

# ROOM SERVICE MENU

**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.

## APPETIZERS

- 01 POPIA JAE** **290**  
Crispy fried vegetarian spring rolls
- 02 THAI TASTING PLATE** **410**  
Mixed satay, spring roll, chicken pomelo salad, cucumber relish and peanut sauce

## SALADS

- 03 LARB GAI** **290**  
Spicy minced chicken salad, roasted ground rice, Thai herbs
- 04 YUM NUEA YANG TA KAI** **350**  
Grilled beef, lemongrass, lime leaf, spicy vegetable salad

## SOUPS

- 05 TOM YUM GOONG** **420**  
Spicy prawn soup with straw mushroom and lemongrass
- 06 TOM KHA KAI** **330**  
Light coconut and chicken broth.

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## MAIN COURSES

- |   |              |
|---|--------------|
| <b>07 VEGETARIAN LASAGNA</b>  | <b>330</b>   |
| Layered with eggplant, zucchini, tomato and parmesan cheese   |              |
| <b>08 FISH &amp; CHIPS</b>  | <b>510</b>   |
| Crispy battered dory fillets, house seasoned chips, lemon with a creamy tartar sauce                                  |              |
| <b>09 TERIYAKI SALMON</b>   | <b>890</b>   |
| Green salad, potato salad, rice, miso soup and pickled  |              |
| <b>10 AUSTRALIAN LAMB CUTLETS</b>   | <b>1,200</b> |
| Ratatouille vegetables, gremolata sauce   |              |
| <b>11 TIGER PRAWNS</b>  | <b>990</b>   |
| Served with a fresh garden salad and spiced potato wedges<br>Your choice of red wine jus, or lemon caper butter sauce |              |
| <b>12 FREE RANGE CHICKEN BREAST</b>   | <b>670</b>   |
| Served with a fresh garden salad and spiced potato wedges<br>Your choice of red wine jus, or lemon caper butter sauce |              |

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## SIDE DISHES

<b>13 FRENCH FRIES</b>	<b>180</b>
<b>14 MASHED POTATOES</b>	<b>180</b>
<b>15 POTATO WEDGES WITH SOUR CREAM</b>	<b>180</b>
<b>16 STEAMED RICE</b>	<b>50</b>
<b>17 STEAMED VEGETABLES</b>	<b>180</b>

## RICE AND NOODLE

<b>18 KAOW PAD POO</b> Blue crab fried rice, fried egg with condiments	<b>380</b>
<b>19 PAD THAI GOONG</b> Wok fried rice noodles, blue river prawns, chives, banana blossom, bean sprouts	<b>450</b>
<b>20 PAD KRA PHAO GAI, NUEA OR MOO</b> Minced chicken, beef or pork stir fried with chili and holy basil	<b>390</b>
<b>21 GAI PAD MED MAMUANG</b> Stir fried chicken with cashew nut	<b>380</b>

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## CURRY

- 22 MASSAMAN CURRY** **410**  
Beef in mild curry with peanuts
- 23 GAENG KIEW WAN MOO, GAI, NUEA** **380**  
Pork, chicken or beef in green curry

## DESSERTS

- 24 MADAGASCAR VANILLA CRÈME BRULÉE** **330**  
Cream and egg yolk custard, vanilla bean, fresh berries
- 25 POLLAMAI RUAM (110 KCAL)** **290**  
Tropical fresh fruits