

ROOM SERVICE MENU

////////// BREAKFAST

1. Continental Breakfast 550

Freshly-squeezed fruit juice with choices of orange, apple, guava or pineapple juice • Seasonal slice fruits platter • Fresh yoghurt • Bakery basket served with choices of butter, honey and jam • Croissant, chocolate croissant, raisin roll and toast • Freshly brewed coffee or tea

2. American Breakfast 580

Freshly-squeezed fruit juice with choices of orange, apple, guava or pineapple juice • Bakery basket served with choices of butter, honey and jam • Croissant, chocolate croissant, raisin roll and toast • Two eggs made to order served with roasted tomato, mushroom, baked beans, or hash brown • Fresh fruits platter or yoghurt • Freshly brewed coffee or tea

3. Siamese Breakfast 550

Freshly-squeezed fruit juice orange, apple, guava or pineapple juice • Choices of: Boiled rice with shrimp, pork or chicken or Rice congee topped with soft boiled egg and choice of shrimp, pork or chicken • Freshly brewed coffee or tea

4. Healthy Breakfast 550

Choose one of:
• Freshly-squeezed fruit juice orange, apple, watermelon, pineapple juice
• Freshly squeezed vegetable juice carrot, tomato, beetroot, cucumber
• Freshly made low-fat smoothie

Whole wheat (3 slices) bread served with low fat butter, honey and sugar-free jam • Organic muesli • Egg white omelette or scrambled eggs served with vegetables • Freshly brewed coffee or tea served with skimmed or soy milk

////////// A LA CARTE BREAKFAST //////////



5. From the Bakery

5.1 Bakery basket (Plain croissant, chocolate croissant, raisin roll, brioche, white and whole grain toast)	250
5.2 Toast (3 slices) white / whole meal	120
5.3 French toast with maple syrup or honey	250
5.4 Belgian waffles with maple syrup or chocolate sauce, whipping cream and strawberries	250

6. Cereal & Oat

Corn Flakes, Special K, All-Bran, Frosties, Rice Crispies, homemade granola, Weetabix served with cold milk or yoghurt

7. Yoghurt

7.1 Natural yoghurt	160
7.2 Low fat fruit yoghurt	

8. Healthy yogurt bowl

8.1 Berries bowl – Granola, raisin, cashew nut, mixed berries puree and Greek yogurt	230
8.2 Tropical bowl – Papaya, pineapple, dragon fruit, watermelon and sunflower seed	


9. Juice & Fruit

9.1 Chilled fruit juice	180
9.2 Freshly squeezed fruit juice	230
9.3 Fresh seasonal fruits platter	230

10. Eggs Two fresh farm eggs any style:

10.1 Omelette	
10.2 Hard boiled or Soft boiled	
10.3 Scrambled	
10.5 Sunny side up	

Served with 3 choices of:

- Hash brown, or homemade dauphine potato
- Grilled tomato, sautéed mushrooms, or spinach
-  • Pork or chicken sausage, pork bacon, or ham slice





11. Side's

 11.1 Crispy bacon	90
 11.2 Pork / Chicken sausage	

12. Eggs Benedict English muffin, poached egg and Hollandaise sauce

12.1 Sautéed Spinach	300
 12.2 Bacon	320
12.3 Smoked salmon	350

13. Siamese Special

13.1 Khao tom – boiled rice with your choices of		13.3 Khai Jiew – Thai style omelet	
 • Pork / Chicken	230	 • Pork	230
• Fish / Prawn	250	• Prawn	250
13.2 Congee – Rice porridge with your choices of		13.4 Khao Phad Khai Dao – Fried rice with fried egg	
 • Pork / Chicken	230	 • Pork / Chicken	275
• Fish / Prawn	250	• Prawn	300

////////// ALL DAY DINING

14. Starter

14.1 Classic caesar salad	325
Additional : • Grilled Chicken	100
• Seared Prawn, Smoked Salmon	150

 14.2 Iceberg wedge salad Iceberg lettuce, tomato cherry, crispy bacon, spring onion and blue cheese dressing	325
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14.3 Blue swimmer salad Pomelo, avocados, blue crab meat, tomato, spring onion and lime mayonnaise	380
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14.4 Salmon tostadas Fresh salmon, shallot, kaffir lime leaves, red chili and lime dressing on crispy tortilla	350
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14.5 Burrata tomato Burrata, tomatoes cherry, rocket salad and balsamic reduction	380
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15. Soup

 15.1 Roasted pumpkin soup	280
15.2 Seafood tomato soup	450

16. Burgers & More

(All served with French fries)

16.1 Classic cheese burger BBQ sauce, tartar sauce and melted cheddar cheese	375
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16.2 Crispy chicken Deep fried chickens, cheddar cheese and Sriracha mayo	350
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 16.3 Club sandwich White bread toasted filled with fried free range egg, crispy bacon, chicken breast, iceberg lettuce, tomato, mayonnaise	350
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16.4 Thai chicken satay wrapped Chicken satay, peanut sauce, fresh vegetables and Tortilla sheet	350
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 16.5 Tomato mozzarella and cheese Focaccia	280
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17. Pasta

with your choices of Penne, Spaghetti and Rigatoni

17.1 Mushroom Assorted mushroom, spinach and dash of cream	350
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17.2 Bolognese Meat sauce and fresh herbs	380
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 17.3 Carbonara Bacon, egg yolk and parmesan cheese	380
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17.4 Marinara Prawn, squid and mussel	450
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18. Pizza

