

IN-ROOM DINING BREAKFAST MENU

AVAILABLE 07:00 – 11:00

Our eggs are from caged free chicken and locally sourced

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 egg, 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, Soft egg (Thai rice porridge, with minced pork, ginger, spring onion, soft 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

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SUNRISE FLOATING BREAKFAST THB 1,290

Your freshly brewed favorite coffee/Selection of tea/Hot or cold chocolate/

2 Glass 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, mushroom, 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 and 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: Orange, Pineapple, Watermelon, Mango

Coffee Selection

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

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.CAESAR SALAD     

Baby Gem, Parmesan, Garlic Croutons

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

5.TUNA TARTARE THB 580   

Avocado, Tomato, Spring Onion, Sesame, Soy Dressing

6.TOMATO & BURRATA THB 520  

Basil Pesto, Extra Virgin Olive Oil

SOUPS

7.TOM YUM GOONG THB 490    

Spicy & sour Thai soup with prawns, mushroom

8.TOM KHA GAI THB 390

Coconut soup with chicken, galangal, kaffir lime, mushroom

9.MINISTRONE SOUP THB 380  

Traditional Italian Vegetable Soup, with seasonal vegetable and Basil

THAI SIGNATURES

10.PAD THAI GOONG (CHICKEN THB 520 / PORK THB 520 / TOFU THB 470 /

Prawns THB 570)       

Wok fried rice noodle, Southern Thailand prawns, bean sprouts, chive, peanut and tamarind sauce

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11.GREEN CURRY CHICKEN THB 450   

Free Range Chicken, Thai eggplant, coconut curry, sweet basil

12.PANAENG CURRY PRAWNS THB 570    

Prawns, red curry, coconut milk, pea eggplant

13.KRAPRAO CHICKEN (Chicken THB 420 / Pork THB 420 / Tofu THB 380 /

Prawns THB 470)      

Holy basil, chili, garlic, oyster sauce

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

Prawns THB 470)   

Jasmine rice, egg, vegetables, soy

15.MASSAMAN CURRY NUE THB 720     

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

WESTERN CLASSICS

16.CLUB SANDWICH THB 480    

Chicken, Bacon, Egg, Lettuce, Tomato, Fries

17.WAGYU BEEF BURGER THB 680      

Cheese, Lettuce, Tomato, Smoked Mayo, Fried Egg, Fries, pickled

18.FISH & CHIPS THB 650      


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

19.GRILLED SALMON THB 720  

Seasonal Vegetables, Lemon Butter Sauce

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

Grilled Australian Ribeye, choice of Fries or Garden Salad, Pepper Sauce

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PASTA

21.SPAGHETTI POMODORO THB 400

San Marzano Tomato, fresh basil, extra virgin olive oil

22.HOMEMADE TAGLIATELLE BOLOGNESE THB 690

Slow-cooked traditional meat ragu, parmesan

23.SEAFOOD LINGUINE THB 720

Linguine with assorted seafood, garlic, cherry tomato, Tomato Sauce, Basil

24.CREAMY MUSHROOM & TRUFFLE PENNE PASTA THB 520

Sauteed mushroom, light parmesan sauce

SIDES

25.FRENCH FRIES THB 240

26.STEAMED VEGETABLES THB240

27.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. CAESAR SALAD (Chicken THB 430 or Prawns THB 490)

Baby Gem, Parmesan, Garlic Croutons

2. PAD THAI GOONG (Chicken THB 520 / Pork THB 520 / Tofu THB 470 / Prawns THB 570)

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

3. TOM YUM GOONG THB 490

Spicy & sour Thai soup with prawns

4. KHAO PAD - FRIED RICE (CHICKEN THB 420 / PORK THB 420 / PRAWNS THB 470)

Jasmine rice, egg, vegetables, soy

5. CLUB SANDWICH THB 480


















Chicken, Bacon, Egg, Lettuce, Tomato, Fries

6. WAGYU BEEF BURGER THB 680

Cheese, Lettuce, Tomato, Smoked Mayo, Fried Egg, Fries

7. CLASSIC TIRAMISU THB 390

8. 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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