

A LA CARTE  
Menu



BREAKFAST ALL DAY

- American Breakfast** (P)

880

Eggs your way, waffle or toast, bacon, pork sausage, hash brown, tomato, mushrooms, tomato compote, and maple syrup  
\*Chicken sausages and beef bacon available on request.
- Thai Breakfast Sampler**

1,000

Thai crab omelet, pork or chicken skewers with sticky rice, and warm soy milk with ‘you tiao’
- Food for the Soul** (V/N)  


780

Poached eggs, guacamole, red peppers, pomegranate, herb roasted tomato, mushrooms, pesto, and whole wheat country loaf
- Japanese Breakfast**


820

Grilled salmon, tomagoyaki, agedashi tofu, steamed rice, miso soup, and Japanese pickles


SOUPS

- Roasted Tomato Soup** 

320

Garlic butter toasted baguette
- Tom Kha Gai** 

340

Fragrant Thai coconut broth, kaffir lime, straw mushrooms, and chicken
- Tom Yum Goong** (SF) 

360

Spicy Thai Seafood broth with prawns

SALADS

- Som Tum Thai** (N, SF) 

480

Spicy papaya salad with dry shrimp, tamarind, peanuts, sweet corn, cherry tomato, and beans
- Mixed Heirloom Tomato and Burrata** (N,V)  

580

Arugula lettuce, olive, red onion, basil pesto, and grissini  
\*Add on prosciutto (P) +100
- Classic Caesar Salad** (P)

520

Romaine lettuce, parmesan, garlic croutons, poached eggs, crispy bacon, anchovies, and Caesar dressing  
\*Add on grilled chicken breast +120
- Prawn and Pomelo Salad** (GF, SF)


560

Crispy shallots, grated coconut, kaffir lime, chilli, sunflower sprouts, and Thai dressing

CHILLED SEAFOOD

- Chilled Grand Seafood Platter**

5,800

Phuket lobster, flower crab, river prawns, clams, grilled octopus salad, New Zealand mussels, French Fine de Claire oyster served with sauce mignonette, cocktail sauce, Thai seafood sauce, and lemon wedges
- Sashimi** 

660

Salmon and yellow fin tuna with wasabi, Japanese soy, pickled ginger, and salted edamame
- Half Dozen French Fine de Claire Oysters**

680

with sauce mignonette, Thai seafood sauce, and lemon wedges

WARM APPETIZERS

- Shrimp and Chicken Gyoza** (SF)

420

Sesame ginger soy sauce
- Grilled Oysters with Herb Butter** (6 pcs) (GF, SF)

680
- Grilled River Prawns with Herb Butter** (GF, SF)

580

Thai seafood sauce
- Potted Clams Mariniere** (SF)

440

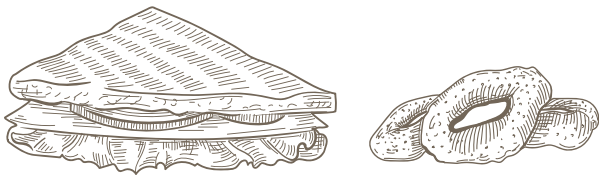
Toasted baguette
- Assorted Satay** (6 pcs) (N, P)

480

Chicken, pork and beef satay with peanut sauce, and vegetable pickles
- Beef Nachos**

500

Fried corn chips baked with cheddar cheese, tomato braised beef and kidney beans, sour cream, guacamole, and tomato salsa



SANDWICHES AND BURGERS

- Angus Steak Sandwich**

680

Plum tomatoes, onion rings, jalapeño, and lemon aioli on ciabatta
- The Club** (P)

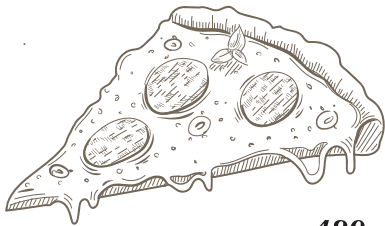
560

Grilled chicken, bacon, tomato, avocado, cheese, and egg on white toast \*Beef bacon available on request
- Grilled Mediterranean Vegetables and Buffalo Mozzarella Panini** (V)

520
- Flame Grilled Angus Beef Burger**

640

Emmental cheese, tomato, red onion, lettuce, pickled cucumber, French fries, aioli, and ketchup  
\*Vegetarian Mushroom and Chickpea and Burger Beetroot Patty(V) 530



PIZZA

- Margherita Pizza** (V)

480

Tomato, mozzarella, oregano, and basil
- Mediterranean Vegies** (V)

520

Cherry tomato, grilled eggplant, artichoke, pumpkin, olive, basil, arugula, and mozzarella cheese
- Four Cheese** (V)

560

Mozzarella, parmesan, goat cheese, and blue cheese
- Pepperoni** (P)

580

Spiced salami, mozzarella, tomato, and oregano

 Wellness, dish nutritionally balanced meals that are naturally low in refined sugars to help you feel good, refueled, and recharged.

 Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically sourced ingredients.

Dietary Notes: (GF) Gluten Free, (N) Contains Nut, (V) Vegetarian, (P) Contains Pork, (VE) Vegan, (A) Contains Alcohol, (SF) Contains Seafood  
Prices are in Thai Baht and subject to 10% service charge and 7% Government tax.

