THONGPOON SIRIYING WELCOME TO SOFITEL BANGKOK SUKHUMVIT

COMFORT AND CONVENIENCE COME FIRST WITH SOFITEL'S IN-ROOM DINING EXPERIENCE. CHOOSE FROM OUR EXTENSIVE MENU OF TEMPTING DISHES, DAY OR NIGHT. FEATURING AN INSPIRED SELECTION OF AUTHENTIC THAI AND INTERNATIONAL CUISINES, SPECIAL PRIORITY HAS BEEN GIVEN TO PREPARING NUTRITIONALLY BALANCED, HOME-STYLE CLASSICS, AS WELL AS OUR AWARD- WINNING CHEF'S DAILY CREATIONS.

COMPLEMENT YOUR MEAL WITH ONE OF AN ARRAY OF BEVERAGES, INCLUDING OVER 120 WINES FROM AROUND THE WORLD.

BON APPÉTIT

THONGPOON SIRIYING

DIRECTOR OF FOOD AND BEVERAGE

CONTENT

1 - 25	BREAKFAST
26 - 67	FROM THE WEST
68 - 72	SIDE DISHES
73 - 84	FROM THE MIDDLE EAST
85 - 104	FROM THE KINGDOM OF THAILAND
105 - 109	ASIAN SPECIALTIES
110 - 117	DESSERT
118 - 132	CHILDREN'S IN-ROOM DINING MENU
	BEVERAGES

BREAKFAST

FROM 6 AM TO 11 AM

1. CONTINENTAL BREAKFAST

Your choice of freshly squeezed juice

Orange, mango, pineapple, watermelon, coconut Sofitel breakfast basket Selection of white or wheat toast, butter croissant, pain au chocolat, Danish pastry and French baguette served with butter, jams and honey Your choice of beverage Coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, cold or hot milk Your choice of fresh seasonal fruit – individual or platter Pineapple, watermelon, cantaloupe, papaya, apple or banana

2. AMERICAN BREAKFAST

 "La Grasse Matinée" (Available until 2 PM)
 Your choice of freshly squeezed juice
 Orange, mango, pineapple, watermelon, coconut
 Sofitel breakfast basket
 Selection of white or wheat toast, butter croissant, pain au chocolat, Danish pastry and French baguette served with butter, jams and honey
 Your choice of two fresh eggs prepared any style
 Served with breakfast potatoes, tomatoes and your choice of country sausage (pork if or chicken), natural cured ham if or bacon if
 Your choice of beverage
 Coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, cold or hot milk
 Your choice of fresh seasonal fruit - individual or platter
 Pineapple, watermelon, cantaloupe, papaya, apple or banana

3. ASIAN BREAKFAST

Your choice of freshly squeezed juice Orange, mango, pineapple, watermelon, coconut Your choice of one of the following items Rice congee pork 🗟 , fried noodle chicken or fried rice with shrimps Your choice of beverage Coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, cold or hot milk Your choice of fresh seasonal fruit – individual or platter Pineapple, watermelon, cantaloupe, papaya, apple or banana



Prices are in Thai Baht and subject to 10% service charge and applicable government tax. Please advise us of any special dietary requirements, including potential reaction to allergens. To place your order please dial "0" 650

680

790

BREAKFAST À LA CARTE

4.	BAKERY BASKET Butter croissant, pain au chocolat, Danish pastry and French baguette served with butter, jam and honey	35
5.	SELECTION OF BREAD Toasted French baguette, white, whole wheat, or gluten free served with butter	29
6.	TROPICAL FRESH FRUIT SALAD 🖗 🚔	24
7.	MIXED SEASONAL FRUIT PLATE 🞯 🕾	32
8.	BAKERY CHEESE PLATE Brie, emmental, cheddar, dried fruit and crackers	45
9.	CEREALS (95 KCAL) Corn flakes, all bran, frosties, special K, coco pops, homemade granola, muesli or gluten free cereal with milk, skim milk, soy milk or plain yoghurt	19(
10.	BIRCHER MUESLI SB Oatmeal with yoghurt, apple, honey and dried fruits	19
11.	HOT OAT PORRIDGE 🕅 Cooked in milk or water and topped with raisins and seeds	19
12.	PLAIN YOGHURT	19
13.	YOGHURT OF THE DAY	21

