

GOURMET BAR

by NOVOTEL



GOURMETBAR

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GourmetBar by Novotel Bangkok Sukhumvit 20 is part of a collection of bar-restaurants globally created especially for Novotel

Here you can enjoy local & international cuisine in a casual setting

Whether you want to eat or simply have a drink by yourself or even a small meeting or hangout with your friends, this is the place for you



Novotel Discovery

THB 250



Novotel Beef Burger

THB 250

Opening hours

from 7.00 am till 10.00 pm



“WE ALL NEED TO MAKE TIME FOR A BURGER ONCE IN A WHILE”



Novotel Beef Burger
THB 250



Chicken Kra Pao Burger
THB 290



Novotel Cheese Burger
THB 350



BURGER

Novotel Beef Burger
Beef, Iceberg lettuce, Tomato, Coleslaw, Bacon, Cheddar Cheese, Caramelized Onions and Mayonnaise Sauce*

THB 250

Chicken Kra Pao Burger
Hot Basil Leaf Bun, Fried Egg, Cheddar Cheese, Tomato, Cucumber Iceberg, Lettuce served with Crispy Enokitake Mushroom*

THB 290

Novotel Cheese Burger
A classic cheesy burger with cheese sauce served with pickled salad mayonnaise*

THB 350

*ALL BURGERS ARE SERVED WITH YOUR CHOICE OF:



• MIXED GREEN SALAD



• WEDGES POTATOES



• FRENCH FRIES



• FRENCH FRIES
(TOM YUM FLAVOR)



• FRENCH FRIES
(SEAWEED FLAVOR)

All prices are net and inclusive of 7% Tax and 10% service charge



Healthy Club Sandwich

THB 290



Smoked Salmon Sandwich

THB 350



Novotel Club Sandwich

THB 250

SANDWICH

Novotel Club Sandwich

Bacon, Iceberg, Fried Eggs, Tomato, Onions, Pulled Pork and Mustard Mayonnaise Sauce*

THB 250

Healthy Club Sandwich

Yoghurt, Chicken Breast, Sesame Ciabatta, Boiled Egg and Avocado accompanied with Quinoa, Strawberry, Orange Salad*

THB 290

Smoked Salmon Sandwich

Smoked Salmon and Guacamole with Rye Bread, Cucumber, Caper*

THB 350

*ALL SANDWICHES ARE SERVED WITH YOUR CHOICE OF:



• MIXED GREEN SALAD



• WEDGES POTATOES



• FRENCH FRIES



• FRENCH FRIES
(TOM YUM FLAVOR)



• FRENCH FRIES
(SEAWEED FLAVOR)

All prices are net and inclusive of 7% Tax and 10% service charge



Sausage Platter
THB 300



Grilled Squid
THB 210

EAT & SHARE

Homemade Fish & Chips

Fried Pacific Flounder and Garlic Mayonnaise

THB 190

Grilled Squid

Grilled Squid Served with Chili Mayonnaise and Tomato Jam

THB 210

Sausage Platter

Pork and Leek Sausage, Italian Fennel Sausage, Toulouse Sausage, Sauerkraut, Whole Grain Mustard and Mashed Potato

THB 300

CUTS & CHEESE

CUTS

Sampler of Cold Cuts & Cheese to Share

· Tomme de Savoie, Stilton Blue Cheese and Camembert
· Parma Ham, Chorizo and Salami Milano
**Served with our daily selection of bread

THB 499

SALADS

Tuna Nicoise Salad

Fresh Tuna, Quail Eggs, Wild Olives, Capris, Baby Lettuce and Anchovy

THB 250

Classic Caesar Salad

Romaine Lettuce, Anchovies, Brioche, Bacon, Caesar Dressing and a Minute Poached Egg
* Add Chicken

THB 250

THB 340

Crab, Mango & Avocado Salad

THB 340



Cheese to Share
THB 499



Phad Thai
THB 380



Phad Krapow
THB 250

LOCAL RECIPE

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| Phad Krapow <i>(Pork or Chicken or Beef)</i>
<i>Stir-fried minced pork or chicken or beef, garlic, fresh chili, hot basil leaves, jasmine rice & fried egg</i> | THB 250 |
| Gai Phad Med Ma Muang
<i>Wok-fried chicken with onions, bell peppers, cashew nuts, chili, spring onions & roasted chili paste with steamed rice</i> | THB 250 |
| Phad See Eiw <i>(Pork or Chicken or Beef)</i>
<i>Wok-fried flat rice noodle with Chicken or pork or beef, soy sauce, vegetables and egg</i> | THB 250 |
| Rad Na <i>(Pork or Chicken or Beef)</i>
<i>Flat rice noodles, chicken or pork or beef & vegetables in brown sauce</i> | THB 250 |
| Khao Phad <i>(Pork or Chicken or Beef)</i>
<i>Thai style wok-fried rice with choice of pork or chicken or beef with egg & spring onions & fried egg</i> | THB 250 |
| Moo Phad Preaw Wan
<i>Sweet & sour pork with steamed rice</i> | THB 250 |
| Khao Phad Poo Rue Goong
<i>Wok-fried rice with choice of white mud crab meat or prawns & fried egg</i> | THB 280 |
| Phad Thai Goong Sod
<i>Stir-fried rice noodles with white prawns, tamarind sauce, yellow bean curd, dried shrimps, bean sprouts & green chives</i> | THB 380 |



