

***IN ROOM  
DINING MENU***

## ALL DAY BREAKFAST MENU

---

AVAILABLE FROM 06.00 AM. - 11.30 PM.

### TAKE YOUR PICK

WAFFLES CRÈME FRAICHE *(Available from 6 AM. to 10.30 AM. only)* 270  
*Accompanied with blueberry, fresh fruits and maple syrup*

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*

### CLASSIC SET

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

ASIAN BREAKFAST 330  
*Rice porridge or fried rice with shrimp  
Seasonal fruit plate, muesli, soy milk and Chinese dough*



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*

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*

## ALL DAY DINING MENU

AVAILABLE FROM 10.30 AM. - 11.30 PM.

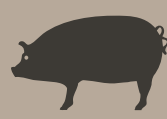

### SALAD

CAESAR SALAD 	290
<i>Baby romaine lettuce with bacon, croutons and parmesan cheese</i>	
<i>With grilled chicken</i>	320
<i>With grilled salmon</i>	370
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>	
RUCOLA SALAD	330
<i>Rocket leave, prawn, tomato cherry, parmesan cheese and green apple balsamic dressing</i>	

### SOUP

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

### SANDWICH & BURGER

THE CLUB 	330
<i>Smoked chicken breast, ham, crispy bacon, cheese, egg, tomatoes with coleslaw and fries</i>	
CROQUE MONSIEUR	340
<i>Ham and cheese sandwich with gruyere, parmesan, and béchamel sauce</i>	
FISH AND CHIP	350
<i>Crispy fish in bear batter with steak fries</i>	
CHICKEN BURGER	350
<i>Grilled chicken in sesame bun with coleslaw and fries</i>	
FRIED FISH BURGER	370
<i>Fried seabass in sesame bun with coleslaw and fries</i>	
AMARA CHEESE BURGER 	450
<i>Beef patty on top with sliced cheese, grilled becon, onion caramelized with coleslaw and fries</i>	



Chef recommends



Vegetarian






Contain Pork





## ALL DAY DINING MENU

AVAILABLE FROM 10.30 AM. - 11.30 PM.

### PIZZA

- MARGARITA  350  
Homemade pizza with tomato sauce, mozzarella cheese and basil
- SPECIAL PIZZA BY CHEF  380  
Homemade pizza with spicy chicken, basil leaves and egg
- 4 CHEESES PIZZA 390  
Homemade Pizza Bread with Mozzarella, Parmesan, Cheddar and Camembert
- HAWAIIAN PIZZA 400  
Homemade pizza with chicken, ham and pineapple
- SPICY SEAFOOD PIZZA  400  
Homemade pizza with seafood, basil leaves and spicy sauce

### PASTA

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

### SEAFOOD MEAT & POULTRY

- GRILLED CHICKEN BREAST 480  
Mashed potato ratatouille with pepper sauce
- SEARED SEA BASS 490  
Mashed potato, rocket salad, and prawn
- GRILLED KUROBUTA PORK CHOP  500  
Crush potato with spinach mushroom cream sauce
- SEARED SALMON FILLET 530  
Stir fried purple cabbage with tomato cherry and herb capper butter sauce
- GRILLED AUSTRALIAN WAGYU BEEF 1,000  
Truffle mashed potato, rucola salad with gravy truffle jus



Chef recommends



Spicy



Contain Nuts



Contain Pork



Vegetarian

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

## ALL DAY DINING MENU

AVAILABLE FROM 10.30 AM. - 11.30 PM.

### LOCAL STREET FOOD

FISH BALL	200
<i>Deep fried fish ball with tamarind chili sauce</i>	
KANG JUED WOONSEN MOO SUB 	240
<i>Clear broth with minced pork and vermicelli</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>	
WANTON SOUP	270
<i>Clear vegetable wanton soup with shrimp dumplings</i>	
BBQ PORK 	270
<i>Steamed rice on top with BBQ pork and boiled egg</i>	
PHAD SEE AEW MOO/ GAI	290
<i>Stir – fried noodles with pork or chicken, egg, cabbage, carrots and spring onion</i>	
THOD MAN KUNG	300
<i>Deep fried prawn cakes with cucumber sauce</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>	
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>	
PAD PRIEW WAN GAI/ MOO/ PLA	300/330
<i>Stir fried chicken, pork or fish with sweet sour sauce and steamed rice</i>	
TOM YUM KUNG  	330
<i>Spicy prawn soup with lemongrass and galangal</i>	



Chef recommends



Spicy



Contain Nuts




Contain Pork

## ALL DAY DINING MENU

AVAILABLE FROM 10.30 AM. - 11.30 PM.

