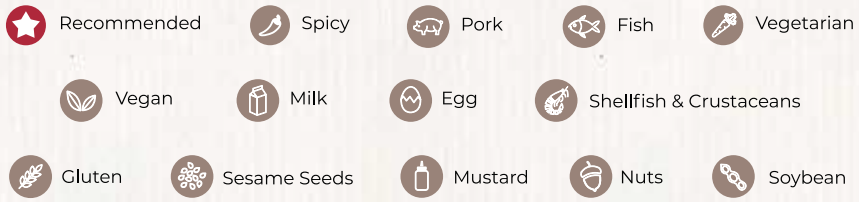
menu



In-Room Dining

Enjoy a world of flavors from the comfort of your room.
A curated selection of Asian, Western and Indian favorites, tempting desserts and refreshing beverages including cocktails and mocktails.

- Available daily, 10:00 a.m. – 2:00 a.m. (last order 1:30 a.m.)
- To order, simply press the IN-ROOM DINING button
- Please allow around 30 minutes for freshly prepared meals
- Vegetarian options and dietary adjustments available on request, just let our team know



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If you have any allergy concerns, please inform our staff prior to ordering.

BREAKFAST
SET MENU

American Breakfast — 650

Your choice of egg (select one):

- Fried Egg
- Omelette
- Scrambled Egg
- Poached Egg
- Boiled Egg

Your choice of two side dishes: ham, bacon, sausage or baked beans.
Served with:

- Bread and Pastries Basket
- Fruit Juice (watermelon, orange or pineapple)
- Selection of Coffee or Tea
- Seasonal Sliced Fruits



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Asian Breakfast 450

Your choice of dish (select one):

- Congee
- Boiled Rice
- Fried Rice
- Stir-Fried Noodles

Selection of meat: pork or chicken

Served with:

- Fruit Juice
  (watermelon, orange or pineapple)
- Selection of Coffee or Tea
- Seasonal Sliced Fruits

Mediterranean Breakfast 650

Your choice of dish (select one):

- Menemen Eggs
- Hummus & Pita bread
- Falafel with Tahini sauce
- Tomato Cucumber Salad

Served with:

- Fresh Milk
- Greek Yogurt
- Selection of Coffee or Tea
- Seasonal Sliced Fruits

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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 and jam (marmalade, pineapple or strawberry)
Your choice of cereals:

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

Served with full fat, low-fat or soy milk
Your choice of yogurt:

- Plain
- Low-Fat
- Fruit Yogurt

Served with:

- Fruit Juice (watermelon, orange or pineapple)
- Selection of Coffee or Tea
- Seasonal Sliced Fruits

Healthy Breakfast 680

Your choice of dish (select one):

- Smoked Salmon Quinoa Salad with Cream Cheese Spread
- Egg White Frittata with Broccoli, Spinach and Tomato

Served with:

- Fresh Milk
- Low-Fat Yogurt with Fresh Fruits
- Selection of Coffee or Tea
- Seasonal Sliced Fruits



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BREAKFAST
À LA CARTE

Signature Waffle & Eggs — 290
Crispy golden waffle, served with poached eggs, avocado, feta cheese and mixed greens, finished with olive oil and cracked black pepper

Pancakes — 220
Traditional flat cakes, served with banana and maple syrup

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

Congee
Rice porridge with your choice of protein:
- Pork — 220
- Chicken — 220
- Fish — 260

Noodle Soup
Noodle broth with your choice of protein:
- Pork — 260
- Chicken — 260
- Beef — 340

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

Yogurt — 160
A nutritious breakfast option, perfect for pairing with your choice of toppings: Granola, mixed fresh fruits, chia seeds and açaí berry

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High-Protein Omelette with Smoked Salmon 370

Egg white omelette filled with leafy greens, smoked salmon and herb cream cheese, served as a light and protein-rich breakfast option