Italian Meringue
THB 280

DESSERTS

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| Mango Sticky Rice
<i>Pandan infused glutinous rice, coconut, ripe mango and sesame</i> | THB 200 |
| Fruit Platter
<i>Seasonal fresh fruit sliced</i> | THB 240 |
| Tiramisu
<i>Mascarpone cream layers of finger biscuit soaked with coffee and amaretto</i> | THB 250 |
| Italian Meringue
<i>with passion fruit and mango curd</i> | THB 280 |



BEVERAGE MENU

*Opening hours
from 7.00 am till 10.00 pm*



Selection of Tea

Dilmah Exceptional Sachet (Hot or Iced)	THB 100
Tea selection	
English Breakfast Tea	
Elegant Earl Grey Tea	
Rose with French Vanilla Tea	
Arabian Mint with Honey Tea	
Pure Peppermint Leaves Tea	
Ceylon Green Tea	
Fragrant Jasmine Green Tea	
Pure Camomile Flowers Tea	
Lively Lime & Orange Fusion Tea	
Chocolate (Hot or Iced)	THB 150



COLD DRINKS

SOFT DRINKS

Pepsi	THB 60
Pepsi Max	THB 60
7UP	THB 60
Mirinda Orange	THB 60
Schweppes Tonic	THB 60
Schweppes Ginger Ale	THB 60

WATER BAR

Mineral Water	THB 50
Soda Water	THB 50
Perrier 25cl.	THB 150
San Pellegrino 50cl.	THB 250

FROM THE JUICE BAR

Orange	THB 150
Pineapple	
Watermelon	
Mango	
Coconut	
Lime	
Banana	
Apple	
Cranberry	
Passion Fruit	

SMOOTHIES & MOCKTAILS

Charming Beauty	THB 200
Passion Fruit, Lime Juice and Orange Juice	
Rose Bubble	THB 200
Strawberry, Lime Juice, Rose Syrup and Soda Water	
Shine Ya Light	THB 200
Lychee, Mint, Cucumber and Ginger Ale	
Crimson	THB 200
Strawberry, Raspberry Syrup, Lime Juice And Soda	



BEER BY BOTTLE

Chang	THB 120
San Miguel Light	THB 170
Heineken	THB 170
Peroni	THB200



Novotel Discovery

THB 250

Novotel Discovery
Smirnoff Vodka Infused
Butterfly Pea Flower,
Lavender Syrup, Mint Leaves,
Lime Juice and Top Soda

GourmetBar Season
Gordon's Gin, Triple Sec,
Chamomile Tea, Lemon Juice
and Jasmine Syrup Monin



GourmetBar Season

THB 250

CRAFT COCKTAILS



Mango Colada

THB 250

Mango Colada
Pampero Rum, Coconut Puree,
Vanilla Syrup and Mango Juice

Spice Garden
Pampero Rum, Peach Syrup,
Apple Juice, Lemon Juice
and Top Ginger Ale



Spice Garden

THB 250



WINE

By The
BOTTLE

By The
GLASS

CHAMPAGNE

Mini Moet & Chandon, 20cl.

THB 1,500

SPARKLING WINE

Zonin Prosecco Brut, Italy

THB 1,400

THB 280

WHITE WINE

Giesen Pure Light, Sauvignon Blanc, New Zealand
Grant Burge Benchmark, Chardonnay, Australia

THB 1,400

THB 280

THB 1,600

THB 320

RED WINE

Head Over Heels Shiraz, Berton Vineyard, Australia
Root: 1, Cabernet Sauvignon Reserve, Chile

THB 1,400

THB 280

THB 1,600

THB 320



SPIRIT Classics

WHISKY

Johnny Walker Red Label	THB 150
Johnny Walker Black Label	THB 200
Johnny Walker Gold Label	THB 250
Maekhong (Thai Whisky)	THB 150

SINGLE MALT

Singleton 12 Years	THB 300
Glenfiddish 12 Years	THB 300
Macallan 15 Years	THB 600

BOURBON

Jack Daniel's	THB 250
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IRISH WHISKY

Jameson	THB 200
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VERMOUTH

Martini Dry	THB 200
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Gordon's	THB 150
Tanqueray	THB 200
Hendrick's	THB 250

RUM

Pampero Bianco	THB 150
Havana club	THB 250
Chalong Bay (Phuket)	THB 250

VODKA

Smirnoff	THB 200
Belvedere	THB 250
Grey Goose	THB 250

COGNAC

Hennessy VSOP	THB 250
Hennessy XO	THB 500

TEQUILA

Don Julio	THB 250
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GOURMETBAR COFFEE

SHORT COFFEE100 BAHT



LONG COFFEE150 BAHT



ICED COFFEE150 BAHT



PLEASE ASK FOR PERCENTAGE OF SUGAR TO BE ADDED: 0%, 10%, 20%, 30%