

Breakfast

8:00 am to 11:00 am

Sunrise

Choice of Fruit Juice	910
Seasonal Fresh Fruits	
Choice of Cereal or Homemade Granola	
Choice of Bakery Items	
Two Eggs Any Style with Choice of Chicken or Pork Sausage, Bacon or Honey-Glazed Ham	
Coffee, Decaffeinated Coffee or Tea	

Japanese

Miso Soup with Tofu & Seaweed	840
Broiled Fish of the Day	
Boiled Spinach with Light Soy Sauce	
Onsen Egg with Soy Sauce	
Japanese Rice & Pickles	
Seasonal Fresh Fruits	
Green Tea	

Continental

Choice of Fruit Juice	780
Seasonal Fresh Fruit	
Choice of Bakery Items	
Preserves & Butter	
Coffee, Decaffeinated Coffee or Tea	

Healthy

Fresh Pineapple & Ginger Juice	840
Traditional Bircher Muesli	
Egg White Omelette with Tomatoes, Onion & Mixed Mushrooms	
Light Multigrain served with Sugarless Raspberry Jam & Margarine	
Decaffeinated Coffee or Herbal Tea Infusion	

Prices are in Thai Baht & subject to 10% service charge & 7% tax.

Coffee		Milk	
Freshly Brewed or Decaffeinated Coffee	180	Ice Chocolate	210
Espresso, Café Macchiato		Whole, Low-Fat, Skimmed,	180
Cappuccino, Café Latte, Double Espresso	200	Soy Milk Chocolate, Hot or Iced	
Latte Macchiato	220		
Iced Coffee, Mocha Frappé, Iced Cappuccino,	220	Fresh Squeezed Juice	
Tiramisu Coffee, Hazelnut Cappuccino		Thai Tangerine, Orange, Pineapple	270
Coffee Ice Cream Float		Watermelon, Carrot, Guava, Mango,	
		Papaya, Green Apple	
Fine Tea Selection		Fresh Whole Young Coconut	200
Black Tea		Juice	
Marco Polo	250	Apple, Grapefruit, Cranberry, Tomato	200
Earl Grey Provence	250	Passion , Cantalope, Pineapple Juice,	230
Darjeeling Master	250	Sunkist, Orange Juice, Guava juice,	
Paris Breakfast Tea	250	ABC Juice, Lychee, Pomelo	
White tea		Smoothie	
Thè Blanc Marco Polo	380	Detox	330
Blanc & Rose	380	Kale, Pear, Lemon, Ginger, Apple Juice	
Green Tea		Immune	
Thé À L'opéra	250	Blueberries, Banana, Mango, Low-Fat Milk, Walnuts	330
De-Stress Tea	250		
Red Tea		Rejuvenate	
Rouge Bourbon	250	Banana, Mango, Pineapple Juice, Coconut Milk, Vanilla	330
Thai-Inspired Tea		Avocado Passion	
Temple De L'aube	250	Avocado, Passion Fruit, Whole Milk	330
Lune Rouge	250		
Eléphant Blanc	250		
Herbal Infusion			
Chamomile Flowers	210		
Fresh Herbal Infusion			
Mint / Lemongrass / Ginger	210		

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Fruits

Pomelo, Papaya, Pineapple, Watermelon, Mango	270
Pineapple with Lemongrass Compote	

Cereals

Selection of Cereal, Homemade Granola	270
Traditional Bircher Müesli	370
Hot Oatmeal with Brown Sugar or Maple Syrup	370
Yoghurt Parfait with Homemade Granola & Berries	370

Dairy

Fruit, Plain or Low-Fat Yoghurt	270
Fresh From The Bakery	
Danish Pastry, Raisin Snails or Muffin Selection	290
Plain, Almond Croissant or Pain Au Chocolate	
Breakfast Roll Selection	
Plain Bagel with Cream Cheese or Low-Fat Philadelphia Cream Cheese	
Multi-Grain, Whole Wheat or White Toast	
Daily Bread Selection or French Baguette	
Doughnuts	
(served with Butter or Margarine & Preserves or Honey)	

Breakfast Favourites

Two Eggs Any Style with Your Choice of Chicken or Pork Sausage, Honey-Glazed Ham or Bacon	430
Spanish Egg white Omelette, Potato, Black Olives, Anchovy	370
Traditional or Smoked Salmon Eggs Benedict	440 / 540
Waffles or Buttermilk Pancakes	290
Orange Cinnamon French Toast, Warm Maple Syrup or Honey	290
Sides: Chicken Sausage, Pork Sausage, Bacon, Crispy Bacon, Hash Browns or Honey-Glazed Ham	250

