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

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

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

HEALTHY

Fresh Coconut Egg White Omelette, Tomato, Onion, Mushroom Brown Bread with Preserves and Margarine Traditional Bircher Muesli or Granola Coffee or Tea

▲ Home Style Cooking 🏄 Vegetarian 🥭 Contains nut ೨´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.

780

890

820



BREAKFAST Available from 7.00 am to 11.00 am

FRESHLY SQUEEZED JUICES

Fresh Orange, Thai Tangerine, Pineapple, Watermelon, Gu Cantaloupe, Melon, Carrot, Mango, ABC (Apple, Beetroot

JUICES

Apple, Prune, Cranberry or Tomato

FRESH FRUITS

Papaya, Pineapple, Watermelon, Pomelo, Mango, Dragon Compotes: Pineapple, Lemongrass, Prune, Cinnamon, M

CEREALS

Selection of Cereal or Homemade Granola 🎘 🔺 Hot Oatmeal, Brown Sugar or Maple Syrup

DAIRY

Fruit, Plain or Low-Fat Yoghurt Yoghurt Parfait - Plain Yoghurt, Homemade Granola, Fresh Energy Smoothie - Low-Fat Yoghurt, Papaya, Banana, Ho

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

Served with Butter or Margarine and Preserves or Honey

luava	270
ot and Carrot)	
	240
	270
n Fruit Mixed Fruit Salad	
	270 370
	270
sh Berries 為 📥	370
loney	370
	290



ALL DAY DINING Available from 10.00 am until 8.30 pm

SNACKS

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

APPETIZERS & SALADS

Tataki Tuna - Tiny Green Leaves, Blue Cheese, Walnuts, Smoked Salmon, Horseradish Cream Mixed Salad with Cherry Tomato, Japanese Cucumber, R Traditional Caesar Salad, Romaine Lettuce, Anchovy, Bac Classic / Chicken / King Prawn

SOUPS

Prawn Bisque Mushroom Cappuccino Soup Egg Noodle with Shrimp Wonton Soup

SANDWICHES

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

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[●] Contains nut
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	360
and Sour Cream	400
	380
	360
	350
h Peanut Sauce 🥭	490
Lemon Oil Vinaigrette 🥭	490
**	450
Red Onion and Balsamic Dressing 🧩	380
con Bits, Garlic Bread	380/440/480
	460
	440
	400
	100
	520
	950
	780
n	520

280

520



ALL DAY DINING Available from 10.00 am until 8.30 pm

MAIN COURSES

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

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	460
	450
	460
	960
sto Sauce 🥭	960
Tom Yam" Broth	620
itay, 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 House Smoked Salmon, Keta Caviar, Sour cream, Toasted Seared Hokkaido Scallops, Fennel, Orange, Bell Pepper, I Madison Caesar Salad Romaine Lettuce, Black Forest Ha (Add Chicken 80, Add Prawn 100)

SOUP

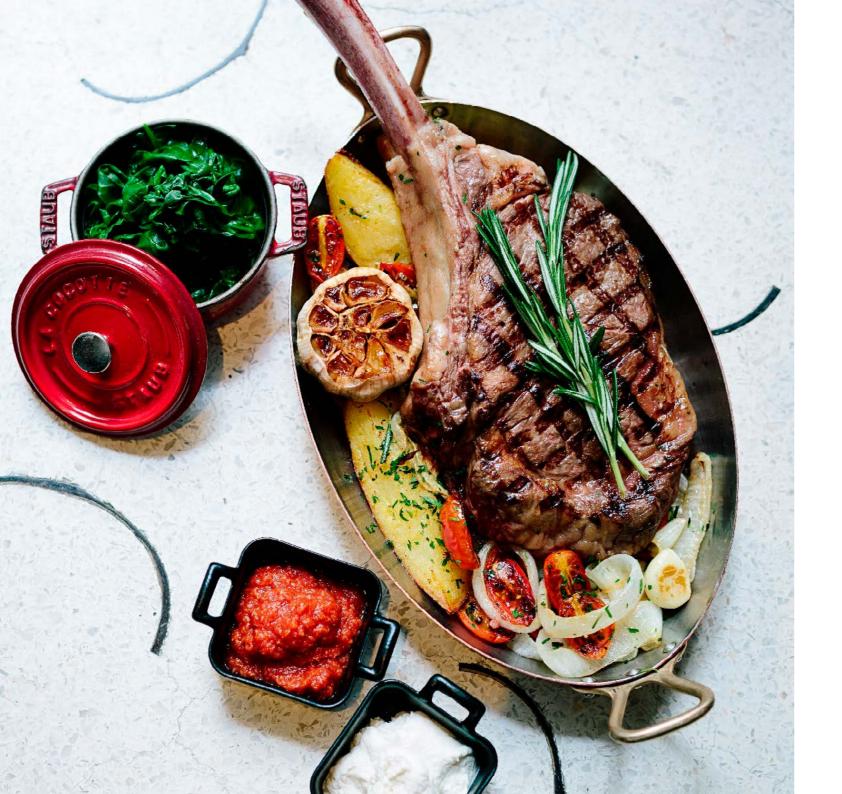
Lobster Bisque, Lemon Crème Fraiche, Brandy

