

# ROOM SERVICE MENU

Available from 6:00 hrs. – 23:30 hrs. (last order at 23:00 hrs.)

## CONTINENTAL BREAKFAST SET

350

**Your Choice of Fruit Juice:**

Orange, Watermelon, Pineapple, Apple

**Your Choice of Three of The Following:**

Plain Croissant or Whole-Wheat Croissant, Danish Pastry, Blueberry Muffin, Chocolate Muffin, Hard Roll or Soft Roll

**Your Choice of Seasonal Fruit Plate, Fruit-Flavored or Natural Low-Fat Yoghurt**

**Your Choice of Tea, Coffee or Hot Chocolate**

## AMERICAN BREAKFAST SET

400

**Your Choice of Fruit Juice:**

Orange, Watermelon, Pineapple, Apple

**Your Choice of Three of The Following:**

Plain Croissant or Whole-Wheat Croissant, Danish Pastry, Blueberry Muffin, Chocolate Muffin, Hard Roll or Soft Roll

**Two Farm Eggs any Style Served with Hash Brown Potato, Grilled Tomato, Chicken or Pork Sausage and Bacon**

**Your Choice of Seasonal Fruit Plate, Fruit-Flavored or Natural Low-Fat Yoghurt**

**Your Choice of Tea, Coffee or Hot Chocolate**

## ASIAN BREAKFAST SET

300

**Your Choice of Fruit Juice:**

Orange, Watermelon, Pineapple, Apple, Seasonal Fruit Plate

**Your Choice of Asian Breakfast Specialty Khao Tom, Phad Thai, Kuey Tiew, Phad See Eiw or Congee**

**Your Choice of Tea, Coffee or Hot Chocolate**



# INTERNATIONAL CUISINE

## SALADS & APPETIZERS

<b>Classic Caesar Salad</b> คลาสสิก ซีซาร์สลัด Baby romaine lettuce with Caesar dressing, parmesan cheese, garlic crouton, crispy bacon and poached egg	200
<b>Niçoise Salad</b> สลัดนิส French composed salad with seared tuna, tomatoes, boiled eggs, olive oil, and sesame dressing	200
<b>Mixed cold cut and cheese platter</b> โคลด์คัทรวมเสิร์ฟพร้อมชีสนานาชนิด Parma ham, mortadella bologna, nduja calabrese, salami contadino, taleggio pecorino romano	495

## SOUP

<b>Wild mushroom soup</b> ซูปเห็ดทรัฟเฟิล Mixed wild mushroom soup with truffle oil and crouton	242
<b>River Prawn Spicy Soup (Tom Yum Goong)</b> ต้มยำกุ้ง Sour Thai soup with river prawn, chili paste, and lemongrass	200
<b>Gratinated Onion Soup</b> ซูปหัวหอม Combination of caramelized onion topped with a sliced crouton and melted cheese	165

## MAIN DISH

<b>Duck Confit</b> กงฟีเปิด Oven-roasted organic spring duck confit with stewed creamy mashed potatoes	420
<b>Grilled Norwegian Salmon</b> สเต็กปลาแซลมอน นอร์เวย์เสิร์ฟพร้อมผักโขม Norwegian salmon steak with saffron sauce, cherry tomatoes and sautéed baby spinach	420
<b>Spaghetti   Penne</b> สปาเก็ตตี้ หรือ เพนเน่ (ตัวเลือกซอส คาโบนาร่า, เพสโต หรือต้มยำ) Cooked with Bolognese   Carbonara   Pesto or Tom Yum sauce	275
<b>Spaghetti with spicy mixed seafood</b> สปาเก็ตตี้มีทะเล Stir-fried pasta with mixed seafood, chili, and Thai herbs	420
<b>Grilled New Zealand Lamb rack</b> ซี่โครงแกะนิวซีแลนด์ย่าง On a bed & ratatouille, parmesan potatoes, and thyme jus	715
<b>Crusted Kurobuta Pork Filet</b> สเต็กหมูคุโรบูตะ Sautéed Provençal with red wine sauce served fries	385
<b>Australian Ribeye Steak</b> สเต็กเนื้อออสเตรเลียเสิร์ฟพร้อมซอสพริกไทย With grilled vegetable olives oil and green pepper sauce	1,040

## SANDWICHES AND MORE

<b>Croque Monsieur Sandwich</b> แซนด์วิช คร็อกเมอซีเยอ Bread sliced, bechamel side up top with ham and half of cheese	275
<b>BLT Sandwich</b> แซนด์วิช BLT Bacon, lettuce, and tomatoes between two thick slices of toasted and mayonnaise	220
<b>Beef Cheese Burger</b> ชีสเบอร์เกอร์เนื้อ Minced beef with Swiss cheese, iceberg lettuce, tomatoes, smoked bacon, grilled onion served with a selection of fries:	275
<b>Kurobuta Cheese Burger</b> ชีสเบอร์เกอร์หมูคุโรบูตะ Minced pork with Swiss cheese, iceberg lettuce, tomatoes, smoked bacon, grilled onion served with a selection of fries:	240
<b>Choice of 1 fries:</b> สามารถเลือกมันฝรั่งทอดได้ 1 ชนิด: •Curly fries    • French fries    • Potato wedge	

