BREAKFAST	THB
Serving period 06:00 – 10:30	
Continental Breakfast (V)	500

Choice of coffee or tea

uice

Choice of orange, apple, pineapple or guava

Cereals

Choice of Corn Flakes, Rice Krispies, All-Bran, Coco Pops, Raisin Bran or gluten free

Milk

Choice of regular, skimmed or soy

Fruit Platter

Seasonal selection of fruits

Yoghurt

Choice of natural, fruit or low fat

Bakery Basket

Selection of Danish pastries, croissants, almond croissants and muffins

With choice of white toast, whole wheat toast, rye bread or gluten free bread

Served with selection of jam, butter or honey



REAKFAST

Choice of coffee or tea

|uice

Choice of orange, apple, pineapple or guava

Cereals

Choice of Corn Flakes, Rice Krispies, All-Bran, Coco Pops, Raisin Bran or gluten free

Milk

Choice of regular, skimmed or soy

Two Free-Range Eggs Any Style

With bacon (P) or ham (P)
And choice of chicken or pork sausages (P)
Served with hash brown, grilled tomato and baked beans

Fruit Platter

Seasonal selection of fruits

Yoghurt

Choice of natural, fruit or low fat

Bakery Basket

Selection of Danish pastries, croissants, almond croissants and muffins

With choice of white toast, whole wheat toast, rye bread or gluten free bread

Served with selection of jam, butter or honey

Japanese Breakfast	THB 550
Grilled salmon Miso soup apanese gohan (apanese rice) Sansai (pickled radish) Tamagoyaki (apanese omelette) Green salad Sushi and sashimi Chilled tofu in soy broth Soy milk	
Signature Breakfast	
Phad Thai Omelette (P) Phad Thai style omelette with dried shrin sweet pork, chives and bean sprouts	280 nps,
Poached Egg Tamarind Poached egg with smoked duck, kale and tamarind sauce on a puff pastry	280
Thai Omelette (P) Thai omelette with minced pork, coriance and jasmine rice	280 Ier chilli sauce
Croissant Laab Salmon Sandwich (S)	280



Thai spicy salmon tartare with sliced boiled egg

and lettuce in a croissant

Breakfast A La Carte	ТНВ
Smoked Salmon Crostino French toast with dill cream, lettuce topped with smoked salmon	320
Fruit Platter (V) Seasonal selection of fruits	250
Congee Rice porridge with choice of pork (P) or chicken, served with condiments	220
Prawn Fried Rice Fried rice with prawns, kale and eggs, served with condiments	320
Two Free-Range Eggs Any Style With bacon or ham (P)	350
And choice of chicken or pork sausages (P) Served with hash brown, grilled tomato and baked bea	ans
Eggs Benedict (P) Topped with ham, English muffin and hollandaise sauce	280
Egg White Omelette (V) Healthy egg white omelette with grilled tomato and sautéed spinach	280
Waffles (V)	250
Served with berries, almond nuts, maple syrup and vanilla sauce	
Pancakes (V) Served with berries, almond nuts, maple syrup and vanilla sauce	250



Kids Breakfast A la Carte	ТНВ
Cereals (V) Choice of Corn Flakes, Rice Krispies, All-Bran, Coco Pops, Raisin Bran or gluten free Choice of regular, skimmed or soy milk	150
Yoghurt (V) Choice of natural, fruit or low fat	150
Bircher Muesli (V) Oats, dried fruits, maple syrup, nuts, yoghurt and apple	150
Granola (V) With honey, yoghurt and berries	180
Waffles (V) Served with berries, almond nuts, maple syrup and vanilla sauce	150
Pancakes (V) Served with berries, almond nuts, maple syrup and vanilla sauce	150
Prawn Fried Rice Fried rice with prawns, kale and eggs, served with condiments	120

	COLD APPETISERS	ТНВ
	Sushi + Sashimi Sushi, maki rolls, tuna and salmon sashimi, served with condiments	450
	Fresh Spring Rolls (V) Vegetable and herb rice paper rolls with sweet peanut sauce	320
3	Laab Ped Ubon (S) Spicy northern-style duck salad with onions, galangal, lemon juice and kafir lime leaves	350
3	Mozzarella + Tomato (V) Fresh mozzarella cheese with balsamic infused tomatoes, rocket leaves and pesto oil	390
	Tuna Carpaccio Akami tuna marinated with paprika, orange zest, yellow melon, parmesan, croutons and lemon dressing	420