Vegetarian 🗃 Pork 🕶 Anti-Aging 🖨 Detox Benergy 🕸 Well-Being 🏵 Available 24 hrs 🛞 Sofitel De-Light 🖗 Gluten-Free 🙆 Lactose-Free

EGG SPECIALTIES

14.	KHAI JIAO Open faced Thai style omelette, with spring onions, chicken, pork or shrimp	400
15.	EGGS ANY STYLE Two eggs, breakfast potatoes, tomatoes and choice of country sausage (pork ଙ୍କିor chicken) natural cured ham କିor bacon କି	420
16.	THREE EGG OMELETTE Filled with your choice of onions, tomatoes, peppers, hamଞ୍ଚିor cheese with choice of sausage, natural cured hamଞ୍ଚିor baconଞ୍ଚିserved with breakfast potatoes and tomatoes	420
17.	EGGS BENEDICT, FLORENTINE OR ROYALE Two poached eggs, toasted muffin and Hollandaise sauce. Benedicte: cured ham 👹 / Florentine: spinach / Royale: smoked salmon, served with breakfast potatoes and tomatoes	420
18.	DELIGHT EGG WHITE OMELETTE W	450
19.	TRADITIONAL PANCAKES Three soft butter pancakes, maple syrup, and delicious whipped cream	320
20.	TRADITIONAL WAFFLE 🞯 Berry compote, and delicious whipped cream	320



BREAKFAST SIDE ORDERS

Chicken sausage, pork sausage ්ෂි, bacon ්ෂි, natural cured ham ්ෂි, hash brown,	100
sautéed mushroom, tomatoes or baked beans	

ASIAN BREAKFAST

21.	KHAO TOM Boiled rice, served with your choice of chicken, pork ଞି or shrimp	320
22.	KHAO PAD 🧐 Fried rice with chicken, pork 🗟 or shrimp, topped with fried egg	380
23.	CONGEE $\ensuremath{\widetilde{\mathbb{B}}}$ $\ensuremath{\widetilde{\mathbb{B}}}$ Chinese soft rice porridge with minced pork and sliced ginger finished with a soft-boiled egg	320
24.	BAMEE HANG PHAD GOONG Wok fried egg noodles with shrimp	350
25.	KUAY TEAW GAI Thai noodles soup with rice noodle, chicken balls, chicken breast, kale and condiments	360



MINERAL WATER

MINERAL WATER	
Evian 330 ml / 750 ml Panna 500 ml / 750 ml	190 290 190 290
SPARKLING	
Evian 330 ml / 750 ml Perrier 330 ml / 750 ml San Pellegrino 500 ml / 750 ml	190 290 190 290 190 290 190 290
COFFEE	180
French press (black coffee) Espresso Cappuccino Café latte Decaffeinated coffee Double espresso	240
TEA	180
Earl grey English breakfast Ceylon green tea Jasmine green tea Rose with French vanilla	
HERBAL TEA	180
Whole chamomile Green peppermint	
CHOCOLATE	180

