

***IN ROOM  
DINING MENU***

## ALL DAY BREAKFAST MENU

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AVAILABLE FROM 6 AM. - 11.30 PM.

### CLASSIC SET

*(Including of coffee or tea and fruit juice)*

#### AMERICAN BREAKFAST

450

*Choice of cereal or plain yogurt or fruits yogurt  
Two eggs any style with crisp hash browns, bacon, sausage and bread roll  
Seasonal fruits plate*

#### CONTINENTAL BREAKFAST

400

*Cornflake or Coco Crunch or All bran cereal  
Dry muesli  
3 choices of fresh bakery items, butter, jam and honey  
Seasonal fruits plate*

#### ASIAN BREAKFAST

330

*Rice porridge or fried rice with shrimp  
Seasonal fruit plate, muesli, soy milk and Chinese dough*

### TAKE YOUR PICK

#### TWO EGG ANY STYLE

300

*Sunny side up/ Scrambles eggs/ Omelet/ Egg benedict and Poached eggs  
with your choice of crispy bacon, cooked ham and sausage*

#### WAFFLES CRÈME FRAICHE *(Available from 6 AM. to 10.30 AM. only)*



270

*Accompanied with blueberry, fresh fruits and maple syrup*

## ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.



### SALAD

A BOWL OF MIXED SALAD 	310
<i>Mixed green salad, cherry tomato, bell pepper, onion, strawberry and nut with choice of Balsamic, French or Thousand dressing</i>	
CAESAR SALAD 	290
<i>Baby romaine lettuce with bacon, croutons and parmesan cheese</i>	
With grilled chicken	320
With grilled salmon	370

### SOUP

MUSHROOM SOUP 	270
<i>Mixed mushroom with truffle foam</i>	
CHICKEN CLEAR SOUP	280
<i>Chicken broth with vegetable pearl and chicken meat</i>	
CORN SOUP	250
CHEF'S SOUP OF THE DAY	250

### SANDWICH & BURGER

THE CLUB 	330
<i>Smoked chicken breast, ham, crispy bacon, cheese, egg, tomatoes with coleslaw and fries</i>	
AMARA CHEESE BURGER 	400
<i>Beef patty on top with sliced cheese, onion caramelized with coleslaw and fries</i>	
CROQUE MONSIEUR	340
<i>Ham and cheese sandwich with gruyere, parmesan, and béchamel sauce</i>	
CHICKEN BURGER	330
<i>Grilled chicken in sesame bun with coleslaw and fries</i>	
FRIED FISH BURGER	350
<i>Fried seabass in sesame bun with coleslaw and fries</i>	
FISH AND CHIP	350
<i>Crispy fish in bear batter with steak fries</i>	



Chef Recommended



Vegan






Contain Pork





## ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

### PIZZA

MARGARITA 	350
<i>Homemade pizza with tomato sauce, mozzarella cheese and basil</i>	
HAWAIIAN PIZZA	400
<i>Homemade pizza with chicken, ham and pineapple</i>	
SPICY SEAFOOD PIZZA 	400
<i>Homemade pizza with seafood, basil leaves and spicy sauce</i>	
SPECIAL PIZZA BY CHEF 	380
<i>Homemade pizza with spicy chicken, basil leaves and egg</i>	

### PASTA

CHOICE OF PASTA	300
<i>Penne/ Spaghetti/ Fettuccini with your choice of carbonara/ Bolognese/ tomato sauce</i>	
SPICY SPAGHETTI 	290
<i>with garlic, chili, tomato and olive oil tossed</i>	
PASTA BLACK TRUFFLE	400
<i>with Italian sausage, mushroom and cream sauce</i>	
LINGUINI WITH TIGER PRAWN   	440
<i>Homemade Linguini with Tiger Prawn and Shanghai Sauce</i>	

### SEAFOOD MEAT & POULTRY

GRILLED AUSTRALIAN WAGYU BEEF	1,000
<i>Crush potato, spinach, baby carrot and red wine sauce</i>	
GRILLED KUROBUTA PORK CHOP 	500
<i>Mashed potato, bok choy, sauté mushroom and pepper sauce</i>	
GRILLED CHICKEN BREAST	480
<i>Wedges potatoes, ratatouille and mushroom cream sauce</i>	
SEARED SALMON FILLET	530
<i>Bed of vegetable with capper butter sauce</i>	
SEARED SEA BASS	490
<i>Fennel citrus and beetroot puree with prawn</i>	



Chef recommended



Spicy



Contain Nuts



Contain Pork



Vegan

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.