MEAT AND SEAFOOD

New Zealand Lamb Chops Smoked Eggplant, Fregola, La Iberico Pork Chop, Roasted Potato, Apple, Pepper corn Seared Tasmanian Salmon, Green Asparagus, Hollandaise Grilled Snow fish Cauliflower, Hazelnut, Beure Blanc 🥕 Pan Seared Cod Fish .Heirloom Tomato Anti-Boise. Black

us d Farmer's bread Hollandaise Sauce Iam, Parmesan, Croutons	590 580 870 390
	470
.amb Jus	1,750

	1,300
e Foam	950
	1,250
olive Capers, Herbs	1,100
olive Capers, Herbs	1,100



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 Striploin Grain-Fed (350g) Marbling AACO ,Wylarah Striploin Grain-Fed Wagyu (300g) Marblin Australian Darling Downs, Grain-Fed Wagyu Beef Marblin Australian Darling Downs, Grain-Fed Wagyu Beef Marblin

SIDE DISHES & SAUCES

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

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

Chocolate Vanilla Mixed Berry Sorbet

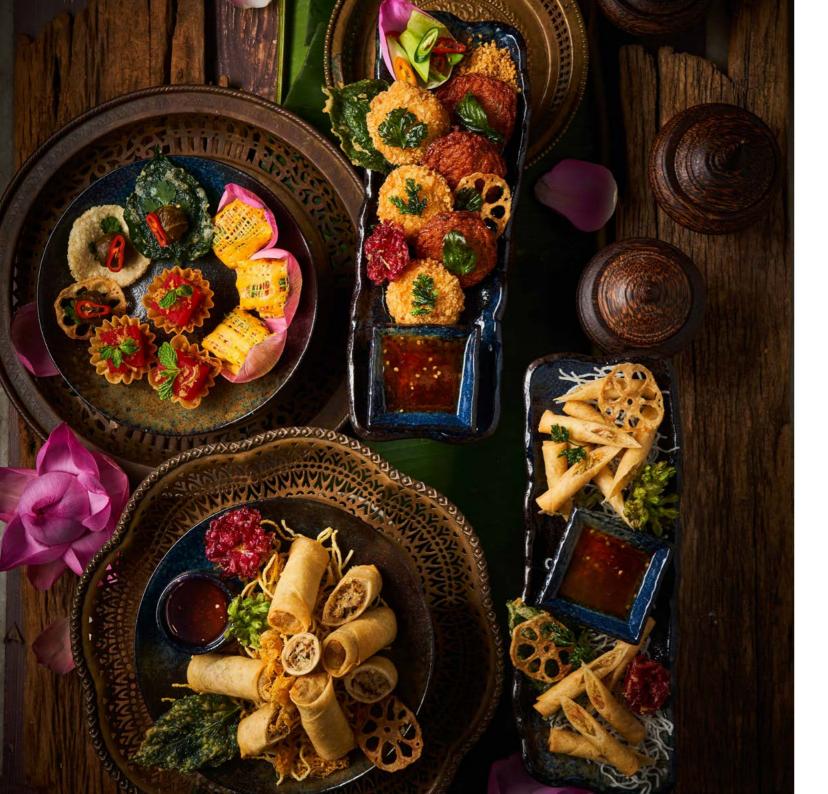
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g Score 8	4,100
ng Score 9	4,500
ng Score 5 Tenderloin (200g)	2,300
ng Score 5 Rib Eye (300g)	2,300