Eggs Benedict 280

English muffin topped with poached eggs with hollandaise sauce, ham and spinach

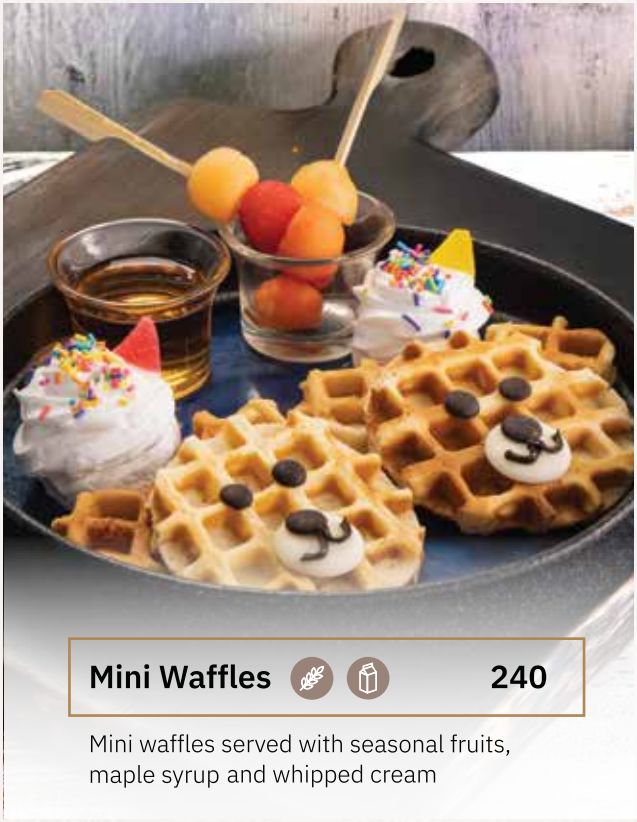


Poha & Mirchi Bajji Combo 320

Indian-style poha stir-fried with aromatic spices and curry leaves, served with crispy mirchi bajji, onion and lime

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KIDS MENU



Mini Waffles 240

Mini waffles served with seasonal fruits, maple syrup and whipped cream

Fish & Chips 320

Crispy beer-battered fish served with hand-cut fries, tartar sauce and lemon wedge



Crispy Chicken Bites 250

Golden fried chicken bites, served with French fries and honey mustard dipping sauce



Spaghetti & Meatballs 250

Spaghetti in tomato sauce with homemade beef meatballs and parmesan cheese

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APPETIZERS & SALADS



Caesar Salad

Romaine lettuce, grated parmesan, garlic croutons, crispy bacon and Caesar dressing with your choice of:

- Classic 280
- Grilled Chicken 370
- Smoked Salmon 390
- Seared Tuna 420

Som Tum **280**

Spicy green papaya salad

Homemade Vegetable Spring Rolls **290**

Deep fried vegetable spring rolls

Satay Gai **260**

Turmeric marinated chicken, served with peanut sauce and cucumber relish



Spicy Burrata Salad 440

Creamy burrata with tomatoes, fresh herbs and a light spicy dressing

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SOUPS



Roasted Tomato Soup with Ricotta 280

Slow-roasted tomato soup,
served with whipped ricotta,
basil oil and sourdough crumble



Shrimp Wonton Soup 420

Shrimp wontons served in a clear
aromatic broth with fresh greens



Truffle Mushroom Velouté 300

Creamy mushroom soup finished
with truffle essence and fresh herbs

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LET'S
MEAT

GRILLED FROM THE LAND

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



Organic Farm Chicken Thigh 460

Chargrilled organic chicken thigh, served with seasonal vegetables and herb jus



Pork Chop (Provençal) 680

Grilled Kurobuta pork chop with tomatoes, olives, capers and aromatic Provençal herbs

Aus Tenderloin (200 g) 1,450

Grilled Australian beef tenderloin

Aus Ribeye (300 g) 1,650

Grilled juicy Australian ribeye steak

Lamb Chops 950

Grilled tender New Zealand lamb chops

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GRILLED FROM THE SEA

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

Sea bass with Romesco Sauce 640

Pan-seared sea bass served with roasted pepper romesco sauce and seasonal vegetables



Miso-Glazed Salmon 790

Grilled salmon fillet glazed with miso, served with vegetables and steamed riceberry rice



River Prawns with Thai Herb Butter 670

Charcoal-grilled river prawn finished with aromatic Thai herb butter

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WOK SPECIALTIES



Pad Kapraw

Authentic stir-fried with garlic, chili and holy basil. Served with steamed rice and fried egg with your choice of protein:

- Pork 320
- Chicken 320
- Seafood 420
- Wagyu Beef 690



XO Seafood Fried Rice 440

Wok-fried jasmine rice with prawns, squid, egg and homemade XO sauce

Khao Pad

Fried rice with your choice of protein , topped with a fried egg:

- Pork 320
- Chicken 320
- Seafood 420

Pad See Ew

Stir-fried flat rice noodles in black soya sauce and kale with your choice of protein:

- Pork 320
- Chicken 320
- Seafood 440
- Wagyu Beef 690

Moo Krob Prik Krua 320

Stir-fried crispy pork belly with chili and salt

Pad Thai Goong 420

Classic Thai stir-fried noodles with prawns

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CURRIES



Gaeng Khiew Waan Gai 350

Thai green curry with chicken

Beef Panang Curry 400

Tender beef simmered in aromatic Panang curry with coconut milk, kaffir lime and roasted peanuts

