

Breakfast

Signature Eggs Benedict (D, G)

Two poached eggs, smoked salmon, creamy avocado, toasted English muffin, hollandaise sauce
340

Eggs Any Style (D)

Scrambled, fried or omelette, with hash browns, cherry tomato, sausage, bacon
280

Thai-Style Omelette (L)

With crab meat, jasmine rice
280

Khao Tom (L)

Thai-style rice porridge with chicken, shrimp or pork
240

Chicken Noodle Soup (D, L, S)

Rice or egg noodle with sliced chicken, bean sprouts
180

Pancakes or Waffles (G, D)

With wild berry compote, maple syrup, icing sugar
260

Vegan Bowl (G, V)

Scrambled tofu, grilled tomato, sautéed potato, spinach
250

Impossible Patties (V, G, L)

With hash browns, grilled tomato, baked beans
320

Breakfast Sets

Continental (D, G)

Smoked salmon bagel
Smashed avocado with poached egg
Seasonal fresh fruits
Orange, apple or guava juice
Full, low-fat or soya milk
Coffee or tea
750

Asian (D, G)

Wok-fried noodles and vegetables
Rice congee with chicken or pork
Assorted dim sum
Seasonal fresh fruits
Orange, apple or guava juice
Full, low-fat or soya milk
Chinese tea
750

Healthy (D, G)

Homemade yoghurt parfait
Egg-white omelette with Parmesan and asparagus
Multi-grain toast with sugar-free jam
Seasonal fruits
Orange, apple or guava juice
Full, low-fat or soya milk
Coffee or tea
750

Prices are in Thai Baht and subject to 10% service charge and 7% tax.

(V) Vegan, (D) Dairy, (P) Pork, (A) Alcohol, (G) Gluten, (N) Nuts, (L) Legumes, (S) Seafood

Salad

Pan-Seared Tuna Salad (D)

*Rocket, seaweed, avocado, cucumber,
miso and sesame dressing*

340

Caesar Salad (D, P, S)

*Romaine, bacon, Parmesan, anchovies,
croutons, creamy dressing*

340

Add on:

Grilled chicken breast

Smoked salmon

Grilled shrimp

390

Spring Rolls (G)

Deep-fried vegetable rolls with sweet plum sauce

190

Yum Neua Yang (S)

*Thai grilled beef salad with onion, tomato,
cucumber, lime dressing*

320

Soup

Wild Mushroom Soup (D, G)

With garlic croutons and truffle oil

180

Roasted Tomato Soup (D, G)

With crispy garlic bread

180

Tom Yum Goong (S)

Spicy and sour prawn soup with mushroom

300

Pasta

Spaghetti, fettucine or penne:

Marinara (G, D)

Homemade tomato, fresh basil

280

Bolognese (G, D)

With slow-braised beef ragout

360

Carbonara (D, G, P)

Crispy pancetta, egg, Parmesan

320

Pizza

Margherita (G, D)

Sun-dried tomato, basil, mozzarella

320

Speck and Porcini (G, D, P)

Tomato, mozzarella, ham, mushroom

490

Capricciosa (G, D, P)

*Tomato, mozzarella, ham, mushroom,
artichoke, olive*

440

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Comfort Food

Quesadilla (D, G)

Chicken or vegetable, with tomato salsa, homemade guacamole

300

Club Sandwich (D, P, G)

Grilled chicken, crispy bacon, fried egg, lettuce, tomato, mayonnaise

340

Beef Burger

With bacon, Cheddar, grilled onion, hydroponic greens, gherkins

420

Impossible Burger (G, B, V)

Plant-based patty with lettuce, tomato, onion, gherkins, piquant sauce

420

Served with French fries or spicy potato wedges.

Thai

Pad Thai (N)

Stir-fried rice noodles with prawn

350

Fried Rice (L)

With chicken, beef, pork or seafood and crispy fried egg

280

Pad Kaprao (L, S)

Stir-fried chicken, beef, pork or seafood with basil, jasmine rice

320

Green Curry (S)

Coconut milk curry with grilled chicken, baby eggplant, jasmine rice

280

Massamun (S, N)

Mild, sweet curry with chicken, sweet potato, peanut, served with jasmine rice or roti

320

Main

Beef Steak (D, A)

Grilled beef tenderloin, truffled mashed potato, chimichurri sauce

700

Pork Steak (D, A)

Kurobuta pork chop, riceberry risotto, sage sauce

420

Norwegian Salmon (D)

Pan-fried with grilled cauliflower, creamy avocado, jalapeno sauce

460

Roast Duck Breast (D)

