

Element

DISH OF THE MONTH

FETTUCCINE



with a glass of local beer or house wine

399⁺⁺
BAHT



ALL DAY BREAKFAST MENU

AVAILABLE FROM 6.00 AM. - 11.30 PM.

TAKE YOUR PICK

WAFFLES CRÈME FRAICHE 220

(Available from 6 AM. to 10.30 AM. only)

Accompanied with blueberry, fresh fruits and maple syrup

TWO EGG ANY STYLE 250

Sunny side up/ scrambles eggs/ omelet/ egg benedict
and poached eggs with your choice of crispy bacon,
cooked ham and sausage

CLASSIC SET

(Including of coffee or tea and fruit juice)

AMA TOASTED 250

Kaya toasted and butter served with soft-boiled eggs

ASIAN BREAKFAST 280

Rice porridge or fried rice with pork/ chicken/ seafood
seasonal fruits plate, soy milk and Pa Tong Koh (Chinese dough)

CONTINENTAL BREAKFAST 350

Cornflake or coco crunch or honey star
croissant, danish, toasted, fresh milk, butter, jam and honey
seasonal fruits plate

AMERICAN BREAKFAST 400

Two egg any style with Rosti potato, bacon,
chicken or pork sausage natural or fruits yogurt,
toasted, butter and jam seasonal fruits plate



FAST LUNCH MENU

AVAILABLE FROM 11.30 AM. - 14.30 PM.

ASIAN SET

(Including of fresh fruits, soft drink, tea or coffee)

TOM YUM FRIED RICE 🌶️ 299

Fried rice with Thai herbs and seafood Tom Yam favored

PINEAPPLE FRIED RICE 👑 299

Mixture cashew nut, raisin, pork floss, egg and rice

BAKED RICE WITH CHINESE SAUSAGE 🐷 299

Mixture of Chinese sausage, salted egg, ginkgo nut and shiitake mushroom

PAD THAI BORAN 👑🥥 299

Stir fried noodle "original" with prawn and tamarind sauce

WESTERN SET

(Including of fresh fruits, soft drink, tea or coffee)

SPICY SPAGHETTI SEAFOOD 🌶️👑 399

Spicy seafood with basil and herbs

LINGUINI WITH TIGER PRAWN 🌶️👑🥥 399

Homemade linguini with tiger prawn and Shanghai sauce

SPICY PIZZA WITH SEAFOOD 🌶️ 399

Homemade pizza bread with secret sauce and seafood

4 CHEESES PIZZA 399

Homemade pizza bread with mozzarella, parmesan, cheddar and camembert

Any vegetarian or allergic please contact chef directly



Chef recommended



Spicy



Contains nuts



Contains pork

All prices are in Thai Baht and subject to prevailing Government tax and service charge





ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

SALAD

CAESAR SALAD  240

Baby romaine lettuce with bacon, croutons and parmesan cheese

With grilled chicken 270

With grilled salmon 320

RUCOLA SALAD 280

*Rocket leaves, prawn, tomato cherry,
parmesan cheese and green apple balsamic dressing*

SOUP

CHEF'S SOUP OF THE DAY  200

CORN SOUP 200

MUSHROOM SOUP  220

Mixed mushroom with truffle foam

CHICKEN CLEAR SOUP 230

Chicken broth with vegetable pearl and chicken meat



Chef recommended



Vegetarian



Contain pork

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ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

SANDWICH & BURGER

THE CLUB 🐷 280

Smoked chicken breast, ham, crispy bacon, cheese, egg, tomatoes with coleslaw and fries

CROQUE MONSIEUR 290

Ham and cheese sandwich with gruyere, parmesan, and béchamel sauce

FISH AND CHIP 300

Crispy fish in bear batter with steak fries

CHICKEN BURGER 300

Grilled chicken in sesame bun with coleslaw and fries

FRIED FISH BURGER 320

Fried seabass in sesame bun with coleslaw and fries

SHRIMP BURGER 350

Deep-fried shrimp with garlic, coriander, cheddar cheese, sauerkraut and mexican mayonnaise sauce

