PLATINUM

RESTAURANT & LOUNGE



At THE PLATINUM RESTAURANT & LOUNGE,
discover the true taste of Thailand, served alongside fine beverages, cocktails and mocktails.

We are happy to tailor selected dishes to accommodate vegetarian preferences and other dietary requirements. Please let our team know how we can make your dining experience more enjoyable.

A Culinary Journey from Farm to Table

Every dish reflects our commitment to quality, sustainability and supporting local communities. We carefully source fresh, organic ingredients from trusted local suppliers, bringing you delicious flavors while making a positive impact.

Free-Range Chicken

We use free-range chicken raised without antibiotics or added hormones, allowing the birds to roam freely in open spaces for better quality and taste.

Cage-Free Eggs

Our dishes are prepared with cage-free eggs, naturally rich in protein and essential vitamins.

Organic Vegetables

We source fresh organic vegetables from local farms near Bangkok, supporting local communities while serving seasonal, wholesome ingredients.

Recommended · Spicy · Pork · Fish · Vegetarian

Vegan · Milk · Egg · Shellfish & Crustaceans

Gluten · Sesame Seeds · Mustard · Nuts · Soybean

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

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

CHEF'S RECOMMENDATIONS



Khao Soi Short Rib

Slow-braised beef short rib in creamy Northern Thai curry with crispy egg noodles

750

Pad Thai with River Prawns

Classic Thai stir-fried noodles with river prawns

590

Salmon Curry Croquette with Betel Leaf

Crispy salmon croquettes infused with Thai curry, served with fresh betel leaf

520





Grilled Sea bass Fillet with Green Mango Salad

Grilled sea bass, served with refreshing green mango salad and Thai herbs

650

Roasted Duck & Lychee Red Curry

Roasted duck in fragrant red curry with lychee and Thai basil

490



Crab Omelette with Truffle

Thai-style crab omelette finished with aromatic truffle

600



Gai Pad Med Mamuang

Stir-fried chicken with cashew nuts and seasonal vegetables

390

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Tord Man Goong

Crispy fried shrimp cakes

350



Yum Woon Sen Talay

Spicy glass noodle
salad with seafood

350



Isaan Style Beef Tataki

Seared beef tataki with spicy
Isaan-style dressing and
fresh herbs

600



Rak Bua Tod

Crispy fried lotus root, served
with tamarind chili dipping sauce

290



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APPETIZERS & SALADS

Homemade Satay
Grilled marinated chicken or pork skewers with peanut sauce
260

Pla Goong Mae-Nam
Spicy river prawn salad with Thai herbs
550

Homemade Vegetable Spring Rolls
Deep-fried vegetable spring rolls
250

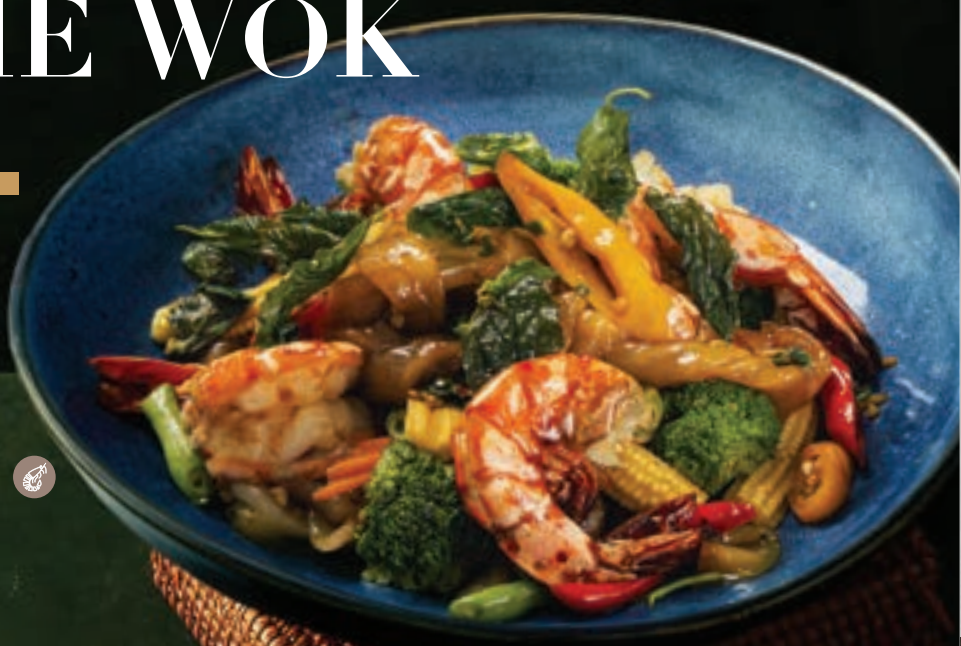
Som Tam with Pu Nim
Green papaya salad with soft-shell crab
450



