

Eastin Grand Sathorn
Dining Menu



BREAKFAST (Available from 06.00 - 11.30 hrs.)

BREAKFAST SETS

1. AMERICAN BREAKFAST 🍳 590

- two eggs cooked any style (fried, omelette, poached, scrambled or boiled)
- served with bacon, ham or sausage and hash browns
- your choice of cereal or homemade muesli
- Danish pastry, muffin, croissant and pain au chocolat, with preserves and butter
- mixed seasonal fruits

2. CONTINENTAL BREAKFAST 500

- dried muesli with soy milk
- Danish pastry, muffin, croissant and pain au chocolat, with preserves and butter
- mixed seasonal fruits

3. HEALTHY BREAKFAST 🌱 500

- egg white omelette with tomatoes and spring onions
- sautéed mushrooms
- healthy mixed berry overnight oats
- healthy banana honey smoothie
- mixed seasonal fruits

4. ASIAN BREAKFAST 🍜 390

- choice of congee or boiled rice with chicken, minced pork or shrimp, served with a soft-boiled egg and crispy noodles
- or
- Thai omelette with minced chicken or pork, served with steamed jasmine rice and chilli sauce
- mixed seasonal fruits

All breakfast sets are served with your choice of fresh juice (orange, guava, pineapple or apple) and coffee, tea or hot chocolate.

BREAKFAST FAVOURITES

- | | | | |
|--|-----|---|-----|
| 5. TWO EGGS COOKED ANY STYLE 🐷 | 280 | 8. SCRAMBLED EGGS WITH SMOKED SALMON 🌿 | 320 |
| choice of omelette, egg white omelette, fried, scrambled, sunny-side up or boiled, served with baked tomato and your choice of pork or chicken sausage | | with avocado, cherry tomatoes and rocket on a bagel | |
| 6. CLASSIC EGGS BENEDICT 🐷 | 320 | 9. HONEY YOGHURT 🌿 | 190 |
| poached eggs with ham on an English muffin, topped with Hollandaise sauce | | with banana, mango and granola | |
| | | 10. FRUIT SALAD 🌿 | 190 |
| | | fresh tropical fruit with orange compote | |

- 7. HEALTHY FRITTATA** 🌿 🥗 280
- with semi-dried tomatoes, capsicum, mushrooms, asparagus, rocket and feta cheese

THAI-STYLE BREAKFAST

- 11. HONG KONG-STYLE NOODLE SOUP** 🐷 🍤 320
- egg noodles with shrimp wontons, kai-lan and char siu pork

- 12. THAI OMELETTE**
- served with steamed jasmine rice and chilli sauce, with your choice of:
- Minced Chicken or Pork 🐷 240
 - Minced Shrimp 🍤 290

APPETISERS

13. CHICKEN SATAY 🍗🌶️ 240 OR PORK SATAY

marinated chicken or pork skewers with turmeric and pickled cucumber, served with peanut sauce

14. SPRING ROLLS 🥟 260

deep-fried vegetable spring rolls served with plum dipping sauce

15. DEEP-FRIED 🍤🌶️ 520 CRAB MEAT ROLLS

deep-fried crab meat rolls served with plum dipping sauce

16. ASSORTED 🍗🌶️🍤 420 THAI SNACK PLATTER

chicken satays, crab meat rolls, vegetable spring rolls and golden bags

17. FISH CAKES 🐟🌶️ 240

deep-fried fish cakes served with cucumber, peanuts and chilli sauce

18. DEEP-FRIED CHICKEN WINGS 260

marinated chicken wings served with sweet chilli sauce and spicy tamarind sauce

19. DEEP-FRIED TOFU 🍲🌶️ 220

crispy fried tofu served with tamarind peanuts and tamarind chilli sauce

SALADS

20. SPICY MINCED CHICKEN 🌶️🐷 280 OR MINCED PORK SALAD

with roasted rice powder, chilli flakes and spring onion

21. SPICY MIXED 🌶️🍄 280 MUSHROOM SALAD

with chilli, shallots and cashew nuts

22. SPICY 🌶️🐷 380 PORK NECK SALAD

with roasted rice powder, chilli flakes and spring onion

23. CAESAR SALAD 🐷 280

with romaine lettuce, Parmesan cheese, Caesar dressing, anchovies, bacon and garlic croutons