### LOCAL STREET FOOD

GAI PAD MED MAMUANG HIMMAPHAN 	330
<i>Stir fried chicken with cashew nut and dried chili with steamed rice</i>	
GAENG KIEW WAN GAI/ MOO 	330
<i>Green curry with chicken or pork and steamed rice</i>	
PANANG GAI/ MOO/ SEAFOOD 	330/370
<i>Thicken red curry with chicken, pork or seafood and steamed rice</i>	
PAD THAI BORAN  	340
<i>Stir fried noodle "original" with prawn and tamarind sauce</i>	

### KID MENU

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



Chef recommends



Spicy




Contain Nuts

## ALL DAY DINING MENU

---

AVAILABLE FROM 10.30 AM. - 11.30 PM.

### STAY SWEET

ICE CREAM	200
<i>2 scoops of your choice of ice cream (Vanilla Choc Chip, Chocolate, Green Tea, Cookies &amp; Cream, Mango Sorbet,)</i>	
FRESH FRUIT PLATTER	230
CLASSIC PANCAKE	250
<i>Classic pancake, butter, seasonal fruit and maple syrup</i>	
WARM WAFFLES WITH ICE CREAM	250
<i>Homemade puff, vanilla custard and fresh strawberry</i>	
HOMEMADE TIRAMISU	250
I-TIM KATI 	250
<i>4 scoops of coconut ice cream in a coconut with sticky rice, sweet potatoes, mung beans, palm seeds and fresh milk</i>	
BROWNIE	280
<i>Hot fudge, whipping cream and selection of ice cream</i>	
MILLE-FEUILLE	280
<i>Homemade puff, vanilla custard and fresh strawberry</i>	



