IN-ROOM INDULGENCE





BREAKFAST

Available from 7.00 am to 11.00 am

CONTINENTAL Selection of Fruit Juices Seasonal Fresh Fruit Bakery Basket with Choice of Brown or White Toast Preserves and Butter Coffee or Tea	780
AMERICAN Selection of Fruit Juices Choice of Cereal or Homemade Granola Bakery Basket with Choice of Brown or White Toast Preserves and Butter Eggs any Style with Choice of Chicken or Pork Sausage, Bacon or Ham Coffee or Tea	890
ASIAN Congee, Boiled Rice, Fried Rice or Thai Omelette with Steamed Jasmine Rice Seasonal Fresh Fruit Bakery Basket with Choice of Brown or White Toast Coffee or Tea	820
HEALTHY Fresh Coconut Egg White Omelette, Tomato, Onion, Mushroom Brown Bread with Preserves and Margarine Traditional Bircher Muesli or Granola Coffee or Tea	850



BREAKFAST

Available from 7.00 am to 11.00 am

FRESHLY SQUEEZED JUICES Fresh Orange, Thai Tangerine, Pineapple, Watermelon, Guava Cantaloupe, Melon, Carrot, Mango, ABC (Apple, Beetroot and Carrot)	270
JUICES Apple, Prune, Cranberry or Tomato	240
FRESH FRUITS Papaya, Pineapple, Watermelon, Pomelo, Mango, Dragon Fruit Compotes: Pineapple, Lemongrass, Prune, Cinnamon, Mixed Fruit Salad	270
CEREALS Selection of Cereal or Homemade Granola 🍣 📤 Hot Oatmeal, Brown Sugar or Maple Syrup	270 370
DAIRY Fruit, Plain or Low-Fat Yoghurt Yoghurt Parfait - Plain Yoghurt, Homemade Granola, Fresh Berries 🍣 🛋 Energy Smoothie - Low-Fat Yoghurt, Papaya, Banana, Honey	270 370 370
FRESH FROM THE BAKERY 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	290

Served with Butter or Margarine and Preserves or Honey



ALL DAY DINING

Available from 10.00 am until 8.30 pm

SNACKS

011/10110			
Potato Samosa, Tamarin	d Sauce 🧩	28	O
Lamb Kofta, Mint Yoghu	t Sauce	36	Ю
Quesadilla, Chicken, Che	ese, Guacamole, Tomato Salsa and Sour Cream	40	Ю
Calamari Rings, Tartar Sa	auce	38	O
Thai Spice Chicken Wing	s with Thai Spicy Sauce	36	Ю
Nachos with Meat Sauce	e, Cheese and Sour Cream	35	0
Mixed Satay: Grilled Chic	ken, Pork, Beef and Shrimp with Peanut Sauce 🕭	49	0
APPETIZERS & SA	LADS		
Tataki Tuna - Tiny Green	Leaves, Blue Cheese, Walnuts, Lemon Oil Vinaigrette 🧆	49	Ю
Smoked Salmon, Horser	adish Cream	45	0

Mixed Salad with Cherry Tomato, Japanese Cucumber, Red Onion and Balsamic Dressing

Traditional Caesar Salad, Romaine Lettuce, Anchovy, Bacon Bits, Garlic Bread

SOUPS

Classic / Chicken / King Prawn

Change to Prawn Bisque	460
Mushroom Cappuccino Soup	440
Egg Noodle with Shrimp Wonton Soup	400

380

380/440/480

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

▲ Home Style Cooking ★Vegetarian 参 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 8.30 pm

MAIN COURSES

Spaghetti Meat Sauce or Carbonara Sauce	460
Spaghetti with Tomato Sauce 🏄	450
Penne Arrabiata 🏕	460
Fish and Chips	960
Grilled Salmon, Spinach, Pine Nut, Young Vegetables, Pesto Sauce گ	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