- with Onsen Egg 300
- with Chicken Breast 340
- with Smoked Salmon 420

24. FARMER'S SALAD 🌿🥒 380

with honey-roasted pumpkin, quinoa, pine nuts, cherry tomatoes, avocado, olives, coriander and lemon vinaigrette

25. HEALTHY SMOKED SALMON 🐟 420 SALAD

with gourmet mixed leaves, avocado, cherry tomatoes and honey lemon vinaigrette

26. SEARED SEA BASS 🐟🌟 380 WITH FENNEL SALAD

with cherry tomatoes, fresh dill, red radish and honey lemon vinaigrette

27. SEARED TUNA 🐟 420 WITH SESAME AND PINK PEPPER CRUST

with edamame, orange, passionfruit and Japanese soy sauce vinaigrette

28. GOURAMI FISH 420 IN COCONUT SOUP

gourami fish in coconut and galangal soup with lemongrass and kaffir lime leaves, served with steamed jasmine rice

SOUPS

29. TRADITIONAL ITALIAN 260 ROASTED TOMATO SOUP

roasted tomato soup with garlic, basil and herb croutons

30. WILD MUSHROOM 320 TRUFFLE CREAM SOUP

cream of mushroom soup with truffle paste and croffle

31. TOM YUM 390 - SOUR AND SPICY PRAWN SOUP

with fresh straw mushrooms and lemongrass, served with steamed jasmine rice

32. CHICKEN COCONUT SOUP 320

with galangal, lemongrass and kaffir lime leaves, served with steamed jasmine rice

33. SPICY PORK SPARE RIB SOUP 320

spicy pork spare rib soup with roasted Thai herbs, served with steamed jasmine rice

THAI DISHES

34. KAENG SOM 390 - THAI SOUR CURRY WITH PRAWN

with mixed vegetables, served with steamed jasmine rice

35. BEEF MASSAMAN 490 CURRY

rich beef curry with potatoes and peanuts, served with steamed jasmine rice

36. GREEN CURRY 320

served with steamed jasmine rice and your choice of:

- Chicken or Pork  320
- Beef 420

37. RED THICK "PANANG" CURRY 320 WITH CHICKEN OR PORK

served with steamed jasmine rice

38. STEAMED SEA BASS FILLET 390 WITH SOY SAUCE

served with shiitake mushrooms and Thai celery

WOK SELECTIONS

39. SWEET AND SOUR 320

served with steamed jasmine rice and your choice of:

- Chicken or Pork  320
- Shrimp  390

40. STIR-FRIED CHICKEN 360 WITH CASHEW NUTS

with dried chilli, served with steamed jasmine rice

41. STIR-FRIED SLICED BEEF 390 WITH OYSTER SAUCE

with mushrooms and capsicum, served with steamed jasmine rice

42. WOK-FRIED CABBAGE 240

with fish sauce and dried shrimp, served with steamed jasmine rice

43. THAI OMELETTE 240

served with steamed jasmine rice and chilli sauce, with your choice of:

- Minced Chicken or Pork  240
- Minced Shrimp  290

44. HONG KONG KALE 180

wok-fried with shiitake mushrooms and oyster sauce

45. MIXED ASIAN VEGETABLES 180

stir-fried Asian greens, mushrooms, garlic and soy sauce

CHEF'S RECOMMENDATION

46. PAD THAI 🌶️ 🥥 390

WITH CRISPY PORK
Thai-style wok-fried noodles
with crispy pork belly, peanuts
and tamarind sauce



47. STIR-FRIED 🌶️ 🥥 390

CRISPY PORK BELLY

Thai-style stir-fried crispy pork
belly with chilli and salt

48. 300G GRILLED PORK 🌶️ 🥩 640

TOMAHAWK
served with Café de Paris butter,
truffle steak fries and a gourmet
salad mix

49. BISTRO STEAK AU POIVRE 690

peppered wagyu beef striploin
with pommes frites, rocket salad
and flambéed cognac sauce

50. DUCK CONFIT 620

served with carrot purée, mushroom
ragout, baby broccoli and apricot sauce



51. 200G TENDERLOIN 890

STEAK

served with creamy mashed
potatoes, baby carrots,
asparagus, mushrooms
and thyme jus

🌶️ Spicy | 🥬 Vegetarian | 🌟 Signature | 🥗 Healthy Cuisine | 🥩 Pork | 🐠 Shellfish | 🥜 Contains Nuts

PRICES ARE IN THAI BAHT (NET), INCLUSIVE OF 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX.

