INROOM BEVERAGE MENU



WINE BY GLASS				
Sparkling Wine 7 Cacine 'Prosecco Extra Dry' Spumante, Venet Veuve du Vernay Brut, Burgundy, France	o, Italy		380 390	
Rose Wine				
Château D'Esclans 'Whispering Angel' Provence	, France		450	
White Wine				
House White Wine				
Sileni, Sauvignon Blanc, Marlborough, New Zeal Sensi, Pinot Grigio, Veneto, Italy Vasse Felix, Chardonnay, Margaret River, Austra Dr. Loosen, Dry Riesling, Mosel, Germany			395 420 460 430	
Red Wine				
Premium Red			770	
Les Hauts de Lynch-Moussas, Haut-Médoc, Bor Le Volte dell' Ornellaia, Tuscany, Italy	deaux, Fran	ce	730 590	
House Red Wine CVNE, Viña Real Crianza Tempranillo, Rioja, Spa	in		440	
Louis Latour, Bourgogne Pinot Noir, Burgundy, Fr Morgan Bay Cellar, Cabernet Sauvignon, Califo	ance		490 430	
CLASSIC COCKTAIL			290	
Margarita				
Tequila Silver, Cointreau, Lime juice		Mai Tai White & Dark Rum, Orange Curacao, Orange ju	iice	
Long Island Iced tea London Dry Gin, White Rum, Vodka,		Pineapple juice, Lime juice, Red Grenadine	1100,	
Tequila Silver, Cointreau, Cola		Pina Colada		
Mojito		White Rum, Malibu, Coconut Milk, Pineapple jui	ce	
White Rum, Lime, Brown sugar, Mint top up sodo	1	Whiskey Sour	L. 1 C	
Singapore Sling	•	Bourbon, Sugar syrup, Lime juice, Bitters, Egg wh Moscow Mule	nite	
London Dry Gin, Cherry Brandy, D.O.M. Benedict Pineapple juice, Lime juice, Red Grenadine, Bitte		Vodka, Fresh lime, Ginger, Ginger Ale		
Daiguiri		Dry Martini		
White Rum, Cointreau, Lime juice		London Dry Gin, Dry Vermouth		
Cosmopolitan		Negroni		
Vodka, Cointreau, Cranberry juice		London Dry Gin, Sweet Vermouth, Campari		
TWISTED MOJITO			290	
Snow White White Rum, Apple, Homemade A				
Tropic Exotic White Rum, Passionfruit, Homem	•	· · · · · · · · · · · · · · · · · · ·		
Berry Baby White Rum, Berries, Homemade ro				
Lychee Fizz White Rum, Lychee, Homemade ly	chee syrup	, Classic mojito finished		
PURITY			160	
Jasmineteani Jasmine Green Tea, Homemad	e passion fi	ruit syrup, Fresh passion fruit, Lime juice		
Avani+ Breezer Pineapple juice, Homemade I	•			
Raspberry Fizz Earl Grey Tea, Homemade ras	spberry syru	ıp, Berries, Lime juice		
Pranburi Sunset Pineapple Juice, Passion Fru	it Juice, Stro	awberry Syrup, Lime Juice		
THAI ENERGY BOOST			160	
Red Bull And Lime Classic Thai Redbull blend	-			
Red Bull And Watermelon Classic Thai Redbull blend with fresh watermelon				
Red Bull And Peach Classic Thai Redbull bler	•			
Red Bull And Berry Classic Thai Redbull blend	d with berry			
APÉRITIF				
Pernod, Ricard	210	Martini Dry, Bianco, Rosso	210	
Campari	210	Fernet Branca	250	

