

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

- | | |
|--|---|
| <p>5. TWO EGGS COOKED ANY STYLE 🐷 280</p> <p>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</p> | <p>8. SCRAMBLED EGGS WITH SMOKED SALMON 🌿 320</p> <p>with avocado, cherry tomatoes and rocket on a bagel</p> |
| <p>6. CLASSIC EGGS BENEDICT 🐷 320</p> <p>poached eggs with ham on an English muffin, topped with Hollandaise sauce</p> | <p>9. HONEY YOGHURT 🌿 190</p> <p>with banana, mango and granola</p> |
| | <p>10. FRUIT SALAD 🌿 190</p> <p>fresh tropical fruit with orange compote</p> |



- 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

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

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

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**
 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**
 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 STEAK **890**
 served with creamy mashed potatoes, baby carrots, asparagus, mushrooms and thyme jus

FRIED RICE & NOODLES

52. FRIED RICE WITH SALTED PORK 390

53. THAI FRIED RICE with your choice of:
 • Chicken or Pork 280
 • Shrimp 340

54. FRIED RICE WITH GOURAMI FISH 420
 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 OR PORK WITH HOLY BASIL AND CHILLI 290
 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, MUSHROOMS AND VEGETABLES 220

59. HONG KONG-STYLE EGG NOODLE SOUP 320
 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

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

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

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

WESTERN MAIN COURSES

76. FISH & CHIPS

490

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

77. PISTACHIO-CRUSTED SALMON

640


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  180
cream of spinach gratinated with mozzarella cheese

80. WEDGE SALAD  180
romaine heart, tomatoes, red onion, crispy bacon and blue cheese dressing

KIDS' MENU

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

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

- 88. ASSORTED THAI SWEETS 280

DESSERTS

- 89. SEASONAL TROPICAL FRUIT PLATTER 220
- 90. MANGO STICKY RICE WITH COCONUT CREAM 260
- 91. DOUBLE CHOC BROWNIE with whipped cream, marshmallows and chocolate sauce 190
- 92. CHEESECAKE WITH FRESH BLUEBERRIES 260
- 93. COFFEE CAKE made with local roasted coffee from Chiang Rai 220
- 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

SIGNATURE COCKTAILS 350



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

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

JUICES 180

30. FRESH JUICE:
Fresh coconut, lime, pineapple, ripe mango, watermelon

31. FESTILLIA 100% SHOGUN ORANGE JUICE (250 ml)

32. FESTILLIA 100% VALENCIA ORANGE JUICE (250 ml)

COFFEE

	Hot	Iced
42. ESPRESSO	160	
43. AMERICANO	160	180
44. CAPPUCCINO	160	180
45. LATTE	160	180
46. MOCHA	160	180

MINERAL WATER & SOFT DRINK

33. GREENERY MINERAL WATER (can 330ml.) 120

34. GREENERY SPARKLING WATER (can 330ml.) 150

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, LIME SODA ZERO SUGAR, 120

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

41. MILKSHAKES: 180
banana, pineapple, coconut, strawberry, chocolate



ICED COLD BREW

SPECIALTY ICED TEA & COLD BREW 180

- 47. ICED TEA**
- 48. THAI TEA ICED TEA**
- 49. ICED COLD BREW**
- 50. COLD BREW ORANGE**
- 51. COLD BREW TONIC**



29. VIRGIN MOJITO
Fresh lime, mint leaves, lime juice, syrup, soda

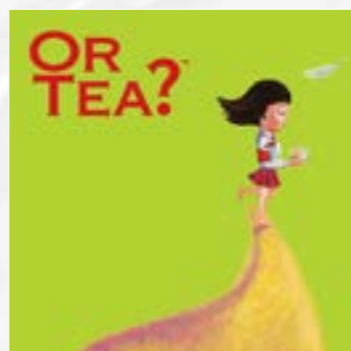
PRICES ARE IN THAI BAHT (NET), INCLUSIVE OF 10% SERVICE CHARGE AND APPLICABLE GOVERNMENT TAX. **ALL THAI FOOD CONTAINS FISH SAUCE AND OYSTER SAUCE**

OR TEA?™

Selection (Served in a Teapot)



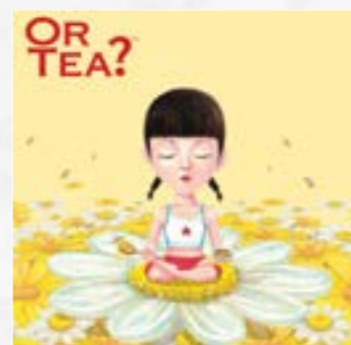
52. PEACH OOLONG
160



53. MOUNTAIN GREEN
160



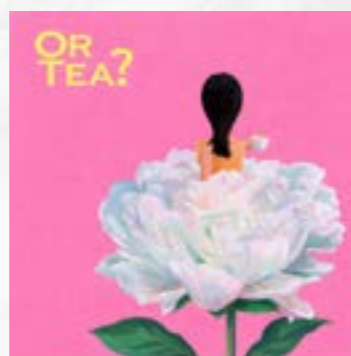
54. PEPPERMINT
160



55. CHAMOMILE
160



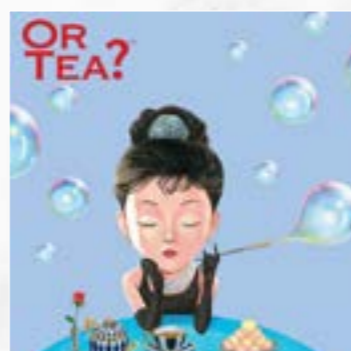
56. JASMINE
160



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 INFUSIONS

380

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 FLORAISSON 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
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PORT & SHERRY

123. TAYLOR'S FINE RUBY PORT, TITO PEPE	290
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