Fresh hot chocolate



AND THE MENU,

AVAILABLE FROM 11 AM TO 11 PM

FROM THE WEST

SOUPS

CREAM OF TOMATO SOUP 🞯 🏵 🕼 Basil oil and cream	320
CLASSIC FRENCH ONION SOUP French classic recipe with crouton and Gruyère cheese	320
CREMA DI TARTUFO (1) Mushroom cream soup with truffle	690
ALAD AND ANTI PASTI	
CLASSIC CAESAR SALAD 🗟 😌 Homemade dressing, baby cos lettuce, crispy bacon, Parmesan ADD GRILLED CHICKEN	380 60
HEIRLOOM TOMATO SALAD "CAPRESE" 🞯 🖲 🛞 Mozzarella, pesto, balsamic reduction	350
YELLOWFIN TUNA NIÇOISE SALAD (a) (b) (b) (c) (c) (c) (c) (c) (c) (c) (c) (c) (c	420
QUINOA SALAD (170 KCAL) $\Im \otimes \ $	390
PROSCIUTTO DI SAN DANIELE E MELONE 🗟 Sand Daniele ham with melon	690
BURRATA CON POMODORINI E AVOCADO 🖗 Burrata with cherry tomatoes and avocado	450
MELANZANE AL FORNO Baked eggplant with tomato sauce	350
	Basil oil and cream CLASSIC FRENCH ONION SOUP French classic recipe with crouton and Gruyère cheese CREMA DI TARTUFO ⑦ Mushroom cream soup with truffle CLASSIC CAESAR SALAD ⑧ ⑦ Homemade dressing, baby cos lettuce, crispy bacon, Parmesan ADD GRILLED CHICKEN HEIRLOOM TOMATO SALAD "CAPRESE" 》 ⑧ ⑦ Mozzarella, pesto, balsamic reduction YELLOWFIN TUNA NIÇOISE SALAD ⑨ ⑨ Seared tuna, baby gem, potatoes, olives, anchovy, beans QUINOA SALAD (170 KCAL) ⑨ ⑨ ⑨ ⑨ ⑨ Smoked eggplant, toasted pine nuts, Feta cheese PROSCIUTTO DI SAN DANIELE E MELONE ⑧ Sand Daniele ham with melon BURRATA CON POMODORINI E AVOCADO ⑧ BURRATA CON POMODORINI E AVOCADO ⑧ BURRATA CON POMODORINI E AVOCADO ⑧



APPETIZERS

 36. CHILLED KING PRAWNS (*) Garden greens, red onion, classic cocktail dressing 37. ANTIPASTO PLATE (*) Selection of cold cuts, cheeses, marinated vegetables, spiced tomato chutney, crostini 38. PUMPKIN & CREAM CHEESE MAKI ROLL (*) Roasted pumpkin, pickled pumpkin, cream cheese and Japanese rice maki roll with nori sheet served with wasabi and soya sauce BURGERS / SANDWICHES 39. SIGNATURE BLACK ANGUS CHEESE BURGER (*) Brioche bun, Gruyère cheese, caramelised onions, lettuce and tomatoes, signature sauce, served with fries and salad 			
 Selection of cold cuts, cheeses, marinated vegetables, spiced tomato chutney, crostini 38. PUMPKIN & CREAM CHEESE MAKI ROLL Roasted pumpkin, pickled pumpkin, cream cheese and Japanese rice maki roll with nori sheet served with wasabi and soya sauce BURGERS / SANDWICHES 39. SIGNATURE BLACK ANGUS CHEESE BURGER Brioche bun, Gruyère cheese, caramelised onions, lettuce and tomatoes, signature sauce, 	36.		490
Roasted pumpkin, pickled pumpkin, cream cheese and Japanese rice maki roll with nori sheet served with wasabi and soya sauce BURGERS / SANDWICHES 39. SIGNATURE BLACK ANGUS CHEESE BURGER Brioche bun, Gruyère cheese, caramelised onions, lettuce and tomatoes, signature sauce,	37.		59(
 with nori sheet served with wasabi and soya sauce BURGERS / SANDWICHES 39. SIGNATURE BLACK ANGUS CHEESE BURGER BURGER Brioche bun, Gruyère cheese, caramelised onions, lettuce and tomatoes, signature sauce, 	38.	PUMPKIN & CREAM CHEESE MAKI ROLL	360
39. SIGNATURE BLACK ANGUS CHEESE BURGER ⁽²⁾ Brioche bun, Gruyère cheese, caramelised onions, lettuce and tomatoes, signature sauce,			
	BL	JRGERS / SANDWICHES	
ADD BACON 🕼		SIGNATURE BLACK ANGUS CHEESE BURGER (2) Brioche bun, Gruyère cheese, caramelised onions, lettuce and tomatoes, signature sauce,	490
	-	SIGNATURE BLACK ANGUS CHEESE BURGER (*) Brioche bun, Gruyère cheese, caramelised onions, lettuce and tomatoes, signature sauce, served with fries and salad ADD BACON (*) ADD FRIED EGG	490 7(4)
Chicken, bacon $\widetilde{{\boldsymbol{\omega}}}$, fried egg, tomatoes and lettuce served with fries	39.	SIGNATURE BLACK ANGUS CHEESE BURGER (*) Brioche bun, Gruyère cheese, caramelised onions, lettuce and tomatoes, signature sauce, served with fries and salad ADD BACON (*) ADD FRIED EGG CLASSIC CLUB SANDWICH (*)	7