INROOM BEVERAGE MENU



WHISK(E)Y		BEER	
Local		Chang, Singha, Heineken	160
Mekhong	190	Asahi	180
Scotch		Corona	360
Ballantine's	210	Hoegaarden, Hoegaarden Rose	360
J&B Rare, JW Red Label	210	SOJU	150
Chivas Regal	210		150
JW Black Label	270	SEONMUL Peach & Apple SEONMUL Terpene & Orange	
JW Blue Label	1,150	SEONMUL Yogurt & Blueberry	
Irish			
Jameson	240	MINERE STILL WATER	
Canadian Club	240)/190
Bourbon	0.40	Acqua Panna (500 ML / 750 ML) 160	0/210
Jim Beam	240	MINERE SPARKLING WATER	
Jack Daniel's	270)/210
Single malt	700		0/210
Glenmorangie 10 Glenfiddich 12	390 410		, 2.0
Glenfiddich 18	720	SOFT DRINK	90
Gin	720	Pepsi, Pepsi Max	
Beefeater, Tanqueray	210	Mirinda Orange, 7 Up	
Bombay Sapphire	240	Schweppes soda, Tonic, Ginger Ale, Lime soda	
Hendricks	330	Energy drink	
Rum	000	Thai Red Bull	90
Chalong Bay, Bacardi	210	Euro Red Bull	120
Captain Morgan Dark	210	HUGES	
Phraya Elements	240	JUICES	140
Vodka		(Shake optional)	
Smirnoff, Absolut	210	Drink Me Coconut	
Ciroc	310	Orange, Pineapple, Lychee, Lime Watermelon, Mango, Apple	
Belvedere, Grey Goose	330		
Tequila		SMOOTHIES	160
Sierra Silver	210	Mango Berry Smoothie	
Olmeca	240	Mango, Raspberry, Yogurt, Milk	
Don Julio Reposado	330	Berry Bomb Smoothie	
DIGESTIF		Mix berry, Yogurt, Milk, Honey	
		Banana Nutty Smoothie	
Brandy	2/0	Banana, Nutella, Yogurt, Milk	
Calvados Père Sempé Armagnac	240 310	Coco Local Smoothie	
Martell V.S.O.P.	340	Coconut meat, Pineapple, Coconut water, Yogurt, Honey	
Remy Martin V.S.O.P.	340	FRAPPE	160
Hennessy V.S.O.P.	340	Pineapple Guava	
Hennessy X.O.	1,150	Pineapple, Guava, Pineapple juice, Brown sugar syrup	
Hennessy Paradis	3,100	The Green	
Eau de vie		Green Lettuce, Pineapple, Ginger, Tomato, Orange juice	
Gabriel Boudier Prunes	270	Lychee Mint	
Gabriel Boudier, Poire Williams	330	Lychee meat, Lychee juice, Lime, Mint, Brown sugar syrup	
Grappa		Mango Passionfruit	
Gavi, Alchimista	210	Passionfruit, Mango juice, Brown sugar syrup	
Sarpa di Poli, Poli	270	Watermelon Strawberry and Mint	
Po di Poli "Pinot", Poli	410	Watermelon, Strawberry, Mint, Brown sugar syrup	
Port wine			
Dow's Fine Tawny	410	TEA HOUSE	130
Liqueur		Selected Your Choice of Tea	
Malibu, Limoncello	210	English Breakfast Tea, Earl Grey Tea	
Amaretto, Tia Maria	210	Jasmine Tea, Chamomile Tea	
Sambuca	210	COFFEE SHOP	130
Southern Comfort	210	Selected Your Choice Hot or Iced	150
Baileys, Jägermeister Grand Marnier, Kahlua	240 240	Espresso, Americano	
Midori, Crème de cassis	240	Caffe Latte, Cappuccino	
Crème de Framboise	240	Macchiato, Mocha	
Galliano, Cointreau	270	Frappuccino	140
Bénédictine	330	Add a shot	20

