

IN ROOM DINING

To order by phone, please dial the IN-ROOM DINING button.

From 06:00 a.m. to 01:00 a.m. Last order at 12:30 a.m.

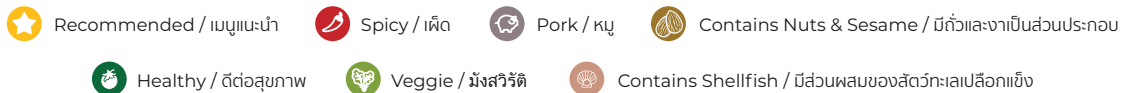
In your room, and in the restaurant,
our Chef is pleased to offer you
a variety of menus and daily specials.

DO NOT HESITATE TO CALL US

We thank you for allowing a 30 min after passing your order

We can tailor made our dishes to vegetarian option.

Please do not hesitate to inform our team
for your preferences or dietary requirements.





BREAKFAST SET

American Breakfast

590

Your choice of egg (select one):

- Fried egg
- Omelet
- Scrambled egg
- Poached egg
- Boiled egg

Served with your choice of two sides:
ham, bacon, sausage, and baked beans.

Additionally, enjoy:

- Bread and pastries basket
- Fruit juice
(watermelon, orange, pineapple)
- Selection of coffee or tea
- Seasonal sliced fruits

Asian Breakfast

450

Your choice of dish (select one):

- Congee
- Boiled rice
- Fried rice
- Stir-fried noodle

Selection of meat: pork or chicken

Additionally, enjoy:

- Fruit juice
(watermelon, orange, pineapple)
- Selection of coffee or tea
- Seasonal sliced fruits

Mediterranean Breakfast

590

- Shakshuka
- Hummus & Pita bread 
- Falafel with Tahini sauce 
- Feta cheese

Additionally, enjoy:

- Fresh milk
- Greek yogurt
- Selection of coffee or tea
- Seasonal sliced fruits

Continental Breakfast

550

Choice of fresh bakery (select 3 items)

- White bread
- Whole wheat bread
- Butter croissant
- Chocolate croissant
- Danish
- Muffin
- Soft roll
- Rye roll
- Gluten-free items

Selection of spreads: honey, butter, jam
(Marmalade, Pineapple, Strawberry)

Your choice of cereals

- Corn Flakes/ Frosties
- All-Bran
- Rice Krispies
- Coco Pops

Served with full milk (low fat or soy milk)

Your choice of yoghurt)

- Plain
- Low fat
- Fruit yoghurt

Additionally, enjoy:

- Fruit juice
(watermelon, orange, pineapple)
- Selection of coffee or tea
- Seasonal sliced fruits

Healthy Breakfast

590

Your choice of dish (select one):

- Smoked salmon bagel
with cream cheese spread
- Egg white frittata with broccoli,
spinach, and tomato

Additionally, enjoy:

- Seasonal sliced fruits
- Fruit juice
(watermelon, orange, pineapple)
- Low-fat yogurt with fresh fruits
- Selection of coffee or tea

À LA CARTE BREAKFAST

Chef's Signature Egg 🌱 280
Fried organic egg (free-range) topped with corn kernels, grilled chicken breasts, carrots, spring onion, and Japanese green peas.

Egg White Omelet 🌱 250
Organic egg (free-range) white with spinach, cherry tomatoes, broccoli, and feta cheese.

Egg Benedict ⭐ 🌱 250
English muffin topped with poached eggs (free-range), Hollandaise sauce, ham, and spinach.

French Toast 220
Traditional French toast served with Nutella, cinnamon, and maple syrup.

Pancakes 220
Traditional flat cakes served with banana and maple syrup.

Baker's Basket 150
An assortment of bakery delights including a bread loaf, breakfast roll, and your choice of white or whole wheat toast. Served with jam and butter.



Breakfast Pastries 190
A delightful assortment of breakfast pastries including croissants, Danishes, muffins, and banana cake. Served with jam and butter.

Fruit Platter 250
A selection of sliced fresh fruits.

Congee Moo/ Gai 210
Rice porridge with your choice of pork or chicken.

Noodle Soup Moo/ Gai 210
Noodle broth with your choice of pork or chicken.

