

CAVIAR SELECTION 🍷

Siberian Caviar “ANTONIUS”

An exceptional product known for its distinctive, complex flavour and a long and strong finish.

Siberian Caviar 5-star 30g

4,400

Siberian Caviar 6-star 30g

5,800

Oscietra Caviar “ANTONIUS”

A slightly nutty flavour and a mild buttery finish make this exquisite caviar an unforgettable tasting experience.

Oscietra Caviar 5-star 30g

5,200

Oscietra Caviar 6-star 30g

6,400

DELICACIES SELECTION

Cancale “Krystale” Oysters N2 “Au Naturel” (6 Pieces) 🍷

2,000

Served with Condiments, Rye Bread

Jamon Iberico Pata Negra Board 🐷

1,290

Served with Pan Con Tomate

Charcuterie Board 🍷 🐷

740

Parma Ham, Truffle Mortadella, Pavé au Poivre, Chorizo, Beef Pastrami, Smoked Chicken

Cheese Board 🥕 🧀

740

Taleggio, Brie, Comté, Gorgonzola, Manchego, Parmesan, Served with Condiments

Ocean Board 🍷

840

Smoked Salmon, Seabass Gravlox, Sweet Water Prawns, Salmon Rilletto, Sea Urchin Tarama

🥕 Vegetarian 🧀 Contains Nuts 🐷 Pork 🍷 Seafood 🍷 Alcohol 🌶️ Spicy

Prices are in Thai Baht, subject to 10% service charge and 7% applicable government tax.

BREAKFAST DELICACIES

Available 8.00 AM - 12.00 PM

Moroccan Chakchouka 🌿 **320**

Confit Bell Peppers and Tomato Relish, Sweet Onions, Fresh Herbs

Truffle Scrambled Eggs 🌿 **330**

Black Truffle, Sourdough Bread

Smoked Salmon Egg White Omelette 🌿 **320**

Spring Onions, Baby Spinach, Fresh Dill

Indian Style “Bhurji” Masala Scrambled Eggs 🌿 **310**

Tomatoes, Onions, Green Chilli, Coriander

Arabic Style Omelette 🌿 **310**

Spinach, Onions, Feta Cheese, Garlic, Cumin

Parma Ham and Truffle Benedict 🐷 **450**

Parma Ham, Muffin Bread, Truffle Hollandaise Sauce

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THAI CUISINE DISCOVERY

Poh Pia Thord 🌿 520

Homemade Deep-Fried Crab Spring Rolls Served with Sweet Chilli Sauce

Satay Ruam 🌿 🐷 🍤 580

Traditionnal Charcoaled Grilled Skewers of Chicken, Beef, Pork and Shrimp Satay Served with Peanut Sauce and Cucumber Relish

Poh Pia Din Sor 🌿 290

Vegetable and Glass Noodles Spring Rolls Served with Sweet Chilli Sauce

Som Tam Gai Yang 🌿 🍤 🐷 450

Authentic Spicy Green Papaya Salad with Roasted Chicken

Yam Som O Gub Goong 🌿 🍤 🐷 580

Bangkok Traditional Pomelo and Pork Salad Served with Grilled Tiger Prawn and Roasted Peanuts

Tom Yum Goong 🍤 🌿 420

Original Spicy Prawns, Lemongrass and Galangal Clear Broth Soup

Tom Kha Gai 🍤 🌿 320

Traditional Spicy Coconut Milk, Chicken and Mushroom Creamy Soup

Poo Nim Phad Prig Thai Orn 🍤 🌿 🍷 580

Crispy Soft-Shell Crab, Spicy Peppercorn, Chilli and Chinese Wine Sauce

Goong Phad Med Ma Moug 🌿 🍤 🌿 580

Stir-Fried Sweet Water Shrimps with Cashew Nuts and Dried Chilli

🌿 Vegetarian 🥜 Contains Nuts 🐷 Pork 🍤 Seafood 🍷 Alcohol 🌿 Spicy

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INTERNATIONAL LIGHT BITES AND STARTERS

Selection of Lebanese Hot Mezzeh 🍷 690

Four Different Flavored Crispy Rolls, Lamb, Cheese, Spinach, Beef

Selection of Lebanese Cold Mezzeh 🍷 🍷 550

Six Different Seasonal Lebanese Mezzeh, Arabic Bread

Jumbo Lump Maryland Crab Cakes 🍷 🍷 450

Tartar Sauce, Spicy Lemon Chutney

Crispy Calamari 🍷 350

Battered Fried Calamari, Tartar Sauce, Lemon

Buffalo Chicken Wings 🍷 350

Cayenne Hot Pepper Sauce, Ranch Dressing

Traditional Caesar Salad 🍷

Romaine Lettuce, Anchovies, Garlic Bread

Classic with Bacon 🍷 390

Chicken 440

King Prawns 🍷 480

Classic French Niçoise Salad 🍷 420

Seared Yellowfin Tuna, Green Beans, Baby Potatoes,
Black Olives, Anchovies, Quail Eggs

Chicken Cobb Salad

Iceberg, Tomato, Crispy Bacon, Chicken, Eggs, Avocado, Chives, Blue Cheese, Ranch Dressing

