



# Lobby Lounge




## A LA CARTE

### Menu




#### BREAKFAST ALL DAY

<b>American Breakfast (P)</b>	<b>880</b>	450
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.		
<b>Thai Breakfast Sampler</b>	<b>1,000</b>	512
Thai crab omelet, pork or chicken skewers with sticky rice, and warm soy milk with 'you tiao'		
<b>Food for the Soul (V, N)</b>  	<b>780</b>	399
Poached eggs, guacamole, red peppers, pomegranate, herb roasted tomato, mushrooms, pesto, and whole wheat country loaf		
<b>Japanese Breakfast</b>	<b>820</b>	420
Grilled salmon, tomagoyaki, agedashi tofu, steamed rice, miso soup, and Japanese pickles		


#### SOUPS

<b>Roasted Tomato Soup</b> 	<b>350</b>	179
Garlic butter toasted baguette		
<b>Tom Kha Gai</b> 	<b>370</b>	189
Fragrant Thai coconut broth, kaffir lime, straw mushrooms, and chicken		
<b>Tom Yum Goong (SF)</b> 	<b>390</b>	200
Spicy Thai Seafood broth with prawns		

#### SALADS

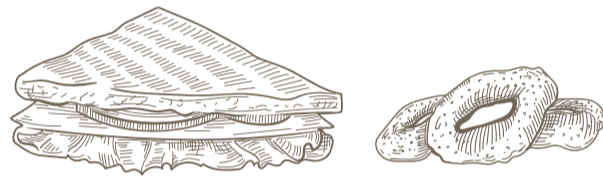
<b>Som Tum Thai (N, SF)</b> 	<b>480</b>	246
Spicy papaya salad with dry shrimp, tamarind, peanuts, sweet corn, cherry tomato, and beans		
<b>Mixed Heirloom Tomato and Burrata (N, V)</b>  	<b>580</b>	297
Arugula lettuce, olive, red onion, basil pesto, and grissini *Add on prosciutto (P) <b>+120</b> 61		
<b>Classic Caesar Salad (P)</b>	<b>540</b>	276
Romaine lettuce, parmesan, garlic croutons, poached eggs, crispy bacon, anchovies, and Caesar dressing *Add on grilled chicken breast <b>+120</b> 61		
<b>Prawn and Pomelo Salad (GF, SF)</b>	<b>560</b>	287
Crispy shallots, grated coconut, kaffir lime, chilli, sunflower sprouts, and Thai dressing		

#### CHILLED SEAFOOD

<b>Chilled Grand Seafood Platter</b>	<b>5,800</b>	2,968
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		
<b>Sashimi</b> 	<b>680</b>	348
Salmon and yellow fin tuna with wasabi, Japanese soy, pickled ginger, and salted edamame		
<b>Half Dozen French Fine de Claire Oysters</b>	<b>680</b>	348
with sauce mignonette, Thai seafood sauce, and lemon wedges		

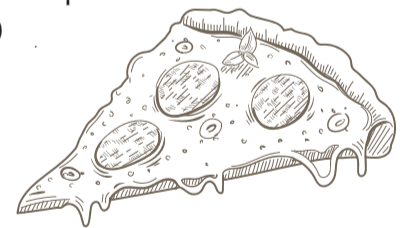
#### WARM APPETIZERS

<b>Shrimp and Chicken Gyoza (SF)</b>	<b>420</b>	215
Sesame ginger soy sauce		
<b>Grilled Oysters with Herb Butter (6 pcs) (GF, SF)</b>	<b>680</b>	348
<b>Grilled River Prawns with Herb Butter (GF, SF)</b>	<b>580</b>	297
Thai seafood sauce		
<b>Potted Clams Mariniere (SF)</b>	<b>460</b>	235
Toasted baguette		
<b>Assorted Satay (6 pcs) (N, P)</b>	<b>490</b>	251
Chicken, pork and beef satay with peanut sauce, and vegetable pickles		
<b>Beef Nachos</b>	<b>500</b>	256
Fried corn chips baked with cheddar cheese, tomato braised beef and kidney beans, sour cream, guacamole, and tomato salsa		