Chu Chee Salmon 650

Salmon with red curry sauce

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BURGERS & SANDWICHES

Join the Club 380

Toasted bread, grilled chicken, crispy bacon, fried egg, tomato and French fries

Vietnamese Shrimp Baguette 340

Crispy baguette filled with white shrimp, carrot salad, coriander and sweet chili sauce



Philly Cheesesteak 440

Thinly sliced beef, sautéed onions and melted philly cheese, served in a toasted roll



Signature Cheeseburger 540

Premium beef burger with cheddar cheese, lettuce, tomato and signature sauce, served with French fries



Crispy Chicken Burger 440

Crispy fried chicken breast with lettuce, tomato and creamy mayo on a brioche bun, served with French fries

Our beef burgers are served well done (≥75°C), as undercooked beef may pose a risk of foodborne illness.

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PIZZA

Margherita 320

Homemade pizza with tomato sauce, mozzarella cheese and fresh basil

Vegetarian 350

Homemade pizza with tomato sauce, zucchini, eggplant, artichoke, roasted bell pepper and mozzarella cheese

Pepperoni 360

Homemade pizza with tomato sauce, pepperoni, rocket and mozzarella cheese

Ricotta, Ham & Pistachios 420

Pizza topped with ricotta cheese, ham & pistachios, mozzarella and fresh herbs

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PIZZA



Carbonara 360

Homemade pizza with creamy sauce, bacon, pecorino and a sunny-side-up egg



Hawaiian 350

Homemade pizza with tomato sauce, pineapple, chicken ham and mozzarella



Spicy Thai Basil Seafood 390

Pizza topped with seafood, Thai basil, chili and mozzarella cheese

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PASTA

Carbonara 350
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

Thai Seafood & Peperoncino 360
Seafood pasta tossed with garlic, chili, olive oil and fresh herbs

Pasta selection:

- Spaghetti
- Fettuccine
- Gluten-Free
- Squid lnk Spaghetti
- Penne



Rosé Tomato Pasta 350
Pasta in a creamy roasted tomato rosé sauce, finished with parmesan cheese and cream



Pistachio Pesto 300
Pasta coated in a creamy pistachio pesto sauce with parmesan and fresh basil

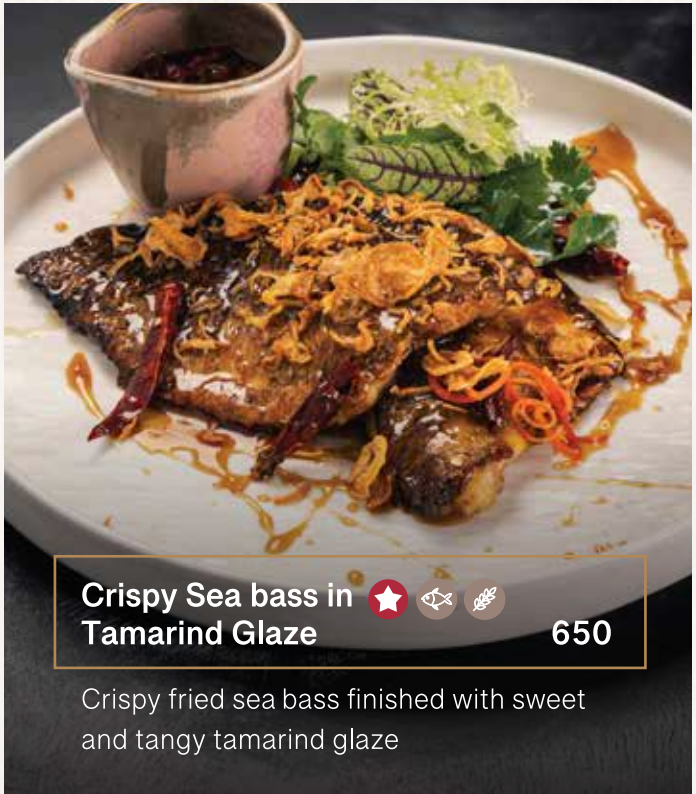
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ORIENTAL KITCHEN



Japanese Curry Katsu 470

Crispy breaded pork cutlet, served with Japanese curry sauce and steamed rice



Crispy Sea bass in Tamarind Glaze 650

Crispy fried sea bass finished with sweet and tangy tamarind glaze

Malaysian Beef Rendang 370

Malaysian beef curry with coconut milk



Hainanese Chicken Rice 370

Poached chicken, served with fragrant rice, ginger sauce and traditional condiments



Nasi Goreng 370

Indonesian fried rice, served with chicken satay, fried egg and prawn crackers

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INDIAN CUISINE

Samosa 300

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

Paneer Butter Masala 390

Soft paneer in a creamy tomato gravy
with kasuri methi and mild spices

Butter Chicken 400

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

Chicken Tikka Masala 390

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

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Paneer Lababdar 390

Soft paneer simmered in a rich tomato and cashew gravy, finished with aromatic spices