AMARA CHEESE BURGER 👑 400

Beef patty on top with sliced cheese, grilled bacon, onion caramelized with coleslaw and fries

SEAFOOD MEAT & POULTRY

GRILLED CHICKEN BREAST 430

Mashed potato ratatouille with pepper sauce

SEARED SEA BASS 440

Mashed potato, rocket salad, and prawn

GRILLED PORK KUROBUTA 🐷 450

Crush potato with spinach mushroom cream sauce

SEARED SALMON FILLET 480

Stir fried purple cabbage with tomato cherry and herb capper butter sauce

GRILLED AUSTRALIAN WAGYU BEEF 950

Truffle mashed potato, rucola salad with gravy truffle jus



Chef recommended



Contain pork



ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

PIZZA

VEGGIE PIZZA 🍄 280

Homemade pizza bread with fried mushroom, bell pepper, shallot, cherry tomatoes and mint leaves.

MARGARITA 🍄 300

Homemade pizza with tomato sauce, mozzarella cheese and basil

SPECIAL PIZZA BY CHEF 👑 330

Homemade pizza with spicy chicken, basil leaves and egg

4 CHEESES PIZZA 340

Homemade pizza bread with mozzarella, parmesan, cheddar and camembert

HAWAIIAN PIZZA 350

Homemade pizza with chicken, ham and pineapple

SPICY SEAFOOD PIZZA 🌶️ 350

Homemade pizza with seafood, basil leaves and spicy sauce

PASTA

SPAGHETTI AGLIO E OLIO 🌶️ 240

with garlic, chili, tomato and olive oil tossed

CHOICE OF PASTA 250

Penne/ Spaghetti/ Fettuccini
with your choice of carbonara/ bolognese/ tomato sauce

PASTA BLACK TRUFFLE 350

with Italian sausage, mushroom and cream sauce

SPICY SPAGHETTI SEAFOOD 🌶️ 👑 350

Spicy seafood with basil and herbs

LINGUINI WITH TIGER PRAWN 🌶️ 👑 🥜 390

Homemade linguini with tiger prawn and Shanghai Sauce



Chef recommended



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ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

LOCAL STREET FOOD

FISH BALL	150
<i>Deep fried fish ball with tamarind chili sauce</i>	
KANG JUED WOONSEN MOO SUB 🐷	190
<i>Clear broth with minced pork and vermicelli</i>	
MOO DAD DIEW 🐷	200
<i>Deep fried sundried pork</i>	
YUM WOON SEN 🌶️ 🐷	220
<i>Spicy vermicelli with minced pork and shrimp salad</i>	
WANTON SOUP	220
<i>Clear vegetable wanton soup with shrimp dumplings</i>	
BUK KUT TEH 🐷	220
<i>Pork ribs stewed with a mixture of fragrant herbs and spices.</i>	
PHAD SEE AEW MOO/ GAI	240
<i>Stir – fried noodles with pork or chicken, egg, cabbage, carrots and spring onion</i>	



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LOCAL STREET FOOD

THOD MAN KUNG	250
<i>Deep fried prawn cakes with cucumber sauce</i>	
PAD KRAPRAW MOO/ GAI/ NUEA OR SEAFOOD	250/280
<i>Stir fried minced pork, chicken, beef or seafood with chili, fresh basil leaves, steamed rice and sunny side up</i>	
KHAO PAD MOO/ GAI/ KUNG OR SEAFOOD	250/280
<i>Fried rice with pork, chicken or shrimp and sunny side up</i>	
GUAY TIEW RAD NA MOO/ GAI/ NUE OR SEAFOOD	250/280
<i>Fried rice noodle with pork, chicken, beef or seafood in brown sauce</i>	
PAD PRIEW WAN GAI/ MOO/ PLA	250/280
<i>Stir fried chicken, pork or fish with sweet sour sauce and steamed rice</i>	
PINEAPPLE FRIED RICE 🍷	280
<i>Mixture cashew nut, raisin, pork floss, egg and rice</i>	
TOM YUM KUNG 🌶️🍷	280
<i>Spicy prawn soup with lemongrass and galangal</i>	
GAI PAD MED MAMUANG HIMMAPHAN 🥜	280
<i>Stir fried chicken with cashew nut and dried chili with steamed rice</i>	
GAENG KIEW WAN GAI/ MOO 🌶️	280
<i>Green curry with chicken or pork and steamed rice</i>	
PANANG GAI/ MOO/ SEAFOOD 🌶️	280/320
<i>Thicken red curry with chicken, pork or seafood and steamed rice</i>	
PAD THAI BORAN 🍷🥜	290
<i>Stir fried noodle "original" with prawn and tamarind sauce</i>	
TOM YUM FRIED RICE 🌶️	290
<i>Fried rice with Thai herbs and seafood Tom Yam favored</i>	



