



ANANTARA
RIVERSIDE · BANGKOK
RESORT



IN-ROOM DINING

AVAILABLE FROM 7.00 AM - 11.00 PM



WELCOME TO ANANTARA RIVERSIDE BANGKOK RESORT

Savour distinctive specialties from across Thailand, delightful old-time favourites, secret Asian recipes and refined global tastes.

Toast to a range of hand-picked champagnes, sparkling and wines; and crafted signature cocktails.

Enjoy the selections of our talented chefs, Wine Guru and beverage experts as they create your in-room culinary journey by the River of Kings.

For enquires and In-Room Dining orders, please dial "0".



BREAKFAST... INSPIRED BY ANANTARA

Available from 6.00 am – 11.00 am

- A, G **CONTINENTAL BREAKFAST** 700
Fresh juice - orange, pineapple, guava, apple or ABC juice
Basket of oven fresh bakeries
Natural or fruit yogurt
Butter, honey and fruit preserves
Seasonal sliced fruits or cereal
Coffee, decaffeinated coffee, tea, your choice of milk or hot chocolate
- A, G **AMERICAN BREAKFAST** 800
Fresh juice - orange, pineapple, guava, apple or ABC juice
Basket of oven fresh bakeries
Butter, honey and fruit preserves
Your choice of the following options:
- Eggs cooked to order or selection of cold cuts and cheeses
Coffee, decaffeinated coffee, tea, your choice of milk or hot chocolate
- A, C, F, G **HEALTHY BREAKFAST** 800
Fresh juices - orange, pineapple, guava, apple or ABC juice
Low fat yogurt with sliced bananas
Muesli cereal
Low fat, skimmed or organic soy milk
Egg white omelette with steamed asparagus
Whole grain and healthy bread basket
Mixed seasonal tropical fruits plate
Coffee, decaffeinated coffee, tea, your choice of milk or hot chocolate
- B, D, F **ASIAN BREAKFAST** 750
Fresh juices - orange, pineapple, guava, apple or ABC juice
Selection of steamed barbeque pork, shrimp and pork dumplings
Or
Breakfast Bento - grilled fish of the day, tamago, crisp lettuce,
pickles, steamed rice and miso
Or
Congee and traditional condiments
Mixed seasonal tropical fruits plate
Choice of Chinese Tea, Japanese Sencha green tea or coffee



A LA CARTE BREAKFAST SPECIALTIES

Available from 6.00 am – 11.00 am

D	Khao Tom Boiled rice soup, coriander and fried garlic Choice of pork, chicken or fish	250
C	Kai Jeow Thai Thai omelette with minced pork, shallots, and spring onions served with steamed rice	250
A	Steamed Dim Sum with condiments Fun Gua, Siu Mai, Har Gau, BBQ bun	250
B, C, R	Congee Pork, chicken or seafood served with soft boiled egg and traditional condiments	400
A, C	Fried egg noodles With shitake mushrooms and mixed vegetables	350
A, C, G	Eggs Benedict Poached free range eggs on toasted English muffins with hollandaise, roasted honey ham and hash brown potatoes	350
C	Two eggs prepared any style With ham, bacon or sausage and roasted tomato	290
A, G, H	Bircher muesli Oatmeal, raisins, green apple, wild flower honey, yoghurt, milk, nuts and orange juice	250
A	Blueberry pancakes With wildflower honey and fruit coulis	250

A detailed description of the allergens can be found on the last page of our menu.
Prices are subject to 10% service charge and 7% government tax.