Asian Specialities

Congee with Minced Pork, Sliced Ginger & Soft Boiled Egg	290
Kaow Tom – Boiled Rice with Shrimp / Pork / Chicken	360 / 270
Fried Rice with Mushrooms, Tofu & Broccoli	340
Thai Fried Rice with Chicken / Pork / Beef / Prawns	380
Thai Omelette with Minced Pork / Crabmeat, served with Steamed Jasmine Rice, Chili Sauce	360



A la Carte

11:00 am to 10:30 pm

A la Carte


APPETIZERS & SALADS

Shrimp Cocktail	410
Smoked Salmon, Horseradish Cream	400
Spinach Salad, Button Mushroom and Provolone Cheese	370
Mixed Salad with Cherry Tomato, Japanese Cucumber, Red Onion and Balsamic Dressing	360
Mediterranean Salad: Radicchio, Endive, Herb Breaded Tuna, Blue Cheese and Walnut	460
Caesar Salad Classic / Chicken / King Prawn	370 /440 / 470

SOUPS


Crab Bisque	450
Provençal Pistou Soup	350
Mushroom Cappuccino Soup	430

SANDWICHES

Ham & Cheese French Tostada	520
Australian Wagyu Beef Cheese or / Chicken Cheese Burger	950 / 780
Club Sandwich with Chicken, Fried Egg, Ham and Bacon	540
Tuna Multigrain Sandwich	520
 Mushroom Crostini: Sautéed Mushroom, Caramelised Onions	470

FISH & MEAT

Spaghetti Meat Sauce / Carbonara Sauce	460
Spaghetti with Tomato Sauce	450
Fish and Chips	960
Grilled Salmon	960
Seared Duck Breast, Vegetable Caponata, Green Asparagus and Potato Fondant	920
Herb Crusted Pork Loin, Snow Peas, Crushed Potatoes and Mushroom Sauce	960
Braised Beef Short Rib, Young Vegetable and Mashed Potatoes	1,250

 Suitable for Vegetarians

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THAI




Tom Yam Goong – Spicy Prawns Soup with Lemongrass	380
Tom Kha Gai – Spicy Chicken Soup with Coconut Milk	290
Larb Gai / Moo / Pla Muek – Spicy Minced Chicken / Pork / Squid Salad	320
Gaeng Phed Ped Yang – Red Curry with Roasted Duck in Coconut Milk	480
Gaeng Mat-sa-Man Nua Gab Roti – Massaman Beef Curry with Roti Bread (Australian Short Rib 150 Days)	920
Phad Pak Ruam Jae Gub Toahoo – Fried Garden Vegetables with Bean Curd	290

ASIAN SPECIALTIES

Egg Noodle with Shrimp Wonton Soup	400
Nasi Goreng – Indonesian Fried Rice	440
Phad Thai Kai Hor – Fried Rice Noodle with Prawns Wrapped in Egg Net	470
Kuey Tiew Kua Gai – Wok-Fried Flat Noodles with Chicken	330
Kaow Soy Gai rue Nua – Northern Style Egg Noodles in Curry with Chicken or Beef	330 / 440
Rad Nar Goong – Rice Noodles with Prawns and Vegetable Gravy	410
Kaow Phad Goong rue Poo – Fried Rice with Prawns or / Crab Meat	440
Pad Ka-Praow Gai rue Moo – Stir-Fried Chicken Pork with Chili and Hot Basil Top with Rice	340
Pad Ka-Praow Nua – Stir-Fried Beef (Australian Beef Sirloin 150 Days) with Chili and Hot Basil Top with Rice	480


Snacks

Available from 11:00am to 12:00 pm

 Vietnamese Spring Roll, Sweet Chili Sauce	310
 Potato Samosa, Tamarin Sauce	280
 Mushroom Tartlet	360
Creamy Seafood in Triangle Filo Crust	360
Ham & Cheese Tostada	320
Lamb Kofta, Mint Yoghurt Sauce	360
Quesadilla, Ham, Cheese, Guacamole, Tomato Salsa and Sour Cream	400
Crispy Fish Cakes, Spicy Roasted Pepper Sauce	360
Calamari Rings, Tartar Sauce	380
Marinated 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

Desserts

The Lobby Banana Split	290
Apple & Cranberry Crumble	270
Blueberry Cheesecake	290
Lemongrass Crème Brulée	270
Apple Crispy Tart	270
Seasonal Fresh Fruit	270
Homemade Ice Cream or Sherbet – one or two scoops	180 / 230