Tam Khao Pod Yang
Grilled corn salad with lime, chili, roasted peanuts and fresh herbs
290



FROM THE WOK



Tiger Prawns Pad Kee Mao

Stir-fried tiger prawns with flat rice noodles, chili, holy basil and fresh peppercorns

790



Stir-Fried Crab with Yellow Chili

Fresh crab meat stir-fried with fragrant yellow chili and aromatic vegetables

650

Moo Krob Prik Krua

Stir-fried crispy pork belly with chili and salt

390

Pla Kra Pong Nueng Manow

Steamed sea bass with spicy lime sauce

520

THAI CURRIES & SOUPS



Massaman Beef Curry
Slow-braised beef in rich Massaman curry with potatoes and roasted peanuts
490

Tom Khlong Sea bass
Smoky and sour Thai herbal soup with sea bass and mushrooms
550

Gaeng Khiew Wan Gai — **350**
Thai green curry with chicken

Chu Chee Salmon — **600**
Salmon with red curry sauce

Tom Yum River Prawns — **480**
Hot and sour soup with river prawns

Tom Kha Gai — **350**
Thai coconut soup made with chicken

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Baby Cabbage
Nam Pla Wan

Grilled baby cabbage with
sweet fish sauce dressing
and crispy shallots

270



Stir-Fried Tofu with Chili and Salt

Crispy tofu stir-fried with garlic,
chili and sea salt

290



VEGETABLES

Pad Phak Ruam
Stir-fried mixed vegetables with oyster sauce
250



Grilled King Oyster Mushroom
Chargrilled king oyster mushroom
with Thai brown sauce and fresh herbs
270



Grilled Eggplant with Coconut
Chargrilled eggplant, served
with aromatic coconut cream
and toasted peanuts
270

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RICE & NOODLES

Khao Kluk
Shrimp paste
grilled river p
condiments
690

Chicken or Pork Fried Rice — **340**
Chicken or pork fried rice

Seafood Fried Rice — **370**
Fried rice with succulent shrimp,
tender squid and fresh molluscs

Pad Kapraw Chicken or Pork — **340**
Stir-fried chicken or pork with garlic,
chili and holy basil

Pad Thai with Chicken — **340**
Classic Thai stir-fried noodles with chicken

Rad Na Sea bass — **500**
Deep-fried noodles with sea bass
and black bean sauce

Pad Kee Mao Talay — **450**
Spicy stir-fried flat noodles with seafood

Pad Thai with Tofu — **320**
Classic Thai stir-fried noodles with tofu



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k Kapi River Prawn
e fried rice, served with
rawn and traditional

Pad See Ew Seafood
Pan-fried flat noodles
with seafood
390

Wagyu Garlic Fried Rice
Fragrant garlic fried rice with sliced
Wagyu beef and cured egg yolk
590



Mamuang Siam
Golden mango compote,
warm coconut sticky rice, coconut
ganache and mango sorbet
290

Coconut Panna Cotta &
Palm Sugar Syrup
Silky coconut panna cotta with
palm sugar syrup and toasted coconut
250

DESSERTS



Phuket Pineapple Sorbet
A refreshing Phuket pineapple sorbet, served with fresh tropical slices
250

Fresh Tropical Fruits
Seasonal fresh fruits
220

Lodchong Nam Kati
Lodchong in coconut milk
250

I-Tim Kati
Coconut ice cream
250

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SIGNATURE COCKTAILS 370

Siamese Sunset

Crafted with Thai basil, kaffir lime and Thai spiced rum, it offers a citrusy freshness reminiscent of a tropical paradise