Cereal 🌱 190
Choose from classics like corn flakes, Coco Pops, and Frosties, or healthier options like granola or All-Bran. Additionally, gluten-free options are available. Pair with your choice of milk.

Hot Oatmeal 🌱 220
A comforting and wholesome choice for breakfast, served with brown sugar, honey, nuts, and raisins.

Swiss Bircher Muesli 🌱 250
A traditional breakfast dish made with rolled oats, grated apple, and dried fruit and nuts.

Yoghurt 150
A nutritious breakfast option, perfect for pairing with your choice of toppings.

INTERNATIONAL

KIDS MENU

Chicken Noodle Soup	250
Spaghetti Tomato Sauce 🌱	250
Chicken Burger With French-Fries	290
Fish & Chips	280

APPETIZERS AND SALADS

Satay Gai 🌱	250
Tender chicken marinated in turmeric, skewered, and grilled, served with peanut sauce and cucumber relish.	

Homemade Vegetables Spring Rolls 🌱	220
Crispy spring rolls filled with fresh vegetables, served with a dipping sauce.	

Som Tum 🌶️ 🥥 🌱	220
Spicy papaya salad made with shredded green papaya, carrots, tomatoes, and peanuts, tossed in a spicy dressing.	

Caesar Salad	
Crisp romaine lettuce, shaved parmesan cheese, crunchy garlic croutons, and crispy bacon, all tossed in our creamy Caesar dressing.	
• Classic	280
• Grilled Chicken	380
• Smoked Salmon	430
• Grilled Prawns	430



SOUP & NOODLES

Mushroom Soup 🍄

Creamy mushroom soup infused with delicate truffle oil.

280

Roasted Pumpkin Soup 🍂

Made from organically farmed pumpkins, garnished with toasted pumpkin seeds.

280

Tom Yum Talay ⭐ 🌶️ 🍤

Spicy and tangy seafood broth infused with aromatic kaffir lime leaves, lemongrass, and galangal.

380

Baa Mee Giew Moo Daeng 🍜

Egg noodles and shrimp wontons served in a flavorful broth with BBQ pork.

350



MAINS

GRILLED FROM THE LAND

A selection of dishes highlighting land-based meats such as beef, chicken, and pork.

Chicken Souvlaki

Chicken thigh skewers served with warm pita bread, hand-cut fried potatoes, and a side of flavorful tzatziki sauce.

650

Aus Tenderloin (200 G.)

Prime Australian beef tenderloin, grilled to perfection.

1,500

Aus Rib Eye (300 G.)

Juicy Australian rib eye steak, grilled to your preference.

1,800

Chicken Breast (200 G.)

Tender chicken breast, grilled to perfection.

460

Kurobuta Pork Chop (250 G.)

Succulent Kurobuta pork chop, grilled to perfection.

800

GRILLED FROM THE SEA

A selection of dishes celebrating the bounty of the ocean, featuring exquisite salmon and seabass creations.

Salmon Fillet

Premium salmon fillet, grilled to perfection.

820


Seabass Fillet

Delicate seabass fillet, grilled to perfection.

560



Choice of Side Dishes (select one):

- Onion rings
- Jasmine rice
- Sautéed mixed mushrooms
- Green asparagus with bacon 
- Creamed spinach
- Quinoa salad
- Mixed greens Salad
- French fries
- Mashed potatoes

Additional Side Dishes:

50

Select Your Sauce:

- Red wine
- Black pepper
- Mushroom cream
- Lemon butter
- Thai seafood
- Thai spicy sauce

 Recommended / แนะนำให้ทำ  Spicy / เผ็ด  Pork / หมู  Contains Nuts & Sesame / มีถั่วและงาเป็นส่วนประกอบ

 Healthy / ดีต่อสุขภาพ  Veggie / ผักสด  Contains Shellfish / มีส่วนผสมของสัตว์ทะเลเปลือกแข็ง

“All prices are in Thai Baht and subject to 10% service charge and applicable government tax.”