ALL THAI FOOD CONTAINS FISH SAUCE AND OYSTER SAUCE

FRIED RICE & NOODLES

52. FRIED RICE 🐷🌶️ 390
WITH SALTED PORK
53. THAI FRIED RICE
with your choice of:
• Chicken or Pork 🐷 280
• Shrimp 🦐 340

54. FRIED RICE 🌶️🌟 420
WITH GOURAMI FISH
with salted egg, red curry paste
and kaffir lime leaves

55. PAD THAI 🌶️🥜
Thai-style wok-fried noodles
with peanuts and tamarind sauce,
with your choice of:
• Chicken or Pork 🐷 320
• Shrimp 🦐 390

56. STIR-FRIED MINCED CHICKEN 🐷🌶️ 290
OR PORK WITH HOLY BASIL AND CHILLI
served with a fried egg
and steamed jasmine rice
57. PAD SI-EIW
wok-fried flat rice noodles with egg
and young kale, with your choice of:
• Chicken or Pork 🐷 280
• Shrimp 🦐 390
58. FRIED RICE WITH TOFU, 🌱 220
MUSHROOMS AND VEGETABLES
59. HONG KONG-STYLE 🐷🦐 320
EGG NOODLE SOUP
with shrimp wontons, kai-lan
and char siu pork



SPECIAL THAI COMBO SET MENU

- 60. SET I** 490
- Thai-Style Omelette with Minced Chicken
 - Kaeng Som - Thai Sour Curry with Prawn 🐞 🍄
 - Steamed Rice or Brown Rice



- 61. SET II** 490
- Thai Fried Rice with Shrimp 🍄 🐞
 - Spicy Pork Spare Rib Soup 🐷 🌶️
 - Thai Fried Egg



- 62. SET III** 490
- Spicy Papaya Salad with Salted Egg 🍄 🐞 🌶️
 - Grilled Chicken with Herbs
 - Sticky Rice

BURGERS & SANDWICHES

- 63. EASTIN GRAND SUPER BURGER** 🐷 690
- our signature burger comes with a juicy 220g wagyu beef patty, crispy bacon, gruyère cheese, fried truffle egg, tomato and gherkins, served with steak fries

- 64. EASTIN GRAND PORK BURGER** 480
- 180g pork patty burger with crispy bacon, gruyère cheese, fried truffle egg, tomato and gherkins, served with steak fries

- 65. CLUB SANDWICH** 🐷 390
- the classic triple-decker stuffed with goodness - toasted white bread with grilled chicken, crispy bacon, fried egg and tomato, served with steak fries

PIZZAS

Please allow 20 minutes preparation time.
Pizzas are available from 12:00 - 22:00 hrs.

- 66. SALSICCIA E FUNGHI PIZZA** 🐷 440
- mozzarella cheese, mushrooms and Italian sausage

- 67. FOUR CHEESE** 🌿 🍄 480
- mozzarella cheese, smoked ricotta, taleggio cheese and scamorza cheese

- 68. MARGHERITA** 🌿 🍄 380
- fresh plum tomatoes, basil oil, fresh basil leaves, mozzarella cheese and freshly made tomato sauce



- 69. N'DUJA AND SMOKED RICOTTA** 🐷 🌿 420
- spiced Italian sausage, smoked ricotta cheese from Chiang Mai and freshly made tomato sauce

PASTA CORNER

Your choice of spaghetti, fettuccine or penne served with freshly grated 24-month-aged Grana Padano cheese and garlic bread

