

IN-ROOM INDULGENCE





BREAKFAST

Available from 7.00 am to 11.00 am

CONTINENTAL

780

- Selection of Fruit Juices
- Seasonal Fruits
- Choice of Bakery Selections
- Preserves and Butter
- Coffee, Decaffeinated Coffee or Tea

FROM THE GRIDDLE

- Waffles or Buttermilk Pancake 290
- Orange Cinnamon French Toast 290
- All of the above are served with Warm Maple Syrup or Honey*

BREAKFAST FAVOURITES

- Eggs any Style, your choice of Chicken or Pork Sausages
- Honey Glazed Ham or Bacon 460
- Spanish Egg White Omelette, Potato, Black Olives, Anchovy 370
- Traditional or Smoked Salmon Egg Benedict 440/540
- Sides: Chicken Sausages, Pork Sausages, Bacon, Crispy Bacon, Hash Browns or Honey Glazed Ham 250





BREAKFAST

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FRESHLY SQUEEZED JUICES 270

Fresh Orange, Thai Tangerine, Pineapple, Watermelon, Guava  
Cantaloupe, Melon, Carrot, Mango, ABC (Apple, Beetroot and Carrot)

JUICES 240

Apple, Prune, Cranberry or Tomato

FRESH FRUITS 270

Papaya, Pineapple, Watermelon, Pomelo, Mango, Dragon Fruit  
Compotes: Pineapple, Lemongrass, Prune, Cinnamon, Mixed Fruit Salad

CEREALS 270

Selection of Cereal or Homemade Granola 🌿 🌱  
Hot Oatmeal, Brown Sugar or Maple Syrup 370

DAIRY 270

Fruit, Plain or Low-Fat Yoghurt  
Yoghurt Parfait - Plain Yoghurt, Homemade Granola, Fresh Berries 🌿 🌱 370  
Energy Smoothie - Low-Fat Yoghurt, Papaya, Banana, Honey 370

FRESH FROM THE BAKERY 290

Danish Pastry, Raisin Snails or Muffin Selection  
Plain Croissant or Chocolate Croissant  
Selection of Breakfast Rolls  
Whole Wheat or Plain Bagel, Cream Cheese  
Multi-Grain, Whole Wheat or White Toast  
Daily Bread Loaf Selection or French Baguette

Served with Butter or Margarine and Preserves or Honey

🌱 Home Style Cooking 🌿 Vegetarian 🥥 Contains nut 🌶️ Spicy  
All our meat is halal. For any dietary requests, please contact in-room dining.  
Prices are in Thai Baht and subject to 10% service charge and applicable government tax.





# ALL DAY DINING

Available from 10.00 am until 9.00 pm

## SNACKS

Potato Samosa, Tamarind Sauce	280
Lamb Kofta, Mint Yoghurt Sauce	360
Quesadilla, Chicken, Cheese, Guacamole, Tomato Salsa and Sour Cream	400
Calamari Rings, Tartar Sauce	380
Thai Spice Chicken Wings with Thai Spicy Sauce	360
Nachos with Meat Sauce, Cheese and Sour Cream	350
Mixed Satay: Grilled Chicken, Pork, Beef and Shrimp with Peanut Sauce	490

## APPETIZERS & SALADS

Tataki Tuna - Tiny Green Leaves, Blue Cheese, Walnuts, Lemon Oil Vinaigrette	490
Smoked Salmon, Horseradish Cream	450
Mixed Salad with Cherry Tomato, Japanese Cucumber, Red Onion and Balsamic Dressing	380
Traditional Caesar Salad, Romaine Lettuce, Anchovy, Bacon Bits, Garlic Bread	380/440/480
Classic / Chicken / King Prawn	

## SOUPS

Crab Bisque	460
Mushroom Cappuccino Soup	440
Egg Noodle with Shrimp Wonton Soup	400