**Extra fries**

132

# AUTHENTIC THAI CUISINE

## SALAD AND APPETIZER

<b>Spicy Salmon Salad</b> ลาบปลาแซลมอน Spicy Salmon salad served with fresh chili and ginger	198
<b>Spicy Minced Pork Salad</b> ลาบหมู Spicy minced pork and pork liver served with fresh chili and ginger	165
<b>Thai Style-Papaya Salad</b> ส้มตำไทยทะเล Mixed seafood with papaya salad	240
<b>Spicy Grilled Beef Salad</b> ยำเนื้อย่าง Grilled beef with spicy sauce, cucumber, celery, red onion, and tomatoes	240
<b>Thai Style-Glass Noodle Salad</b> ยำวุ้นเส้นทะเลหมูสับ Spicy glass noodle salad with seafood and minced pork	165
<b>Steamed Prawn vermicelli</b> ก๋วยเตี๋ยววุ้นเส้น Thai glass noodle with baked shrimps	275
<b>Steamed Cod Fish</b> ปลาหิมะนึ่งซีอิ๊ว Steamed snow fish fillet served with soy sauce	310

## FRIED RICE AND NOODLE

<b>Steamed rice mixed with crab meat</b> ข้าวยำปู Spicy rice mixed with crab meat and vegetables	200
<b>Steamed rice mixed with sardine</b> ข้าวยำปลา Spicy rice mixed with sardine and vegetables	165
<b>Fried-rice</b> ข้าวผัดหมู   ไก่ Choices of Pork   Chicken	165
<b>Hainanese Chicken Rice</b> ข้าวมันไก่ Steamed rice with Hainanese chicken served with clear soup	165
<b>Pad Thai with river prawn</b> ผัดไทกุ้งแม่น้ำ Stir-fried rice noodles with white river prawn, tamarind sauce, yellow bean curd, dried shrimp, bean sprouts, and green chives	275
<b>Noodles bowl with fish ball</b> ก๋วยเตี๋ยวลูกชิ้นปลา Soup noodles with fish ball	132
<b>Braised Pork Noodles</b> ก๋วยเตี๋ยวมูตุน Noodle soup with braised pork and Chinese herbs	132
<b>Thai Stir-Fried Noodles</b> ก๋วยเตี๋ยวมัดซีอิ๊ว Choices of Pork   Chicken   Seafood	165   200
<b>Fried Noodle in Gravy sauce</b> ราดหน้าไก่   หมู   ทะเล Choices of Chicken   Pork   Seafood	175

## AUTHENTIC THAI TASTE

<b>Green Curry with Chicken</b> แกงเขียวหวาน Thai chicken green curry	200
<b>Beef Curry Seasoned with Fermented Shrimp Paste Chili Sauce</b> แกงรัญจวน Tender beef clear curry with Thai herbs	240
<b>Crab Curry with Betel Leaves</b> แกงปูใบชะพลู Yellow curry with crab meat	240
<b>Southern Style Pork Stew</b> หมูฮ้อง Traditional stewed pork belly with Chinese herbs	200
<b>Sour Curry with Vegetable Omelet</b> แกงส้มชะอมกุ้ง Thai sour curry with Cha-om omelette	220

## FRIED

<b>Thai Style Omelet Pork   Crab</b> ไข่เจียวหมูสับหรือปู Thai puffy omelet with minced pork/crab meat	132   165
<b>Stir-fried prawn with chili</b> กุ้งทอดกระเทียมพริกขี้หนู Fried tiger prawn with garlic and bird chili	240
<b>Deep-fried seabass</b> ปลากระพงทอดน้ำปลา Deep-fried seabass with fish sauce served with fresh mango salad	420

## STIR-FRIED

<b>Dried Pork Chili</b> คั่วกลิ้งหมู Southern Thai dried curry pork	165
<b>Chayote leaves in Oyster sauce</b> ผัดขูดมะระ Stir-fried chayote leaves with oyster sauce	132
<b>Stir-Fried Basil with Chicken   Pork   Beef   Seafood</b> ผัดกระเพราพริกแห้ง Wok-fried chicken, pork, beef, or seafood with dried chili and hot basil leaves	165   200

# THAI & INTERNATIONAL DESSERT

<b>Mango Sticky Rice</b> ข้าวเหนียวมะม่วง Mango sticky rice with coconut milk	132
<b>Seasonal fresh fruit</b> ผลไม้รวม Fresh fruit sliced	132
<b>Cheesecake</b> ชีสเค้ก Baked cheesecake topped with strawberry	165
<b>Traditional French Creme Brulee</b> แครมบุรุ่ม Mixed berry and chocolate espresso sauce	165
<b>Ice Cream Flavor selection (scoop)</b> ไอศกรีม Chocolate, Vanilla, Strawberry, Chocolate chip, and Coconut	55