

Element

DISH OF THE MONTH

FETTUCCINE



with a glass of local beer or house wine

399⁺⁺
BAHT



ALL DAY BREAKFAST MENU

AVAILABLE FROM 6.00 AM. - 11.30 PM.

TAKE YOUR PICK

WAFFLES CRÈME FRAICHE 270
(Available from 6 AM. to 10.30 AM. only)
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)

AMA TOASTED 300
Kaya toasted and butter served with soft-boiled eggs

ASIAN BREAKFAST 330
*Rice porridge or fried rice with pork/ chicken/ seafood
seasonal fruits plate, soy milk and Pa Tong Koh (Chinese dough)*

CONTINENTAL BREAKFAST 400
*Cornflake or coco crunch or honey star
croissant, danish, toasted, fresh milk, butter, jam and honey
seasonal fruits plate*

AMERICAN BREAKFAST 450
*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 🌶️ 349

Fried rice with Thai herbs and seafood Tom Yam favored

PINEAPPLE FRIED RICE 👑 349

Mixture cashew nut, raisin, pork floss, egg and rice

BAKED RICE WITH CHINESE SAUSAGE 🐷 349

Mixture of Chinese sausage, salted egg, ginkgo nut and shiitake mushroom

PAD THAI BORAN 👑🍤 349

Stir fried noodle "original" with prawn and tamarind sauce

WESTERN SET

(Including of fresh fruits, soft drink, tea or coffee)

SPICY SPAGHETTI SEAFOOD 🌶️👑 449

Spicy seafood with basil and herbs

LINGUINI WITH TIGER PRAWN 🌶️👑🍤 449

Homemade linguini with tiger prawn and Shanghai sauce

SPICY PIZZA WITH SEAFOOD 🌶️ 449

Homemade pizza bread with secret sauce and seafood

4 CHEESES PIZZA 449

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 🐷 290

Baby romaine lettuce with bacon, croutons and parmesan cheese

With grilled chicken 320

With grilled salmon 370

RUCOLA SALAD 330

*Rocket leaves, prawn, tomato cherry,
parmesan cheese and green apple balsamic dressing*

SOUP

CHEF'S SOUP OF THE DAY 👑 250

CORN SOUP 250

MUSHROOM SOUP 🍄 270

Mixed mushroom with truffle foam

CHICKEN CLEAR SOUP 280

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 🐷 330

Smoked chicken breast, ham, crispy bacon, cheese, egg, tomatoes with coleslaw and fries

CROQUE MONSIEUR 340

Ham and cheese sandwich with gruyere, parmesan, and béchamel sauce

FISH AND CHIP 350

Crispy fish in bear batter with steak fries

CHICKEN BURGER 350

Grilled chicken in sesame bun with coleslaw and fries

FRIED FISH BURGER 370

Fried seabass in sesame bun with coleslaw and fries

SHRIMP BURGER 400

Deep-fried shrimp with garlic, coriander, cheddar cheese, sauerkraut and mexican mayonnaise sauce

AMARA CHEESE BURGER 👑 450

Beef patty on top with sliced cheese, grilled bacon, onion caramelized with coleslaw and fries

SEAFOOD MEAT & POULTRY

GRILLED CHICKEN BREAST 480

Mashed potato ratatouille with pepper sauce

SEARED SEA BASS 490

Mashed potato, rocket salad, and prawn

GRILLED PORK KUROBUTA 🐷 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 1000

Truffle mashed potato, rucola salad with gravy truffle jus



Chef recommended



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AMARA
BANGKOK

ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

PIZZA

VEGGIE PIZZA 🍄 330

Homemade pizza bread with fried mushroom, bell pepper, shallot, cherry tomatoes and mint leaves.