### LOCAL STREET FOOD

FISH BALL	200
<i>Deep fried fish ball with tamarind chili sauce</i>	
BBQ PORK 	270
<i>Steamed rice on top with BBQ pork and boiled egg</i>	
HAINANESE CHICKEN RICE	300
<i>Singaporean chicken rice style with soup</i>	
WANTON SOUP	270
<i>Clear vegetable wanton soup with shrimp dumplings</i>	
PHAD SEE AEW MOO/ GAI	290
<i>Stir – fried noodles with pork or chicken, egg, cabbage, carrots and spring onion</i>	
MOO DAD DIEW 	250
<i>Deep fried sundried pork</i>	
YUM WOON SEN  	270
<i>Spicy vermicelli with minced pork and shrimp salad</i>	
THOD MAN KUNG	300
<i>Deep fried prawn cakes with cucumber sauce</i>	
KANG JUED WOONSEN MOO SUB 	240
<i>Clear broth with minced pork and vermicelli</i>	
TOM YUM KUNG  	330
<i>Spicy prawn soup with lemongrass and galangal</i>	
PAD KRAPRAW MOO/ GAI/ NUE OR SEAFOOD	300/330
<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	300/330
<i>Fried rice with pork, chicken or shrimp and sunny side up</i>	
PAD THAI BORAN  	340
<i>Stir fried noodle "original" with prawn and tamarind sauce</i>	
GUAY TIEW RAD NA MOO/ GAI/ NUE OR SEAFOOD	300/330
<i>Fried rice noodle with pork, chicken, beef or seafood in brown sauce</i>	



Chef recommended



Spicy



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## ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

### LOCAL STREET FOOD

PANANG GAI/ MOO/ SEAFOOD 	330/370
<i>Thicken red curry with chicken, pork or seafood and steamed rice</i>	
GAENG KIEW WAN GAI/ MOO 	330
<i>Green curry with chicken or pork and steamed rice</i>	
GAI PAD MED MAMUANG HIMMAPHAN 	330
<i>Stir fried chicken with cashew nut and dried chili with steamed rice</i>	
PAD PRIEW WAN GAI/ MOO/ PLA	300/330
<i>Stir fried chicken, pork or fish with sweet sour sauce and steamed rice</i>	

### STAY SWEET

HOMEMADE TIRAMISU 	250
BROWNIE WITH HOT FUDGE AND WHIPPING CREAM	250
FRESH FRUIT PLATTER	230
ICE CREAM	200
<i>2 scoops of your choice of ice cream (Vanilla Choc Chip, Chocolate, Green Tea, Cookies &amp; Cream, Mango Sorbet,)</i>	

### KID MENU

SPAGHETTI WITH TOMATO SAUCE AND SAUSAGE	230
PIZZA WITH HAM AND CRABSTICK	280
CHICKEN NUGGET	210
FRENCH FRIES	200
FRIED RICE WITH CHINESE SAUSAGE	230
MACARONI MINCED CHICKEN BROTH	210
BAKED MACARONI AND CHEESE	200



Chef recommended



Spicy



Contain Nuts

# ***BEVERAGE MENU***

# WINE LIST

## *House Wine*

	<i>Glass</i>	<i>Bottle</i>
Mapu Sauvignon Blanc, Maule Valley, Chile, 2020	360.-	1,600.-
Mapu Merlot, Maule Valley, Chile, 2020	360.-	1,600.-

## *Sparkling Wine*

	<i>Glass</i>	<i>Bottle</i>
Chamdeville Blanc de Blanc Brut, Germany, N/V	300.-	1,550.-

## *White Wine*

	<i>Bottle</i>
Livon, Pinot Grigio DOC, Friuli, Italy, 2019	2,000.-
Brancaia, Sauvignon Blanc – Viognier "IL Bianco" IGT, Toscana, Italy, 2020	2,040.-
Allegrini, Soave Classico DOC, Veneto, Italy, 2019	2,100.-

## *Red Wine*

	<i>Bottle</i>
Reserve Mouton Cadet Selection Medoc Rouge, 2016	2,200.-
Vinculo Crianza, Castilla La Mancha, Spain, 2017	2,205.-
Antinori, Chianti Classico "Peppoli" DOCG, Toscana, Italy, 2018	2,600.-
Cotarella, Sodale Merlot Lazio IGP, Toscana, Italy, 2018	2,740.-
Pepperjack, Malbec Mendoza, Mendoza, Argentina, 2019	3,030.-



