

NOURISH

Nourish Weekend Brunch

Friend & Family party set

เลือกจากสินค้าต่อไปนี้ (Choose from the following items):

Option 1: Friend party set (3 items) = A+B+C Price THB 650++

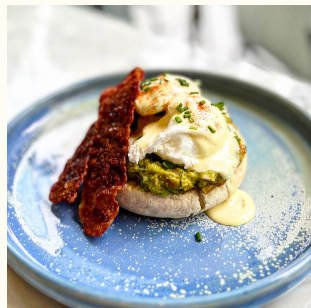
Option 2: Family party set (4 items) = A+B+C+Premium menu (D) Price THB 850++

A (Select 1 item)



Cheesy scramble
ไข่กวนลาวาซีส

With poached chunks salmon on multigrain sourdough bread, truffle oil drop and sauté spinach (THB 350++)



Egg benedict
ไข่เบนดิคท์

2 poached eggs on English muffin served with guacamole, mixed green leaves salad, maple homemade bacon and hollandaise sauce (THB 350++)



Honey ham bagel
ขนมปังเบเกิล แฮมอบน้ำผึ้ง

Fried egg, honey ham, caramelized red onion and chives cream cheese (THB 350++)



Italian baked egg
ไข่ตุ๋นในซอสมะเขือเทศ

Marinara sauce – 2 eggs – parmigiana – mozzarella and basil (THB 290++)



Parmesan French
ขนมปังมีลตีเกรนชุบไข่และชีส

Parmesan French toast with hollandaise sauce (THB 290++)



Quiche Lorraine
พายไข่และผักโขม

Egg & cheese with bacon crisp served with mixed green salad (THB 320++)



Savory pancakes with chili chorizo butter
แพนเค้กกับโชริโซและเนยพริก

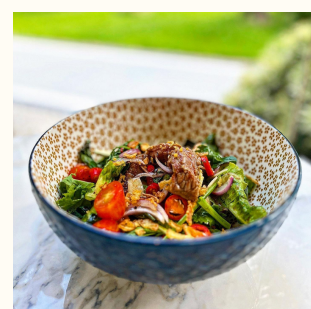
Fried egg, honey ham, caramelized red onion and chives cream cheese (THB 290++)

B (Select 1 item)



Surf & Turf organics salad
สลัดเนื้อไก่และแซลมอน

Moroccan style chicken, diced salmon, mixed organics leaves bell pepper and sliced red onion (THB 390++)



Grilled ribs beef salad
สลัดเนื้อทอยวากิวย่าง

Romaine cos lettuce, cherry tomato, sliced red onion served with balsamic honey dressing (THB 390++)



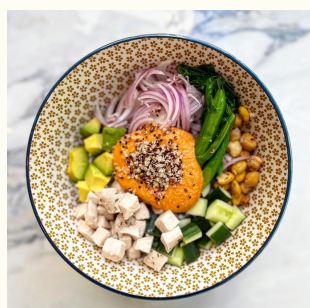
Nourish salad
สลัดไก่ย่างขมิ้น

Grilled turmeric chicken, vegetable spring roll, glass noodles bean sprout and green salad served with vinegar chili & peanuts dressing (THB 390++)



Cold SOBA salad
สลัดโซบะเย็น

Edamame beans, sliced onion and miso & sesame dressing (THB 290++)



Chicken kale energy bowl
ข้าวหน้าอกไก่และคะน้าเพื่อสุขภาพ

Grilled chicken breast, semi dried tomato, chickpeas, cucumber topped on brown rice (THB 290++)



Crispy pork bacon cracker

หมูสามชั้นทอดกรอบแบบเบคอน Served with pickle chili & soy sauce vinegar, mixed green salad and chili caramelize fish sauce (THB 290++)

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C (Select 1 item)



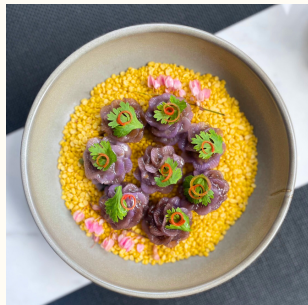
MA - HOR
ขนมบ้าอ้อ

Traditional Thai afternoon tea snacks orange segment, caramelize turnip and peanut (THB 250++)



PAN - SIB
ขนมปั้นสิบไส้ปลาแซลมอน

Steamed rice flour ravioli stuffing with salmon & coconut (THB 250++)



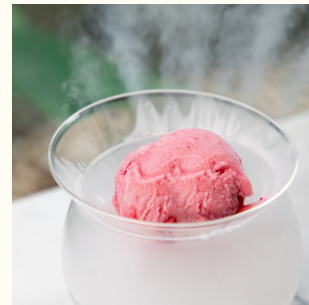
CHOR - MUANG
ขนมช่อม่วง

Fried egg, honey ham, caramelized red onion and chives cream cheese (THB 250++)