Baked sandwich with Paris ham, Mornay sauce, fried egg served with fries



PIZZAS

Our pizza dough is handmade with a blend of Italian flour and spelt, and fermented for a minimum of 48 hours.

43.	PIZZA MARGHERITA Tomato sauce, mozzarella, basil	350
44.	PIZZA DIAVOLA 🗟 Tomato sauce, mozzarella, spicy salami	450
45.	PIZZA BUFALA 😻 Tomato sauce, buffalo mozzarella, basil	450
46.	PIZZA NAPOLI Tomato sauce, mozzarella, anchovy, caper	390
47.	PIZZA NDUJA, GORGONZOLA E PERE 👹 Tomato sauce, mozzarella, pistachio, stracciatella cheese	490
48.	PIZZA SAN DANIELE, BURRATA, RUCOLA Tomato sauce, mozzarella, San Daniele ham, burrata, rocket	590
49.	PIZZA TONNARA Tomato sauce, mozzarella, seared tuna, fennel	590
50.	PIZZA TARTUFO E FORMAGGI	790

Stracciatella cream, champignon, truffle, parmesan



PASTA AND RISOTTO

51.	SPAGHETTI BOLOGNESE Classic Italian dish with braised beef sauce and Parmesan	450
52.	PENNE ARRABBIATA Spiced tomato sauce with garlic, fried chili and Parmesan	370
53.	BISQUE RISOTTO Seared prawns, fancy tomatoes and Parmesan	590
54.	SPINACH & RICOTTA TORTELLINI 🖗 Creamy truffle sauce, white wine and Parmesan	390
55.	PACCHERI ALLA NORMA Paccheri with eggplant, tomato sauce and ricotta	490
56.	SPAGHETTI CARBONARA ශි් Classic carbonara with guanciale, pecorino and egg yolk	420
57.	LASAGNA "MATTA" Traditional lasagna with bolognese sauce (pork and beef) 📓	490
58.	TAGLIATELLE BOLOGNESE Tagliatelle with bolognese sauce (pork and beef) 🗟	490
59.	TAGLIOLINI CON GAMBERI Tagliolini with prawns, garlic, tomato and chili	590



MAIN COURSES

60. FISH & CHIPS Crispy battered dory fillets, house seasoned chips, lemon and creamy Tartar sauce	510
61. STEAMED COD FISH Potatoes, mixed vegetables, Caper butter sauce	820
62. BEEF CHEEK MASSAMAN CURRY Slow cooked beef, mash potato, carrot, herbs	650
63. CHICKEN BREAST Chasseur sauce, crushed potatoes and grilled pumpkin 😵	590
64. BLACK ANGUS SIRLOIN STEAK (280 G) ⁽²⁾ Green salad, pomme cocottes, red wine sauce	1,290
65. NORWEGIAN SALMON FILLET ⓐ இ இ இ இ Dill cream, house salad, ratte potatoes	690
66. AUSTRALIAN LAMB CHOPS (a) Quinoa, piquillo pepper coulis, rosemary jus	1,290
67. ADAMAN SEA LARGE TIGER PRAWN (1 PC) (1) (2) (1) (2) (2) (2) (2) (2) (2) (2) (2) (2) (2	790