Chef recommended



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ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

SNACK MENU

MEATBALL SKEWERS 	180
<i>Grilled meatballs with spicy tamarind sauce</i>	
MOO PING 	180
<i>Grilled pork skewers with garlic</i>	
BACON WRAPPED SAUSAGES 	210
<i>Deep fried sausages wrapped with bacon</i>	
GRILLED PORK NECK 	220
<i>Grilled marinated pork neck with spicy Thai style sauce</i>	
THAI STYLE SAUSAGE 	220
<i>Grilled Thai style sausages stuffed with pork skin and herbs</i>	



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ALL DAY DINING

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SNACK MENU

CHICKEN TERIYAKI 230

Grilled marinated chicken skewers with teriyaki sauce

CHICKEN WINGS 230

Deep fried marinated chicken wings with pepper, fish sauce and garlic

GRILLED PORK NECK SALAD 🐷 240

Grilled pork neck salad with onion, chili and cucumber

CRISPY CALAMARI 240

Fried calamari with spicy mayo and tartar sauce

PRAWNS SPRING ROLLS 240

Deep fried spring rolls with prawns, cheese and pesto

SQUID SKEWERS 240

Grilled fresh squid with spicy sauce

SPICY GLASS NOODLE SALAD WITH SHRIMPS 🌶️ 280

Thai spicy glass noodles salad with shrimps, onion, tomato and chili

SPICY SEAFOOD SALAD 🌶️ 280

Thai spicy with mixed seafood salad with onion, chili and tomato

SALMON ZAAB 🌶️ 340

Fresh salmon with chili, lime and garlic

BBQ SKEWERS 380

Mixed grilled BBQ (beef, pork and chicken)

TRUFFLE FRIES 🍄 400

Fried potato with cheese, garlic and truffle oil



Spicy

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Vegetarian



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ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

KID MENU

FRENCH FRIES 🍷	150
BAKED MACARONI AND CHEESE	150
MACARONI MINCED CHICKEN BROTH	160
CHICKEN NUGGET	160
FRIED RICE WITH CHINESE SAUSAGE	180
SPAGHETTI WITH TOMATO SAUCE AND SAUSAGE	180
PIZZA WITH HAM AND CRABSTICK	230

🍷 Vegetarian

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ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

AMARA HEALTHY

- | | |
|--|-----|
| PHAD THAI VEGETTABLES  
<i>Stir-fried rice noodle with mixed vegetables, cashew nut, tofu and bean spout</i> | 200 |
| TAO HOO PHAD PRIK GLEU 
<i>Stir-fried tofu with mushroom, capsicum with salt and chili</i> | 200 |
| A BOWL OF MIXED SALAD 
<i>Mixed green salad, cherry tomato, bell pepper, onion, strawberry and nut with choice of Balsamic, French or Thousand dressing</i> | 260 |
| WARM QUINOA 
<i>Quinoa salad with avocado, rocket leaves, shallot, tomato, corn and orange dressing</i> | 290 |



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ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

STAY SWEET

ICE CREAM

2 scoops of your choice of ice cream

(Vanilla Choc Chip, Chocolate, Green Tea, Cookies & Cream, Mango Sorbet)

150

AMA TOASTED

Kaya toasted with butter

served with 1 scoops of your choice of ice cream

(Vanilla Choc Chip, Chocolate, Green Tea, Cookies & Cream, Mango Sorbet)