 Suitable for Vegetarians

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Afternoon Tea

2:00 pm to 6:00 pm

A la Carte

Plain & Cranberry Scones served Warm with Fresh Cream, Strawberry & Rhubarb Preserves	230
Afternoon Tea Sandwiches	240
Chocolate Melt with Vanilla Ice Cream	260
Baked Cheesecake with Blueberry Compote	290
Jasmine Tea-Infused Custard	240
Lemongrass Crème Brûlée	270
Khanom Thai – Assorted Thai Sweets	250
Homemade Ice Cream or Sherbet – One or Two Scoops	180 / 230

Weekdays

A classic Afternoon Tea stand featuring and Sweets, Savouries, Scones Please select your preferred Tea or Coffee from our wide selection	850
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Weekends

A full array of Afternoon Tea classics including Sandwiches, Savouries and Sweets, Scones Please select your preferred Tea or Coffee from our wide selection	950
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The Grand Adventure of Mariage Frères

Mariage Frères invites you to share its passion, to travel through an emotional and nostalgic world of tea by discovering a particular <art de vivre> so called the French Art of tea

Black Tea

250

Marco Polo

*Fragrances of Chinese and Tibetan flowers lend it a uniquely velvety taste.
Its extraordinary bouquet makes Marco Polo the most legendary of flavored teas.*

Earl Grey Provence

*The zesty and lightly peppered flavor of bergamot lends itself perfectly to black tea.
An addition of wild lavender gives a touch of warmth and mystery to the cup.
Its round and ample body feels silky on the palate, energising all the senses.*

Darjeeling Master

*A great blend of first flush, second flush, and autumnal harvests.
Its rich aroma and balanced taste make it a fine tea all day long.*

Paris Breakfast Tea

A cross between traditional savoir-faire and clever imagination, this eloquent and passionate tea, rich in aroma, hovering between gastronomy and poetry and handcrafted by Mariage Frères chief tea blender is simply marvellous.

White tea

380

Thè Blanc Marco Polo

The fresh aroma of the Paï Mu Tan Impérial is enlivened by velvety notes of honey and vanilla behind Tibetan fruit and flowers and a profusion of berries.

Blanc & Rose

*Buds of white tea mixed with tender Oriental rosebuds, symbol of luxury and voluptuousness, evoking tales of love, graceful beauty, and noble feelings...
Tea leaves and flower petals perform a ballet in the cup, producing a floral fragrance and a fresh, velvety taste in the mouth.*

Green Tea

250

Thé À L'opéra

A eulogy to sensuality. From spiritual beverage to lyrical elixir, the refinement of tea meets the melodic beauty of opera. A distinguished green tea has been enhanced with the subtle fragrance of red berries and spices.

De-Stress Tea

*A wonderful green tea, light in theine, garnished with vervain (Verbena), tea flowers, orange zest, lavender, chamomile, tile and cornflower – soothing and comforting...
"A tea to escape the maddening world!"*

Red Tea

250

Rouge Bourbon

Flavoured with 'Bourbon vanilla', this red rooibos displays great finesse. Delicate aroma, subtle taste. 100% theine-free. For pleasant occasions.

Thai-Inspired Tea

250

Temple De L'aube

In Bangkok there is a well-known riverside temple called the Temple of Dawn ("l'Aube"). It is famous for its tall, stepped towers with multi-coloured decorations presented by residents of the city. This tea, evokes the Temple of Dawn as it glows in the early morning light when the air is heavy with the scent of offerings. The flowery, stimulating taste of its green leaves is enhanced by notes of citrus and other exotic fruits, and highlighted by a touch of mild spices to generate an incomparable profusion of sweet, sacred sensations.

Lune Rouge

'Red Moon' is a green tea grown on hillsides in the Golden Triangle, from whence it follows an age-old caravan route to Tibetan monasteries. Its flowery, spicy taste has a flavour of honey balanced by ginger and scented with rose. For those timeless moments.

Eléphant Blanc

According to a legend from Siam, the capture of a magnificent 'White Elephant' guarantees the king a long and prosperous reign. This sentimental blend is composed of essences of wild spices and festive fruits—long may it reign.

Custom-Made Iced Tea

220

A selection of organic and fruit flavoured teas to inspire your day

Lemongrass & Mint

Relaxing and cleansing

Mango Scented

Quench your thirst with this refreshing iced tea that bursts with fragrant and sweet mango.