Red Light in Town

A delightfully sweet cocktail made with bourbon whiskey and roselle essence taste

The Platinum

An elegant gin cocktail for those with a passion for the finer things

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Fizzy at Lounge

A gorgeous drink with a bittersweet flavor like the taste of aperitivo

Bangkok Blossom

An aromatic cocktail with a hint of blossom and a of gin



Tamarind Blossom Breeze

A heavenly mix of tamarind, Leverger, vodka, lime and sparkling fizz

Bangkok Martini

Captain Morgan dark rum, Thai coffee, Baileys Liqueur and Lodchong syrup unite in a truly unique blend of flavors

CLASSIC COCKTAILS 320

Mojito

Cosmopolitan

Margarita

Classic Martini

Negroni

Old Fashioned

Manhattan

Whisky Sour

Long Island Iced Tea

Aperol Spritz

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SIGNATURE MOCKTAILS 240



Berry Berry

A fruity mocktail with the sweet and sour taste of berries, perfect for a hot day

Mango Splash

A tropical blend of mango and orange juice, brightened with fresh lime and a touch of vanilla, finished with grenadine for a sweet and refreshing splash

Summer Blossom

Pineapple juice, aromatic galangal, zesty lime and a hint of sweet basil

Rose Cooler

A delicate and refreshing blend of rose and lychee, balanced with zesty lime and grenadine, then topped with soda for a light and sparkling finish

Bangkok Spritz

Orange and pomegranate juices with rose syrup, topped with sparkling water

APERITIF	Glass	Bottle
Campari	300	3,500
Martini Rosso	300	3,500
Martini Extra Dry	300	3,500
RUM		
Phraya Gold	550	7,000
Bacardi Ocho 8 Years	450	5,500
Bacardi Carta Blanca	350	4,000
Captain Morgan Dark	350	4,000
Mekhong	350	4,000
GIN		
Hendrick's	550	7,000
Tanqueray	400	4,500
Bombay Sapphire	400	4,500
Gordon's	350	4,000
VODKA		
Grey Goose	500	6,000
Belvedere	550	7,000
Tito's	350	4,000
Skyy	350	4,000
TEQUILA		
Don Julio	650	8,000
Olmeca Equil G.	350	4,000
José Cuervo	350	4,000
LIQUEUR		
Amaretto	300	3,500
Baileys	300	3,500
Kahlúa	300	3,500

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BEER

Singha	220
Singha Draught	240
Asahi	240
Heineken	240
Corona	270

Non-Alcoholic Beer

Heineken 0%	240
Corona Cero 0%	270

SOFT DRINK

Coke	120
Coke Zero	120
Sprite	120
Fanta Orange	120
Tonic Water	120
Ginger Ale	120
Soda	120

SMOOTHIE

Pink & Smooth 180
A refreshing blend of strawberry, orange and mango, offering a sweet and fruity flavor with a smooth tropical finish

Apple Mint Frost 180
A refreshing blend of fresh green apple, apple juice and mint, delivering a fruity taste with a cooling touch of mint

Mango Tango 180
A vibrant tropical blend of fresh mango, orange juice, pineapple juice and lime, offering a smooth, fruity taste with a bright citrus touch.

FRESH BLEND

Orange	180
Lemon	180
Pineapple	180
Mango	180
Watermelon	180

WATER

Evian Small	200
Evian Large	270
Perrier Small	200
Perrier Large	270

JUICE

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





TEA

English Breakfast	140
Earl Grey	140
Sencha	140
Jasmine	140
Chamomile	140
Peppermint	140
Thai Iced Tea	160
Iced Lemon Tea	160

COFFEE

Americano	120
Espresso	120
Cappuccino	140
Flat White	140
Café Latte	140
Hot Chocolate	140
Decaf Coffee	140
Double Espresso	160
Macchiato	160
Mocha	160
Iced Americano	140
Iced Espresso	140
Iced Cappuccino	160
Iced Latte	160
Iced Mocha	180

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