180

250

FRESH FRUIT PLATTER

180

CLASSIC PANCAKE

Classic pancake, butter, seasonal fruit and maple syrup

200

WARM WAFFLES WITH ICE CREAM

Warm waffles, seasonal fruit, maple syrup, whipping cream and selection of ice cream

200

HOMEMADE TIRAMISU

200

I-TIM KATI 🍷

4 scoops of coconut ice cream in a coconut with sticky rice, sweet potatoes, mung beans, palm seeds and fresh milk

200

ROTI 🍷

Fried Roti with banana and chocolate sauce

200

BROWNIE

Hot fudge, whipping cream and selection of ice cream

230

MILLE-FEUILLE

Homemade puff, vanilla custard and fresh strawberry

230



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WINE LIST

House Wine

Casillero Del Diablo Reserva, Merlot, Chile, 2020

Glass

320

Bottle

1,600

Casillero Del Diablo Reserva, Sauvignon Blanc,
Chile, 2022

320

1,600

Prosecco

Zonin Prosecco Brut N/V

Glass

320

Bottle

1,900

Champagne

Billecart-Salmon Brut Nature

Bottle

6,500

White Wine

Brancaia, Sauvignon Blanc – Viognier
"IL Bianco" IGT, Toscana, Italy, 202

Bottle

2,200

Allegrini, Soave Classico DOC,
Veneto, Italy, 2019

2,250

Livon, Pinot Grigio DOC, Friuli, Italy, 2019

2,250

Red Wine

Marques De Riscal Proximo Rioja
DOC, Spain, 2017

Bottle

1,790

Reserve Mouton Cadet Selection
Medoc Rouge, 2016

2,150

Torres Coronas, Tempranillo, Spain, 2019

2,300

Frescobaldi Castiglioni Chianti,
DOCG, Tuscany, Italy, 2020

2,500

Antinori, Chianti Classico "Peppoli"
DOCG, Toscana, Italy, 2018

2,550

Manzanos Crianza DOC, Rioja, Spain, 2018

2,690

Pepperjack, Malbec Mendoza, Mendoza,
Argentina, 2019

2,980

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APERITIF

	<i>Glass</i>
CAMPARI	250
CINZANO DRY	250
CINZANO ROSSO	250
PERNOD	250

GIN

	<i>Glass</i>	<i>Bottle</i>
GILBEY'S GIN	250	1,650
BEAFEATER	250	2,950
TANQUERAY	270	3,500
BOMBAY SAPPHIRES	320	3,800
CAORUNN SCOTTISH	400	5,200
HENDRICKS'S	420	5,000
MONKEY 47	450	7,500

RUM

	<i>Glass</i>	<i>Bottle</i>
CAPTAIN MORGAN	300	2,200
BACARDI	300	2,500
SAILOR JERRY	300	2,700
HAVANA 7 YEARS	320	3,550

VODKA

	<i>Glass</i>	<i>Bottle</i>
GILBEY'S VODKA	250	1,650
SMIRNOFF	250	2,600
ABSOLUTE	280	2,550
KATEL ONE	300	2,800
BELVEDERE	430	5,000
GRAY GOOSE	450	5,500

TEQUILA

	<i>Glass</i>	<i>Bottle</i>
GOLD JOSE CUERVO	250	2,700

COGNAC

	<i>Glass</i>
HENNESSY VSOP	550
MARTELL GORDON BLEU	900

WHISKY

	<i>Glass</i>	<i>Bottle</i>
MEKLONG EXPORT	200	1,400
GRANT'S	250	2,200
JIM BEAM	250	2,000
CHIVAS REGAL 12 YEARS	300	4,200
CANADIAN CLUB	300	3,200
JACK DANIEL	330	3,600
JOHN JAMESON	330	3,200
GENTLEMAN JACK	380	4,200