150

250

120 per Scoop



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 🧩 Poh Pia Thord - Deep-fried Spring Rolls with Crab Meat Sa-Tay Ruam - Assorted Grilled Chicken, Beef, Pork, Shri

SALAD

Som Tam Moo Krob Rue Gai Yang - Spicy Green Papaya Larb Hed Krob - Spicy Crispy Mushroom Salad Roasted

SOUP

Tom Yam Goong (Clear or Cream Soup) - Spicy Prawn So

FRIED AND STEAMED

Pla Khao Sam Ros - Deep-fried Garoupa, Sweet and Sou Goong Phad Med Ma-Moung Him-Ma-Pan - Stir-fried Shr Pu Nim Phad Prig Thai Orn - Crispy Soft-shell Crab, Pepp Kai Kiew Nua Pu - Thai Omelette, Chilli Sauce Gai Hor Bai Toey - Deep-fried Chicken in Pandanus Leave Phad Ga-Prao Gai, Moo, Nua Rue Goong - Stir-fried Chic (Beef +THB400, Prawns +THB150) Phad Pak Ruam Jae Gab Toahoo- Stir-fried Garden Veget

CURRIES

Gaeng Phed Ped Yang - Red Curry, Roasted Duck, Lyche Gaeng Kiew Warn Rue Gaeng Ped Gai, Moo Rue Nua - G Pork or Beef, Coconut Milk(Beef +THB340) Panaeng Gai, Moo Rue Nua - Dried Coconut Cream Curr (Beef +THB590) 🍠 Rue Gaeng Kiew Warn Jae - Red or Green Curry, Mixed

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rimp Satay, Peanut Sauce ≫	270 420 490
a Salad Crispy Pork or Grilled Chicken 🥒 Chili and Lime Dressing 🏕 🥑	380 320
Soup, Lemongrass 🍠	380
ur Chili Sauce 🍠 nrimp, Cashew Nuts, Dried Chili 為 percorn Sauce, Chili 🍠	790 550 560 380 340
cken, Pork, Chili, Basil Leaves 🥒 etables, Bean Curd 🏕	340 290
iee, Coconut Milk 🍠 Green or Red Curry Chicken,	480 400
ry, Chicken, Pork or Beef	400
Vegetables 🧩 🥖	300



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NOODLES AND RICE

Phad Thai Khai Hor - Fried Rice Noodles with River Prawn Kaow Soy Gai Rue Nua - Northern Style Egg Noodles, Cu Kuey Tiew Rad Nar Gai, Moo Rue Nua - Chicken, Pork or (Beef +THB80)

Kuey Tiew Kua Gai - Wok-fried Flat River Noodles, Chicke Kaow Phad Gai, Moo Rue Nua - Fried Rice, Chicken, Pork

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n wrapped in Egg Net	470
urry, Chicken (Beef +THB80) 🥒	330
r Beef, Light Gravy, Rice Noodles	330
en, Lettuce 🥭	330
rk 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 Fritto Misto, Calamari, Prawns, Fish Fillet, Zucchini, Carrot Rocket Salad, Artichoke, Sun-Dried and Cherry Tomatoes Selection of Cold Cuts (for 2 persons) Soft Shell Crab Salad, Green Leaves, Potato, Fennel & He Burrata, Baked Tomatoes, Grilled Ciabatta Bread, Basil Dr Caesar Salad Romaine Lettuce, Black Forest Ham, Parme (Add Chicken 80, Add Prawn 100)