Cake Show case
ขนมเค้ก

Daily cakes from Rim Klong Café (THB 180++/piece)



Homemade ice cream
ไอศกรีมโฮมเมด

Strawberry yogurt/ Avocado & pineapple sorbet/ Raspberry sorbet/ Mango sorbet/ Matcha/ Chocolate hazelnut (THB 80++/scoop)

Premium menu (D) (Select 1 item)



Shitake linguini pasta: Vegan
พาสต้าเห็ดวิแกน

Caramelized shitake mushroom, gluten free shoyu scallion, tossed sesame and vegan butter (THB 290++)



Creamy Mentaiko spaghetti
พาสต้าครีมไข่ปลาคิโอด

Salted Japanese cod roe, fresh cream, Ebi roe, Salmon roe and parmigiano cheese (THB 390++)



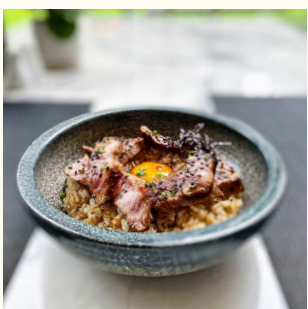
Scallop with linguini
พาสต้าหอยเชลล์ผัดซอสเพสโต้

Seared US scallop, arugula leaves, parmigiano with pesto sauce (THB 450++)



Pasta crispy pork belly
พาสต้ากะเพราหมูกรอบ

Spaghetti with garlic & chili (THB 290++)



Grilled Thai wagyu beef
ข้าวผัดกระเทียมหน้าเนื้อไทยวากิวย่าง

Served with garlic rice, shoyu egg yolk and teriyaki sauce (THB 390++)



Kimchi fried rice
ข้าวผัดกิมจิกับเบคอนและไข่ขาว

With fried egg, kimchi and smoked bacon (THB 290++)



Pan fried - Sea Bass
ปลากระพงทอด

Caramelized onion & mashed potato, guacamole, brunt lemon honey (THB 400++)



Beef capriccio
เนื้อไทยวากิวห่อมะกอกดำกับริซอตโต้ทรัฟเฟิล

Roulade beef - olive & coriander stuffing served with truffle risotto mushroom ragout (THB 450++)



Coconut Tuscan chicken
ไก่ย่างเครื่องเทศและริซอตโต้ดอกกะหล่ำ

Romesco & coconut cream, cauliflower puree, semi dried tomato and white wine (THB 300++)



Crying Tiger beef
เนื้อไทยวากิวเสิร์ฟย่างให้ย่างซอสซิมิซูริ

Marinated beef brisket and grilled served with chimichurri & lime (THB 450++)

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Beverage list

Wine by the glass

Sparkling wine

Fleur de France, Blanc de Balance Brut, France (THB 320++)

White wine

Chardonnay - Rival, Riverland, South Australia, 2018 (THB 290++)

Red wine

Shiraz - Rival, Riverland, South Australia, 2018 (THB 290++)

Wine by the bottle

Sparkling wine

Champagne- Billecart-Salmon, "Brut Reserve",
Mareuil-sur-Ay, France (THB 2,600++)

White wine

Chardonnay - Rival, Riverland, South Australia
(THB 1,300++)

Sauvignon Blanc - Rival, Riverland, South Australia
(THB 1,400++)

Pinot Grigio - Villa Martina, Friuli Venezia Giulia, Italy
(THB 1,400++)

Red wine

Shiraz - Rival, Riverland, South Australia, 2018
(THB 1,400++)

Cabernet Sauvignon - Las Mulas, Central Valley, Chile, 2018
(THB 1,400++)

Merlot - Michel Lynch - Nature Merlot Bordeaux "Organic",
Bordeaux, France, 2020 (THB 1,800++)

Rose wine

Grenache - Gerard Bertrand, Gris Blanc Rose, Pays d'Oc,
France, 2021 (THB 1,300++)

Classic cocktail (THB 300++)

Mimosa/ Bellini/ Screwdriver/
Mojito/ Margarita/ Gin Fizz

Beer

Singha/ Chang (THB 150++)
Asahi/ Heineken (THB 160++)

Tea (THB 100++)

English Breakfast/ Earl grey/
Mint/ Chamomile/ Green tea

Coffee

Americano/ Cappuccino/ Latte/
Espresso (THB 100++)
Double espresso/ Iced Americano/ Iced
Cappuccino/ Iced Latte/ Iced
Chocolate/ Iced Mocha
(THB 130++)

Soft drinks (THB 90++)

Coke/ Coke Zero/ Sprite/ Tonic/
Soda/ Ginger Ale/ Lemon soda

Water

Bottle Water (THB 50++)
Evian 330ml, Perrier 330ml (THB 150++)
Evian 750ml, Perrier 750ml (THB 250++)

***Free flow beverage for 2 hours. (THB 590++)**

Included House wine/ Classic cocktail/ Local beer/ Coffee/ Tea/
Soft drink/ Drinking water