WHISKY

	<i>Glass</i>	<i>Bottle</i>
ANCNOC 12 YEARS	380	5,200
OLD PULTENEY 12 YEARS	400	5,200
MONKEY SHOULDER	450	6,400
BALLBLAIR 12 YEARS	480	6,800
GLENFIDDICH 15 YEARS	550	7,500
HIBIKI HARMONY	800	15,000
JOHNNY WALKER RED LABEL	280	2,800
JOHNNY WALKER BLACK LABEL	350	4,800
JOHNNY WALKER GREEN LABEL	450	5,700
JOHNNY WALKER BLUE LABEL	900	24,000

LIQUEUR

	<i>Glass</i>
AMARETTO	280
JÄGERMEISTER	280
LIMONCELLO	280
MALIBU	280
SAMBUCA	280
BAILEY'S	350
KAHLUA	350
MIDORI	350
DOM BENEDICT	450
GRAND MARNIER	450

BEER

	<i>Glass</i>
SINGHA (DRAUGHT)	180
ASAHI (DRAUGHT)	180
CHANG	180
HEINEKEN	200
CORONA	300

DRAUGHT BEER

	<i>Pitcher</i>	<i>Tower</i>
SINGHA	350	999
ASAHI	350	999

PROSECCO COCKTAIL

AMARA PEARL	
Prosecco, limoncello, Pomegranate	
PROSECCO MIMOSA	
Prosecco, Orange juice	
PROSECCO ROYAL	
Prosecco, Black currant	
PROSECCO BELLINI	
Prosecco, Peach schnapps	

BEER COCKTAILS

BEERJITO

Rum, Lime Wedge, Lime Juice, Mint leaves, Asahi beer

THE HULK

Vodka, Blue curacao, Heineken beer

BANGKOK SANGRIA

Gin, Triple sec, Passionfruit, Lime juice, Syrup, Change beer

BEERGARITA

Tequila, Triple sec, Lime juice, Syrup, Asahi beer

AMARA COCKTAIL

ELEMENT

Peach schnapps, Triple sec, Orange juice, Lime juice, Sprite

TOGETHER FOREVER

Butter scotch, Cream de mint green, Melon, Cream

MELODY IN DREAM

Rum, Cream de banana, Orange juice, Pineapple juice, Rose syrup

PINK FOREST

Vodka, Raspberry, Passionfruit, Lime wedge, Honey, Cranberry

MARTINI SERIES

007 MARTINI

Vodka, Gin, Cinzano dry, Lemon twist

CHOCOLATE MARTINI

Vodka, Frangelico, White and dark chocolate

CLASSIC MARTINI

Gin, Dry Vermouth, Olive

COSMOPOLITAN

Vodka, Triple sec, Cranberry juice, Lemon

LYCHEE MARTINI

Vodka, Lychee, Lime

BACK TO CLASSIC

CAIPIRANHA

325

CRIPROSKA

325

KAMIKAZE

325

MARGARITA

325

MAI TAI

325

325

BACK TO CLASSIC

MOJITO

325

MANHATTAN

325

MIDORI SOUR

325

PINA COLADA

325

THAI SABAI

325

SINGAPORE SLING

325

APEROL SPRITZ

450

MOCKTAIL

PASSION FRUIT REFRESHING

VIRGIN MOJITO

VIRGIN PINA COLADA

SHERRY TEMPLE

SOFT DRINK

COKE / COKE LIGHT / SPRITE / FANTA ORANGE / GINGER ALE / SODA / TONIC / RED BULL

FRUIT JUICE

ORANGE / PINEAPPLE / WATERMELON / LEMON 120

COCONUT 160

MANGOSTEEN 160

ORANGINA 220

FRESHLY BREWED

AMERICANO / CAPPUCCINO / ESPRESSO / LATTE / MACCHIATO 100 110

DOUBLE ESPRESSO 140

TEA

STRAWBERRY / PEACH / PEPPERMINT / CHAMOMILE / GINGER / JASMINE GREENTEA / SENCHA 100 110

ENGLISH BREAKFAST / DARJEELING / EARL GREY 100 110

MINERAL WATER

CRYSTAL (LOCAL) 60

SAN PELLEGRINO (SPARKING WATER) 160

EVIAN (SPARKLING WATER) 160

EVIAN BALMAIN (MINERAL WATER) 260