18.1 Truffle Mascarpone cream, truffle past and rocket leaves	420
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18.2 Krapraw gai kai dao Chicken with hot basil, chili and sunny side up fried egg	380
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 18.3 Pepperoni Spicy salami sausage	400
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19. Main course

19.1 Roasted chicken breast with Lyonnaise potato, green bean and mustard sauce	450
19.2 Fish and chip Deep fried battered sea bass served with tartar sauce	480
19.3 Roasted salmon with steamed asparagus, grilled lemon and virgin sauce	520
19.4 New Zealand Lamb chop Served with sauté potato, vegetables caponata and red wine sauce	1,190
19.5 Australian rib eye Taglita style, rocket salad, cherry tomato, Parmesan shaved and balsamic reduction	1,490

THAI SPECIALTY



20. Appetizer

20.1 Vegetable spring roll - with assorted vegetable served with plum sauce	240
20.2 Chicken satay with peanut sauce - marinated chicken skewer	250
20.3 Larb gai - spicy minced chicken salad with Thai herbs	240
20.4 Yum woon sen thalay - Spicy glass noodle salad with seafood	270

21. Soup

21.1 Tom kha - coconut milk broth, mushroom and Thai herbs • Chicken 280 • Seafood / Prawn 325	
21.2 Tom yum - traditional spicy and sour soup with Thai herbs • Chicken 280 • Seafood / Prawn 325	
21.3 Cantonese wonton soup Prawn wonton soup with sliced of BBQ pork Chinese style	280

22. Main course

22.1 Phad Med Mamuang Wok fried chicken or prawn with dried chili, bell pepper, mushroom & cashew nut • Chicken 300 • Prawn 340	
22.2 Phad Kra Praw - Stir fried minced pork with chili and hot basil • Chicken / Pork 250 • Beef 280 • Seafood / Prawn 300	
22.3 Gaeng Kiew Warn - Thai green curry • Chicken / Pork 275 • Beef 300 • Seafood 325	
22.4 Choo Chee salmon Roasted Norwegian salmon with Thai curry sauce served with jasmine rice	520

23. Noodle

23.1 Phad Thai Thai style fried noodle with tamarind sauce, bean sprout, dried shrimp & prawn	300
23.2 Phad See ew Pork / Chicken wok fried rice noodles with kale and soy sauce	280
23.3 Salmon soba Stir fried Japanese soba noodles with grilled salmon	380

KIDS MENU

24. Mains

24.1 Chicken nuggets with fries	275
24.2 Spaghetti with tomato sauce and grated cheese	275
24.3 Mini tomato and cheese pizza	275
24.4 Fish and finger	275
24.5 Ham and cheese toasted sandwich with fries	275
24.6 Mini cheese burger with fries	275
24.7 Thai chicken fried rice	275

25. Dessert

25.1 Tiramisu	320
25.2 Berry cheese cake	275
25.3 Mango mousse	275
25.4 Ice cream	275
25.5 Chocolate fudge cake	275

The above meals are prepared for children between the ages of 3 -10 years.
Kindly let us know of any special dietary requests

BEVERAGES

26. Coffee

26.1 Americano	150
26.2 Espresso	150
26.3 Espresso macchiato	150
26.4 Double espresso	180
26.5 Mocha	170
27.6 Cappuccino	170
27.7 Cafe latte	170
27.8 Chocolate	170
27.9 Chocolate frappe	200
27.10 Caramel macchiato	200
27.11 Chocolate frappe macchiato	200

27. Tea

27.1 Thai breakfast	160
27.2 Thai earl grey	160
27.3 Siam herbal	160
27.4 Jasmine green	160
27.5 Iced tea	170
27.6 Thai iced tea	170
27.7 Lemon iced tea	170
27.8 Matcha green tea	200



27. Soft Drinks

27.1 Coca Cola	150
27.2 Coca Cola Zero	150
27.3 Ginger Ale	150
27.4 Tonic	150
27.5 Fanta	150
27.6 Sprite	150
27.7 Soda	150

28. Beer

28.1 Singha, Asahi, Heineken, Tiger	175
28.2 Beer bucket (Singha, Asahi) • 3 bottles 500 • 5 bottles 830	

29. Gin

29.1 Tanqueray	275
29.2 Bombay Sapphire	300

30. Vodka

30.1 Absolut	290
30.2 Belvedere	425

31. Rum

31.1 Havana club 3 yrs	325
31.2 Zacapa 23	600

32. Tequila

32.1 Don Julio Reposado	600
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33. Single Malt Whisky

33.1 Glenfiddich 12	550
33.2 Glenfiddich 15	725
33.3 Glenfiddich 18	950

34. Bourbon

34.1 Jack Daniels	350
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35. Blend Whisky

35.1 Chivas Regal	400
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36. Cognacs

36.1 Hennessy vsop	650
36.2 Hennessy xp	1,650

WINE LIST

37. Sparkling Wine / Champagne

	Glass	Bottle
37.1 Prosecco Rivani, Italy	370	2,590
37.2 Santa Carolina Sparkling Brut, Chile	-	1,499
37.3 Albert et Fils, France	-	3,699

38. White Wine

38.1 Chardonnay Bandicoot, Australia	350	1,450
38.2 Sauvignon Blanc Root: 1, Chile	370	1,650
38.3 Pinot Grigio Argento, Argentina	390	1,850
38.4 Chardonnay Macabeo - Esteban Martin Spain	420	2,190

39. Red Wine

39.1 Shiraz Bandicoot, Australia	350	1,450
39.2 Shiraz Pertaringa, Australia	-	2,290
39.3 Pinot Noir Stone Bay, New Zealand	-	2,750
39.4 Malbec Camino de Chile	350	1,500