320

Burrata Salad

Heirloom Tomatoes, Roquette, Balsamic Vinaigrette

520

Traditional Lebanese Lentils and Cumin Soup

Crispy Pita Bread, Lemon and Olive Oil

300

Green Asparagus Velouté

Perfect Egg, Crispy Pancetta, Extra Virgin Olive Oil

370

Wild Mushroom Velouté

Sautéed Mushrooms, Thyme Cream

350

Indian Potato and Peas Samosa

Traditional Stuffed Pastry with Potato and Peas, Indian Spices, Mint Chutney

270

SANDWICHES AND BURGERS

Club Sandwich 	450
Grilled Chicken Breast, Fried Egg, Bacon, Tomato, Lettuce, French Fries	
Wagyu Beef Burger	550
Comté Cheese, Truffle Mayonnaise, Caramelized Onions, Mushrooms, French Fries	
Truffle Croque-Monsieur 	500
Cereals Bread, Home Cured Ham, Comté Cheese, Truffle Béchamel, French Fries	
Veggie Burger  	320
Chickpeas and Mushroom Patty, Kimchi Mayonnaise, Red Cabbage, Arugula, French Fries	
Avocado and Smoked Salmon Club Sandwich 	400
Toasted Wholegrain Bread, Smoked Salmon, Avocado, Roquette Salad, French Fries	

 Vegetarian  Contains Nuts  Pork  Seafood  Alcohol  Spicy

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THAI CUISINE MAIN COURSES

Phad Phak Ruam Mitr Gub Taohoo 🥕 290

Local Market Stir-Fried Vegetables with Bean Curd and Mushroom Sauce

Phad Ga Prao Moo 🐷 🌶️ 🌿 380

Authentic Stir-Fried Minced Pork with Chilli and Basil Leaves

Gaeng Karee Poo 🦀 🌶️ 🥥 620

Blue Crab Meats in Yellow Curry with Pineapple and Coconut Milk
Served with Crispy Soft Shell Crab

Gaeng Phed Ped Yang 🦆 🌶️ 🥥 580

Roasted Duck in Lychee and Coconut Milk Red Curry

Phad Thai Khai Hor 🍤 🌶️ 🥚 520

Traditional Thai Fried Rice Noodles with
Tiger Prawns wrapped in Egg Net

Khao Phad Moo 🐷 🌶️ 350

Classic Pork Fried Rice with Spring Onion, Tomatoes
Served with Cucumber and Fried Betel Leaf

Khao Phad Neua Kem 🐮 🌶️ 🥚 450

Traditional Thai Dried Beef Fried Rice with Sweet Basil,
Bird Eye Chilli and Fried Egg

INTERNATIONAL CUISINE MAIN COURSES

Rigatoni with Chicken and Mushrooms 590

Paris Mushrooms, Roquette, Cream

Roasted Beef Tenderloin 2,000

Red Wine Sauce, Pomme Purée, Asparagus, Button Mushrooms

Grilled Australian Lamb Chops 1,790

Crispy Polenta, Confit Baby Eggplant, Rosemary Lamb Jus

Pan Seared Norwegian Salmon 1,050

Green Pea Purée, Glazed Baby Carrots, Butter Sauce

Oven Baked Seabass 790

Roasted Baby Potatoes, Spinach, Lemon Beurre Blanc

 Vegetarian  Contains Nuts  Pork  Seafood  Alcohol  Spicy

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Dal Tarka 🌿 350
Yellow Lentils Cooked in a Rich Gravy with Garlic and Cumin

Paneer Tikka Masala Curry 🌿 🥜 390
Paneer Cheese Marinated in Indian Spices Cooked in a Rich Tomato and Onion Gravy

Navratan Style Vegetable Korma Curry 🌿 🥜 370
Coconut Based Curry with Mixed Vegetables and Cashew Nuts

Murgh Makhani Butter Chicken 🥜 700
Chicken Tikka Cooked in a Tomato and Cashew Gravy,
Indian Aromatic Spices

Classic Indian Biryani
Traditional Basmati Rice Dish, Prepared with Aromatic Indian Spices

Lamb Biryani 650

Chicken Biryani 600

Vegetables Biryani 🌿 500

Kerala Style Pepper Prawns 🌿 🐠 600
Prawns Marinated in Black Pepper, Coriander, Chilli, Coconut Cream

All Indian Main Courses are served with Basmati Rice

Indian Breads

Roti Bread 200

Naan Bread 200

Cheese Naan Bread 250

DESSERTS SELECTION

Chocolate Profiteroles 🥜 **320**

Choux Dough filled with Vanilla Ice Cream and Hot Chocolate Sauce

Khao Niew Ma Muang **350**

Authentic Fresh Mango and Sticky Rice served with Coconut Sauce

Mississippi Style Chocolate Mud Pie **300**

Cookie Dough, Chocolate Cream, Dark Chocolate Sauce

New York Style Cheesecake **330**

Traditional Cheesecake with Blueberry Sauce

Chocolate Crème Brulée **300**

58% Chocolate Crème Brulée with Vanilla Caramelized Sugar

Fruit Platter **250**

Selection of Exotic Fruits

Sorbet Selection (per scoop) **130**

Lemon, Raspberry, Passion Fruit, Mango, Coconut, Yuzu

Ice Cream Selection (per scoop) **130**

Vanilla, Chocolate, Coffee, Strawberry, Green Tea, Caramel