INROOM MENU



TV SNACK	
Deep fried chicken Deep fried chicken thigh and wing served with sweet chili sauce	250
Crispy calamari Italian style deep fried squid with tomato mayonnaise	260
Fish & Chips Breaded fish served with caper mayonnaise and French fried	280
Bowl of French fried Crispy potato chips	200
Maxican nachos Crispy corn chips with cheese, Chili chicken con carne, Guacamole	250
SALAD	
Caesar salad Classic Caesar salad with roman lettuce, bacon, Crouton, boiled egg and parmesan cheese	270
Organic salad Mixed lettuce, cucumber, tomato, onion Carrot, avocado with balsamic vinaigrette	220
PIZZA	
Margherita with tomato sauce, bocconcini cheese and basil Seafood with medley seafood, tomato sauce, mozzarella cheese Hawaii with smoked ham, pineapple, tomato sauce and mozzarella cheese Smoked salmon with cream cheese, tomato sauce, caper, onion and mozzarella cheese Parma Ham with tomato sauce, rocket salad, parmesan cheese and mozzarella cheese Salami with tomato sauce, black live, red bell pepper mozzarella cheese Black truffle with wild mushroom, mozzarella cheese, parmesan cheese and black truffle sauce(vegetarian option)	
BURGER AND SANDWICH	
Wagyu Beef Burger 100% Wagyu Beef patties served with sesame bun, pickle, onion, lettuce, Black truffle mayonnaise, and french cheese served with curly fried	500
Kurobuta pork tonkatsu burger Deep fried pork cutlet with sesame bun, teriyaki mayonnaise, mozzarella cheese, Cabbage Served with french fried and vegetables pickle	380
Club Sandwich Whole wheat toast with roasted chicken, cheese, lettuce, tomato, smoked ham, egg Served with french fried and vegetables pickle	380

INROOM MENU



THAI FOOD	
Yum Woon Sen spicy glass noodle salad with seafood	320
Yum Taley Spicy seafood salad with local herbs	300
Khao Pad Fried rice with crab meat or shrimp	320
Khao Pad Fried rice with pork or chicken	220
Phad Kra prao Stir fried wagyu beef or kurobuta pork with chili and hot basil	
with steamed rice and crispy fried egg	400
Mhoo kra tiem Stir fried pork with garlic and pepper served with rice and fried egg	220
Phad Thai Stir fried rice noodle with shrimp, egg, garlic chive,	
bean sprout, peanut and tamarind sauce	300
Phad See Eaw Wok fried flat noodle with kale and choice of chicken or pork	250
Tom Yum Goong hot and spicy broth with shrimp and mushroom(vegetarian option)	300
Green curry with chicken Thai green curry with chicken, eggplant and basil	250
Tom Jeud Tow Hoo Clear broth with pork, egg tofu, napa cabagge and spring onion	220
PASTA	
	270
Spaghetti pomodori Spaghetti with tomato and basil sauce Penne bolognaise Spaghetti with Italian meat ragout	230 260
Spaghetti carbonara Spaghetti with bacon, egg, black pepper and parmesan cheese	260
Penne arrabiata Penne with tomato sauce, garlic, basil and dried chili	230
Spaghetti Phad Kee Mao Spaghetti with spicy herbs sauce, seafood and hot basil	400
Spaghetti with bacon and chili Spaghetti with crispy bacon, garlic, dried chili and basil	230
STEAK	
Roasted chicken breast with sautéed mushroom,	350
potato wedge and grain mustard sauce	
Kurobuta pork chop with green pea, lettuce and carrot French fried and mushroom sauce	480
Salmon roasted salmon with mixed salad, avocado,	500
roasted potato and dill yogurt sauce	500
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ACCOMPANIES DISHES	
Jasmin rice	50
Thai omelet (3 eggs)	140
Thai omelet with pork or chicken	180
Stir fried vegetables in oyster sauce	140
Garlic bread and cheese Mashed potato	140 140
Baked spinach with cheese	140
Take a spiritual vila citation	.40
ICE CREAM	
Chocolate, Vanilla, Coconut, Strawberry, Bubble gum,	140
Macadamia, Mango, Lime, Yakult and jelly	