<i>APERITIF</i>	<i>Glass</i>	<i>WHISKY</i>	<i>Glass</i>
CAMPARI	300.-	MEKLONG EXPORT	250.-
CINZANO DRY	300.-	GRANT'S	300.-
CINZANO ROSSO	300.-	CHIVAS REGAL 12 YEARS	350.-
PERNOD	300.-	CANADIAN CLUB	350.-
		JACK DANIEL	380.-
<i>GIN</i>	<i>Glass</i>	JOHN JAMESON	380.-
GILBEY'S	300.-	GENTLEMAN JACK	430.-
BEA FEATER	300.-	GLENFIDDICH 15 YEARS	600.-
TANQUERAY	320.-	JOHNNY WALKER RED LABEL	330.-
BOMBAY SAPPHIRES	370.-	JOHNNY WALKER BLACK LABEL	400.-
HENDRICKS'S	470.-	JOHNNY WALKER GREEN LABEL	500.-
		JOHNNY WALKER BLUE LABEL	950.-
<i>RUM</i>	<i>Glass</i>	<i>LIQUEUR</i>	<i>Glass</i>
CAPTAIN MORGAN	350.-	AMARETTO	330.-
BACARDI	350.-	JÄGERMEISTER	330.-
SAILOR JERRY	350.-	LEMON CELLO	330.-
HAVANA 7 YEARS	370.-	MALIBU	330.-
		SAMBUCA	330.-
<i>VODKA</i>	<i>Glass</i>	BAILEY'S	400.-
SMIRNOFF	300.-	KAHLUA	400.-
ABSOLUTE	330.-	MIDORI	400.-
KATEL ONE	350.-	DOM BENEDICT	500.-
BELVEDERE	480.-	GRAND MARNIER	500.-
GRAY GOOSE	500.-		
<i>TEQUILA</i>	<i>Glass</i>	<i>BEER</i>	<i>Glass</i>
GOLD JOSE CUERVO	300.-	SINGHA (DRAUGHT)	230.-
		ASAHI (DRAUGHT)	230.-
<i>COGNAC</i>	<i>Glass</i>	CHANG	230.-
HENNESSY VSOP	500.-	HEINEKEN	250.-
MARTELL GORDON BLEU	950.-	CORONA	350.-
		<i>DRAUGHT BEER</i>	<i>Pitcher Tower</i>
		SINGHA	400.- 1,049.-
		ASAHI	400.- 1,049.-

<b>PROSECCO COCKTAIL</b>	350.-	<b>BACK TO CLASSIC</b>	330.-
AMARA PEARL <i>Prosecco, Lemon cello, Pomegranate</i>		CAIPIRANHA	
PROSECCO MIMOSA <i>Prosecco, Orange juice</i>		CRIPROSKA	
PROSECCO ROYAL <i>Prosecco, Black currant</i>		KAMIKAZE	
PROSECCO BELLINI <i>Prosecco, Peach schnapps</i>		MARGARITA	
		MAI TAI	
		MOJITO	
		MANHATTAN	
		MIDORI SOUR	
		PINA COLADA	
		THAI SABAI	
		SINGAPORE SLING	
<b>AMARA COCKTAIL</b>	330.-	<b>MOCKTAIL</b>	230.-
ELEMENT <i>Peach schnapps, Triple sec, Orange juice, Lime juice, Sprite</i>		PASSION FRUIT REFRESHING	
TOGETHER FOREVER <i>Butter scotch, Cream de mint green, Melon, Cream</i>		VIRGIN MOJITO	
MELODY IN DREAM <i>Rum, Cream de banana, Orange juice, Pineapple juice, Rose syrup</i>		VIRGIN PINA COLADA	
PINK FOREST <i>Vodka, Raspberry, Passionfruit, Lime wedge, Honey, Cranberry</i>		SHERRY TEMPLE	
		<b>SOFT DRINK</b>	130.-
<b>MARTINI SERIES</b>	330.-	COKE	
007 MARTINI <i>Vodka, Gin, Cinzano dry, Lemon twist</i>		COKE LIGHT	
CHOCOLATE MARTINI <i>Vodka, Frangelico, White and dark chocolate</i>		SPRITE	
CLASSIC MARTINI <i>Gin, Dry Vermouth, Olive</i>		FANTA ORANGE	
COSMOPOLITAN <i>Vodka, Triple sec, Cranberry juice, Lemon</i>		GINGER ALE	
LYCHEE MARTINI <i>Vodka, Lychee, Lime</i>		SODA TONIC	
		RED BULL	
		<b>FRUIT JUICE</b>	<i>Glass</i>
		ORANGE, PINEAPPLE, WATERMELON, LEMON	170.-
		COCONUT	210.-
		<b>MINERAL WATER</b>	<i>Glass</i>
		CRYSTAL (LOCAL)	110.-
		SAN PELLEGRINO (SPARKING WATER)	210.-
		EVIAN	290.-