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

SPICY SPAGHETTI SEAFOOD 🌶️ 👑 400

Spicy seafood with basil and herbs

LINGUINI WITH TIGER PRAWN 🌶️ 👑 🥜 440

Homemade linguini with tiger prawn and Shanghai Sauce

👑 Chef recommended 🌶️ Spicy 🥜 Contain nuts 🍄 Vegetarian

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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>	
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>	
BUK KUT TEH 🐷	270
<i>Pork ribs stewed with a mixture of fragrant herbs and spices.</i>	
PHAD SEE AEW MOO/ GAI	290
<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	300
<i>Deep fried prawn cakes with cucumber sauce</i>	
PAD KRAPRAW MOO/ GAI/ NUEA 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>	
PINEAPPLE FRIED RICE 🍷	330
<i>Mixture cashew nut, raisin, pork floss, egg and rice</i>	
TOM YUM KUNG 🌶️🍷	330
<i>Spicy prawn soup with lemongrass and galangal</i>	
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>	
TOM YUM FRIED RICE 🌶️	340
<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 	230
<i>Grilled meatballs with spicy tamarind sauce</i>	
MOO PING 	230
<i>Grilled pork skewers with garlic</i>	
BACON WRAPPED SAUSAGES 	260
<i>Deep fried sausages wrapped with bacon</i>	
GRILLED PORK NECK 	270
<i>Grilled marinated pork neck with spicy Thai style sauce</i>	
THAI STYLE SAUSAGE 	270
<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 280
Grilled marinated chicken skewers with teriyaki sauce
- CHICKEN WINGS 280
Deep fried marinated chicken wings with pepper, fish sauce and garlic
- GRILLED PORK NECK SALAD 🐷 290
Grilled pork neck salad with onion, chili and cucumber
- CRISPY CALAMARI 290
Fried calamari with spicy mayo and tartar sauce
- PRAWNS SPRING ROLLS 290
Deep fried spring rolls with prawns, cheese and pesto
- SQUID SKEWERS 290
Grilled fresh squid with spicy sauce
- SPICY GLASS NOODLE SALAD WITH SHRIMPS 🌶️ 330
Thai spicy glass noodles salad with shrimps, onion, tomato and chili
- SPICY SEAFOOD SALAD 🌶️ 330
Thai spicy with mixed seafood salad with onion, chili and tomato
- SALMON ZAAB 🌶️ 390
Fresh salmon with chili, lime and garlic
- BBQ SKEWERS 430
Mixed grilled BBQ (beef, pork and chicken)
- TRUFFLE FRIES 🍄 450
Fried potato with cheese, garlic and truffle oil

Spicy 🌶️ Contain pork 🐷 Vegetarian 🍄

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ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

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

🍄 Vegetarian

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AMARA
BANGKOK

ALL DAY DINING

AVAILABLE FROM 10.30 AM. – 11.30 PM.

AMARA HEALTHY

- | | |
|---|-----|
| PHAD THAI VEGETTABLES   | 250 |
| <i>Stir-fried rice noodle with mixed vegetables, cashew nut, tofu and bean sprout</i> | |
| TAO HOO PHAD PRIK GLEU  | 250 |
| <i>Stir-fried tofu with mushroom, capsicum with salt and chili</i> | |
| 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> | |
| WARM QUINOA  | 340 |
| <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

<p>ICE CREAM 2 scoops of your choice of ice cream (Vanilla Choc Chip, Chocolate, Green Tea, Cookies & Cream, Mango Sorbet)</p>	200
<p>AMA TOASTED Kaya toasted with butter served with 1 scoops of your choice of ice cream (Vanilla Choc Chip, Chocolate, Green Tea, Cookies & Cream, Mango Sorbet)</p>	230
<p>FRESH FRUIT PLATTER</p>	230
<p>CLASSIC PANCAKE Classic pancake, butter, seasonal fruit and maple syrup</p>	250
<p>WARM WAFFLES WITH ICE CREAM Warm waffles, seasonal fruit, maple syrup, whipping cream and selection of ice cream</p>	250
<p>HOMEMADE TIRAMISU</p>	250
<p>I-TIM KATI 🍷 4 scoops of coconut ice cream in a coconut with sticky rice, sweet potatoes, mung beans, palm seeds and fresh milk</p>	250
<p>ROTI 🍷 Fried Roti with banana and chocolate sauce</p>	250
<p>BROWNIE Hot fudge, whipping cream and selection of ice cream</p>	280
<p>MILLE-FEUILLE Homemade puff, vanilla custard and fresh strawberry</p>	280



Chef recommended



Vegetarian

WINE LIST

House Wine

	<i>Glass</i>	<i>Bottle</i>
Casillero Del Diablo Reserva, Merlot, Chile, 2020	370	1,650
Casillero Del Diablo Reserva, Sauvignon Blanc, Chile, 2022	370	1,650

Prosecco

	<i>Glass</i>	<i>Bottle</i>
Zonin Prosecco Brut N/V	370	1,950

Champagne

	<i>Bottle</i>
Billecart-Salmon Brut Nature	6,550

White Wine

	<i>Bottle</i>
Brancaia, Sauvignon Blanc – Viognier "IL Bianco" IGT, Toscana, Italy, 202	2,250
Allegrini, Soave Classico DOC, Veneto, Italy, 2019	2,300
Livon, Pinot Grigio DOC, Friuli, Italy, 2019	2,300