#### SANDWICHES AND BURGERS


<b>Angus Steak Sandwich</b>	<b>690</b>	353
Plum tomatoes, onion rings, jalapeño, and lemon aioli on ciabatta		
<b>The Club (P)</b>	<b>590</b>	302
Grilled chicken, bacon, tomato, avocado, cheese, and egg on white toast *Beef bacon available on request		
<b>Grilled Mediterranean Vegetables and Buffalo Mozzarella Panini (V)</b>	<b>540</b>	276
<b>Flame Grilled Angus Beef Burger</b>	<b>680</b>	348
Emmental cheese, tomato, red onion, lettuce, pickled cucumber, French fries, aioli, and ketchup *Vegetarian Mushroom and Chickpea and Burger Beetroot Patty(V) <b>540</b> 276		



#### PIZZA

<b>Margherita Pizza (V)</b>	<b>520</b>	266
Tomato, mozzarella, oregano, and basil		
<b>Mediterranean Vegies (V)</b>	<b>540</b>	276
Cherry tomato, grilled eggplant, artichoke, pumpkin, olive, basil, arugula, and mozzarella cheese		
<b>Four Cheese (V)</b>	<b>580</b>	297
Mozzarella, parmesan, goat cheese, and blue cheese		
<b>Pepperoni (P)</b>	<b>580</b>	297
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.

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## A LA CARTE

### Menu

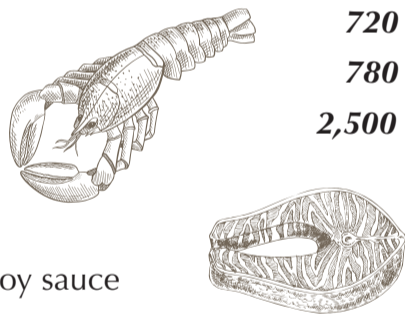
#### ASIA ASIA

<b>Paneer Makhani</b> (V)	<b>540</b>	276
Housemade Indian cheese, and tomato butter gravy		
<b>Butter Chicken</b> (N)	<b>620</b>	317
Chicken curry, cashew nuts, and tomato gravy		
<b>Singapore Laksa</b> (SF) 🌿	<b>540</b>	276
Tofu, prawns, chicken, fishcake, yellow and rice noodles, egg, and spiced coconut broth		
<b>Hainan Chicken Rice</b>	<b>580</b>	297
Traditional condiments, chicken broth, and aromatic jasmine rice		
<b>Green Coconut Curry Beef / Pork / Chicken</b> 🌿	<b>560</b>	287
Kaffir lime, Thai eggplant, coconut served with rice, and prawn crackers		
<b>Pad Kra Pow Pork / Chicken / Beef</b> 🌿	<b>550</b>	281
Chilli, holy basil, fried egg, served with rice, and prawn crackers		
<b>Phad Thai Goong</b> (N, SF)	<b>590</b>	302
Wok-fried rice noodles, tofu, bean sprouts, and tiger prawns		
*Chicken available on request		
*Vegetarian option with tofu available (V)	<b>490</b>	251

#### FROM THE GRILL

Select your preferred sauce and 3 types of vegetables

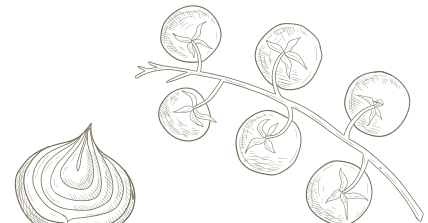
<b>Seabass</b>	<b>720</b>	368
<b>Norwegian Salmon</b> 🍷	<b>780</b>	399
<b>Lobster</b> (SF)	<b>2,500</b>	1,279