Vegetarian 🗃 Pork 🕶 Anti-Aging 🛱 Detox

SIDE DISHES

68. FRENCH FRIES 🖗 🥹	180
69. MASHED POTATOES 🖗	180
70. POTATO WEDGES WITH SOUR CREAM \Im	180
71. STEAMED RICE 🖗 🤁	50
72. STEAMED VEGETABLES 🖗	180

FROM THE MIDDLE EAST

73.	MEZZE PLATE Hummus, babaganoush, feta cheese, marinated vegetables and tzatziki	520
74.	TABBOULEH \bigotimes Parsley and bulgur salad with cucumber, tomato and lemon juice	320
75.	HUMMUS 🧐 Creamy hummus, served with whole wheat pita bread	320
76.	MUHAMMARA 🖗 Spicy walnut and red pepper dip, served with whole wheat pita bread	450
77.	TRIO OF HUMMUS 🞯 Hummus, beetroot hummus, parsley hummus, served with whole wheat pita bread	590

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78.	MOUSSAKA 😻 Stewed eggplant with tomato sauce	320
79.	SHORBET ADAS 😻 Lentil soup	250
80.	LAMB KIBBEH Mince lamb kibbeh with creamy hummus	550
81.	LAMB SHANK BIRYANI Braised lamb shank with biryani rice	1,090
82.	DAWOOD BACHA Lebanese meatballs in tomato and onion sauce	390
83.	WHOLE WHEAT PITA BREAD 🖗 Whole wheat pita bread 2 pcs	120
84.	GARLIC PITA BREAD	190



FROM THE KINGDOM OF THAILAND

APPETIZERS

85.	POPIA JAE 🞯 😌 Crispy fried vegetables spring rolls	320
86.	THAI TASTING PLATE ිම් Mixed satay, spring roll, chicken pomelo salad, cucumber relish and peanut sauce	410
87.	SATAY RUAM 🗟 Mixed satays - pork, beef and chicken served with cucumber relish and peanut sauce	340
88.	THOD MAN GOONG (4 PCS) Deep fried shrimp cake	350
SA	LADS	
89.	LARB GAI Spicy minced chicken salad, roasted ground rice, Thai herbs	290
90.	YUM-STYLE GRILLED AUSTRALIAN BEEF SALAD Celery, cucumber, chili, lime	650
91.	YUM SOM-O 🏵 Pomelo salad with prawns, shallot and tamarind served with deep fried shrimp cake	450
sc	DUPS	
92.	TOM YUM GOONG 😟 Spicy prawn soup with straw mushroom and lemongrass	490
93.	TOM KHA GAI Coconut soup with chicken and galangal	350

Coconut soup with chicken and galangal



RICE AND NOODLE

94.	KAO PAD POO Blue crab fried rice, fried egg, with condiments	420
95.	PAD THAI GOONG 🗐 Wok fried rice noodles, fresh prawns, chives, banana blossom, bean sprouts	450
96.	PAD KRA PHAO 😟 Minced chicken, beef or pork 🛱, stir fried with chili and holy basil, served with fried egg	390
97.	PAD PAK RUAM Sea	240
98.	GAI PAD MED MAMUANG Stir fried chicken with cashew nuts	380
99.	GOONG PAD PRIG THAI Stir fried prawns with green peppercorn	480
100.	RAD-NA PLA Rice noodles, fried seabass, soy bean sauce	370
сι	JRRY	
101.	GAENG KIEW WAN Pork ଞି, chicken or beef in green curry	390
102.	PANAENG BEEF Thick red curry with beef, kaffir lime leaf, coconut and pea eggplant	480
103.	CHICKEN KHAO SOY Northern-style curry with chicken and egg noodles	350
104.	*SIGNATURE DISH*LOBSTER KHAO SOY	850

