

Element

DISH OF THE MONTH

# FETTUCCINE



with a glass of local beer or house wine

399<sup>++</sup>  
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**





## 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

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.

### 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

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AMARA  
BANGKOK

## 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



Spicy



Contains nuts



Vegetarian

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## ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

### LOCAL STREET FOOD

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

👑 Chef recommended   🌶️ Spicy   🥜 Containe nuts   🐷 Contain pork

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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>	

## 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>	



 Contain pork

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## ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

### 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 🌶️ Contain pork 🐷 Vegetarian 🍄

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## ALL DAY DINING

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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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AMARA  
BANGKOK

## ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

### AMARA HEALTHY

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

 Chef recommended  Vegetarian

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## ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

### STAY SWEET

<b>ICE CREAM</b> <i>2 scoops of your choice of ice cream (Vanilla Choc Chip, Chocolate, Green Tea, Cookies &amp; Cream, Mango Sorbet)</i>	150
<b>AMA TOASTED</b> <i>Kaya toasted with butter served with 1 scoops of your choice of ice cream (Vanilla Choc Chip, Chocolate, Green Tea, Cookies &amp; Cream, Mango Sorbet)</i>	180 250
<b>FRESH FRUIT PLATTER</b>	180
<b>CLASSIC PANCAKE</b> <i>Classic pancake, butter, seasonal fruit and maple syrup</i>	200
<b>WARM WAFFLES WITH ICE CREAM</b> <i>Warm waffles, seasonal fruit, maple syrup, whipping cream and selection of ice cream</i>	200
<b>HOMEMADE TIRAMISU</b>	200
<b>I-TIM KATI</b> 🍷 <i>4 scoops of coconut ice cream in a coconut with sticky rice, sweet potatoes, mung beans, palm seeds and fresh milk</i>	200
<b>ROTI</b> 🍷 <i>Fried Roti with banana and chocolate sauce</i>	200
<b>BROWNIE</b> <i>Hot fudge, whipping cream and selection of ice cream</i>	230
<b>MILLE-FEUILLE</b> <i>Homemade puff, vanilla custard and fresh strawberry</i>	230



Chef recommended



Vegetarian

# WINE LIST

## *House Wine*

	<i>Glass</i>	<i>Bottle</i>
Casillero Del Diablo Reserva, Merlot, Chile, 2020	320	1,600
Casillero Del Diablo Reserva, Sauvignon Blanc, Chile, 2022	320	1,600

## *Prosecco*

	<i>Glass</i>	<i>Bottle</i>
Zonin Prosecco Brut N/V	320	1,900

## *Champagne*

	<i>Bottle</i>
Billecart-Salmon Brut Nature	6,500

## *White Wine*

	<i>Bottle</i>
Brancaia, Sauvignon Blanc – Viognier "IL Bianco" IGT, Toscana, Italy, 202	2,200
Allegrini, Soave Classico DOC, Veneto, Italy, 2019	2,250
Livon, Pinot Grigio DOC, Friuli, Italy, 2019	2,250

## *Red Wine*

	<i>Bottle</i>
Marques De Riscal Proximo Rioja DOC, Spain, 2017	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