70. WAGYU BEEF BOLOGNESE 420
rich tomato and minced beef ragout with Parmesan cheese

71. CARBONARA 🐷 420
served with smoked bacon, mushrooms and roasted garlic in a white wine cream sauce

72. PASTA WITH PRAWNS AND PESTO SAUCE 🦐🌿 390
with grilled marinated tiger prawns and Parmesan cheese

73. PASTA WITH PRAWNS AND WASABI CREAM SAUCE 🌶️🦐 460
with ebiko and tiger prawns

74. THAI-STYLE DRUNKEN NOODLES WITH SEAFOOD 🌶️🌿 490

served with mixed seafood, garlic, shallots, holy basil leaves and chilli

75. SPINACH AND RICOTTA CHEESE RAVIOLI 380
with truffle cream sauce, semi-dried tomatoes and rocket salad

🌶️ Spicy | 🌿 Vegetarian | 🌟 Signature | 🍴 Healthy Cuisine | 🐷 Pork | 🦐 Shellfish | 🥜 Contains Nuts

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WESTERN MAIN COURSES

76. FISH & CHIPS

490

deep-fried fish fillet served with tartar sauce and a gourmet mixed leaf salad

77. PISTACHIO-CRUSTED 640 SALMON

served with grilled asparagus spears, and dill-caper cream

78. SLOW-ROASTED FREE-RANGE CHICKEN BREAST

380

with carrot purée, sugar peas and thyme jus

SIDES

79. SPINACH AU GRATIN 
cream of spinach gratinated with mozzarella cheese

180

80. WEDGE SALAD 
romaine heart, tomatoes, red onion, crispy bacon and blue cheese dressing

180

KIDS' MENU

81. CLEAR SOUP WITH TOFU, SEAWEED AND MINCED PORK 220
served with Chinese lettuce
82. KIDS' FRIED RICE 180
with chicken and Thai omelette
83. DOUBLE-DECKER SANDWICH WITH GRILLED HAM AND CHEESE 180
served with potato chips
84. MACARONI CHEESE WITH HAM, PARMESAN & CHEDDAR SAUCE 220
topped with toasted breadcrumbs
85. CHICKEN NUGGETS SERVED WITH FRENCH FRIES 180
86. PB&J SANDWICH 220
grilled whole wheat toast with peanut butter and jam

87. BABY-LENGTH SPAGHETTI 180
with a rich tomato sauce and Parmesan cheese

88. ASSORTED THAI SWEETS 280

DESSERTS

- | | |
|---|--|
| 89. SEASONAL TROPICAL FRUIT PLATTER 220 | 93. COFFEE CAKE 220
made with local roasted coffee from Chiang Rai |
| 90. MANGO STICKY RICE WITH COCONUT CREAM 260 | 94. YOUR CHOICE OF ICE CREAM AND SORBET (100 ML PER CUP) 190
Madagascan vanilla bean, Dark 72% Belgian chocolate, Salted caramel, Thai tea ice cream, Senga strawberry sorbet, Namdokmai mango sorbet or Passion fruit sorbet |
| 91. DOUBLE CHOC BROWNIE 190
with whipped cream, marshmallows and chocolate sauce | |
| 92. CHEESECAKE WITH FRESH BLUEBERRIES 260 | |

SIGNATURE COCKTAILS 380



1. SWIZZLES MOJITO
Light rum, peach liqueur, lime juice, mixed berries, strawberry syrup, mint leaves, soda



2. ESPRESSO MARGARITA
Tequila, coffee liqueur, honey, double espresso



3. NIGRONI BUBBLE
Gin, Sweet Vermouth, Campari, Prosecco



4. FIZZY PASSION FRUIT
Vodka, cherry brandy, passion fruit, pineapple juice, sour mixed, grenadine, soda



CLASSIC COCKTAIL 330

- | | |
|-------------------------|----------------------|
| 5. LONG ISLAND ICED TEA | 13. CAIPIRINHA |
| 6. PINA COLADA | 14. CUBA LIBRE |
| 7. BLUE HAWAII | 15. OLD FASHION, |
| 8. MAI TAI | 16. MARGARITA |
| 9. CLASSIC MOJITO | 17. CLASSIC MARTINI |
| 10. SEX ON THE BEACH | 18. COSMOPOLITAN |
| 11. NEGRONI | 19. ESPRESSO MARTINI |
| 12. WHISKY SOUR | |