Northern-style curry with half Boston Lobster and egg noodles



ASIAN SPECIALTIES

105.	AGE TAKOYAKI Deep fried octopus dumplings	250
106.	GYOZA Fried dumplings	250
107.	MISO SOUP Seaweed, tofu and spring onions	150
108.	BUTTER CHICKEN Served with Paratha flatbread	490
109.	SALMON TERIYAKI Seared salmon, Japanese rice, bok choy and homemade teriyaki sauce	690
DE	SSERTS	
110.	MADAGASCAR VANILLA CRÈME BRULÉE Cream and egg yolk custard, vanilla bean, almond, fresh berries	290
111.	"LE MACARON" SIGNATURE LEMON CHEESE CAKE <i>(</i> Cream cheese, fresh lemon, biscuits, strawberries sorbet	290
112.	KHAO NIEW MAMUANG (340 KCAL) () () Mango and sticky rice	290
113.	POLLAMAI RUAM (100 KCAL)	290
114.	GATEAU OPERA Almond sponge, chocolate ganache, coffee syrup	290

Vanilla, chocolate, honey, coffee



116.	HOMEMADE SORBET Coconut, raspberry, mango, strawberry	90 PER SCOOP
117.	SELECTION OF IMPORTED FRENCH CHEESE Accompanied with bread, nuts and dried fruits	780

CHILDREN'S IN-ROOM DINING MENU

118.	BABY BEARS PORRIDGE 🕅 🏵 Cooked in hot milk or water	120
119.	BOX 'O' CEREAL 🕅 Cornflakes, frosties or coco pops with milk and sliced bananas	120
120.	SCRAMBLING FUN 🗟 Scrambled eggs and bacon	180
121.	EGG - TASTIC Cheese and tomato omelette with potatoes	180
122.	STACK OF TWO Homemade pancakes with maple syrup (flour, egg, milk, butter)	170
123.	TALK TO THE WOK Wok fried rice with chicken and vegetables (steamed rice, egg, vegetable oil)	180
124.	HEALTHY PLEASE 😡 Fresh fruit salad (mixed fruits)	180
125.	I LIKE THIS 必治 😳 Plain yoghurt	110
126.	TONY TOMATO SOUP 🛞 🥹 Homemade soup the way mama would make it	150
127.	LET - US OF FUN ⑧圖感 Great garden salad with tomatoes, cucumbers and lemon dressing (mixed salad)	170

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Vegetarian 🗃 Pork 😁 Anti-Aging 🎘 Detox

128.	PYTHON PASTA (*) Spaghetti bolognese (tomato meat sauce)	250
129.	TUBES OF JOY ိြိတ် Ham and cheese macaroni	180
130.	BULL DOZED TOGETHER Mini burger with lettuce, tomatoes, french fries and ketchup	280
131.	JURASSIC CHICKEN TIDBITS Chicken pieces crumbed then fried served with mashed potatoes	210
132.	FISHING AROUND Fresh fish of the day seared with lemon-steamed rice and Tartar sauce	250



BEVERAGES

STILL MINERAL WATER	
Evian 330 ml / 750 ml	190 I 290
Panna 500 ml / 750 ml	190 I 290
SPARKLING MINERAL WATER	
Evian 330 ml / 750 ml	190 290
Perrier 330 ml / 750 ml	190 I 290
San Pellegrino 500 ml / 750 ml	190 290
SOFT DRINK	160
	160
Pepsi, Pepsi Max	
Mirinda orange, Sprite	
Ginger Ale, Soda water, Tonic water	
Red Bull - Import	190
BEER	
Singha	180