A	Golden Belgian waffles With maple syrup and fruit coulis	280
A, F, G	Cereals Cornflakes, raisin bran, ll bran, kid cereal or original muesli served with whole milk, skimmed milk, soya milk or yoghurt	190
	Chilled juices Choice of orange, pineapple, guava, apple or ABC juice	190
	Seasonal fruit platter	200
A, C, G	Bakery Basket (3 choices per order) Croissant, whole wheat croissant, chocolate croissant, muffin of the day or Danish of the day. Served with whole wheat and regular toast, jams, honey and butter	250
G	Yoghurt natural or flavoured with fresh fruits or berries	190
G	Morning beverages American coffee, café latte, cappuccino or Espresso Hot or cold chocolate Darjeeling, Earl Grey, English breakfast, jasmine, chamomile, peppermint or green tea	140



ALL DAY DINING

APPETISERS & SNACKS

Available from 11.00 am – 10.00 pm

A	Chicken Quesadilla Tortilla, spinach, manchego, tomato and capsicum	380
A, E	Samosa - 24 Hours Classic Indian spiced potato and pea parcels with tamarind chutney	240
A	Buffalo wings - 24 Hours Flame grilled spiced chicken wings with BBQ dip	340
A	Crispy spring rolls - 24 hours With sweet chili dip	280
A, E	Satay - 24 Hours Turmeric & lemongrass scented specialty served with peanut sauce Choice of chicken, pork or beef	280
A, G	Focaccia breaded Mozzarella sticks With pomodoro cremoso dip	320
A, C, G	Crispy golden calamari rings With lime wedge and wasabi mayo	320
B	Koong salong Crispy stuffed prawn, sweet chili and plum sauce	380

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SOUPS AND SALADS

A, G	Classic tomato soup - 24 Hours With garlic croutons and pesto butter	260
G	Forest mushroom cream or tomato With thyme concasse	260
A, B, D, H	Tom Yum Goong - 24 Hours River prawn, broth, lemongrass, kaffir lime leaves, galangal, lime juice, Fish sauce and crushed chili peppers	320
A, C	Cantonese wonton soup Roast duck, red pork and pork wontons with egg noodles	260
A, B, G	Caesar salad - 24 Hours Romaine lettuce tossed in a light Caesar dressing topped with parmesan shavings, crispy bacon and garlic croutons	400
	• Grilled chicken breast	450
	• Smoked salmon	480
	• Seared king prawn	480
A	Fattoush salad Arabic spiced with cucumber, tomato, peppers, parsley and pomegranate	340
A, G	Caprese di Burrata Burrata mozzarella, tomato and Riverside hydroponic basil	450
G	Greek salad Wine ripe tomatoes, cucumber, purple onion, brine black olives, extra virgin olive oil, Greek oregano and feta dices	340
A, H	Ultimate Asian chicken chopped salad Green mango, pulled chicken and red cabbage, fresh ginger, peppers, bean sprouts, carrots, scallions, topped with caramelized sesame cashew and crunchy wonton skins.	340

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BURGERS & SANDWICHES

A, G	Wagyu beef burger - 24 Hours 100% wagyu beef patty, romaine, tomato, gherkin, grilled onions and crisp bacon Feel free to top up with cheddar cheese	480
A, B, C, G	Riverside tiger prawn burger Tiger prawn wheel carefully sizzled, Samut Sakhon sea salt, wasabi mayo, romaine and tomato	500
A, C	Classic club - 24 Hours Toasted white bread, fried egg, avocado, grilled chicken, tomato, bacon and lettuce	420
A, G	Grilled Mozzarella ciabatta - 24 Hours Ciabatta, zucchini, eggplant, roasted peppers and mozzarella	380
A	Chicken tikka Wrap lightly roasted, tandoori chicken, Indian pickles and mango chutney	380
A, C, G	<i>All burgers and sandwiches are served with French fries or potato, Riverside hydroponic salad and coleslaw</i>	



BRIO'S SIGNATURE PASTAS & PIZZAS

Available from 12.00 pm to 10.00 pm

A, H	Spaghetti or Penne pasta Pesto - basil, garlic, pine nut Pomodoro - tomato, onion garlic, basil Bolognese - slow braised meat ragout	380
A	Lasagna al Forno "alla Bolognesa" Homemade oven backed pasta layered with Bolognese and béchamel sauce	420
G	Risotto ai porcini and Parmigiano Reggiano shavings	570
A, G	Margherita pizza Tomato, mozzarella and basil oil	320
A, G	Speck and porcini pizza Tomato, mozzarella, ham and mushrooms	490
A, G	Diavola pizza Tomato, mozzarella, salami and chili	450
A, G	Capricciosa Tomato, mozzarella, mushrooms, ham, artichokes and olives	440
A, G	Bianca ai 4 formaggi (without tomato sauce) Fresh mozzarella, talegio, gorgonzola and parmesan cheese	420