Mediterranean Mandarin

The most appealing fruit from the citrus family helps to enhance the senses

Earl Grey

The traditional iced tea with the finest quality tea leaves, your choice to enjoy with lemon or milk

Coffee

Freshly Brewed Regular or Decaffeinated Coffee, Espresso, Café Macchiato	180
Cappuccino, Café Latte, Double Espresso	200
Latte Macchiato	230
Iced Coffee, Mocha Frappé ,	220
Iced Cappuccino, Tiramisu Coffee,	220
Hazelnut Iced Cappuccino, Coffee Ice Cream Float	220



SIGNATURE COCKTAILS

TEA-INSPIRED (Dilmah Tea Cocktails)

The Arcade 320
Tanqueray Gin Infused with Dilmah Earl Grey Tea, Bergamot, Cointreau, Lime

Earl Grey Martini 320
Tanqueray Gin, Dilmah Earl Grey Fresh Apple Juice, Lavender

Rose and Vanilla Martini (Non-Alcoholic Cocktail) 280
Dilmah Rose and French Vanilla Tea, Lychee, Honey

Honey Flower (Non-Alcoholic Cocktail) 280
Dilmah Chamomile Flowers, Fresh Apple Juice, Lime, Orange Bitters

THAI INSPIRED

(Craft Cocktails with a Local Twist)

A Date in Bangkok 450
Don Julio Reposado Tequila, Orange Liqueur Tamarind, Lime, Pink Salt

Sticky Mango 320
Pampero Blanco Rum, Fresh Mango Coconut Cream, Vanilla Syrup

Tom Yum Siam 330
Ketel One Vodka, Malibu, Lychee Syrup, Lime

MOJITO COLLECTION

Covent & His Garden 320
Tanqueray Gin, Mint, Lime, Elderflower Syrup, Soda Water

Louvre In Her Smile 320
Tanqueray Gin, Port Wine, Fresh Blackberries, Mint, Lemon, Soda Water

Classic Mojito 335
Pampero Blanco Rum, Mint, Lime, Sugar, Soda Water

Passion & More 335
Pampero Blanco Rum, Passion Fruit, Mint, Lime, Vanilla Syrup

Golden Time 420
Johnnie Walker Gold Label, Mint, Lemon Housemade Caramel Syrup, Soda Water

Smoked Mojito 370
Johnnie Walker Black Label, Angostura Mint, Lime, Sugar, Soda Water

Royale Mojito 470
Ron Zacapa 23 Years Old Rum Bisol Prosecco, Mint, Lime, Sugar

Biscotti Mojito 360
Ketel One Vodka, Martini Bianco, Mint, Rose Syrup, Soda Water

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REVISITED

(Classics Cocktails our Way)