APPETIZERS

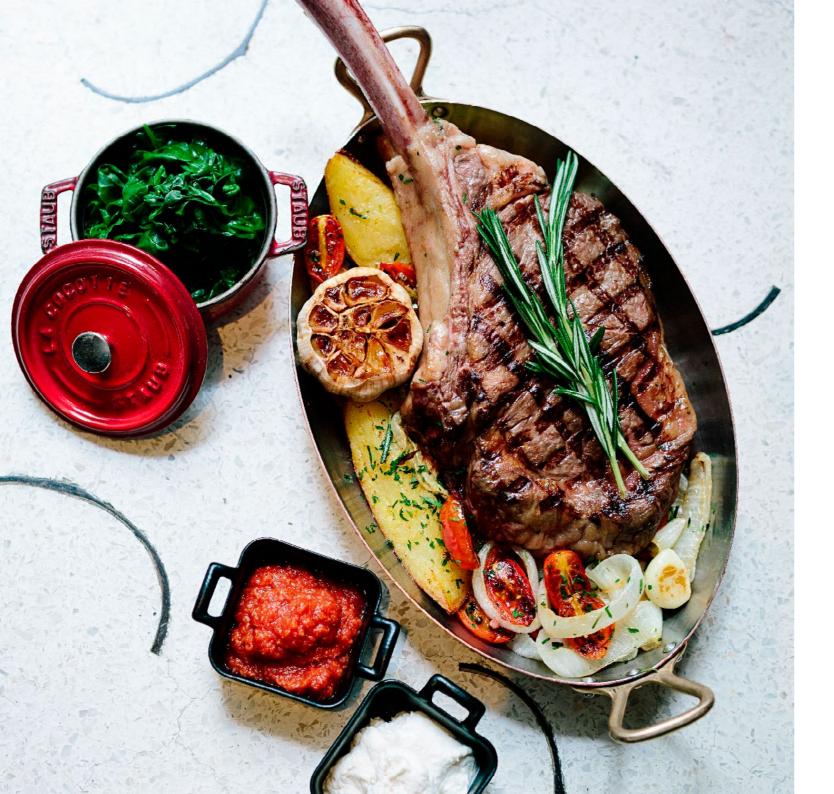
Tuna Tartar & Avocado; Radish, Wasabi root, Apple, Citrus	590
House Smoked Salmon, Keta Caviar, Sour cream, Toasted Farmer's bread	580
Seared Hokkaido Scallops, Fennel, Orange, Bell Pepper, Hollandaise Sauce	870
Madison Caesar Salad Romaine Lettuce, Black Forest Ham, Parmesan, Croutons	390
(Add Chicken 80, Add Prawn 100)	

SOUP

Lobster Bisque, Lemon Crème Fraiche, Brandy	470
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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



MADISON

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FROM THE GRILL

Japanese Kyoto Beef Striploin Grain-Fed (350g) Marbling Score 8	4,100
AACO ,Wylarah 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