GRILLS & MAINS

A	Australian Wagyu Beef Tenderloin (180 g.)	1,050
A	Kurabuta Pork Chop, oven grilled on Kafir lime leave	650
A	Norwegian Salmon Fillet, skin on, lemon grass scented	650
A	Farm chicken breast, sizzled slowly - 24 Hours	450
A	Choose one of the following sauces Peppercorn, red wine or mushroom	
	All grilled items are served with a choice of mashed potato, French fries, potato wedges, Riverside hydroponic salad or sautéed vegetables	
A, D	Fish and Chips Crispy fried battered fillets of snapper, French fries and lemon aioli	400



ASIAN SELECTION

A, F	Fried noodles Fried rice noodles with sliced chicken in soy sauce	320
A, B	Yang Chow fried rice Fried rice with BBQ pork and shrimps	320
A, B	Hong Kong noodles Stir fried Hong Kong noodles with BBQ pork and prawn	350
D	Chicken fried rice with salted fish and kale	350
N, F, R	Wok-fried beef and kai lan In X.O. sauce served with steamed rice	510
B	Steamed prawns Steamed with golden garlic served in steamer and rice on side	600



THAI FAVOURITES

A	Poh Pia Jay - 24 Hours Vegetable spring rolls	260
H	Gaeng Phed Ped Yang Red duck curry with lychees	550
B, H	Gaeng Kiew Waan Goong Green prawn curry with baby eggplant	550
E, H	Gaeng Massaman Gai - 24 Hours Fragrant chicken massaman curry with peanuts	450
A, H	Kao Phad Sa Pa Rot Turmeric and curry flavoured fried rice with pineapple and cashew nut	380
A, F	Phad Si Ew Gai Flat rice noodles wok fried with chicken, kale, spring onion and soy sauce	380
A, B, C, E	Phad Thai Stir-fried glass noodles, grilled prawns, tamarind glaze, peanuts and egg	390
R	Phad Pak Stir fried mixed vegetables, oyster sauce and steamed rice on side	340

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DESSERTS

H	Thai traditional sweet sticky rice with fresh Nam Dok Mai mango	250
	Seasonal fruit platter - 24 Hours	200
C, G, H	Coconut Crème Brûlée and sugar cane crocant	235
C, G, H	Numero Uno carrot cake with Thai pineapple coulis	235
C, G, H	White chocolate cheesecake - 24 Hours	220
E, G, H	Premium ice cream cup (100 ml.) - 24 Hours	140
	<ul style="list-style-type: none">• Vanilla bean• Swiss dark chocolate• Truly strawberry• Japanese green tea• Coconut milk	



CHILDREN'S MENU

G	Combo set Tomato soup, choice of main course (from below) and ice cream	320
A, G	Mac & Cheese Gratinated macaroni with cheese sauce	195
A, D	Fish & Chips Crispy fried battered fillets of snapper, French fries	250
A	Hot Dogs & Fries Warm hot dog bun and French fries	195
A	Burger & Fries Beef burger with French fries	195
A, G	Spaghetti or penne pasta With choice of bolognaise, tomato or creamy cheese	195
C	Wok fried rice Your choice of egg, chicken, beef or pork stir fried with vegetables	195

