banana and fresh strawberries

### LUNCH AND DINNER

#### CHICKEN NOODLE SOUP 95

With fresh garden vegetables and thin whole pasta

#### HOMEMADE TOMATO SOUP 95

Classic tomato soup with crispy croutons

#### TOM JUED TAO HOO MOO SUB 95

Clear soup with minced pork and tofu

#### CHICKEN FINGERS 140

Teriyaki chicken strips crunchy carrots and cucumber

#### ASIAN STYLE SALMON WITH SOBA NOODLE 230

Baked salmon with fresh ginger, carrots, red peppers, onions and sesame seeds on soba noodles

#### MINI FISH SLIDERS 190

Crispy cod fish in a soft sesame bun with light mayo

#### TUNA SANDWICH 120

Served on whole wheat bread with lettuce and tomato

### SWEETS AND SHAKES

#### BANANA SPLIT SUPER SUNDAE 170

Banana, vanilla ice cream, whipping cream and strawberry sauce

#### CHOCOLATE BROWNIES 140

Homemade chocolate brownies with pistachio nuts and whipping cream

#### ICE CREAM SCOOP 95

Your favorite ice cream, whipping cream and your choice of strawberry or chocolate topping

#### MILK SHAKE 95

Chocolate, banana, strawberry or vanilla



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Seafood



Dairy product



Spicy



Contains nut

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# ROOM SERVICE

MENU A LA CARTE

(available all from 10:30 am – 10:30 pm)

## SALADS & SOUP

**OUR HYDROPONIC SALAD**  250  
Green oak, red oak, cherry tomato confit, shallots, olives, asparagus, red radish, Parmigiano flakes and sundried tomato dressing

**CAESAR SALAD**  280  
Classic Caesar salad with crispy pancetta, anchovies, caperberries, Parmigiano flakes and grilled marinated tomatoes all tossed in a rich Caesar dressing  
Add chicken 120   
Add prawn 160 





**YAM TALAY**    
Thai spicy seafood salad

**REFRESHING CAPRESE SALAD**  360  
Cherry tomatoes and bocconcini mozzarella cheese tossed with basil pesto, Fresh rocket salad and balsamic drizzle

**HEALTHY VEGETABLE ROLLS**  230  
Rice Paper Wrap, Buckwheat Noodles, Vegetables, Crisp Greens Mint & Tamarind Sauce

**SPICE PUMPKIN SOUP** 200  
Veloute of pumpkin with cumin, pumpkin seeds and almonds

## RICE AND NOODLES

**KHAO PAD**  230  
Stir fried rice with your choice of pork or chicken.  
Add crab, 120   
Add shrimp 120   
Add fried egg 40 

**PHAD KAPRAOW**   240  
Wok fried spicy minced pork, chicken, beef or seafood with steamed rice, fried Thai basil and fried egg


**PHAD THAI**   270  
Traditional Thai fried noodle with prawn wrapped in omelet


## THE WOK

**GAI PHED MED MA MUANG**  280  
Stir fried chicken with cashew nuts


**NUE PHAD NUM MAN HOY**  400  
Stir fried beef with oyster sauce

## LET'S GO VEGAN

**BEYOND BURGER**  430  
Vegetarian plant-based patty, homemade brioche bun, avocado, tomato, caramelized onion, iceberg, chili vegan mayonnaise

**TOFU TONKATSU**  260  
Soya bean cake tonkatsu, rice berry, teriyaki sauce, ginger pickles and crispy leeks

## IN BETWEEN BREAD \*

**OUR SIGNATURE BURGER \*\***  480  
200 grams of Australian beef patty, crispy pancetta, gruyere cheese, oven roasted tomatoes, iceberg lettuce, BBQ sauce, spicy mayo and fried onions, in a brioche bun

**CHICKEN TERYAKI** 350  
Grilled marinated chicken thigh with teriyaki sauce, garlic mayo, iceberg lettuce and tomato in a sesame bun