<b><i>APERITIF</i></b>			<b><i>WHISKY</i></b>		
	<i>Glass</i>		<i>Glass</i>	<i>Bottle</i>	
CAMPARI	250		ANCNOC 12 YEARS	380	5,200
CINZANO DRY	250		OLD PULTENEY 12 YEARS	400	5,200
CINZANO ROSSO	250		MONKEY SHOULDER	450	6,400
PERNOD	250		BALLBLAIR 12 YEARS	480	6,800
<b><i>GIN</i></b>	<b><i>Glass</i></b>	<b><i>Bottle</i></b>	GLENFIDDICH 15 YEARS	550	7,500
GILBEY'S GIN	250	1,650	HIBIKI HARMONY	800	15,000
BEAFEATER	250	2,950	JOHNNY WALKER RED LABEL	280	2,800
TANQUERAY	270	3,500	JOHNNY WALKER BLACK LABEL	350	4,800
BOMBAY SAPPHIRES	320	3,800	JOHNNY WALKER GREEN LABEL	450	5,700
CAORUNN SCOTTISH	400	5,200	JOHNNY WALKER BLUE LABEL	900	24,000
HENDRICKS'S	420	5,000	<b><i>LIQUEUR</i></b>	<b><i>Glass</i></b>	
MONKEY 47	450	7,500	AMARETTO	280	
<b><i>RUM</i></b>	<b><i>Glass</i></b>	<b><i>Bottle</i></b>	JÄGERMEISTER	280	
CAPTAIN MORGAN	300	2,200	LIMONCELLO	280	
BACARDI	300	2,500	MALIBU	280	
SAILOR JERRY	300	2,700	SAMBUCA	280	
HAVANA 7 YEARS	320	3,550	BAILEY'S	350	
<b><i>VODKA</i></b>	<b><i>Glass</i></b>	<b><i>Bottle</i></b>	KAHLUA	350	
GILBEY'S VODKA	250	1,650	MIDORI	350	
SMIRNOFF	250	2,600	DOM BENEDICT	450	
ABSOLUTE	280	2,550	GRAND MARNIER	450	
KATEL ONE	300	2,800	<b><i>BEER</i></b>	<b><i>Glass</i></b>	
BELVEDERE	430	5,000	SINGHA (DRAUGHT)	180	
GRAY GOOSE	450	5,500	ASAHI (DRAUGHT)	180	
<b><i>TEQUILA</i></b>	<b><i>Glass</i></b>	<b><i>Bottle</i></b>	CHANG	180	
GOLD JOSE CUERVO	250	2,700	HEINEKEN	200	
<b><i>COGNAC</i></b>	<b><i>Glass</i></b>		CORONA	300	
HENNESSY VSOP	550		<b><i>DRAUGHT BEER</i></b>	<b><i>Pitcher</i></b>	<b><i>Tower</i></b>
MARTELL GORDON BLEU	900		SINGHA	350	999
<b><i>WHISKY</i></b>	<b><i>Glass</i></b>	<b><i>Bottle</i></b>	ASAHI	350	999
MEKLONG EXPORT	200	1,400	<b><i>PROSECCO COCKTAIL</i></b>		345
GRANT'S	250	2,200	AMARA PEARL		
JIM BEAM	250	2,000	<i>Prosecco, limoncello, Pomegranate</i>		
CHIVAS REGAL 12 YEARS	300	4,200	PROSECCO MIMOSA		
CANADIAN CLUB	300	3,200	<i>Prosecco, Orange juice</i>		
JACK DANIEL	330	3,600	PROSECCO ROYAL		
JOHN JAMESON	330	3,200	<i>Prosecco, Black currant</i>		
GENTLEMAN JACK	380	4,200	PROSECCO BELLINI		
			<i>Prosecco, Peach schnapps</i>		

**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 180  
VIRGIN MOJITO  
VIRGIN PINA COLADA  
SHERRY TEMPLE

**SOFT DRINK**

80  
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**

*Hot Iced*  
AMERICANO / CAPPUCCINO / ESPRESSO / LATTE / MACCHIATO 100 110  
DOUBLE ESPRESSO 140

**TEA**

*Hot Iced*  
STRAWBERRY / PEACH / PEPPERMINT / CHAMOMILE / GINGER / JASMINE GREENTEA / SENCHA 100 110  
ENGLISH BREAKFAST / DARJEELING / EARL GREY 100 110

**MINERAL WATER**

*Bottle*  
CRYSTAL (LOCAL) 60  
SAN PELLEGRINO (SPARKING WATER) 160  
EVIAN (SPARKLING WATER) 160  
EVIAN BALMAIN (MINERAL WATER) 260