SIDE DISHES & SAUCES

150

Onion Rings

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 250

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

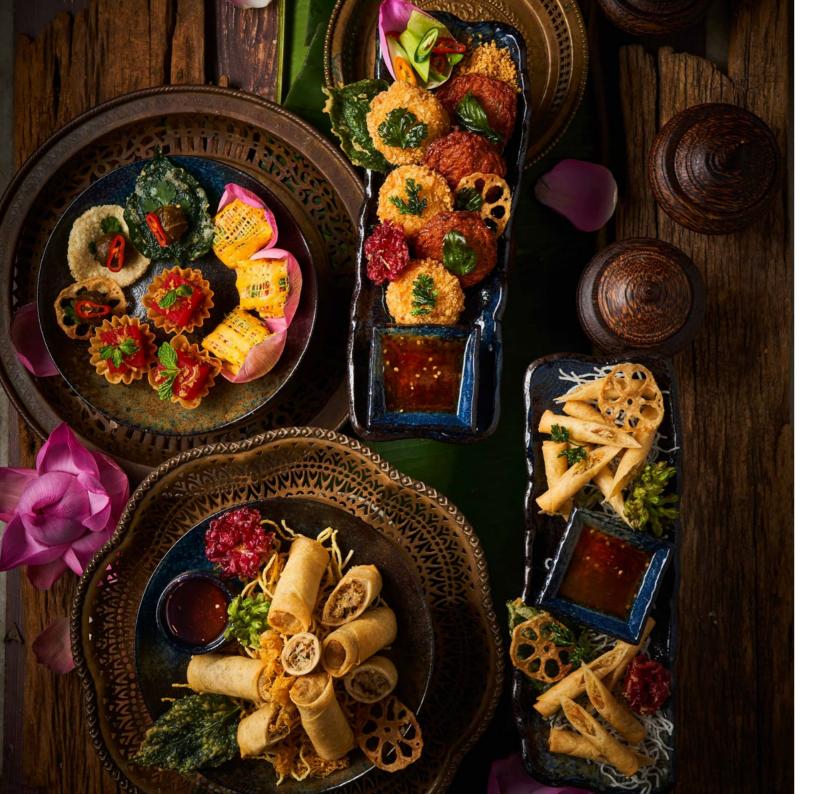
ICE CREAM AND SORBET

120 per Scoop

Chocolate

Vanilla

Mixed Berry Sorbet



SPICE MARKET

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

STARTER

STARTER Poh Pia Din Sor - Vegetable Spring Rolls Poh Pia Thord - Deep-fried Spring Rolls with Crab Meat Sa-Tay Ruam - Assorted Grilled Chicken, Beef, Pork, Shrimp Satay, Peanut Sauce	270 420 490
SALAD Som Tam Moo Krob Rue Gai Yang - Spicy Green Papaya Salad Crispy Pork or Grilled Chicken Larb Hed Krob - Spicy Crispy Mushroom Salad Roasted Chili and Lime Dressing	380 320
SOUP Tom Yam Goong (Clear or Cream Soup) - Spicy Prawn Soup, Lemongrass	380
FRIED AND STEAMED Pla Khao Sam Ros - Deep-fried Garoupa, Sweet and Sour Chili Sauce Goong Phad Med Ma-Moung Him-Ma-Pan - Stir-fried Shrimp, Cashew Nuts, Dried Chili Pu Nim Phad Prig Thai Orn - Crispy Soft-shell Crab, Peppercorn Sauce, Chili Kai Kiew Nua Pu - Thai Omelette, Chilli Sauce Gai Hor Bai Toey - Deep-fried Chicken in Pandanus Leaves Phad Ga-Prao Gai, Moo, Nua Rue Goong - Stir-fried Chicken, Pork, Chili, Basil Leaves (Beef +THB400, Prawns +THB150) Phad Pak Ruam Jae Gab Toahoo- Stir-fried Garden Vegetables, Bean Curd	790 550 560 380 340 340
CURRIES Gaeng Phed Ped Yang - Red Curry, Roasted Duck, Lychee, Coconut Milk Gaeng Kiew Warn Rue Gaeng Ped Gai, Moo Rue Nua - Green or Red Curry Chicken, Pork or Beef, Coconut Milk(Beef +THB340) Panaeng Gai, Moo Rue Nua - Dried Coconut Cream Curry, Chicken, Pork or Beef (Beef +THB590)	480 400 400
Rue Gaeng Kiew Warn Jae - Red or Green Curry, Mixed Vegetables	300

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SPICE MARKET

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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	330
Beef +THB80)	
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



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

Assorted Cheese Selection, Jam, Honey, Dried Fruits	890
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 Cold Cuts (for 2 persons)	1,550
Soft Shell Crab Salad, Green Leaves, Potato, Fennel & Herb Dressing	620
Burrata, Baked Tomatoes, Grilled Ciabatta Bread, Basil Dressing	680
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
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SIGNATURE FOCACCIA

Biscotti's Signature Focaccia Mascarpone,	Truffle Oil	650

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
'Margherita', Tomato Coulis, Buffalo Mozzarella, Basil	470

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BISCOTTI

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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



LATE HOUR DINING

Available from 9.00 pm until 7.00 am

SALADS

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
Kai Jiew - Thai Omelet, Minced Pork or Crab Meat	360
Phad Kana Nam Mun Hoi - Stir Fried Kale, Oyster Saue	290
Phad Thai – Fried Rice Noodle, Prawns 🍮	460
Pad Bai Ga-Prow - Spicy Wok-fried Pork or Chicken, Sweet Basil and Chili	340
Kaow Thom Moo rue Gai – Boiled Rice with Minced Pork or Chicken	270
SANDWICHES	
Australian Wagyu Beef Cheese Burger	950
Chicken Cheese Burger	780
Club Sandwich Chicken, Fried Egg, Ham & Bacon	520
Burgers and Club Sandwich served with French Fries	
Beyond Beef Burger, Truffled Mushroom Duxell, Gruyere Cheese	750



BEVERAGES

SOFT DRINKS	
Pepsi, Pepsi Max	14
7 Up	14
Fever Tree (20cl)	18
Mediterranean Tonic	.0
Soda Water	
Ginger Ale	
Fentimans (12.5cl)	16
Indian Tonic	
Natural Light Tonic	
Rose Lemonade	
Ginger Beer	
Red Bull (Energy Drink)	21
JUICE	
Pineapple	25
Cranberry	25
Orange	25
Freshly Squeezed Juices - Mango, Green Apple, Lychee	27
SMOOTHIE	
Detox - Kale, Pear, Apple, Ginger	23
Pick-Me-Up-Purple - Blueberries, Banana, Pineapple, Soy milk	24
Thai Summer Yellow - Mango, Yogurt, Coconut Milk, Turmeric powder	24
Red Road Runner - Berries, Carrot, Apple, Ginger	24



BEVERAGES

MINERAL WATER Evian (75cl) Acqua Panna (50cl), (100cl) Nordaq – Free Flow Warm Water	Small	Large 285 285 120 40
SPARKLING WATER San Pellegrino (50cl), (75cl) Perrier (33cl), (75cl) Nordaq – Free Flow	Small 185 185	Large 285 285 120
TEA Iced / Hot Thai Tea, English Breakfast, Earl Grey, Chamomile, Jasmine Green Tea, Ceylon		220
COFFEE Americano, Espresso, Café Macchiato Cappuccino, Café Latte, Double Espresso Iced Coffee		180 200 220
MOCKTAILS Rajadamri Spritzer - Grapefruit, Orange and Lemon Juice, Rose Syrup, Ginger Ale Aqua Piña - Banana Puree, Pineapple Juice, Vanilla Syrup, Coconut Milk Jasmine Queen Tea - Matcha Blend Sencha Tea, Jasmine Cordial, Soda Pineapple Cardamom Lemonade - Pineapple Nectar, Cardamom, Lemon, Ginger Ale		230 250 230 230