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LATE NIGHT

Available from 10.00 pm to 6.00 am

A	Buffalo wings - 24 Hours Flame grilled spiced chicken wings with BBQ dip	340
A, E	Satay - 24 Hours Turmeric and lemongrass scented specialty served with peanut sauce Chicken / pork / beef	280
A, B, D, H	Tom Yum Goong - 24 Hours River prawn, broth, lemongrass, kaffir lime leaves, galangal, lime juice, Fish sauce and crushed chili peppers.	320
A, B, G	Caesar salad - 24 Hours Romaine lettuce tossed in a light Caesar dressing topped with Parmesan shavings, crispy bacon and garlic croutons	400
	• Grilled chicken breast	450
	• Smoked salmon	480
	• Seared king prawn	480
A, G	Wagyu beef burger - 24 Hours 100% wagyu beef patty, romaine, tomato, gherkin, grilled onions and crisp bacon Feel free to top up with cheddar cheese	480
A, C	Classic club - 24 Hours Toasted white bread, fried egg, avocado, grilled chicken, tomato, bacon and lettuce	420
A, G	Grilled Mozzarella ciabatta - 24 Hours Ciabatta, zucchini, eggplant, roasted peppers and mozzarella	380

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GRILLS & MAINS

A	Australian Wagyu beef tenderloin (180 g.)	1,050
A	Farm chicken breast, sizzled slowly - 24 Hours	450
A	Choose one of the following sauces Peppercorn, red wine or mushroom	

All grilled items are served with a choice of mashed potato, French fries, potato wedges, Riverside hydroponic salad or sautéed vegetables

THAI FAVOURITES

A	Poh Pia Jay - 24 Hours Vegetable spring rolls	260
E, H	Gaeng Massaman Gai - 24 Hours Fragrant chicken massaman curry with peanuts	450

DESSERTS

	Seasonal fruit platter - 24 Hours	200
C, G, H	White chocolate cheesecake - 24 Hours	220
E, G, H	Premium ice cream cup (100 ml.) - 24 Hours <ul style="list-style-type: none"> ● Vanilla bean ● Swiss dark chocolate ● Truly strawberry ● Japanese green tea ● Coconut milk 	140



DRINK LIST

Cocktail Classics	300
Mojito, Caipirinha, Pina Colada, Whisky Sour or Long Island Iced Tea	
Beers	
Chang, Singha	220
Heineken	240
Asahi	260
Corona	320
Whisky	
Dewar's White Label, J&B Rare or Johnnie Walker Red Label	290
Malt Whisky	
Glenfiddich	320
Premium Scotch Whisky	
Chivas Regal, Johnnie Walker Black Label	350
Chivas Royal Salute	850
Gin	
Bombay Sapphire	340
Gordon's	290
Vodka	
Ketel One	320
Absolut, 42 Below, Stolichnaya	290
Soft Drinks	160
Pepsi, peps max, 7-Up, tonic or ginger ale	
Fruit Juices	190
Orange, pineapple, watermelon, guava, tomato	
Mineral Water	
Acqua Panna 500 ml.	160
San Pellegrino 500 ml.	160
Coffee	140
G Café latte, espresso, cappuccino	
Teas	140
English breakfast, Earl Grey, chamomile, jasmine green tea	

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WINE SELECTION BY THE GLASS

Champagne & Sparkling Wines

Moët & Chandon, Brut Impérial	1,300
Prosecco Brut, Zardetto	430

White Wine

Colombard, Monsoon Valley (Thailand)	330
Sauvignon Blanc, Stone Fish (Australia)	370
Chardonnay, Anakena (Chile)	380

Rosé Wine

White Shiraz, Monsoon Valley (Thailand)	330
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Red Wine

Shiraz, Monsoon Valley (Thailand)	330
Pinot Noir IGT, Collezione Sensi (Italy)	370
Cabernet Sauvignon, Anakena (Chile)	380

CHAMPAGNE & WINES SELECTION BY THE BOTTLE

Champagne

Moët & Chandon, Brut Impérial (375 ml)	3,700
Moët & Chandon, Brut Impérial	6,500
Moët & Chandon, Brut Impérial Rosé	7,200
Veuve Clicquot Ponsardin, Brut	6,900
Moët & Chandon, Dom Pérignon	18,500

Sparkling Wine

Prosecco Brut, Zardetto	2,200
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ROSÉ WINE

Thailand

White Shiraz, Monsoon Valley	1,600
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France

Chateau Cavalier Cotes de Provence	2,400
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WHITE WINE