WOK SPECIALTIES (PHAD)

Khao Phad Moo/ Gai 🍳	320
Fried rice with pork or chicken topped with a fried egg.	
Khao Phad Talay 🍳	350
Fried rice with seafood topped with a fried egg.	
Phad See Ew Moo/ Gai 🍳	320
Stir-fried flat rice noodles with pork or chicken in black soy sauce and kale.	
Phad See Ew Talay 🍳	380
Stir-fried flat rice noodles with seafood in black soy sauce and kale.	
Phad Ka-Prow Moo/ Gai 🍳	320
Authentic stir-fried pork or chicken with chili, garlic, hot basil, and steamed jasmine rice topped with a fried egg.	
Phad Ka-Prow Nuea 🌟 🍳	380
Authentic stir-fried beef with chili, garlic, hot basil, and steamed jasmine rice topped with a fried egg.	
Moo / Gai Kra Tiam 🍳	320
Stir-fried pork or chicken with garlic, white pepper, and steamed jasmine rice topped with a fried egg.	
Goong Kra Tiam 🍳	380
Stir-fried shrimps with garlic, white pepper, and steamed jasmine rice topped with a fried egg.	
Phad Thai Goong 🍳 🍲	350
Thai-style fried noodles with shrimps.	
Gai Phad Med Mamuang 🍳	350
Stir-fried chicken with cashew nuts.	



CURRIES

Gaeng Khiew Waan Gai 🌶️	350
Spicy green curry with chicken.	
Gaeng Massaman Gai ⭐ 🥜	380
Chicken in Massaman curry.	
Khao Soi Gai	380
Northern-style curry with braised chicken and crispy egg noodle.	



BURGERS AND SANDWICHES

Chef's Homemade Burger

Made of premium ground beef served with crispy bacon, cheddar cheese, and French fries.

580

Chicken Burger

Brioche bun breaded chicken breast, cheddar cheese, lettuce, mayo, tomato, and French fries.

420

Join the Club

Toasted bread, grilled chicken breast, lettuce, crispy bacon, fried egg, tomato served with French fries.

370

Veggie Sandwich

Focaccia bread, green lettuce, zucchini, eggplant, tomato, avocado, and French fries.

320

Chicken Caesar Wrap

Tortilla wrapped with grilled chicken breast, Caesar salad, and French fries.

350



PIZZA

Margherita 🌱	350
Homemade pizza with tomato sauce, mozzarella cheese, and basil.	
Vegetarian Homemade 🌱	380
Homemade pizza with tomato sauce, zucchini, eggplant, artichoke, roasted bell pepper, and mozzarella cheese.	
Hawaiian 🍷	350
Homemade pizza with tomato sauce, pineapple, ham, and mozzarella cheese.	
Quattro Formaggi	380
Homemade pizza with tomato sauce, gorgonzola cheese, parmesan cheese, cheddar cheese, and mozzarella cheese.	
Pepperoni 🍷	380
Homemade pizza with tomato sauce, pepperoni, rocket, and mozzarella cheese.	



PASTA

PASTA SELECTION

Spaghetti, Fettuccine, Penne, Spaghetti Squid Ink



- Arrabbiata** 🌶️ 290
Pasta with chili, garlic, and tomato sauce.
- Carbonara** 🐷 330
Pasta with crispy bacon, egg yolk, Parmesan cheese, and black pepper.
- Bolognese** 350
Classic tomato-based sauce with ground beef, onions, celery, carrots, and aromatic herbs.
- Aglio e Olio** 🌶️ 🌿 320
Pasta with garlic, olive oil, dried chili, cherry tomato, olive, parsley, and parmesan cheese.



ORIENTAL KITCHEN

Salmon Teriyaki 🌱	680
Grilled salmon fillet with teriyaki sauce on warm soba noodles and sautéed broccoli.	
Khao Phad Sab Pra Ros Goong 🍤	350
Fried rice with pineapple and shrimps.	
Na Si Ko Raeng 🍳	380
Indonesian fried rice, served with chicken satay, fried egg, and shrimps crackers.	
Chicken Szechuan 🌱	350
Fried chicken and Szechuan sauce with ginger, soy sauce, garlic, and chili.	
Malaysian Beef Rendang	420
Malaysian beef curry with coconut milk.	





INDIAN CUISINE

Samosa

Vegetable samosas filled with potato, green peas, and Indian spices, served with tamarind sauce.