**CRUSTED FISH FILLET** 370  
Panko crusted fish fillet, tomato, lettuce and tartar sauce in a charcoal bun

**CLUB SANDWICH**  330  
Our classic club sandwich with grilled chicken breast, fried egg, tomato, lettuce, bacon and mayonnaise

**ITALIAN CIABATTA** 440  
Fresh ciabatta bread filled with Italian sausage, marinated eggplant and taleggio cheese


*\*All sandwiches are served with steak fries and mixed salad*  
*\*\*for Food Safety reasons our burgers are served well done*

## PASTA AND PIZZA

**SPAGHETTI ALICI**   300  
Spaghetti with anchovies, capers olives and pine nuts in a tasty Sicilian tomato pesto, topped with crispy herb bread crumbs

**TAGLIATELLE AND CHEERY TOMATO**  250  
Fresh home-made egg pasta sautéed with fresh cherry tomatoes and basil

**PIZZA REGINA MARGHERITA**  280  
Tomato sauce, mozzarella cheese  
Tomato slice, fresh basil, oregano

**PIZZA SAUSAGE**  330  
Tomato sauce, mozzarella cheese, Italian sausage, mushrooms, fresh basil, oregano

**PIZZA ZUCCHINI E PARMIGIANO**  300  
Mozzarella cheese, grilled zucchini  
thyme, garlic and Parmigiano flakes

## DESSERTS

**APPLE PIE**  230  
Baked crispy puff pastry with sour cream and apples

**CHOCOLATE MOUSSE CAKE** 240  
Layers of chocolate mousse and ganache  
served with strawberry coulis

**STRAWBERRY CHEESE CAKE**  250  
Traditional cheese cake with cookie crust and fresh strawberries

**FRUIT SALAD** 240  
Seasonal fruit salad with berries

**ICE CREAM**  95  
A scoop of traditional Italian gelato

 Vegetarian  Vegan  Contains pork  Seafood  Dairy product  Spicy  Contains nut

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## DRINK

From 11 am – 11 pm

### BUCKET LIST

Chang 5 cans ~~800~~ 490 THB  
Heineken 5 cans ~~900~~ 550 THB

#### JUICE 130 | BLENDED 150

Apple | pineapple | orange | mango  
| fresh coconut | watermelon

#### Mocktail 140

Virgin Mojito  
lime juice | fresh mint | ginger ale

Pink Lemonade  
lemon | pomegranate syrup | soda water

Thai Silk  
Lemonade fresh coriander | lime | syrup | ginger ale

#### Cocktails

Mojito 260  
Rum | fresh lime | white sugar | fresh mint

Long Island Iced Tea 280  
Vodka | gin | rum | tequila | triple sec Lime juice | Pepsi

Caipirinha 280  
Cachaça | white sugar | brown sugar | lime juice

Mai Tai (1934) 280  
Light rum | dark rum | orange curacao | lime juice | almond syrup

*\*Cocktail and mocktail available until 9 pm*

#### Wine

**WHITE WINE** Glass Bottle

Spring Chenin Blanc,  
GranMonte,  
Khao Yai, Thailand 2019 390 1,950

Sileni, Sauvignon Blanc  
Marlborough, New Zealand, 2019 450 2,250

Stonefish, Chardonnay  
Margaret River, Australia, 2018 460 2,300

**ROSE WINE**

Sakuna Rosé, GranMonte,  
Khao Yai, Thailand 2018 390 1,950

**RED WINE**

Spring Syrah Cabernet,  
GranMonte,  
Khao Yai, Thailand 2017 390 1,950

Matua Valley Pinot Noir  
Marlborough  
New Zealand, 2017 440 2,200

Morgan Bay Cellar  
Cabernet Sauvignon,  
California USA, 2016 480 2,400

*All wine prices are inclusive 10% service charge and 7% government tax*

*Wine are subject to market availability*