France

Sancerre, Domaine Michel Thomas	2,950
Chablis, Louis Michel & Fils	3,200

Italy

Gavi di gavi Villa Sparina DOCG, Piedmont	2,400
Pinot Grigio Dolomiti IGT, Alois Lageder	1,950

Australia

Sauvignon Blanc, Stone Fish	1,900
Chardonnay, Domaine Chandon	2,100
Semillon Sauvignon Cape Mentelle Margaret River	2,000

Chile

Sauvignon Blanc Concha Y Toro Casillero del Diablo Reserva Casablanca Valley	2,300
Chardonnay, Hugo Casanova Reserva	2,200

New Zealand

Sauvignon Blanc, Wairau River	2,300
Sauvignon Blanc, Lost Turtle, Marlborough	2,600

Thailand

Colombard, Monsoon Valley	1,600
Chenin Blanc – Colombard Cuvee de Siam Blanc, Monsoon Valley	2,500



RED WINE

France

Château Martinon, Bordeaux Supérieur	2,300
Château Boyd Cantenac 3ème Grand Cru Classé, Margaux	8,200
Châteauneuf-du-Pape AOC Ogier, Rhone	6,500
Côtes du Rhône, E. Guigal	2,200

Italy

Barolo Dragomis DOCG, Gaja	4,900
Chianti Classico DOCG, Castello di Fonterutoli	2,600
Brunello di Montalcino Renieri DOCG, Tuscany	5,950

Chile

Merlot, Hugo Casanova Reserva	2,000
Cabernet Sauvignon Concha Y Toro Casillero del Diablo Reserva Central Valley	2,400

Australia

Shiraz, Concerto, Barossa Valley	2,500
Cabernet Sauvignon, Concerto, Margaret River	2,500
Cabernet Sauvignon Wynns Coonawarra Black Label Coonawarra	4,800

South Africa

Pinotage Kanonkop Estate, Stellenbosch	2,950
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Thailand

Shiraz, Monsoon Valley	1,600
Sangiovese – Shiraz Cuvee de Siam Rouge, Monsoon Valley	2,500

Allergens information subject to Codex reference		Substances or products which can cause allergenic or intolerance reaction
Short term	Letter code	Description
Cereals containing gluten	A	Cereals, containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof except: a) Wheat based glucose syrups including dextrose ¹ b) Wheat based maltodextrins ¹ c) Glucose syrups based on barley d) Cereals used for making alcoholic distillates including e) ethyl alcohol of agricultural origin.
Crustaceans	B	Crustaceans and products thereof
Eggs	C	Eggs and products thereof
Fish	D	Fish and products thereof, except: a) Fish gelatin used as carrier for vitamin or carotenoid preparations b) Fish gelatin or isinglass used as fining agent in beer and wine.
Peanuts	E	Peanuts and products thereof
Soybeans	F	Soybeans and products thereof, except: a) Fully refined soybean oil and fat ¹ b) Natural mixed tocopherols (E306), natural D-alpha tocopherol, b) natural D-alpha tocopherol acetate and natural D-alpha tocopherol b) succinate from soybean sources c) Vegetable oils derived phytosterols and phytosterol esters from b) soybean source d) Plant stanol ester produced from vegetable oil sterols from soybean b) sources.
Milk or Lactose	G	Milk and products thereof (including lactose), except: a) Whey used for making alcoholic distillates including ethyl alcohol of b) agricultural origin b) lactitol
Edible nuts	H	Nuts, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin.
Celera	L	Celery and products thereof
Mustard	M	Mustard and products thereof
Sesame	N	Sesame seeds and products thereof
Sulphur	O	Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO ₂ which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers
Lupin	P	Lupin and products thereof
Molluscs	R	Molluscs and products thereof

¹And the products thereof, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the Authority for the relevant product from which they originated.

IMPORTANT ALLERGEN INFORMATION

Our dishes are only labelled if one of the substances or derived products are included as an ingredient in the final product. The declaration of the 14 main allergens is according to global regulation (annex II of regulation EU No. 1169/2011). Furthermore, there are also other substances, which can cause food allergies or intolerance





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RESORT

LIFE IS A JOURNEY.

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