

IN - ROOM DINNING

ALL DAY BREAKFAST

Served with fresh fruit juice, a tropical fruit platter and a choice of coffee, tea or hot chocolate

PATTAYA SIGNATURE 390

Thai-style omelette (pork, crab or shrimp) with shallots, spring onions and basil. Served with stir-fried morning glory and a choice of steamed jasmine rice or plain boiled rice

THE AVANI 470

Two eggs any style served with hash browns bacon, ham and sausages. Served with a choice of three slices of white or whole wheat toast with butter, margarine, honey, jam or a selection of homemade preserves



BREAKFAST FAVOURITES

KHAO TOM 210

Boiled rice soup (pork, chicken, fish or shrimp) served with poached egg, coriander and fried garlic

CONGEE 210

Rice porridge (pork, chicken or shrimp) with your choice of poached egg or salted egg, topped with spring onions and fresh ginger

CEREALS 170

A choice of corn flakes, all-bran, muesli, coco pops, or granola, served with your choice of yoghurt, low fat milk, full fat milk or soy milk

EGGS BENEDICT 270

Served on toasted English muffins, grilled sliced ham, bacon and hollandaise sauce

HOMEMADE WAFFLES OR PANCAKES 210

Served with caramelized thai banana, mixed berry compote and whipped cream



GREENS

CAESAR SALAD 265

Classic caesar with bacon, croutons and parmesan cheese

Topped with char-grilled cajun chicken 290

Topped with smoked salmon 390

AVANI FARM SALAD 245

Mixed hydroponic lettuce, tomatoes, onion and asparagus with your choice of dressing (Italian, french, caesar, thousand island or vinaigrette)

SOUPS

FRENCH ONION SOUP 230

Served with crusty garlic bread and gruyère cheese

ROASTED TOMATO SOUP 210

Roasted tomatoes with red pepper and herb seasoning



COMFORT

AVANI CLUB 310

Traditional sandwich with cajun chicken, ham, bacon, fried egg, cheese, tomato and garden greens

HAM AND CHEESE SANDWICH 310

Grilled ham and cheese toasted sandwich

AVANI DELUXE BURGER 370

Beef patty topped with fried egg, bacon, melted cheddar cheese, lettuce, tomato and onions

OVEN BAKED CHICKEN BREAST 370

Served with grilled asparagus, potatoes and sun-dried tomato tapenade

CREATE YOUR OWN PASTA 370

Choose your favourite pasta from spaghetti, fettuccine or penne with your choice of sauce (Bolognese, carbonara or chicken arabata)

FROM THE GRILL

All grilled items are served with green salad and a choice of potatoes along with your selection of sauces i-saan spicy sauce, barbecue, mustard, red wine, lemon butter, bearnaise, mushroom, peppercorn or cafe de paris

Norwegian Salmon (200 g) 690

Organic Pork Chop (250 g) 670

New Zealand Lamb Cutlets (240 g) 990

Australian Angus Rib-Eye (200 g) 1,290



TRULY THAI APPETIZERS

POR PIA PHAK or GOONG 240

Crispy vegetable or shrimp spring rolls, served with a plum sauce

SOM TUM GAI YANG 350

Spicy papaya salad, served with grilled chicken and riceberry rice

SATAY RUAM MITR 240

Grilled skewers of chicken, pork and beef satay, served with a peanut sauce

LOCAL SOUPS / CURRIES

TOM YAM GOONG 340

Spicy river prawn soup, flavoured with chilli, lemongrass and lime

TOM KHA GAI 270

Chicken soup with galangal and coconut milk

GANG KIEW WAAN or GANG DAENG 270

Your favourite green or red curry, with your choice of chicken, pork, beef or vegetables



THAI / ASIAN MAIN DISHES

KHAO PHAD 270

Thai style fried rice, with your choice of pork, chicken, prawn, crab meat, seafood or vegetables, served with a fried egg

PHAD GA PRAW 270

Stir-fried minced pork, chicken, beef, prawns or seafood with holy basil, served with steamed jasmine rice and fried egg

PHAD THAI GOONG SOD 320

Thai traditional fried rice noodles, with prawns and bean sprouts

TALAY PHADCHA 380

Wok-fried local seafood with sweet basil, herbs and spices

GAI PHAD MED MAMUANG 340

Stir-fried chicken with cashew nuts and vegetables



SWEET TOUCHES

TIRAMISU 190

Semi-freddo with mascarpone cheese, layered with espresso dipped, savoiardi biscuits, topped with biscotti and cocoa powder

KHAO NIEW MAMUANG 220

Mango with sticky rice (seasonal availability)

TROPICAL FRESH FRUIT 150

Cantaloupe, watermelon, papaya and pineapple



Vegetarian



Spicy chilli



Contains nuts

If you have any concerns regarding food allergies, please alert your attendant prior to ordering

All prices are in Thai Baht and subject to 10% service charge and applicable government tax.



