

PLAI DINING ROOM





BEVERAGE MENU



PRICE

100

PRICE

+ COCKTAILS

330

Coke Diet Coke Sprite Fanta Tonic Ginger Ale

Soda Water

→ WATER

Ogeu Still / Sparkling 350ml	100
Ogeu Still / Sparkling 750ml	140
Chang Still / Sparkling 350ml	100
Chang Still / Sparkling 750ml	140



Chana

Singha	175	
Heineken	195	



260

175

VIRGIN MOJITO

Lime, mint, sugar & soda water

FRESH FRUIT PUNCH

Assorted mixed fruit juice

WATERMELON GINGER

Watermelon, ginger syrup, cucumber & soda water

LEMON MINT

Lemon, vanilla syrup, chopped mint & soda water

PULLMAN LEMONADE

Homemade lemon jam, lemon juice, sweet basil syrup & lemonade

MOJITO

Rum, lime, Mint Leaves, sugar & soda water

MARGARITA

Tequila, triple sec, lime juice & Himalayan pink salt

DAIQUIRI

Rhum, triple sec & lime juice

PIÑA COLADA

Rum, Malibu, pineapple juice & coconut cream

THAIPIRINHA

Mekhong, lime & sugar

MAI THAI

Thai rum, orange curação & fruit punch

COSMOPOLITAN

Vodka, triple sec, cranberry & lime juice

NEGRONI

Gin, Campari & red vermouth

LONG ISLAND ICED TEA

Gin, rum, vodka, tequila, triple sec, lime & coke

→ ICED TEA

160

ROMANCE PEACH

Elixir black tea peach, rose & peach syrup, lime juice & mineral water

PASSION BLACK

Elixir black tea, passion syrup, lime juice & mineral water

WATERMELON LYCHEE TEA

Elixir black tea lemon & lime, lychee & watermelon syrup, lime juice & mineral water

Y & T

Elixir black tea lemon & lime, yuzu syrup, lime juice & mineral water

APPLE ICED

Elixir black tea lemon & lime, green apple syrup, lime juice & mineral water

WINE

→ WHITE	PRICE	
	Glass	Bottle
Pinot Grigio IGP - Prego - Italy	300	1700
Riesling - Trimbach - France		3000
SAUVIGNON BLANC		
Brancott Estate - New Zealand	350	1800
Casillero Del Diablo Reserva - Chile	350	1800
Villa Maria Private Bin - New Zealand		2000
Matua Valley Regional - New Zealand		2200
CHARDONNAY		
Reservado - Australia	300	1700
Secread Hill - Australia		1900
Penfolds Koonunga Hill - Australia		2000

+ SPARKLING

Prosecco - Zonin - Italy	390	2000
Champagne - Ernest Rapeneau - France		4200
Champagne Rosé - Ernest Rapeneau - France		4500

WINE

→ ROSÉ	PRICE	
	Glass	Bottle
DB Family Rose - Australia	300	1700
Le Petit Rose - Australia		1800

+ RED

Merlot - Server - Chile	300	1700
Tempranillo - Campo Viejo - Spain	340	1800
Cabernet Merlot - Secured Hill - Australia		3000
Chianti - Placido - Italy		1800
Valpolicella Classico Doc - Villa Giradi - Italy		2000
Shiraz Cabernet - Penfolds Max's -Australia		2700
Château Les Barraillots Margaux - France		4200
Château D'Agassac Haut Médoc - France		5000
PINOT NOIR		
Villa Maria Private - Marlborough - New Zealand		2000
Satellite - Marlborough - New Zealand		2100
CABERNET SAUVIGNON		
Reservado - Australia	300	1700
Penfolds Koonunga Hill - Australia		2300





Spicy

Vegetarian

Gluten Free

Pork

Nuts











THAI	FAVORITE CUISINE	PRICE
Vegetable Spring Rolls	V	180
Serve with plum sauce		
Chicken Satay		180
Serve with vinegar cucumber		
Chicken wings	&	220
Deep fried chicken with lemongrass	s and seasoning sauce	
Som Tum Thai		220
Spicy Papaya salad serve with chic	ken skewer	
Yam Neun Yang		240
Spicy grilled beef salad		
Yam Talay	€	240
Spicy seafood salad		
TH	AI SINGLE DISHE	
Khao Phad		220
Fried rice with chicken, pork, shrim	ps or seafood on top with fried egg	
Khao Kra Praow	€	220
Fried garlic, chili & basil leaves wit	h chicken, pork, shrimps or seafood with frie	d egg
Phad Thai Goong	&	320
Fried noodle Thai style with prawns		
Phad Kee Maow	Lo	320
Fried spaghetti seafood with spicy s	sauce and Thai herbs	

	SOUP	PRICE
Tom Kha Gai		220
Chicken Thai soup with cocon	ut milk and Thai herbs	
Tom Yum Goong	1	320
Spicy soup with prawns		

THAI SPECIAL

Phad Pak Raum	180
Stir fried mixed vegetables with oyster sauce	
Neau Phad Prick Kee Noo	210
Stir fried beef with garlic and chili	
Gai Phad Med Mamaung	280
Stir fried chicken with cashew nut, dry chili and vegetables	
Kang Kiew Wahn Gai	280
Green curry with chicken and vegetables	
Massaman Gai	280
Massaman curry with chicken	
Moo Hong	320
Slow cook pork belly Phuket style with chinese spices	









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WESTERN FOOD

Let's Start		PRICE
Chicken Wings		245
Deep fried chicken with lemongrass &	k seasoning sauce	
Chicken Caesar Salad		340
Romaine lettuce with chicken & home	made dressing	
Pullman Salad		380
Grilled prawns, ham, boiled eggs, ch dressing & garlic bread	eese roasted sesame	
Burger & Sandwich		
Pullman Club		300
Salad, ham, cheese, egg, bacon, tom	nato & mayonnaise	
Falafel Burger	Y	350
Green bun, chickpea & herbs patty w	vith greek sauce	
Cheese Burger		540
Traditional bun, 200gr. beef patty, st	ewed onions & runny cheese	
Italian Side SELECT YOU FAVORITE PASTA: Spaghetti, & YOUR SAUCE:	Tagliatelle or Fusilli	
Arabiata	V	320
Carbonara		340
Bolognese		380

From The Grilled	PRICE
Fish & Chips	550
Deep fried crispy fish fillet, serve with tartar sauce & French	fries
BBQ Pork Ribs	650
Slow cook roasted pork ribs with barbecue sauce serve with	mash potato
Salmon Fillet	650
Serve with mash potato & pesto sauce	
Australian Sirloin Steak	1100
200gr. Steak serve with mash potato & green pepper sauce	
Dessert	
Seasonal Fruits Platter	150
Lemon Cheese Cake	170
Chocolate Fondant	180







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1











Starter		PRICE
Vegetable Cream Soup Of The Day	V	95
French Fries	V	150
Chicken Nuggets		150
Shrimp Cake		150
Main Course		
Fried Yellow Noodle With Egg	V	150
Fried Rice with Egg	V	150
Thai Omelet With Rice	V	150
Chicken Satay With Rice		150
Mini Pizza Ham & Cheese		180
Spaghetti Tomato Sauce	V	180
Spaghetti Carbonara		180
Ham & Cheese Sandwich		220
Dessert		
Ice Cream Scoop Vanilla - Strawberry - Chocolate	e	65
Ice Cream Sundae		150



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