	HOT APPETISERS	THB
	Tempura	450
	apanese-style prawn and vegetable tempura with authentic sauce	
	Smoked Salmon + Cheese Croquettes	390
	Smoked salmon and mozzarella cheese stuffed in potato croquettes with truffle mayo	
	Foie Gras (A)	790
	Pan-fried foie gras with peach compote, croutons and red wine reduction	
B	King Size Scallops (A) (S) Seared scallops with caramelized onions, XO sauce and leek cream	650
	Seared Scattops with Carametized Onions, NO sauce and teek cream	
	Laab Gai Tord (S)	350
	Fried spicy minced chicken ball salad with lime leaves and chilli peanut sauce	
LR.	Prawn Cakes (P)	390
	Deep-fried prawn cakes with pickled cucumber and sweet plum sauce	
R	A Latest Recipe Signature dish (V) Vegetarian, (P) Pork, (A) Alcohol, (S) Spicy If you have any concerns regarding food allergies,	
	please alert your server prior to ordering Prices are subject to 7% VAT and 10% service charge	

	HOT APPETISERS	THB
	Vegetable Spring Rolls (V)	350
	Crispy deep-fried vegetable spring rolls with sweet plum sauce	
LR.	Chicken Satay	350
	Grilled chicken satay with pickled cucumber and peanut sauce	
	SOUPS	ТНВ
	Pumpkin Cream Soup (V) Whole roasted pumpkin soup with herb croutons	320
LR.	Wild Mushroom Soup (A)	350
	Cèpe, truffle, shiitake and button mushrooms soup with chadonnay wine	
	Kimchi Soup (V) (S)	350
	Spicy Korean soup with soft tofu, shiitake mushrooms and spring onions	
K	A Latest Recipe Signature dish (V) Vegetarian, (P) Pork, (A) Alcohol, (S) Spicy If you have any concerns regarding food allergies, please alert your server prior to ordering Prices are subject to 7% VAT and 10% service charge	

	SOUPS	THE
	Tom Kha Gai (S)	350
	Chicken coconut soup with straw mushrooms, cabbage, Thai parsley and chilli oil	
K	Tom Yum Goong (S)	390
	River prawns in spicy broth, condensed milk, straw mushrooms and Thai herbs	
	SALADS	THE
	Caesar Salad (P)	350
	Organic romaine lettuce with Caesar dressing, crispy bacon, parmesan and croutons	
	Add:	
	Chicken breast	380
	Smoked salmon	390
	Greek Salad (V)	350
	Cucumbers, tomatoes, bell peppers, onions with black olives, feta cheese and vinaignette	



		SALADS	ТНВ
	LR.	Roasted Vegetable Salad (V)	350
\circ		Roasted beetroot, pumpkin, potatoes, fennel with vinaigrette, walnuts, croutons and peach Asian Grilled Chicken Salad	350
7	1R	Grilled chicken salad with cos lettuce, tomatoes, cucumbers and sesame soy dressing Yum Som O Goong (S)	350
	~	Pomelo salad with prawns, long beans, crispy onions and almond flakes	330
ハ		Som Tum Gai Yang (S) (P)	350
? ?		Spicy green papaya salad with dried shrimps, green beans, peanuts, grilled chicken, boiled egg and pork crackers	
	LR	Yum Nue Yang (S) Grilled marinated Australian beef sirloin with tomatoes, onions, herbs and spicy coriander dressing	390



	PASTA	ТНВ
	Spaghetti Meatballs Spaghetti with meatballs, tomato sauce, parmesan flakes and basil	420
	Fusilli Aglio e Olio (S) Fusilli sautéed with garlic, chilli, veal sausage and parmesan cheese	420
	Spaghetti Carbonara (P) Spaghetti with bacon cream sauce and parmesan cheese	420
	SANDWICHES	ТНВ
LR.	Cheeseburger Sesame bun with beef patty, tomato, lettuce, cheddar cheese and French fries	420
LR.	Grilled Steak Sandwich French baguette with grilled beef sirloin with lettuce, tomato, onion, gherkins and French fries	450
	Smoked Salmon Sandwich French baguette with smoked salmon, horseradish sauce, onion, lettuce and yoghurt dill cream	420
	Club Sandwich (P) Triple-decker white toasted chicken breast sandwich with fried egg, lettuce, tomato, bacon and French fries	390
	Ham + Cheese Sandwich (P) Grilled ciabatta bread ham and cheddar cheese sandwich with French fries	390