With Hong Kong kale, creamy potato, orange sauce

420

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Dessert

Carrot Cake (D, G)
With Thai-style pineapple coulis
250

Vegan Chocolate Cake (G, V)
With fresh berry compote
230

Mango and Sticky Rice (V)
With coconut milk and crisp
200

Fruit Platter
Seasonal and sliced
180

Homemade Ice-Cream (D)
Vanilla or chocolate
70

Homemade Sorbet (V)
Lime or mango
70

Alcoholic

Sparkling Wine

7 Cascine Prosecco Extra Dry, Spumante Italy

Glass

320

Bottle

1,700

White Wine

Pinot Grigio, Zorzettig, Friuli, Italy 2018

Sileni Estates, Sauvignon Blanc, Marlborough New Zealand 2019

Stonefish, Chardonnay, Australia 2018

430

2,200

360

1,500

380

1,900

Red Wine

Stonefish Reserve Shiraz, Barossa Valley 2017

Morgan Bay Cellar Cabernet Sauvignon, California 2016

Pinot Noir Matua Valley Marlborough, New Zealand 2018

420

2,100

380

1,900

360

1,600

Bottled Beer

Heineken

Asahi

Singha

240

240

220

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Signature Cocktails

Cold Brew Martini	350
<i>Cold Brew Coffee, Ketel One Vodka, Kahlua, Syrup</i>	
Bellinisimo	350
<i>7 Cascine Prosecco, Peach Puree</i>	
Mon Coco	350
<i>Pampero Blanco Rum, Pineapple Juice, Orange Juice, Lime Juice, Coconut Syrup, Raspberry Puree</i>	
Pisco Sour	350
<i>Macchu Pisco, Lime Juice, Syrup, Egg White Angostura Bitter</i>	
Lavender Martini	350
<i>Ketel One Vodka, Triple Sec, Lavender Syrup</i>	

Classic

Aviation	300
<i>Tangeray Gin, Creme de Violette, Luxardo Maraschino, Lemon Juice</i>	
Clover Club	300
<i>Tangeray Gin, Raspberry Syrup, Lemon Juice, Egg White</i>	
Negroni	300
<i>Tangeray Gin, Sweet Vermouth, Campari</i>	
Blood & Sand	350
<i>J.W. Gold label, Sweet Vermouth, Cherry Herring, Orange juice</i>	

Spirit Apertif & Liqueur

Campari	280
Penfolds Club Tawny Port	280
Amaretto Disaronno	280
Bailey's Irish Cream	280
Jägermeister	280

Gin • Rum • Vodka • Tequila

Tanqueray Gin	310
Hendrick's Gin	380
Pampero Blanco Rum	280
Captain Morgan Dark Rum	280
Ketel One Vodka	320
Grey Goose Vodka	320
Tequila Sierra Silver	280

Whisky & Single Malt

Johnnie Walker Black Label	350
Jack Daniel's	350
Jameson	280
Johnnie Walker Gold Label Reserve	350
Glenmorangie 10 Years	400
Elijah Craig 12 Years	380
Singleton 12 Years	380

Cognac

Courvoisier V.S.O.P.	620
Hennessy V.S.O.P.	620

Coffee (Hot & Iced)

Espresso	90
Double Espresso / Macchiato / Cappuccino / Café Latte / Americano	140
Hot & Iced Chocolate	150
Cold Brew Coffee	120
Avani Iced Tea	150
<i>Velvety smooth Thai iced tea with a hint of coconut</i>	
Tea “Dilmah Exceptional”	260
<i>Loose Leaf Teas (by pot)</i>	
<i>Italian Almond / Spiced Chai / Berry Sensation / Lively Lime & Orange / Rose-French Vanilla / Ceylon Mint / English Toffee / Jasmine Green / Earl Grey</i>	

Smoothie

Longberry	160
<i>Blueberry, Strawberry, Raspberry, Cranberry and Yoghurt</i>	
Plenty O’ Pina	160
<i>Banana, Coconut, Pineapple and Yoghurt</i>	
B.O.S.Y	160
<i>Banana, Orange, Strawberry and Yoghurt</i>	
Passionista	160
<i>Passion fruit, Mango</i>	
Tropi – kale	160
<i>Kale, Mango, Banana</i>	
Ginger Pine	160
<i>Fresh Ginger, Pineapple</i>	

Mocktail

English Garden	160
<i>Fresh mint, Cucumber, Apple, Strawberry and Tonic water</i>	
Delicious	160
<i>Orange juice, Pineapple juice, Cranberry juice and Peach purée</i>	
Early Bird	160
<i>Dilmah earl gray tea, Lime, Apple juice and Rose syrup</i>	
Evergreen	160
<i>Guava juice, Apple Juice, Fresh lime, Mint syrup</i>	

Mineral Water

	Large	Small
Acqua Panna	280	160
San Pellegrino	280	160

Soft Drink

Pepsi, 7up, Mirinda Orange, Soda Water, Ginger Ale, Coke, Diet Coke	130
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