Martinez 320

Tanqueray Gin, Martini Bianco, Maraschino Liqueur Housemade Orange Bitters

Cucumber Mint Gimlet 320

Tanqueray Gin, Cucumber, Mint, Lime, Sugar

Bronx 320

Tanqueray Gin, Martini Bianco, Dry Martini, Fresh Orange Juice

Flamingo 320

Pampero Blanco Rum, Fresh Pineapple, Raspberry Syrup

Caipirinha 360

Leblon Cachãa, Lime / Passion Fruit / Strawberry Sugar

Rob Roy 420

Johnnie Walker Gold Label, Martini Bianco Angostura Bitters

Cosmopolitan 360

Lemon-Infused Ketel One Vodka, Cranberry Juice, Cointreau

Caipiroska 360

Ketel One Vodka, Lime / Passion Fruit / Strawberry Sugar

MIXOLOGIST CREATIONS

A Scent of Tuscany 320

Tanqueray Gin, Grappa, Fresh Pineapple, Italian Basil, Lime

1st Borough 420

Johnnie Walker Gold Label, Apricot Brandy, Honey Syrup, Lemon, Cinnamon

Duomo di Milano 420

Johnnie Walker Gold Label, Fernet Branca, Campari, Cloves

Cruise to Schiedam 360

Lemon-Infused Ketel One Vodka, Campari, Sweet Vermouth

“Otomae” Way Of Tea 360

Ketel One Vodka, Shoju, Green Tea, Rice Tea

Fichi Buoni 360

Ketel One Vodka, Fig Jam, Lemon, Honey

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GIN	Glass	Tennessee	
Gordon's	290	Jack Daniels	310
Tanqueray	310		
Bombay Sapphire	350	Canadian	
Hendrick's	400	Canadian Club	310
Beefeater 24	350		
VODKA		Malt	
Smirnoff	320	Singleton 12Yrs	320
Ketel One	320	Singleton 15Yrs	370
Absolut	340	Singleton 18Yrs	480
Belvedere	360	Glenmorangie 10Yrs	340
Ciroc	360	Glenmorangie 18Yrs	890
Grey Goose	440	Macallan 12Yrs	550
Elyx	440	Glenfiddich 12Yrs	390
RUM		Glenfiddich 18Yrs	470
Pampero Blanco	280	Glenlivet 12Yrs	
Havana Club 3yrs	320	Glenlivet 18Yrs	950
Havana Club 7yrs	350	Bowmore 15Yrs	520
Bacardi	320	Japanese	
Ron Zacapa	470	Suntory Kakubin	290
Captain Morgan Black	280	Suntory Hibiki 12Yrs	810
CACHAÇA		Blends	
Leblon	330	Johnnie Walker Red	300
TEQUILA		Johnnie Walker Black	390
Tres Magueyes	290	Johnnie Walker Gold	410
Don Julio Reposado	420	Johnnie Walker Platinum	470
Patron Silver	470	Johnnie Walker Blue	820
Patron Anejo	500	Johnnie Walker Blue King George V	2,900
WHISKEY		John Walker & Sons Odyssey	4,500
Irish		Chivas 12Yrs	470
Jameson	300	Chivas Royal Salute	990
Bourbon		J&B	320
Jim Beam	300		

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COGNAC

Hennessy VSOP	320
Remy Martin VSOP	340
Hennessy XO	970

ARMAGNAC

Sempé VSOP	420
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FRUIT SPIRITS

Grappa

Lo Chardonnay di Nonino	340
Il Fragolino di Nonino UE	490

Calvados

Eau De Vie Massenez	340
(Framboise, Poire Williams)	340

Port and Sherry

Taylor Ruby, Tio Pepe	300
Grahams LBV	450

APERITIF

Ricard	290
Campari	290
Martini Bianco/ Rosso	290

BEER

Singha	240
Chang Draft/ Bottle	230
Asahi	230
Heineken	250
San Miguel Light	250
Corona	280
Erdinger Hefe-Weizen	280
Hoegaarden	280

SOFT DRINKS

Pepsi, Pepsi Max	135
7 Up	135
Ginger Ale	135
Tonic, Soda Water	135

Freshly Squeezed juice

Thai Tangerine, Orange, Watermelon, Melon, Green Apple, Papaya, Mango, Guava	270
Young Coconut	205

Mineral Water

Still Water:	Small / Large
Evian, Acqua Panna	185 / 285
Voss	340

Sparkling Water:

San Pellegrino, Perrier	185 / 285
Voss	340

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MOCKTAILS		SNACKS	
(Non-Alcoholic Cocktails)		Cold Snacks	
Rose and Vanilla Martini	280	Vietnamese Spring Rolls, Sweet Chili Sauce (V)	310
Dilmah Rose and French Vanilla Tea, Lychee, Honey			
Bangkok Supreme	280		
Dilmah Ceylon Supreme, Fresh Mango Juice, Cardamom, Chili, Lime			
	280	Hot Snacks	
Honey Flower		Potato Samosas, Tamarind Sauce (V)	280
Dilma Chamomile Flowers, Fresh Apple Juice		Mushroom Tarlet (V)	360
Lime, Orange Bitters		Ham and Cheese Tostada	320
		Lamb Kofta, Mint Yoghurt Sauce	360
Coco Colada	230	Crispy Fish Cakes, Spicy Roasted Pepper Sauce	360
Coconut milk, Fresh Pineapple Juice, Cream		Calamari Rings, Tartar Sauce	380
		Marinated Chicken Wings, Thai Spicy Sauce	360
Purple Lemonade	230	Nachos with Meat Sauce, Cheese and Sour Cream	320
Evian Mineral Water, Lavender, Lemon, Lime			
Mickey Mouse	230	Mixed Satay (4 Kinds / 3 pieces of each)	490
Coca-Cola, Homemade Vanilla Ice Cream		(Assorted Grilled Chicken, Beef, Pork and Shrimp Satay with Peanut Sauce)	
Basil Pina	230		
Italian Basil, Fresh Pineapple, Lime, Vanilla Syrup			
SMOOTHIES			
Detox	330		
Kale, Pear, Apple, Lemon, Ginger, Fresh Apple Juice			
Immune	330		
Blueberries, Banana, Mango, Low Fat Milk, Walnuts			
Rejuvenate	330		
Banana, Mango, Fresh Pineapple, Coconut Milk, Vanilla			
Avocado Passion	330		
Avocado, Passion Fruit, Whole Milk			
MILK SHAKE	200		
Vanilla, Chocolate, Strawberry, Pistachio			

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ANANTARA

SIAM • BANGKOK
HOTEL