## SANDWICHES

Ham & Cheese French Tostada	520
Australian Wagyu Beef Cheese Burger	950
Chicken Cheese Burger	780
Club Sandwich with Chicken, Fried Egg, Ham and Bacon	520
Tuna Multigrain Sandwich	520
Beyond Beef Burger, Truffled Mushroom Duxell, Gruyere Cheese	750

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## MAIN COURSES

Spaghetti Meat Sauce or Carbonara Sauce	460
Spaghetti with Tomato Sauce	450
QPenne Arrabiata	460
Fish and Chips	960
Grilled Salmon, Spinach, Pine Nut, Young Vegetables, Pesto Sauce	960
Poached Skinless Chicken Breast - Summer Vegetable, "Tom Yam" Broth	620
Nasi Goreng - Indonesian Style Sambal Rice, Chicken Satay, Fried Egg	440





## MADISON

Our steakhouse serves exquisite seafood and prime meat dishes  
Available from 12.00 noon until 8.30 pm

### FROM THE GRILL

Japanese Kyoto Beef StriploinGrain-Fed(350g) Marbling Score 8	4,100
Stockyard Kiwami,Striploin Grain-Fed Wagyu (300g) Marbling Score 9	4,500
Australian Darling Downs, Grain-Fed Wagyu Beef Marbling Score 5 Tenderloin (200g)	2,300
Australian Darling Downs, Grain-Fed Wagyu Beef Marbling Score 5 Rib Eye (300g)	2,300

### MEAT AND SEAFOOD

New Zealand Lamb Chops Smoked Eggplant, Fregola, Lamb Jus	1,750
Iberico Pork Chop, Roasted Potato, Apple, Pepper corn	1,300
Seared Tasmanian Salmon, Green Asparagus, Hollandaise Foam	950
Grilled Snow fish Cauliflower, Hazelnut, Beure Blanc	1,250
Pan Seared Cod Fish ,Heirloom Tomato Anti-Boise, Black olive Capers, Herbs	1,100

### SIDE DISHES & SAUCES

Onion Rings	150
Mixed Sautéed Mushrooms	
Sauteed Mixed Vegetable	
Butter Mashed Potatoes	
Truffle & Parmesan French Fries with Smoked Mayonnaise	
Pepper Corn Sauce (A)   Morel Sauce   Chimichurri   Blue Cheese Sauce	
Béarnaise Sauce   Fresh Horseradish   Red Wine Sauce (A)	

### DESSERTS

Classic Coffee Tiramisu, Almond Biscotti, Fresh Berries	250
Old Fashioned Pistachio Cake, Burnt Orange Coulis, Mascarpone Vanilla Cream	
Bitter Chocolate Truffle, Limoncello Stewed Strawberries, and Mixed Berry Sorbet	

### ICE CREAM AND SORBET

Chocolate	120 per Scoop
Vanilla	
Mixed Berry Sorbet	

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## SPICE MARKET

Take a culinary tour of Thailand's regional specialities  
Available from 12.00 noon until 8.30 pm

### STARTER

Poh Pia Din Sor - Vegetable Spring Rolls 🌿	270
Poh Pia Thord - Deep-fried Spring Rolls with Crab Meat	420
Sa-Tay Ruam - Assorted Grilled Chicken, Beef, Pork, Shrimp Satay, Peanut Sauce	490

### SALAD

Som Tam Moo Krob Rue Gai Yang - Spicy Green Papaya Salad Crispy Pork or Grilled Chicken 🌶️	380
Larb Hed Krob - Spicy Crispy Mushroom Salad Roasted Chili and Lime Dressing 🌿🌶️	320

### SOUP

Tom Yam Goong (Clear or Cream Soup) - Spicy Prawn Soup, Lemongrass 🌿	380
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### FRIED AND STEAMED