180
190
260

SPIRIT

GIN	GLS 45 ml	BTL 700 m
Bombay Sapphire	300	3,500
Tanqueray	320	4,500
VODKA		
Grey Goose	340	5,000
SCOTCH WHISKY		
Johnnie Walker Black Label	300	3,500
Glenfiddich 12Yr	380	
Cragganmore 12 yr	420	6,300
AMERICAN WHISKEY/ BOURBON		
Wild Turkey 101	320	4,500
Jack Daniels	330	4,500

Vegetarian 🗃 Pork 🕶 Anti-Aging 🖨 Detox

SPARKLING WINE & CHAMPAGNE

SPARKLING WINE BY THE GLASS BOTTEGA PROSECCO DOC BRUT	Gls 150 ml 360	Btl 750 ml 1,800
BOTTEGA SPUMANTE SPUMANTE ROSE		1,800
CHAMPAGNE		Btl 750 ml
LOUIS ROEDERER BRUT NV		3,500
BILLECART SALMON BRUT NV		3,900
MOËT & CHANDON BRUT IMPERIAL NV		7,500
BOLLINGER SPECIAL CUVĖE BRUT NV		9,600
ROSÉ CHAMPAGNE		Btl 750 ml
CHANDON ROSE		2,000
TAITTINGER BRUT PRESTGE ROSÉ NV		11,000
BOLLINGER BRUT ROSÉ NV		12,000
LOUIS ROEDERER CRISTAL BRUT ROSÉ 2004		50,000
PREMIUM CHAMPAGNE		Btl 750 ml
DEUTZ BRUT CUVÉE WILLIAM DEUTZ 1998		12,100
BOLLINGER LA GRANDE ANNÉE 2002		21,340



WINE BY THE GLASS

WHITE WINE	Gls 150 ml	Btl 750 ml
VELENOSI PECORINO, PROPE IGT, ITALY	350	1,700
MARIUS M. CHAPOUTIER, VERMENTINO PAYS D'OC, FRANCE	350	1,800
LEEUWIN ESTATE SAUVIGNON - SEMILLON, MARGARET RIVER, AUSTRALIA	390	1,900
RED WINE	Gls 150 ml	Btl 750 ml
MARIUS M. CHAPOUTIER, SYRAH GRENACHE, PAYS D 'OC, FRANCE	350	1,800
LA MARCHESANA PRIMITIVO, PUGLIA	360	1,750
LA MASCOTA MALBEC, MENDOZA, AGENTINA	390	1,900
ROSÉ	Gls 150 ml	Btl 750 ml
CHATEAU ROUTAS ROSÉ ROUVIER AOC, PROVENCE, FRANCE	350	1,700
COCKTAILS		
MOJITO Rum, fresh mint, sugar, lime juice, soda, crushed ice		350
WHISKEY SOUR Whiskey, lime juice, syrup, maraschino cherry		350
SINGAPORE SLING Gin, cherry brandy, Bénédictine DOM, lime juice, grenadine syrup, soda		390
	MAITAI Rum, dark rum, orange curaçao, orange juice, pineapple juice, lime juice, grenadine	

🖗 Vegetarian 🗃 Pork 📿 Anti-Aging 🖨 Detox

🕅 Energy 🕮 Well-Being 🥶 Available 24 hrs 🐵 Sofitel De-Light 🖗 Gluten-Free 🚳 Lactose-Free

NON-ALCOHOLIC COCKTAILS

ASIAN PASSION Lychee, passion fruit, ginger ale MILKY MANGO

Mango, milk, raspberry syrup

BANANA JUICE Banana, apple juice, lime juice

FRESH SQUEEZED JUICES

Orange juice Mango juice Pineapple juice Watermelon juice Fresh young coconut

WELL BEING DRINK

DETOX 🕸

Green apple, cantaloupe, lemon, mint leaf

ENERGY

Banana, red apple

ANTI-AGING 😁

Passion fruit, pineapple, honey



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240

210

240