Dal Makhani 360

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

Chicken Biryani 390

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

Plain Basmati Rice 150

Steamed fragrant basmati rice

Naan Bread 150

A traditional Indian flatbread, served with your choice of topping:
Plain, butter or garlic



Yellow Dal Tarka 310

Yellow lentils tempered with cumin, garlic, chili and fragrant Indian spices



Madras Fish Curry 650

Fish fillet cooked in a South Indian curry sauce with coconut and warming spices

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Khao Niao Mamuang **260**

Mango with sticky rice

DESSERT

White Chocolate Tiramisu 280
A velvety twist on the classic Italian dessert

Ice Cream (Two scoops) 230
Choice of: coconut, chocolate, vanilla, strawberry or rum raisin



Cocoa Protein Bar 280
A wholesome cocoa bar made with dates, oats and nuts



Chocolate Lava with Caramelized Banana 300
Warm chocolate lava cake served with caramelized banana and vanilla ice cream



Thai Coconut Parfait 280
Layers of coconut cream, tropical fruit compote, pandan sponge and toasted coconut crumble

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VEGAN DISHES

Tom Kha Hed 260
Mixed mushrooms in coconut milk soup with lemongrass, galangal, white soy sauce and lime juice

Pad Thai with Tofu 260
Thai-style fried noodles with tofu

Fresh Fruits Salad 230
Fresh fruits cubed and tossed in orange juice

Crispy Chickpea Salad 390
Crispy chickpeas with fresh vegetables, herbs and a light lemon dressing



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Vegetable Tartare 300

Finely diced vegetables with herbs and citrus dressing, served as a fresh plant-based starter



Rava Upma 300

South Indian semolina cooked with vegetables, curry leaves and aromatic spices



Eggplant Tonkatsu 340

Crispy breaded eggplant, served with tonkatsu sauce and fresh salad

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QUENCH YOUR THIRST



BEVERAGES

SOFT DRINK 140

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

MINERAL WATER

Evian 330 ml	220
Evian 750 ml	290

SPARKLING WATER

Perrier 330 ml	220
Perrier 750 ml	290

COFFEE

	Hot	Iced
Americano	130	150
Espresso	130	150
Cappuccino	150	170
Café latte	150	170
Cocoa	170	190

TEA SELECTION

English Breakfast	150
Earl Grey	150
Superior Jasmine	150
Chamomile	150
Peppermint	150

ICED TEA

Iced Green Tea	180
Cha Yen (Thai Iced Tea)	180

FRESH BLEND

Pineapple	190
Mango	190
Watermelon	190

JUICE

Apple	180
Mango	180
Pineapple	180
Lemon	180
Orange	180
Young Coconut	230

COLD-PRESSED JUICE 240

Apple
Pineapple
Carrot
Beetroot
Tomato

DIY Pressed Juice – Mix up to 3 ingredients from the list below 280

Apple, pineapple, carrot, beetroot
tomato, cucumber, bell pepper and ginger

RECOVERY DRINK 290

Morning Recovery
Banana, yogurt, honey and almond milk

Hydration Booster
Coconut water, orange juice, lime and honey

Garden Detox
Strawberry, tomato and basil

Emerald Refresh
Lemon, green apple and parsley

Golden Vitality
Mango, passion fruit and apple



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MOCKTAIL 300

Mango Passion Cooler
Mango, passion fruit, fresh lime and soda

Lychee Mint Sparkler
Lychee, fresh lime, mint leaves and soda water

Watermelon Basil Cooler
Watermelon juice, lime juice, basil and soda water

COCKTAIL 360

Gin Fizz
Mai Tai
Mojito
Margarita
Whiskey Sour

BEER

Singha	230
Asahi	250
Heineken	250
Corona	280

Non-Alcoholic Beer

Heineken 0%	250
Corona Cero 0%	280

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	Glass	Bottle
GIN		
Hendrick's	550	7,000
Bombay Sapphire	400	4,500
RUM		
Bacardi Ocho 8 Years	450	5,500
Bacardi Carta Blanca	350	4,000
VODKA		
Grey Goose	550	7,000
Skyy	350	4,000
TEQUILA		
Don Julio	650	8,000
Patrón Silver	600	7,500
WHISKY		
JW Gold Label	550	7,000
Jack Daniel's	400	4,500

HOUSE WINE

375 ml Half Bottle

Red Wine	990
White Wine	1,090
Sparkling	1,020

750 ml Full Bottle

Red Wine	1,800
White Wine	1,950
Sparkling	1,850