<b>SEAFOOD SAUCE:</b>		
Herb and garlic butter		
Ginger, garlic, sesame oil, and soy sauce		
Saffron cream		
Thai spicy seafood sauce		
<b>½ Free Range Chicken</b>	<b>680</b>	348
<b>Australian Lamb Rack</b> 250gm	<b>1,200</b>	614
<b>Australian Rib Eye</b> 220gm	<b>1,400</b>	716
<b>Australian Tenderloin</b> 220gm 🍷	<b>1,400</b>	716

#### MEAT SAUCE:

Red wine jus  
Chimmichurri  
Peppercorn  
Mushroom cream



#### VEGETABLES:

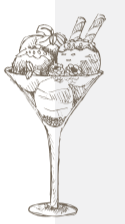
baby carrots - wok-fried morning glory - roasted mushrooms  
asparagus - grilled zucchini - sautéed spinach - roasted potato,  
mashed potato - French fries – mixed leaf, tomato, watermelon,  
parmesan, and balsamic salad



SLC Points

#### SOMETHING SWEET

<b>Strawberry Baked Cheesecake</b>	<b>260</b>	133
<b>Old School Classic Vanilla Bean Crème Brûlée</b>	<b>260</b>	133
<b>64% Manjari Chocolate Tart</b>	<b>260</b>	133
<b>Hazelnut Roche, Hazelnut Praline, Chocolate Mousse</b>	<b>260</b>	133
<b>Sliced Mango with Coconut Sticky Rice</b> (GF) 🌿	<b>240</b>	123
<b>Thai Fruit Plate</b> (VE) 🌿	<b>220</b>	113
<b>Our Homemade Selection</b>	<b>220</b>	113
Select 3 scoops and 3 toppings		
<b>Ice cream:</b> vanilla, chocolate, coffee, cookies and cream rum raisin, and green tea		
<b>Sorbet:</b> yoghurt, strawberry, lemon, mango, coconut, and raspberry		
<b>Toppings:</b> brownie, salted caramelized peanuts, brittle chocolate crunchy, lime marshmallow, crunchy cheesecake, and milk chocolate sauce		



#### KIDS MENU

\*Recommended for guests under 8 years old

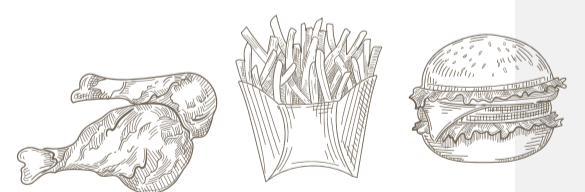
#### SOUPS

<b>Roasted Tomato Soup</b> with croutons (V)	<b>160</b>	82
<b>Chicken Wonton</b> and vegetable noodle soup	<b>160</b>	82

#### SANDWICHES

<b>Mini Angus beef hamburger</b> , tomato, lettuce, cheese, and mayonnaise	<b>320</b>	164
<b>Trio of mini chicken hot dogs</b> with chicken sausage	<b>250</b>	128
<b>Grilled mozzarella cheese and tomato toastie</b> (V)	<b>250</b>	128
<b>Grilled ham and mozzarella cheese toastie</b>	<b>250</b>	128

\*All served with French fries or fruit salad



#### MAIN COURSES

<b>Homemade Fish and Chicken Strips</b>	<b>340</b>	174
French fries, vegetable crudités, and sour cream		
<b>Grilled Seabass</b>	<b>390</b>	200
with wok-fried veggies, soy sauce, and rice		
<b>Wok-fried Egg Noodles</b> egg and vegetables	<b>170</b>	87
<b>Mac and Cheese</b> pasta with ham (P)	<b>270</b>	138
<b>Spaghetti with Bolognese Sauce</b>	<b>270</b>	138
<b>Fried Rice</b> with vegetables, chicken, and egg	<b>230</b>	118



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