DRINK LIST

SIGNATURE COCKTAILS

Thai Sabai	THB 250
Blue Elephant	250
The Garden	250
Avani Delight	250

CLASSIC COCKTAILS

Americano	220
Black Russian	220
Bloody Mary	220
Cosmopolitan	220
Caipirinha	220
Dry Martini	220
Daiquiri	220
Frozen Daiquiri	220
Gin Fizz	220
Long Island Iced Tea	250
Margarita	220
Frozen Margarita	220
Kamikaze	220
Mojito	220
Pina Colada	220
Rusty Nail	220
Singapore Sling	220
Tequila sunrise	220
B-52	280

SPARKLING WINE COCKTAILS

Kir Royale	350
Mimosa	350

WINE COCKTAILS

Sangria	350
Kir	350
Spritzer	350

SCOTCH WHISKY

J.W. Red Label	180
J.W. Black Label, Chivas Regal	300
J.W. Gold Label	380
J.W. Blue Label	980

MALT WHISKY

Glenlivet	THB 300
Glenmorangie 10 18 Yrs.	300 550
Singleton 12 Yrs.	320
anCnoc 12 Yrs.	320
Old Pulteney 12 Yrs.	320
Glenfiddich 12 15 18 Yrs.	320 420 550
Balvenie 12 14 17 Yrs.	350 550 980

AMERICAN WHISKEY

Jim Beam	THB 200
Jack Daniel's	280
Makers Mark,	320

CANADIAN AND IRISH WHISKY

Canadian Club, John Jameson	THB 250
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THAI WHISKY

Mekhong	120
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Gordon's, Beefeater	220
Tanqueray, Bombay Sapphire	240
Caorunn	280
Hendrick	350

RUM

Bacardi	220
Havana Club 3 Yrs.	220
Captain Margan Dark	220
Phraya Gold	270

VODKA

Smirnoff, Finlandia, Stolichnaya	220
Absolut	240
Ketel One, Belvedere, Grey Goose	290

TEQUILA

Sierra Silver	220
Don Julio Reposado	350

LIQUEUR

Amaretto, Bailey's, Kahlua, Benedictine DOM, Cointreau, Drambuie, Malibu, Sambuca, Grand Marnier, Southern Comfort	230
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EAUX DEVIE

Calvados Fine, Beneroy	250
Grappa Nonino Ue Il Prosecco	350
Poire Williams, Joseph Cartron	350

COGNAC V.S.O.P

Hennessy V.S.O.P	380
Martell V.S.O.P	380
Remy Martin V.S.O.P	380

COGNAC X.O.

Hennessy X.O.	850
Remy Martin X.O.	850
Martell Cordon Bleu	850

BEER

Singha	160
Chang	160
Heineken	160
Asahi	160
Tiger	160
San Miguel	160
Corona	350

MOCKTAILS (NON-ALCOHOLIC)

Banana Rama	THB 170
Mango Mambo	170
Pattaya Punch	170
Favorite Smoothies	120
Choice of Blue Raspberry, Mango, Strawberry, Banana or Lemon	
Fresh Fruit Juice	140
Orange, Pineapple, Lime	
Fruit Shake	170
Watermelon, Orange, Pineapple, Banana, Lime	
Soft Drinks	90
Pepsi, Pepsi Max, Mirinda Orange, 7-Up, Tonic Water, Soda Water, Ginger Ale	

MINERAL WATER

Acqua Panna	120
Evian	120
Avitez	80

SPARKLING MINERAL WATER

San Pellegrino 750 ml.	250
Perrier 330 ml.	170

COFFEE AND TEA

Fresh Brewed Coffee, Espresso	105
Cappuccino, Caffé Latte	105
Iced Coffee, Iced Tea	120

WHITE WINE

	Glass	Bottle
Chardonnay, Stonefish	370	1,800
Margaret River 2017, Australia		

RED WINE

	Glass	Bottle
Shiraz, Stonefish Reserve, Barossa Valley 2017, Australia	470	2,350

PRIVATE CELLAR SELECTION

	Glass	Bottle
Spring Chenin Blanc, GranMonte Winery 2019, Khao Yai, Thailand	360	1,700
Spring Syrah Cabernet, GranMonte Winery 2018, Khao Yai, Thailand	360	1,700
Sakuna Rosé, GranMonte Winery 2019, Khao Yai, Thailand	360	1,700

Dear valued guest, please note we will only supply a straw on request, we are passionate about decreasing our one-time plastic use, we value your support in helping us achieve this.

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