

ALL DAY DINING MENU

BREAKFAST SET MENU

FROM 7.00 AM - 11.00 AM

CONTINENTAL SET 750

Smashed Avocado Toast
with Poached Eggs, Smoked Salmon
Assorted Pastry Basket
Seasonal Fresh Fruits
Orange, Apple or Guava Juice
Full/Low Fat Milk or Soy Milk
Coffee or Tea

ASIAN SET 750

Wok-Fried Noodles & Vegetables
Rice Congee with Chicken Or Pork
Assorted Dim Sum
Seasonal Fresh Fruits
Orange, Apple or Guava Juice
Chinese tea

HEALTHY SET 750

Homemade Yoghurt Parfait With Granola
Egg White Omelet with Parmesan
and Asparagus
Multi-Grain Toast with Sugar-Free Jam
Seasonal Fresh Fruits
Orange, Apple or Guava Juice
Full/Low Fat Milk or Soy Milk
Coffee or Tea

A LA CARTE BREAKFAST

FROM 7.00 AM - 11.00 AM

SIGNATURE EGG BENEDICT 340

Two Poached Eggs, Smoked Salmon,
Creamy Avocado, Toasted Multi Grain Bread,
Hollandaise Sauce

EGG ANY STYLE 280

Scramble, Fried, Boil or Omelet
with Roasted Potatoes, Cherry Tomato,
Sausage, And Bacon

THAI -STYLE OMELET 280

Egg omelet crab meat served with Jasmin rice

KHAO TOM 240

Thai-style rice porridge with chicken,
shrimp or pork

CHICKEN NOODLE SOUP 180

Rice or egg noodle with sliced chicken,
bean sprouts

PANCAKES / WAFFLES 260

Wild berry compote, maple syrup
and icing sugar

PASTRY BASKET 250

Mini croissant, muffin, fruit danish

VEGAN BOWL (V) 250

Scrambled curry tofu, grilled tomato,
sauteed potatoes, spinach

APPETIZERS & SOUPS

MINISTRONE SOUP (V) 290
confit vegetables, tomato bruschetta,
basil emulsion

MUSHROOM SOUP (V) 320
Truffle crostini, roasted mushrooms

COLD CUT & CHEESE 790
Grilled ciabatta, honey, dried fruit

BURRATA CHEESE (V) 580
Chiang Mai Burrata, eggplant tomato
caponata, artichokes, black truffle

MEZZE PLATTER (V) 590
Hummus, baba ganoush, olives,
romesco, tabbouleh, dukkha naan

CAESAR SALAD 420
Romain parmesan shavings, bacon,
soft boiled egg

Add tiger prawn 2pcs 190
Add grilled chicken 140

CHILLED ANGEL HAIR 320
Tuna tartar, truffle oil

TORCHED SALMON SASHIMI 480
Brown butter / spicy ebiko / truffle oil

TRUFFLE ARANCINI 320
Crispy risotto balls / mozzarella /
truffle emulsion / tomato reduction

ROCK LOBSTER THERMIDOR 380
Lobster / mornay sauce / spinach / lemon

KOREAN OYSTER
6 PCS 499
12PCS 799

Served with lemon wedge,
spicy seafood sauce and shallot vinegar

PASTA & RISOTTO

LOBSTER ANGEL HAIR 750
Chorizo sausage / dashi stock / Ikura

BUCATINI WAGYU BEEF 520
Wagyu beef tomato ragout / parmesan shavings

SPAGHETTI CARBONARA "LOCAL STYLE" 540
Creamy bacon sauce, parmesan cheese, onsen egg

PORK RIB RISOTTO "ROCKET PESTO" 580
Pesto risotto, braised pork rib

SPAGHETTI TRUFFLE (V) 560
Truffle cream sauce, roasted mushrooms

Please inquire with the service team if you have any dietary restrictions, allergies or special considerations
All prices are Thai baht and subject to government tax and 10% service charge

ALL DAY DINING MENU

SANDWICHES & BURGERS

Served with truffle Fries or Mixed Green Salad

WAGYU CHEESE BURGER	580
Sesame Bun, Mimolette cheese, dried chilli mayo, homemade pickles	
WHOLE WHEAT CLUB	540
Grilled chicken, crispy bacon, truffle brie, fried egg, sauce tartar	
GRILLED VEGETABLE CIABATTA (V)	520
Grilled ciabatta, Romesco sauce, basil, avocado, rocket pesto	

CRAFTED MAIN COURSES

GRILLED PORK CHOP	580
Tomato garlic lentils, salsa verde	
ROASTED SALMON	580
Chilli risotto, tom yum oil	
GRILLED LAMB CHOP	750
Smoked eggplant, spicy chili cream, garlic confit	
EGGPLANT PARMIGIANA (V)	560
Roasted eggplant, tomato sauce, mozzarella	
WAGYU FLANK STEAK	750
Romesco sauce, roasted potatoes, grilled leek	
ADD FOIE GRAS	320

THAI FAVOURITES

CHICKEN SATAY	280
Peanut Sauce, Cucumber Relish	
TOM YUM GOONG TIGER PRAWN	560
Spicy Tiger prawn Soup, Jasmine Rice	
YUM WOON SEN TALEY TIGER PRAWN	460
Glass Noodle Salad with Tiger prawn & squid	
KHAO PAD	
Fried rice with egg and your choice of PORK 340 / CHICKEN 280 / SQUID 360 TOFU 260 / TIGER PRAWN 460 / WAGYU RIB EYE 520	
PAD THAI	
Stir-fried Rice Noodles, Prawns, Tofu, Bean Sprouts / Tofu PORK 340 / CHICKEN 280 / SQUID 360 / TOFU 260 TIGER PRAWN 460	
PAD KRAPOW	
Holy Basil, Fried Egg, Jasmine Rice PORK 340 / CHICKEN 280 / SQUID 360 TOFU 260 / TIGER PRAWN 460 / WAGYU RIB EYE 520 GRILLED LAMB CHOP 790	

GAENG KEOW WAN	
Green Curry, Thai Basil, Jasmine Rice PORK 340 / CHICKEN 280 / TOFU 260 / TIGER PRAWN 460 WAGYU RIB EYE 520 / GRILLED LAMB CHOP 790	
NUEA YANG	790
Grilled wagyu flank steak, sticky rice, spicy "Nam Jim Jaew"	
PHLA SALMON	620
Grilled salmon steak, spicy lime dressing, lemon grass, fresh herbs	

ON THE SIDE	FRENCH FRIES	PLAIN	TRUFFLE
		240	320
	MASHED POTATOES	PLAIN	TRUFFLE
		240	320
	WOK-FRIED MIXED VEGETABLES		220
	STEAMED JASMINE RICE		80
	CREAMY SPINACH		220
	MIXED GREEN SALAD		180

DESSERT

BASQUE CHEESE CAKE	280	MANGO STICKY RICE	280
Butterscotch macadamia		Classic mango sticky rice, sweetened coconut milk, coconut chips	
KAHLÚA TIRAMISU	320	FRUITS OF THE SEASON	280
Kahlúa scented tiramisu, Red fruit relish		Carefully sourced assorted fruits selection	
APPLE & PEACH COBBLER	280	HOMEMADE ICE CREAM & SORBET (PER SCOOP)	120
Vanilla ice cream		(Chocolate, Vanilla, Strawberry, Coconut, Passion Fruit)	

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