CLASSIC MOJITO



LIMONCELLO SPRITZ

SPRITZERS 310

- 20. LIMONCELLO SPRITZ**
Limoncello, prosecco, soda
- 21. APEROL SPRITZ**
Aperol, prosecco, Soda
- 22. MIMOSA**
Sparkling wine, orange juice
- 23. KIR ROYAL**
Sparkling wine, cre'me de cassis
- 24. BELLINI**
Sparkling wine, peach liqueur



MOCKTAILS 260

25. COCO COLADA

Pineapple juice, coconut milk, coconut syrup

26. MANGO POWER

Ripe mango, fresh pineapple, passion fruit, yogurt, syrup

27. TROPICAL PUNCH

Orange juice, pineapple juice, lime juice, grenadine syrup

28. LYCHEE MINT SODA

Lychee in syrup, mint leaves, lime juice, soda

LYCHEE MINT SODA



29. VIRGIN MOJITO

Fresh lime, mint leaves, lime juice, syrup, soda

JUICES

30. FRESH JUICE: 180

Lime, pineapple, ripe mango, watermelon

31. WHOLE YOUNG COCONUT 180

32. FRESH ORANGE JUICE (250 ML.) 200

MINERAL WATER & SOFT DRINK

33. GREENERY DRINKING WATER 50 (can 330 ML.)

34. GREENERY SPARKLING WATER 100 (can 330 ML.)

35. EVIAN (330 ML.) 150

36. EVIAN (750 ML.) 250

37. EVIAN SPARKLING (330 ML.) 180

38. EVIAN SPARKLING (750 ML.) 280

39. COKE ZERO, 120 LIME SODA ZERO SUGAR,

40. COKE, SPRITE, 120 ORANGE FANTA, GINGER ALE, TONIC OR SODA WATER

41. MILKSHAKES: 180

banana, pineapple, coconut, strawberry, chocolate

COFFEE

Hot Iced

42. ESPRESSO 160

43. AMERICANO 160 180

44. CAPPUCINO 160 180

45. LATTE 160 180

46. MOCHA 160 180



ICED COLD
BREW

SPECIALTY ICED TEA & COLD BREW 180

47. ICED TEA

48. THAI ICED TEA

49. ICED MATCHA LATTE

50. ICED COLD BREW

51. ICED COLD BREW TONIC, ICED COLD BREW ORANGE

OR TEA?TM

Selection (Served in a Teapot)



52. PEACH
OOLONG
160



53. MOUNTAIN
GREEN
160



54. PEPPERMINT
160



55. CHAMOMILE
160



56. JASMINE
160



57. LYCHEE
WHITE
160



58. EARL GREY
160



59. ALL DAY
BREAKFAST
160

MATCHA FRESH COCONUT



MATCHA LOVER

60. MATCHA FRESH COCONUT	380
61. MATCHA FRESH ORANGE JUICE	280
62. MATCHA HONEY SPARKLING	280
63. MATCHA HONEY LEMON	280
64. MATCHA STRAWBERRY MOUSSE	280
65. MATCHA ORANGE MARMALADE MOUSSE	280
66. COCOA MATCHA MOUSSE	280
67. ESPRESSO MATCHA LATTE	280
68. HOT MATCHA LATTE	220
69. HOT MATCHA	220

MATCHA HONEY SPARKLING



MATCHA ORANGE
MARMALADE MOUSSE



POWER SIPS & GLOW INFUSIONS380

70. CHA THAI
Thai Tea, Protein 17-20g.,
Carbohydrates 22-24g. Fat 2g. Fiber 3g.
Energy 195-215kcal.
22 types of nutrients-vitamins-minerals

71. MATCHA LATTE
Matcha Tea, Protein 17-20g.,
Carbohydrates 22-24g. Fat 2g. Fiber 3g.
Energy 195-215kcal.
22 types of nutrients-vitamins-minerals

72. DOUBLE CHOC
Chocolate, Protein 17-20g.,
Carbohydrates 22-24g. Fat 2g. Fiber 3g.
Energy 195-215 kcal.
22 types of nutrients-vitamins-minerals



73. MINT CHOC
Chocolate, Protein Mint 17-20g.,
Carbohydrates 22-24g. Fat 2 g.
Fiber 3g. Energy 195-215kcal.
22 types of nutrients-vitamins-minerals