Pla Khao Sam Ros - Deep-fried Garoupa, Sweet and Sour Chili Sauce 🌿	790
Goong Phad Med Ma-Moung Him-Ma-Pan - Stir-fried Shrimp, Cashew Nuts, Dried Chili	550
Pu Nim Phad Prig Thai Orn - Crispy Soft-shell Crab, Peppercorn Sauce, Chili 🌿	560
Kai Kiew Nua Pu - Thai Omelette, Chilli Sauce	380
Gai Hor Bai Toey - Deep-fried Chicken in Pandanus Leaves	340
Phad Ga-Prao Gai, Moo, Nua Rue Goong - Stir-fried Chicken, Pork, Chili, Basil Leaves 🌿	340
(Beef +THB400, Prawns +THB150)	
Phad Pak Ruam Jae Gab Toahoo- Stir-fried Garden Vegetables, Bean Curd 🌿	290

### CURRIES

Gaeng Phed Ped Yang - Red Curry, Roasted Duck, Lychee, Coconut Milk 🌿	480
Gaeng Kiew Warn Rue Gaeng Ped Gai, Moo Rue Nua - Green or Red Curry Chicken, Pork or Beef, Coconut Milk(Beef +THB340) 🌿	400
Panaeng Gai, Moo Rue Nua - Dried Coconut Cream Curry, Chicken, Pork or Beef (Beef +THB590) 🌿	400
Rue Gaeng Kiew Warn Jae - Red or Green Curry, Mixed Vegetables 🌿🌿	300

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## NOODLES AND RICE

Phad Thai Khai Hor - Fried Rice Noodles with River Prawn wrapped in Egg Net	470
Kaow Soy Gai Rue Nua - Northern Style Egg Noodles, Curry, Chicken (Beef +THB80) 🌶️	330
Kuey Tiew Rad Nar Gai, Moo Rue Nua - Chicken, Pork or Beef, Light Gravy, Rice Noodles (Beef +THB80)	330
Kuey Tiew Kua Gai - Wok-fried Flat River Noodles, Chicken, Lettuce	330
Kaow Phad Gai, Moo Rue Nua - Fried Rice, Chicken, Pork or Beef (Beef +THB80)	330

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# BISCOTTI

Enjoy the Italian art of simple, home style recipes  
Available from 12.00 noon until 8.30 pm

## ‘ANTIPASTI E INSALATE’ - APPETIZERS AND SALADS

Italian Cheese Selection, Jam, Honey, Dried Fruits	890
Pecorino primo sale, Parmasan, Blu '61, Asiago, Vento d'Estate	
Fritto Misto, Calamari, Prawns, Fish Fillet, Zucchini, Carrots, Aioli Sauce	790
Rocket Salad, Artichoke, Sun-Dried and Cherry Tomatoes Taggiasche Olives, Parmesan 🌿	590
Selection of Traditional Italian Cold Cuts (For 2 persons)	1,550
Coppa Piacentina, Salame Cacciatorino, Parma Ham, Culatello	
Tuna Tartar & Avocado; Radish, Wasabi root, Apple, Citrus	590
House Smoked Salmon, Keta Caviar, Sour cream, Toasted Farmer's bread	580
Seared Hokkaido Scallops, Fennel, Orange, Bell Pepper, Hollandaise Sauce	870
(Beef +THB400, Prawns +THB150)	
Madison Caesar Salad Romaine Lettuce, Black Forest Ham, Parmesan, Croutons	390
(Add Chicken 80, Add Prawn 100)	

## ‘ZUPPE’ - SOUPS

Porcini and Wild Mushroom Soup, Aromatic Herbs 🌿	510
Lobster Bisque Lemon Crème Fraiche, Brandy	470

## SIGNATURE FOCACCIA

Biscotti's Signature Focaccia Mascarpone, Truffle Oil 🌿	650
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## PIZZA GOURMET

‘Bianca’, Brie Cheese, Chiodini Mushrooms, Speck Ham, Black Truffle	790
‘Diavola’, Spicy Salami, Taggiasche Olives, Mozzarella	580
‘Mortadella e Pistacchi’, Mortadella, Pistachio, Buffalo Mozzarella, Lemon Zest	670
‘Gamberi e Rucola’, Prawns, Rocket Leaves, Shaved Pecorino Cheese	630
‘Bianca’, Brie Cheese, Chiodini Mushrooms, Speck Ham, Black Truffle 🌿	470