Red Wine

	<i>Bottle</i>
Marques De Riscal Proximo Rioja DOC, Spain, 2017	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	2,550
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>Glass</i>	<i>WHISKY</i>		<i>Glass</i>	<i>Bottle</i>
CAMPARI	300		ANCNOC 12 YEARS	430	5,250	
CINZANO DRY	300		OLD PULTENEY 12 YEARS	450	5,250	
CINZANO ROSSO	300		MONKEY SHOULDER	500	6,450	
PERNOD	300		BALLBLAIR 12 YEARS	530	6,850	
<i>GIN</i>	<i>Glass</i>	<i>Bottle</i>	GLENFIDDICH 15 YEARS	600	7,550	
GILBEY'S GIN	300	1,700	HIBIKI HARMONY	850	15,050	
BEAFEATER	300	3,000	JOHNNY WALKER RED LABEL	330	2,850	
TANQUERAY	320	3,550	JOHNNY WALKER BLACK LABEL	400	4,850	
BOMBAY SAPPHIRES	370	3,850	JOHNNY WALKER GREEN LABEL	500	5,750	
CAORUNN SCOTTISH	450	5,250	JOHNNY WALKER BLUE LABEL	950	24,050	
HENDRICKS'S	470	5,050	<i>LIQUEUR</i>	<i>Glass</i>		
MONKEY 47	500	7,550	AMARETTO	330		
<i>RUM</i>	<i>Glass</i>	<i>Bottle</i>	JÄGERMEISTER	330		
CAPTAIN MORGAN	350	2,250	LIMONCELLO	330		
BACARDI	350	2,550	MALIBU	330		
SAILOR JERRY	350	2,750	SAMBUCA	330		
HAVANA 7 YEARS	370	3,600	BAILEY'S	400		
<i>VODKA</i>	<i>Glass</i>	<i>Bottle</i>	KAHLUA	400		
GILBEY'S VODKA	300	1,700	MIDORI	400		
SMIRNOFF	300	2,650	DOM BENEDICT	500		
ABSOLUTE	330	2,600	GRAND MARNIER	500		
KATEL ONE	350	2,850	<i>BEER</i>	<i>Glass</i>		
BELVEDERE	480	5,050	SINGHA (DRAUGHT)	230		
GRAY GOOSE	500	5,550	ASAHI (DRAUGHT)	230		
<i>TEQUILA</i>	<i>Glass</i>	<i>Bottle</i>	CHANG	230		
GOLD JOSE CUERVO	300	2,750	HEINEKEN	250		
<i>COGNAC</i>	<i>Glass</i>		CORONA	350		
HENNESSY VSOP	600		<i>DRAUGHT BEER</i>	<i>Pitcher</i>	<i>Tower</i>	
MARTELL GORDON BLEU	950		SINGHA	400	1,049	
<i>WHISKY</i>	<i>Glass</i>	<i>Bottle</i>	ASAHI	400	1,049	
MEKLONG EXPORT	250	1,450	<i>PROSECCO COCKTAIL</i>		395	
GRANT'S	300	2,250	AMARA PEARL			
JIM BEAM	300	2,050	<i>Prosecco, limoncello, Pomegranate</i>			
CHIVAS REGAL 12 YEARS	350	4,250	PROSECCO MIMOSA			
CANADIAN CLUB	350	3,250	<i>Prosecco, Orange juice</i>			
JACK DANIEL	380	3,650	PROSECCO ROYAL			
JOHN JAMESON	380	3,250	<i>Prosecco, Black currant</i>			
GENTLEMAN JACK	430	4,250	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

CRIPROSKA

KAMIKAZE

MARGARITA

MAI TAI

375 **BACK TO CLASSIC**

MOJITO

MANHATTAN

MIDORI SOUR

PINA COLADA

THAI SABAI

SINGAPORE SLING

APEROL SPRITZ

MOCKTAIL

PASSION FRUIT REFRESHING

VIRGIN MOJITO

VIRGIN PINA COLADA

SHERRY TEMPLE

SOFT DRINK

COKE / COKE LIGHT / SPRITE / FANTA ORANGE / GINGER ALE / SODA / TONIC / RED BULL

FRUIT JUICE

ORANGE / PINEAPPLE / WATERMELON / LEMON

COCONUT

MANGOSTEEN

ORANGINA

FRESHLY BREWED

AMERICANO / CAPPUCCINO / ESPRESSO / LATTE / MACCHIATO

DOUBLE ESPRESSO

TEA

STRAWBERRY / PEACH / PEPPERMINT / CHAMOMILE / GINGER / JASMINE GREENTEA / SENCHA

ENGLISH BREAKFAST / DARJEELING / EARL GREY

MINERAL WATER

CRYSTAL (LOCAL)

SAN PELLEGRINO (SPARKING WATER)

EVIAN (SPARKLING WATER)

EVIAN BALMAIN (MINERAL WATER)

375

375

375

375

375

375

375

375

375

375

375

375

375

500

230

130

170

210

210

270

Hot Iced

150 160

190

Hot Iced

150 160

150 160

Bottle

110

210

210

310