A Latest Recipe Signature dish
(V) Vegetarian, (P) Pork, (A) Alcohol, (S) Spicy
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	INTERNATIONAL	ТНВ
	Grilled Salmon (A) Grilled Norwegian salmon with green asparagus, zucchini and dill cream	690
LB	Cod Fish (A) Pan-fried cod fish with caramelized apricot, potato confit and porcini mushroom cream sauce	790
	Garlic Prawns (A) Sautéed tiger prawns with garlic butter, parsley, olive oil and garlic bread	790
	Grilled Sausages (P) Peppered veal and chorizo sausages with chunky mashed potatoes and mustard	650
	Roasted Chicken (A) Rosemary roasted baby chicken with vegetables and jus	650
LR.	BBQ Pork Ribs (P) Herb roasted pork ribs with bell peppers, onions and pineapple	690
LB	Lamb Rack (A) Grilled lamb rack with baked fennel, yoghurt, quinoa and rosemary jus	820
	Beef Tenderloin (A) Grilled Australian beef tenderloin with button mushrooms, roasted vegetables and red wine jus	1350



		INTERNATIONAL	ТНВ
	LR.	Beef Rib Eye (A)	1350
		Grilled Australian beef rib eye with button mushrooms, roasted vegetables and red wine jus	
		Fish + Chips	450
		Batter-fried white fish fillet with malt vinegar, tartar sauce and French fries	
		Side Dishes (V)	
		Mashed potatoes	150
		French fries	150
		Grilled mushrooms	150
		Garlic bread	150
		Green salad	150
		THAI	ТНВ
	LR.	Phad Thai Sukhothai (P)	390
		Rice noodles with crispy pork skin, tofu, crabmeat, peanuts and herbs	
	LR.	Khao Phad Pla Salid (S)	390
S		Fried rice with crispy fish, green chilli, hot basil and eggs	
S H		Phad Kapraw (S)	
2		Stir-fried spicy holy basil with jasmine rice, eggs and choice of:	
		Beef	390
		Chicken or pork (P)	350
\bigcirc		Vegetables (V) or tofu (V)	320
MAIN COURSES	LR.	A Latest Recipe Signature dish	
\triangleleft		(V) Vegetarian, (P) Pork, (A) Alcohol, (S) Spicy If you have any concerns regarding food allergies,	
_		please alert your server prior to ordering	
_		Prices are subject to 7% VAT and IO% service charge	



	THAI	THB
	Khao Phad	
	Fried rice with vegetables, eggs and choice of:	
	Prawns or crabmeat	390
	Chicken or pork (P)	350
	Pineapple and raisins (V)	320
LR	Lohn Poo (S)	390
	Crabmeat and minced chicken in coconut curry with vegetables and jasmine rice	
	Gai Phad Med Mamuang (S)	420
	Stir-fried chicken with cashew nuts, onions, bell peppers, dried chillies and jasmine rice	
	Kaeng Kiew Warn Kradook Moo (P) (S)	420
	Green curry with pork ribs, eggplant, basil leaves and jasmine rice	
	Massaman Gai (S)	420
	Chicken in yellow coconut curry, potatoes, peanuts and jasmine rice	
1R	Goong Tord Sauce Makham (S)	550
	Stir-fried tiger prawns with tamarind sauce, crispy shallots and jasmine rice	330



	ASIAN	ТНВ
LB	Ramen Noodle Soup (P)	390
	apanese-style miso ramen, chashu pork, bamboo shoots, onions and seaweed	
	Szechuan Sizzling Seafood (S)	450
	Stir-fried seafood with bell peppers, spicy Szechuan sauce and jasmine rice	
LR	XO Steamed Snow Fish (A) (P) (S)	720
	Steamed snow fish with kale, XO sauce and jasmine rice	
LB	Wok-Fried Black Peppered Beef (S)	450
	Wok-fried Australian beef with vegetables, black pepper sauce and jasmine rice	
	Mongolian Noodles (P)	420
	Stir-fried noodles with chicken, cabbage, mushrooms, spring onions and sesame soy sauce	
	Bento Box	590
	Sushi and sashimi, miso soup, grilled salmon, green salad and apanese rice	
	Unagi Don	520
	apanese-style grilled teriyaki eel fish with miso soup, condiments and apanese rice	