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## PASTA “GAROFALO” GRAGNANO NAPOLI

Rock Lobster Spaghetti, Shellfish Bisque, Cherry Tomatoes, Italian Parsley	750
Penne, Lamb Ragout, Green Beans, Red Wine Gel	560
Linguine Prawns, Scallops, Tomato Coulis, Cherry Tomatoes, Italian Parsley	730
Spaghettini, Garlic Oil, Bell pepper Sauce, Seasonal Garden Vegetables 🌿	550

## HOMEMADE PASTA AND RAVIOLI

Ravioli Ossobuco, Black Truffle Sauce, Shaved Black Truffle	900
Home-made Lasagna, Traditional Bolognese Style	650
Risotto Black Truffle, Porcini Mushrooms, 16-Month Grana Padano 🌿	1,160/1,290

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# LATE HOUR DINING

Available from 9.00 pm until 7.00 am

## SALADS

Traditional Caesar Salad, Romaine Lettuce, Anchovy, Bacon Bits, Garlic Bread	
Classic	380
Chicken	440
King Prawn	480

## SOUPS

Wonton Noodle Soup	400
Tom Yam Goong – Spicy Prawn Soup with Lemongrass and Chili Paste	380

## MAIN COURSES

Pad Bai Ga-Prow Nua – Spicy Wok-fried Beef, Sweet Basil and Chili	810
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## SANDWICHES

Australian Wagyu Beef Cheese Burger	950
Chicken Cheese Burger	780
Club Sandwich Chicken, Fried Egg, Ham & Bacon	520
<i>Burgers and Club Sandwich served with French Fries</i>	

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# BEVERAGES

## SOFT DRINKS

Pepsi, Pepsi Max	145
7 Up	145
Fever Tree (20cl)	180
Mediterranean Tonic	
Soda Water	
Ginger Ale	
Fentimans (12.5cl)	160
Indian Tonic	
Natural Light Tonic	
Rose Lemonade	
Ginger Beer	
Red Bull (Energy Drink)	210

## JUICE

Pineapple	250
Cranberry	250
Orange	250
Freshly Squeezed Juices - Mango, Green Apple, Lychee	270

## SMOOTHIE

Detox - Kale, Pear, Apple, Ginger	230
Pick-Me-Up-Purple - Blueberries, Banana, Pineapple, Soy milk	240
Thai Summer Yellow - Mango, Yogurt, Coconut Milk, Turmeric powder	240
Red Road Runner - Berries, Carrot, Apple, Ginger	240

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## BEVERAGES

### MINERAL WATER

	Small	Large
Evian (75cl)		285
Acqua Panna (50cl), (100cl)	185	285
Nordaq – Free Flow		120
Warm Water		40

### SPARKLING WATER

	Small	Large
San Pellegrino (50cl), (75cl)	185	285
Perrier (33cl), (75cl)	185	285
Nordaq – Free Flow		120

### TEA

Iced / Hot		220
Thai Tea, English Breakfast, Earl Grey, Chamomile, Jasmine Green Tea, Ceylon		

### COFFEE

Americano, Espresso, Café Macchiato		180
Cappuccino, Café Latte, Double Espresso		200
Iced Coffee		220

### MOCKTAILS

Rajadamri Spritzer - Grapefruit, Orange and Lemon Juice, Rose Syrup, Ginger Ale		230
Aqua Piña - Banana Puree, Pineapple Juice, Vanilla Syrup, Coconut Milk		250
Jasmine Queen Tea - Matcha Blend Sencha Tea, Jasmine Cordial, Soda		230
Pineapple Cardamom Lemonade - Pineapple Nectar, Cardamom, Lemon, Ginger Ale		230

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