Chef recommends

# ***BEVERAGE MENU***



# WINE LIST

## *House Wine*

Reservado Sauvignon Blanc, Valley Central, Chile, N/V

*Glass*

*Bottle*

330.-

1,450.-

Mapu Merlot, Maule Valley, Chile, 2020

360.-

1,600.-

## *Prosecco*

Zonin Prosecco Brut N/V

*Glass*

*Bottle*

370.-

1,950.-

## *Champagne*

Billecart-Salmon Brut Nature

*Bottle*

6,550.-

## *White Wine*

Brancaia, Sauvignon Blanc – Viognier  
"IL Bianco" IGT, Toscana, Italy, 2020

*Bottle*

2,250.-

Allegrini, Soave Classico DOC,  
Veneto, Italy, 2019

2,300.-

Livon, Pinot Grigio DOC, Friuli,  
Italy, 2019

2,300.-

## *Red Wine*

Marques De Riscal Proximo Rioja  
DOC, Spain, 2017

*Bottle*

1,840.-

Reserve Mouton Cadet Selection  
Medoc Rouge, 2016

2,200.-

Torres Coronas, Tempranillo, Spain, 2019

2,350.-

Frescobaldi Castiglioni Chianti, DOCG,  
Tuscany, Italy, 2020

2,500.-

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

2,600.-

Manzanos Crianza DOC, Rioja, Spain, 2018

2,740.-

Pepperjack, Malbec Mendoza, Mendoza,  
Argentina, 2019

3,030.-

<i>APERITIF</i>			<i>WHISKY</i>		
	<i>Glass</i>		<i>Glass</i>	<i>Bottle</i>	
CAMPARI	300.-		MEKLONG EXPORT	250.-	1,450.-
CINZANO DRY	300.-		GRANT'S	300.-	2,250.-
CINZANO ROSSO	300.-		CHIVAS REGAL 12 YEARS	350.-	4,250.-
PERNOD	300.-		CANADIAN CLUB	350.-	3,250.-
			JACK DANIEL	380.-	3,650.-
<i>GIN</i>	<i>Glass</i>	<i>Bottle</i>	JOHN JAMESON	380.-	3,250.-
GILBEY'S	300.-	1,700.-	GENTLEMAN JACK	430.-	4,250.-
BEAFEATER	300.-	3,000.-	MONKEY SHOULDER	500.-	6,450.-
TANQUERAY	320.-	3,550.-	GLENFIDDICH 15 YEARS	600.-	7,550.-
BOMBAY SAPPHIRES	370.-	3,850.-	HIBIKI HARMONY	850.-	15,050.-
HENDRICKS'S	470.-	5,050.-	JOHNNY WALKER RED LABEL	330.-	2,850.-
MONKEY 47	500.-	7,550.-	JOHNNY WALKER BLACK LABEL	400.-	4,850.-
			JOHNNY WALKER GREEN LABEL	500.-	5,750.-
			JOHNNY WALKER BLUE LABEL	950.-	24,050.-
<i>RUM</i>	<i>Glass</i>	<i>Bottle</i>	<i>LIQUEUR</i>		
CAPTAIN MORGAN	350.-	2,250.-	<i>Glass</i>		
BACARDI	350.-	2,550.-	AMARETTO	330.-	
SAILOR JERRY	350.-	2,750.-	JÄGERMEISTER	330.-	
HAVANA 7 YEARS	370.-	3,600.-	LIMONCELLO	330.-	
			MALIBU	330.-	
<i>VODKA</i>	<i>Glass</i>	<i>Bottle</i>	SAMBUCA	330.-	
GILBEY'S	300.-	1,700.-	BAILEY'S	400.-	
SMIRNOFF	300.-	2,650.-	KAHLUA	400.-	
ABSOLUTE	330.-	2,600.-	MIDORI	400.-	
KATEL ONE	350.-	2,850.-	DOM BENEDICT	500.-	
BELVEDERE	480.-	5,050.-	GRAND MARNIER	500.-	
GRAY GOOSE	500.-	5,550.-			
<i>TEQUILA</i>	<i>Glass</i>	<i>Bottle</i>	<i>BEER</i>		
GOLD JOSE CUERVO	300.-	2,750.-	<i>Glass</i>		
			SINGHA (DRAUGHT)	230.-	
			ASAHI (DRAUGHT)	230.-	
			CHANG	230.-	
			HEINEKEN	250.-	
			CORONA	350.-	
<i>COGNAC</i>	<i>Glass</i>		<i>DRAUGHT BEER</i>		
HENNESSY VSOP	600.-		<i>Pitcher Tower</i>		
MARTELL GORDON BLEU	950.-		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	
<b>BEER COCKTAILS</b>	330.-	MAI TAI	
BEERJITO <i>Rum, Lime Wedge, Lime Juice, Mint leaves, Asahi beer</i>		MOJITO	
THE HULK <i>Vodka, Blue curacao, Heineken beer</i>		MANHATTAN	
BANGKOK SANGRIA <i>Gin, Triple sec, Passionfruit, Lime juice, Syrup, Change beer</i>		MIDORI SOUR	
BEERGARITA <i>Tequila, Triple sec, Lime juice, Syrup, Asahi beer</i>		PINA COLADA	
<b>AMARA COCKTAIL</b>	330.-	THAI SABAI	
ELEMENT <i>Peach schnapps, Triple sec, Orange juice, Lime juice, Sprite</i>		SINGAPORE SLING	
TOGETHER FOREVER <i>Butter scotch, Cream de mint green, Melon, Cream</i>		<b>MOCKTAIL</b>	230.-
MELODY IN DREAM <i>Rum, Cream de banana, Orange juice, Pineapple juice, Rose syrup</i>		PASSION FRUIT REFRESHING	
PINK FOREST <i>Vodka, Raspberry, Passionfruit, Lime wedge, Honey, Cranberry</i>		VIRGIN MOJITO	
<b>MARTINI SERIES</b>	330.-	VIRGIN PINA COLADA	
007 MARTINI <i>Vodka, Gin, Cinzano dry, Lemon twist</i>		SHERRY TEMPLE	
CHOCOLATE MARTINI <i>Vodka, Frangelico, White and dark chocolate</i>		<b>SOFT DRINK</b>	130.-
CLASSIC MARTINI <i>Gin, Dry Vermouth, Olive</i>		COKE / COKE LIGHT / SPRITE / FANTA ORANGE / GINGER ALE / SODA TONIC / RED BULL	
COSMOPOLITAN <i>Vodka, Triple sec, Cranberry juice, Lemon</i>		<b>FRUIT JUICE</b>	<i>Glass</i>
LYCHEE MARTINI <i>Vodka, Lychee, Lime</i>		ORANGE / PINEAPPLE / WATERMELON / LEMON	170.-
		COCONUT	210.-
		<b>FRESHLY BREWED</b>	<i>Hot Cold</i>
		AMERICANO / CAPPUCCINO / ESPRESSO / LATTE / MACCHIATO	150.- 160.-
		DOUBLE ESPRESSO	190.-
		<b>TEA</b>	<i>Hot Cold</i>
		STRAWBERRY / PEACH / PEPPERMINT / CHAMOMILE / GINGER / JASMINE	150.- 160.-
		GREENTEA / SENCHA	
		ENGLISH BREAKFAST / DARJEELING / EARL GREY	150.- 160.-
		<b>MINERAL WATER</b>	<i>Glass</i>
		CRYSTAL (LOCAL)	110.-
		SAN PELLEGRINO (SPARKING WATER)	210.-
		EVIAN	290.-