Lamb Rogan Josh

Tender lamb cooked in Northern Indian-style curry, infused with a blend of traditional Indian herbs and spices.

Butter Chicken

Tender chicken cooked in a traditional blend of onions, tomatoes, and aromatic Indian spices.

Chicken Tikka Masala

Boneless chunks of roasted marinated chicken simmered in a creamy tomato masala sauce.

Dal Makhani

A delightful blend of three kinds of lentils cooked with butter, cream, and fresh tomatoes.

Mixed Vegetables Curry

Cauliflower, beans, carrots, and green peas delicately cooked in a creamy tomato gravy infused with aromatic Indian spices.

Kadai Paneer

Tender Indian cottage cheese cooked with bell peppers and onions in a rich tomato-based gravy, infused with a blend of freshly ground spices.

Chicken Biryani

Fragrant basmati rice cooked with tender chicken and a blend of aromatic herbs and spices.

Plain Basmati Rice

Steamed fragrant Basmati rice.

Naan Bread

A traditional Indian flatbread, served with your choice of topping:

- Plain
- Butter
- Garlic

290

480

420

420

380

320

380

420

150

150



DESSERTS

Ice Cream (Two Scoops) Choice of: coconut, chocolate, vanilla, strawberry, and rum raisin.	250
Kao Niaw Ma-Muang ★ Mango with sticky rice.	290
Platinum Signature Cheesecake Blueberry cheesecake with fresh strawberry and whipping cream.	320
Passion Fruit Panna Cotta Panna cotta with passion fruit, fresh strawberry, kiwi, and Sunkist orange.	270
Fully Loaded Banana 🍌🌰 Large banana with mixed berry, almond, raisin, pumpkin seed, and honey.	340
Fresh Fruits Sliced fresh fruits in season.	250
Chocolate Mousse Greek yogurt, brown sugar, and chocolate chips.	350





VEGAN DISHES

APPETIZERS AND SALADS

Lettuce Wrap 🌶️

Iceberg lettuce wrapped with spicy mushroom salad.

250

Quinoa Salad 🌱

Quinoa, pomegranate, shallot, cherry tomato with lemon dressing.

350

Rocket Salad

Rocket salad, pumpkin, mixed nut, and mustard dressing.

380

SOUP

Tom Kha Hed

Mixed mushroom, coconut milk, lemongrass, galangal, white soy sauce, and lime juice.

280

MAINS

Phad Thai Tofu 🌱

Thai-style fried noodle with tofu.

280

Pizza Phak

Tomato sauce, roasted bell pepper, olives, chili flake.

320

Aloo Gobhi

Potato and cauliflower with Indian spices.

290

Grilled Vegetable Skewer

Served with brown rice and vegan balsamic dressing.

280

DESSERT

Fruit Salad

Fresh fruits cubed in orange juice.

250





BEVERAGES

SOFT DRINKS

120

Coke, Coke Zero, Sprite, Ginger Ale,
Fanta Orange, Tonic Water, Soda Water

MINERAL WATER

Evian 330 ML 200
Evian 750 ML 270

SPARKLING WATER

Perrier 330 ML 200
Perrier 750 ML 270

COFFEE

Hot

Iced

Americano	120	140
Espresso	120	140
Double Espresso	160	180
Cappuccino	140	160
Café latte	140	160
Mocha	160	180
Cocoa	160	180

TEA SELECTION

English Breakfast	140
Earl Grey	140
Sencha Shizouka Summer	140
Superior Jasmine	140
Chamomile	140
Peppermint	140

ICED TEA

Iced Green Tea	160
Cha Yen (Thai Ice Tea)	160

FRUITS-BLENDED

Pineapple	180
Mango	180
Watermelon	180

JUICE

Apple	160
Mango	160
Pineapple	160
Lemon	160
Orange	160
Young Coconut	220

ALCOHOL

Singha Beer	220
Heineken Beer	230
House wine by glass	320
House wine by bottle	1,450

LIQUEUR

Rum: Havana Club 3 Year	350
Gin: Bombay Sapphire	350
Vodka: Absolute	350
Tequila: Olmeca Tequila Gold	350