KIDS MENU	THB
Cold	
Vegetable Sticks (V) Vegetable sticks with avocado purée and mayonnaise	150
Broccoli Salad (V) Chilled broccoli with cucumber and basil mayonnaise dip	150
Soup	
Pumpkin Cream Soup (V) Pumpkin cream soup and crispy croutons	150
Hot	
Creamy Spinach (V) Sautéed spinach with onions and cream	180
Chicken Nuggets Crispy-fried chicken nuggets with ketchup and French fries	180
Spaghetti Tomato (V) Spaghetti with tomato sauce	150



KIDS MENU	THB
Fish + Chips Fish and chips with tartar sauce and French fries	180
Ham Fried Rice (P) Fried rice with ham, carrots and eggs	150
Ham + Cheese Sandwich (P) Ham and cheese sandwich with French fries	180
French Fries	100
Desserts	
Ice Cream (Per Scoop) (V) Vanilla, chocolate, yoghurt berry, cookies and cream or honey poggy	120
Cheesecake (V) Cheesecake with berry compote sauce and vanilla cream	120
Fruit Platter (V) Seasonal selection of fruits	120



	DESSERTS	ТНВ
LR.	Khao Niew Mamuang (V) Mango with sticky rice and coconut sauce	280
LR.	Lemon Tart (V) Lemon tart with meringue sticks and berries	250
	Cheesecake (V) Cheesecake with berry compote and vanilla cream	250
LR.	Chocolate Lava Cake (V) Warm chocolate cake with vanilla ice cream	280
	Apple Tart Tatin (A) Apple tart with rum raisin ice cream	220
	Fruit Platter (V) Seasonal selection of fruits	250
	Ice Cream (Per Scoop) (V) Vanilla, chocolate, mocha almond, rum raisin (A), yoghurt berry, cookies and cream, honey poggy, passion fruit mango, green tea, lemon sherbet, berry sherbet or mango sherbet	120

COFFEE by illy	THB	THB	TEA by TWG	THB
HOT SPECIALS	Single	Double	HOT + COLD	
Espresso	120	180	BLACK TEA	160
Espresso all' Americana	120	180	English Breakfast Tea / French Earl Grey /	
Caffelatte	150	210	Royal Darjeeling FTGFOPI / 1837 Black Tea	
Cappuccino	150	210		
Macchiato Caldo	150	210	GREEN TEA	160
Marocchino Caldo	150	210	asmine Queen Tea / Moroccan Mint Tea /	
			Silver Moon Tea / Pink Flamingo Tea / Emperor Sencha	
COLD SPECIALS				
All made with double espresso			SOLO HERB	160
			Chamomile	
Espresso Freddo		160		
Latte Freddo		160	RED TEA	160
Cappuccino Freddo		180	Eternal Summer Tea / Vanilla Bourbon Tea	
Iced Tiramisu Latte		180		
Affogato		180	OTHER RECIPES by KHUN FERN	160
Frappè al Caffè		180	Thai Iced Milk Tea / Thai Iced Milk Green Tea / Chocolate	
WATER + SOFT DRINKS		THB	SMOOTHIES + JUICES	ТНВ
STILL			SMOOTHIES	
evian Natural Mineral Water (75cl)		240		
evian Natural Mineral Water (33cl)		150	RASPBERRY RECHARGE	180
Minéré (60cl)		80	Raspberry / Natural Yoghurt / Berry Yogurt Ice Cream /	
			Mint leaves / Sugar Syrup / Skimmed Milk	
SPARKLING				
Badoit Sparkling Natural Mineral Water	(75cl)	290	PASSION FRUIT - MANGO	180
Badoit Sparkling Natural Mineral Water	(33cl)	180	Passion Fruit / Mango / Natural Yoghurt / Lime uice / Skimmed Milk	
SOFT DRINKS				
Pepsi		120	JUICES	150
Pepsi Max		120	Coconut / Orange / Lime / Mango / Watermelon /	
7UP		120	Pineapple / Apple	
Mirinda Orange		120		

