

IN-ROOM DINING BREAKFAST MENU

AVAILABLE 07:00 – 11:00

Our eggs are from locally sourced, cage-free chicken

BREAKFAST SETS

CONTINENTAL BREAKFAST THB 790

Selection of freshly baked viennoiseries: plain croissant, pain au chocolat, fruit danish

Choice of artisan toast: white or whole grain

Seasonal tropical fruit platter

Freshly pressed juice: orange, mango, watermelon, guava

Choice of coffee, tea or hot chocolate

AMERICAN BREAKFAST THB 990

Eggs cooked to your preference: scrambled, fried, poached, omelette

Crispy pork bacon & hash brown

Choice of sausage: pork or chicken

Choice of artisan toast: white or whole grain

Seasonal tropical fruit platter

Freshly pressed juice: orange, mango, watermelon, guava

Choice of coffee, tea or hot chocolate

THAI BREAKFAST THB 920

Traditional Jok Moo with soft-boiled egg (Thai rice porridge, with minced pork, ginger, spring onion, soft-boiled egg)

Selection of Thai dessert

Choice of artisan toast: white or whole grain

Seasonal tropical fruit platter

Freshly pressed juice: orange, mango, watermelon, guava

Choice of coffee, tea or hot chocolate

HEALTHY BREAKFAST THB 850

Egg white omelette with spinach, tomato and mushroom served with mix leaves salad

Chia seeds pudding with almond milk



Low-fat yogurt with blueberry & house-made granola

Choice of artisan toast: white or whole grain

Seasonal tropical fruit platter

Freshly pressed juice: orange, mango, watermelon, guava

Choice of coffee, tea or hot chocolate

 Locally Sourced  Sustainable  Vegetarian  Vegan  Egg  Dairy Product  Gluten  Sulphites
 Pork  Soy/Bean  Fish  Nuts  Sesame  Shellfish  Spicy  Signature  Contained Alcohol

All prices in Thai Baht and are subject to an additional 10% service charge and 7% VAT,

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SUNRISE FLOATING BREAKFAST THB 1,490

Your choices of freshly brewed favorite coffee/selection of tea/hot or cold chocolate/

2 glasses of Prosecco/cold-pressed fruit or vegetable juices

Homemade Bircher muesli  

Selection of freshly baked bread 

Selection of freshly baked viennoiseries: plain croissant, pain au chocolat, fruit danish   

Our homemade jam and butter 

Thai influenced poached eggs    

Two poached eggs served on English muffin, sautéed Thai morning glory, steamed prawn and roasted chili hollandaise

Fried apple pie   




Served with apple compote




Selection of our cake: banana bread, fruit plum cake, marble cake    

Seasonal tropical fruit platter

EGGS & HOT DISHES

TWO EGGS ANY STYLE (fried, poached, boiled) THB 490  

CLASSIC OMELETTE (ham, cheese, mushrooms, tomato, onion, bell pepper) THB 550   

EGGS BENEDICT (Ham THB 450 / Smoked Salmon THB 520)     

FLUFFY PANCAKES WITH SEASONAL FRUITS THB 450    

COCONUT FRENCH TOAST, MANGO & COCONUT MILK THB 470    

THAI BREAKFAST SPECIALTIES

KHAO TOM PLA KRAPONG THB 440    


Rice berry porridge with Samui seabass, ginger & pickled plum

THAI POACHED EGG THB 520       

Two poached eggs served on brioche bread with morning glory, prawns and roasted chilli hollandaise

BASIL EGG WHITE OMELETTE THB 580      

Topped with Southern Thai-style crab meat curry

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SIDES

Bacon THB 180  

Sausage (Chicken or Pork) THB 180  

Smoked Salmon THB 280 

Avocado THB 180

Hash Browns THB 150 

Grilled Tomato THB 120

BEVERAGES

Freshly Pressed Juice THB 150

Orange, Pineapple, Watermelon, Mango

Coffee Selection THB 115 

Hot Coffee:

Cappuccino

Americano

Espresso / Double Espresso

Latte

Mocha

Espresso Con Panna

Espresso Macchiato

Vanilla Latte

Caramel Cappuccino 

Cold Coffee:

Iced Frappe

Iced Cappuccino

Iced Americano

Iced Latte

Iced Mocha

Iced Vanilla Latte

Iced Caramel Cappuccino 

Tea Selection THB 120 

Green & Herbal tea:

Natural Jasmine Green Tea

Sencha Green Tea

Pure Peppermint

Pure Chamomile

Natural Blueberry Infusion

Decaffeinated Tea

Pandan Leaf Tea  


















Thai Iced Tea 

Ginger Tea 

Black tea:

Original Breakfast Tea

Earl Grey

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IN-ROOM DINING MENU

AVAILABLE 11:00 – 22:00



STARTERS & SALADS

1.CHICKEN SATAY, PEANUT SAUCE THB 420   

Marinated chicken, turmeric, peanut sauce

2.POMELO SALAD WITH PRAWNS THB 450     

Prawns, coconut, chili, lime dressing

3.GREEN PAPAYA SALAD (Som Tam Thai) THB 370     

Papaya, peanuts, dried shrimp, lime

4.CLASSIC CAESAR THB 410     

5.CAESAR SALAD     

Baby gem, parmesan, garlic croutons

(Choice of Grilled Chicken THB 430 or Prawns THB 490)