74. STRAWBERRY YOGURT SHAKE
Strawberry, Protein 16g.,
Carbohydrates 28g. Fat 4.5g.
Fiber 8g. Energy 250kcal.
22 types of nutrients-vitamins-minerals

75. BLUEBERRY YOGURT SHAKE
Blueberry, Protein 16g.,
Carbohydrates 28g. Fat 4.5g.
Fiber 8g. Energy 250kcal.
22 types of nutrients-vitamins-minerals

76. SKIN BOOSTER
Collagen 5,000mg. + Energy Booster

77. AMAZING TEA
Aloe +Green tea +Collagen 5,000mg.
+Probitics 1,000 FU= “4IN1”

BEER BOTTLE		
78. CHANG (320ML)	210	
79. SINGHA (320ML)	210	
80. SAN MIGUEL LIGHT (330ML)	230	
81. HEINEKEN (320ML)	230	
82. ASAHI (320ML)	250	

APERITIFS		
83. APEROL	280	
84. CAMPARI, PERNOD, RICARD	260	
85. DRY VERMOUTH, SWEET VERMOUTH	260	

GIN	Bottle	Glass
86. THE GARDENER GIN 70 CL.	6500	480
87. HENDRICK’S 70 CL.	5000	390
88. G’VINE FLORAIISON 70 CL.	5000	390
89. STRANGER & SON 70 CL.	3800	330
90. TANQUERAY 75 CL.	3300	280
91. BOMBAY SAPPHIRE 75 CL.	3300	280
92. SHORT STORY 75 CL.	2600	260

RUM	Bottle	Glass
93. ABELHA ORGANIC CACHACA SLIVER 70 CL.	4000	330
94. CHALONG BAY RUM 70 CL.	4000	330
95. FLOR DE CANA 7 YEARS 70 CL.	4000	330
96. BACARDI WHITE 75 CL.	3300	280
97. PHRAYA ELEMENTS RUM 70 CL.	3300	280
98. FLOR DE CAÑA 4 YEARS 70 CL.	3300	280
99. CAPTAIN MORGAN DARK 75 CL.	2600	260

VODKA	Bottle	Glass
100. GREY GOOSE 75 CL.	4500	350
101. KETEL ONE 70 CL.	3500	320
102. FINLANDIA 70 CL.	2500	260
103. ABSOLUT ORIGINAL 70 CL.	2500	260

TEQUILA	Bottle	Glass
104. PATRON SILVER 75 CL.	5000	390
105. SIERRA SILVER 70 CL.	2500	260
106. JUAREZ SILVER 75 CL.	2500	260

WHISKY	Bottle	Glass
107. GLENFIDDICH 18 YEARS OLD	7800	650
108. GLENFIDDICH 15 YEARS 70 CL.	6500	480
109. ARRAN 10 YEARS MALT 70 CL.	5000	400
110. JOHNNIE WALKER GOLD LABEL 75 CL.	4800	380
111. EZRA BROOKS 99PROOF BOURBON 70 CL.	4000	350
112. EZRA BROOKS RYE WHISKY 75 CL.	3800	300
113. JOHNNIE WALKER BLACK LABEL 70 CL.	3800	300
114. JACK DANIEL’S 70 CL.	3300	290
115. JOHNNIE WALKER 3200 RED LABEL 1 LT.		260
116. JOHN JAMESON 70 CL.	2500	260
117. MEKHONG THAI WHISKY 70 CL.	1900	190

COGNAC	
118. HENNESSY XO, REMY MARTIN XO	1,450
119. HENNESSY VSOP, REMY MARTIN VSOP	550

LIQUEURS	
120. BAILEYS, DRAMBUIE, MIDORI	350
121. COINTREAU, JÄGERMEISTER, LIMONCELLO, CAFÉ LIQUEUR, AMARETTO, SAMBUCA	260

GRAPPA	
122. IL MERLOT DI NONINO, LO CHARDONNAY DI NONINO	390

PORT & SHERRY	
123. TAYLOR’S FINE RUBY PORT, TITO PEPE	290

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ALL THAI FOOD CONTAINS FISH SAUCE AND OYSTER SAUCE