LATEST RECIPE COCKTAILS	THB		THB
MANHATTAN	480	COSMOPOLITAN	320
Rittenhouse Rye Whisky, Carpano Classico Rosso Vermouth, Angustora Bitters		Absolut Citron Vodka, Cointreau, Lime Juice, Cranberry Juice	
0		MOSCOW MULE	320
ROB ROY	450	Absolut Vodka, Ginger Syrup, Lime Juice, Soda Water	
Chivas Regal 12 Years Old Blended Scotch Whisky,			
Carpano Classico Rosso Vermouth, Angustora Bitters		BAYBREEZE	320
		Absolut Vodka, Pineapple Juice, Cranberry Juice	
IRISH COFFEE	320	CORENTER	700
Jameson Irish Whisky, Brown Sugar, Hot Water, Espresso, Double Cream		SCREWDRIVER	320
Double Cream		Absolut Vodka, Orange Juice	
BRANDY ALEXANDER	480	MARGARITA	380
Martell VSOP Cognac, Giffard Crème de Cacao,		Olmeca Gold Tequila, Cointreau, Lime Juice	
White Liqueur, Double Cream			
		TEQUILA SUNRISE	320
SIDE CAR	480	Olmeca Gold Tequila, Orange Juice, Grenadine	
Martell VSOP Cognac, Cointreau, Lemon Juice			
	400	MAITAI	320
SINGAPORE SLING	420	Nusa Cana Rum, Orange Curação, Orgeat Syrup,	
Beefeater Gin, Bénédictine D.O.M, Cherry Heering, Lemon Juice, Pineapple Juice, Soda Water, Grenadine,		Apricot Brandy, Lime Juice, Angustora Bitters	
Angustora Bitters, Bitter Truth Orange Bitters		DAIQUIRI	320
rungastora Butters, Butter Frauer Grange Butters		Flor de Caña Extra Seco 4 Slow Aged White Rum,	020
DRY MARTINI	420	Lime Juice, Sugar Syrup	
Beefeater Gin, Carpano Dry Vermouth			
		мојіто	320
TOM COLLINS	320	Nusa Cana Rum, Lime Juice, Sugar Syrup, Mint Leaves	
Beefeater Gin, Lemon Juice, Sugar Syrup, Soda Water		2.5.	700
LONG ISLAND ICED TEA	450	PIÑA COLADA	320
LONG ISLAND ICED TEA Absolut Vodka, Nusa Cana Rum, Beefeater Gin,	450	Nusa Cana Rum, Cream of Coconut, Pineapple Juice, Lime, Salt	
Olmeca Tequila, Cointreau, Sugar Syrup, Lemon Juice,		Line, 3dt	
Pepsi		EL PRESIDENTE	320
1		Nusa Cana Rum, Carpano Dry Vermouth, Orange Curação,	020
		Grenadine	

BEERS		ТНВ	WHISKY	THB	THB
LOCAL			BLENDED SCOTCH	Glass	Bottle
Singha – Thailand (32cl) Chang – Thailand (32cl)		150 150	Chivas Regal - 12 Years Old (70cl) Johnnie Walker - Black Label (70cl)	320 320	5,300 5,300
IMPORTED			SINGLE MALT SCOTCH		
Hoegaarden – Belgium Stella Artois – Belgium Corona – Mexico		350 320 280	The Glenlivet - I5 Years Old (70cl)	580	11,000
Heineken – Holland		180	AMERICAN RYE		
Asahi – Japan Carlsberg – Denmark		180 180	Rittenhouse (75cl)	320	5,300
DRAFT			AMERICAN BOURBON		
Chang – Thailand (Pint) Chang – Thailand (Half Pint)		230 I50	Elijah Craig Small Batch Bourbon (75cl) IRISH	350	6,500
			ameson (70cl)	250	3,800
& MORE	ТНВ	ТНВ		ТНВ	ТНВ
COGNAC	Glass	Bottle	TEQUILA	Glass	Bottle
Martell - VSOP (France) (70cl)	420	8,200	Olmeca - Gold (Mexico) (70cl)	250	4,100
GIN			RUM		
Beefeater (England) (75cl)	250	4,100	Nusa Cana (Indonesia) (70cl)	250	4,100
VODKA			APERITIFS		
Absolut Vodka (Sweden) (70cl) Absolut - Citron (Sweden) (70cl)	250 250	4,100 4,100	Ricard (France) Pernod (France)	250 250	

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