6.TUNA TARTARE THB 580    

Avocado, tomato, spring onion, sesame, soy dressing

7.TOMATO & BURRATA THB 520  

Basil pesto, extra virgin olive oil

SOUPS

8.TOM YUM GOONG THB 490     

Spicy & sour Thai soup with prawns, mushroom

9.TOM KHA GAI THB 390

Coconut soup with chicken, galangal, kaffir lime, mushroom

10.MINISTRONE SOUP THB 380  

Traditional Italian vegetable soup with seasonal vegetable and Basil

THAI SIGNATURES

11.PAD THAI (Chicken THB 520 / Pork THB 520 / Tofu THB 470 /

Southern Thai Prawns THB 570)       

Stir fried rice noodle, bean sprouts, chive, peanut and tamarind sauce

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12.GREEN CURRY CHICKEN THB 450   

Free range chicken, Thai eggplant, coconut curry, sweet basil

13.PANAENG CURRY PRAWNS THB 570    

Prawns, panaeng curry, coconut milk, pea eggplant

14.PHAD KRAPRAO (Chicken THB 420 / Pork THB 420 / Tofu THB 380 /

Prawns THB 470)      

Holy basil, chili, garlic, oyster sauce

15.KHAO PAD - FRIED RICE (Chicken THB 420 / Pork THB 420 / Tofu THB 380 /

Prawns THB 470)   

Jasmine rice, egg, vegetables, soy

16.MASSAMAN CURRY NUE THB 720    

Slow-braised beef in coconut curry, potato, cashew nut, Thai spices

WESTERN CLASSICS

17.CLUB SANDWICH THB 480   

Chicken, bacon, egg, lettuce, tomato, fries

18.WAGYU BEEF BURGER THB 680      

Cheese, lettuce, tomato, smoked mayo, fried egg, fries, pickled

19.FISH & CHIPS THB 650      


Beer-battered fish fillet, hand cut fries, classic tartar sauce, lemon

20.GRILLED SALMON THB 720  

Seasonal vegetables, lemon butter sauce

21.RIBEYE STEAK (200g) THB 1,490 

Grilled Australian ribeye, with a choice of fries or garden salad, serve with pepper sauce

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PASTA

22.SPAGHETTI POMODORO THB 400

San Marzano tomato, fresh basil, extra virgin olive oil

23.HOMEMADE TAGLIATELLE BOLOGNESE THB 690

Slow-cooked traditional meat ragu, parmesan

24.SEAFOOD LINGUINE THB 720

Linguine with assorted seafood, garlic, cherry tomato, tomato sauce, basil

25.CREAMY MUSHROOM & TRUFFLE PENNE PASTA THB 520

Sauteed mushroom, light parmesan sauce

SIDES

26.French fries THB 240

27.Steamed vegetables THB240

28.Mixed green salad THB 240

DESSERTS

1.MANGO STICKY RICE THB 330

Sweet mango, smoked coconut ice cream
















2.PANNA COTTA THB 340

Berries coulis

3.CLASSIC TIRAMISU THB 390

Classic Italian dessert with mascarpone and espresso

4.FRESH SEASONAL FRUIT PLATTER THB 320

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LATE NIGHT MENU

AVAILABLE 22:30 – 06:00

1.CLASSIC CAESAR THB 410    

2.CAESAR SALAD (Chicken THB 430 / Prawns THB 490)    

Baby gem, parmesan, garlic croutons

3.PAD THAI (Chicken THB 520 / Pork THB 520 / Tofu THB 470 /

Southern Thai Prawns THB 570)      

Stir fried rice noodle, bean sprouts, chive, peanut and tamarind sauce

4.TOM YUM GOONG THB 490     

Spicy & sour Thai soup with prawns

5.KHAO PAD - FRIED RICE (Chicken THB 420 / Pork THB 420 / Prawns THB 470)   

Jasmine rice, egg, vegetables, soy

6.CLUB SANDWICH THB 480    

















Chicken, bacon, egg, lettuce, tomato, fries

7.WAGYU BEEF BURGER THB 680    

Cheese, lettuce, tomato, smoked mayo, fried egg, fries

8.CLASSIC TIRAMISU THB 390   

9.FRESH SEASONAL FRUIT PLATTER THB 320 

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KID MENU

AVAILABLE 11:00 – 22:00

MINI CHEESEBURGER THB 320

Beef patty, cheddar, soft bun, served with fries

CHICKEN TENDERS THB 300

Crispy fried chicken, ketchup, choice of fries or salad

MAC & CHEESE THB 280

Creamy cheddar sauce, spinach

SPAGHETTI

Choice of:

- **Tomato sauce THB 260** 
- **Butter & parmesan THB 260**  

GRILLED CHEESE SANDWICH THB 260

Classic comfort style

CHICKEN FRIED RICE THB 280

Egg, vegetables

DESSERTS

ICE CREAM SELECTION (3 Scoops) THB 240


















Vanilla / Chocolate / Strawberry

CHOCOLATE BROWNIE THB 260

Vanilla ice cream

BANANA SPLIT THB 280

Classic style, vanilla ice cream, chocolate sauce

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