# Lobby Lounge

## A LA CARTE

### Menu

#### ASIA ASIA

<b>Paneer Makhani</b> (V)	540
Housemade Indian cheese, and tomato butter gravy	
<b>Butter Chicken</b> (N)	620
Chicken curry, cashew nuts, and tomato gravy	
<b>Singapore Laksa</b> (SF) 🌱	540
Tofu, prawns, chicken, fishcake, yellow and rice noodles, egg, and spiced coconut broth	
<b>Hainan Chicken Rice</b>	580
Traditional condiments, chicken broth, and aromatic jasmine rice	
<b>Green Coconut Curry Beef / Pork / Chicken</b> 🌱	520
Kaffir lime, Thai eggplant, coconut served with rice, and prawn crackers	
<b>Pad Kra Pow Pork / Chicken / Beef</b> 🌱	520
Chilli, holy basil, fried egg, served with rice, and prawn crackers	
<b>Phad Thai Goong</b> (N, SF)	560
Wok-fried rice noodles, tofu, bean sprouts, and tiger prawns	
*Chicken available on request	
*Vegetarian option with tofu available (V)	480

#### FROM THE GRILL

Select your preferred sauce and 3 types of vegetables

<b>Seabass</b>	680
<b>Norwegian Salmon</b> 🍏	780
<b>Lobster</b> (SF)	2,500

#### SEAFOOD SAUCE:

Herb and garlic butter  
Ginger, garlic, sesame oil, and soy sauce  
Saffron cream  
Thai spicy seafood sauce

<b>½ Free Range Chicken</b>	680
<b>Australian Lamb Rack 250gm</b>	1,200
<b>Australian Rib Eye 220gm</b>	1,400
<b>Australian Tenderloin 220gm</b> 🍏	1,400

#### MEAT SAUCE:

Red wine jus  
Chimmichurri  
Peppercorn  
Mushroom cream

#### VEGETABLES:

baby carrots - wok-fried morning glory - roasted mushrooms  
asparagus - grilled zucchini - sautéed spinach - roasted potato, mashed potato - French fries – mixed leaf, tomato, watermelon, parmesan, and balsamic salad

#### SOMETHING SWEET

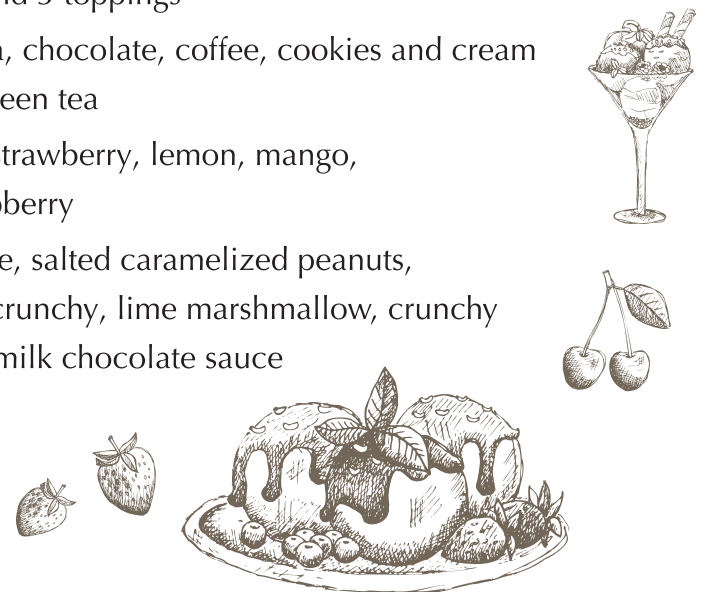
<b>Strawberry Baked Cheesecake</b>	260
<b>Old School Classic Vanilla Bean Crème Brûlée</b>	260
<b>64% Manjari Chocolate Tart</b>	260
<b>Hazelnut Roche, Hazelnut Praline, Chocolate Mousse</b>	260
<b>Sliced Mango with Coconut Sticky Rice</b> (GF) 🌱	240
<b>Thai Fruit Plate</b> (VE) 🌱	220
<b>Our Homemade Selection</b>	220

Select 3 scoops and 3 toppings

**Ice cream:** vanilla, chocolate, coffee, cookies and cream  
rum raisin, and green tea

**Sorbet:** yoghurt, strawberry, lemon, mango, coconut, and raspberry

**Toppings:** brownie, salted caramelized peanuts, brittle chocolate crunchy, lime marshmallow, crunchy cheesecake, and milk chocolate sauce



#### KIDS MENU

\*Recommended for guests under 8 years old

#### SOUPS

<b>Roasted Tomato Soup</b> with croutons (V)	160
<b>Chicken Wonton</b> and vegetable noodle soup	160

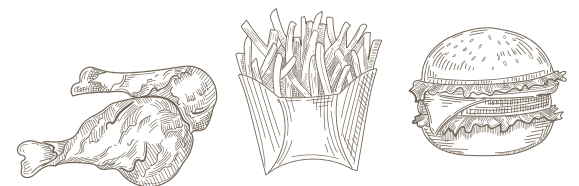
#### SANDWICHES

Mini Angus beef hamburger, tomato, lettuce, cheese, and mayonnaise	320
Trio of mini chicken hot dogs with chicken sausage	250
Grilled mozzarella cheese and tomato toastie (V)	250
Grilled ham and mozzarella cheese toastie	250

\*All served with French fries or fruit salad

#### MAIN COURSES

<b>Homemade Fish and Chicken Strips</b>	340
French fries, vegetable crudités, and sour cream	
<b>Grilled Seabass</b>	390
with wok-fried veggies, soy sauce, and rice	
<b>Wok-fried Egg Noodles</b> egg and vegetables	170
<b>Mac and Cheese</b> pasta with ham (P)	270
<b>Spaghetti with Bolognese Sauce</b>	270
<b>Fried Rice</b> with vegetables, chicken, and egg	230



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