'ZUPPE' - SOUPS

Porcini and Wild Mushroom Soup, Aromatic Herbs 🧩

SIGNATURE FOCACCIA Biscotti's Signature Focaccia Mascarpone, Truffle Oil 🧩

PIZZA GOURMET

'Bianca', Brie Cheese, Chiodini Mushrooms, Speck Ham, 'Diavola', Spicy Salami, Taggiasche Olives, Mozzarella 'Mortadella e Pistacchi', Mortadella, Pistachio, Buffalo Moz 'Gamberi e Rucola', Prawns, Rocket Leaves, Shaved Pece 'Margherita', Tomato Coulis, Buffalo Mozzarella, Basil 🏄

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	000
ots, Aioli Sauce	790
s Taggiasche Olives, Parmesan 🏄	590
	1,550
erb Dressing	620
Dressing 🧩	680
iesan, Croutons	390

890

C10

	510
	650
, Black Truffle	790
	580
ozzarella, Lemon Zest	670
corino Cheese	630
	470



BISCOTTI

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

PASTA ''GAROFALO" GRAGNANO NAPOLI

Rock Lobster Spaghetti, Shellfish Bisque, Cherry Tomatoe Penne, Lamb Ragout, Green Beans, Red Wine Gel Linguine Prawns, Scallops, Tomato Coulis, Cherry Tomato Spaghettini, Garlic Oil, Bell pepper Sauce, Seasonal Garde

HOMEMADE PASTA AND RAVIOLI

Ravioli Ossobuco, Black Truffle Sauce, Shaved Black Truff Home-made Lasagna, Traditional Bolognese Style Risotto Black Truffle, Porcini Mushrooms, 16-Month Grana Padano 🥕

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bes, Italian Parsley	750
	560
toes, Italian Parsley	730
den Vegetables 🧩	550
iffle	900
	650

1,160/1,290



LATE HOUR DINING

Available from 9.00 pm until 7.00 am

SALADS

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

SOUPS

Wonton Noodle Soup Tom Yam Goong - Spicy Prawn Soup with Lemongrass a

MAIN COURSES

Pad Bai Ga-Prow Nua – Spicy Wok-fried Beef, Sweet Bas Kai Jiew - Thai Omelet, Minced Pork or Crab Meat Phad Kana Nam Mun Hoi – Stir Fried Kale, Oyster Saue Phad Thai – Fried Rice Noodle, Prawns 🥭 Pad Bai Ga-Prow – Spicy Wok-fried Pork or Chicken, Sw Kaow Thom Moo rue Gai – Boiled Rice with Minced Pork

SANDWICHES

Australian Wagyu Beef Cheese Burger Chicken Cheese Burger Club Sandwich Chicken, Fried Egg, Ham & Bacon Burgers and Club Sandwich served with French Fries Beyond Beef Burger, Truffled Mushroom Duxell, Gruyere

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icon Bits, Garlic Bread	
	380
	440
	480
	400
and Chili Paste 🍠	380
	000
asil and Chili 🥒	810
	360
	290
	460
weet Basil and Chili	340
k or Chicken	270
	950
	780
	520
Cheese	750



BEVERAGES

SOFT DRINKS

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

JUICE

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

SMOOTHIE

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

	145 145 180
	160
	210
	250 250 250 270
y milk neric powder	230 240 240 240



BEVERAGES

MINERAL WATER

Evian (75cl) Acqua Panna (50cl), (100cl) Nordag – Free Flow Warm Water

SPARKLING WATER

San Pellegrino (50cl), (75cl) Perrier (33cl), (75cl) Nordaq – Free Flow

TEA

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

COFFEE

Americano, Espresso, Café Macchiato Cappuccino, Café Latte, Double Espresso Iced Coffee

MOCKTAILS

Rajadamri Spritzer - Grapefruit, Orange and Lemon Juice, Re Aqua Piña - Banana Puree, Pineapple Juice, Vanilla Syrup Jasmine Queen Tea - Matcha Blend Sencha Tea, Jasmine Pineapple Cardamom Lemonade - Pineapple Nectar, Card

	Small	Large
		285
	185	285
		120
		40
	Small	Large
	185	285
	185	285
		120
		220
		180
		200
		220
0		230

e, Rose Syrup, Ginger Ale	230
p, Coconut Milk	250
e Cordial, Soda	230
rdamom, Lemon, Ginger Ale	230

LIFE IS A JOURNEY. Visit anantara.com/en/siam-bangkok