



EAT & DRINK

PLACE YOUR ORDER, PLEASE DIAL
'RESERVE SERVICES' BUTTON

BREAKFAST IN YOUR ROOM

BREAKFAST À LA CARTE

EGGS ANY STYLE

TWO FREE RANGE EGGS • TOMATO SALSA

260

EGGS BENEDICT

TWO POACHED EGGS • SERRANO HAM
ENGLISH MUFFIN • HOLLANDAISE SAUCE

340

EGGS FLORENTINE

TWO POACHED EGGS • SPINACH
ENGLISH MUFFIN • HOLLANDAISE SAUCE

300

BLACK AND WHITE WAFFLE

VANILLA GELATO • STRAWBERRY COMPOTE •
CHOCOLATE CHIP • CHOCOLATE SAUCE

280

CHALAH FRENCH TOAST

PINEAPPLE COMPOTE • PINEAPPLE CARAMEL •
WHIPPED CREAM • HONEY

280

RICE CONGEE

PORK SHREDDED • GINGER • POACHED EGG
CRISPY SHALLOT

260

BREAKFAST COMBO SET

COLD BREAKFAST TRAY

CROISSANTS
ALMOND
PAIN AU CHOCOLAT
RUM RAISIN MUFFIN
SOURDOUGH
PRESERVES
FRUIT PLATE
YOGURT • PLAIN • MANGO • LABNEH

590

WARM BREAKFAST TRAY

CROISSANTS
ALMOND
PAIN AU CHOCOLAT
RUM RAISIN
SOURDOUGH
PRESERVES
FRUIT PLATE
YOGURT • PLAIN • MANGO • LABNEH
FRESH JUICE • ORANGE • CARROT
COFFEE • TEA

690

CHOICE OF:

EGGS BENEDICT • EGGS FLORENTINE
RICE CONGEE PORK • WAFFLE STACK

IN ROOM OVER NIGHT MENU

AVAILABLE FROM 22:00 - 06:00 HRS.

SALADS AND SOUPS

BEETROOT 450
GOAT CHEESE • BABY KALE • ALMOND • SESAME DRESSING

CAESAR 500/590
CHICKEN/PRAWNS • ROMAINE • CROUTONS
PARMESAN • BACON

TOM YUM GOONG 620
TIGER PRAWNS • KAFFIR LIME • TOMATO
MUSHROOMS

PASTA

CLASSIC PASTAS 550
PENNE / SPAGHETTI / FUSILLI

CHOICE OF CLASSIC SAUCES
AGLIO E OLIO • CARBONARA • TOMATO • MUSHROOM CREAM • PESTO

SANDWICHES

CHEESEBURGER 680
POTATO BUN • WHITE CHEDDAR • DILL PICKLES • TOMATO
LETTUCE • RESERVE SAUCE • FRIES

RESERVE CLUB 520
BACON • ICEBERG LETTUCE • CHICKEN • EGG • TOMATO
AVOCADO • MAYO • FRIES

HAM AND CHEESE TOAST 590
BRIOCHE • SWISS CHEESE • DELI HAM • FRIES

THAI

SOM TUM 420
SPICY GREEN PAPAYA SALAD • DRIED SHRIMP • CHILI
FISH SAUCE • PALM SUGAR

PAD THAI 430/480/620
TOFU / CHICKEN / SHRIMP • RICE NOODLES
DRIED SHRIMP CRUSHED NUTS • TAMARIND SAUCE • BEAN SPROUT

PAD KRA PRAO 520/620/620
PORK / BEEF / SHRIMP WITH RICEBERRY OR JASMINE RICE
HOT BASIL • CHILI • FRIED EGG

EGG FRIED RICE 300
CHIVES • SPRING ONION • SOY

SWEETS

MANGO STICKY RICE 380
SWEET COCONUT MILK • MUNG BEAN

VALRHONA CHOCOLATE MOUSSE 380
WHITE • DARK • MILK • CRUMBLE

ROOM SERVICE MENU

AVAILABLE FROM 06:00 - 22:00 HRS.

SALADS AND SOUPS

CAESAR	500/590
CHICKEN/PRAWNS • ROMAINE • CROUTONS PARMESAN • BACON	
BEETROOT	450
GOAT CHEESE • BABY KALE • ALMOND • SESAME DRESSING	
BURRATA	520
HEIRLOOM TOMATOES • RED ONION • MICRO GREENS BALSAMIC DRESSING	
TOM YUM GOONG	620
TIGER PRAWNS • KAFFIR LIME • TOMATO MUSHROOMS	
TOM KHA GAI	490
CHICKEN THIGH • GALANGAL • STRAW MUSHROOM • COCONUT MILK	

PIZZA AND PASTA

SALAMI PIZZA	620
MOZZARELLA • TOMATO SAUCE • CHILI FLAKE	
FOUR CHEESE PIZZA	620
MOZZARELLA • BLEU • EMMENTAL • CHEDDAR	
MARGHERITA PIZZA	490
BASIL • TOMATO SAUCE • MOZZARELLA	
CRAB LINGUINE	920
BLUE CRAB • LEMON • CHILI • GARLIC • PARSLEY	
RIGATONI BOLOGNESE	720
GROUND BEEF • ITALIAN SAUSAGE • TOMATO RAGOUT • MARSCAPONE	
CLASSIC PASTAS	550
PENNE / SPAGHETTI / FUSILLI CHOICE OF CLASSIC SAUCES AGLIO E OLIO • CARBONARA • TOMATO • MUSHROOM CREAM • PESTO	

SANDWICHES

WARM CAPRESE	420
TOMATO • BASIL • BALSAMIC • CIABATTA	
RESERVE CLUB	520
BACON • ICEBERG LETTUCE • CHICKEN • EGG • TOMATO AVOCADO • MAYO • FRIES	
CHEESEBURGER	680
POTATO BUN • WHITE CHEDDAR • DILL PICKLES • TOMATO LETTUCE • RESERVE SAUCE • FRIES	
HAM AND CHEESE TOAST	590
GRILLED • SWISS CHEESE • DELI HAM • FRIES	

MEAT AND SEAFOOD

BEEF TENDERLOIN	1020
BUTTERED POTATO PUREE • GRILLED ASPARAGUS SPEARS CRISPY SHALLOTS	
SEABASS	720
SAFFRON & LEMON RISOTTO • SLICED ALMONDS • CHIVES	
SALMON	1020
PAN ROASTED • PESTO GNOCCHI	
SIDE DISHES	
SWEET POTATO FRIES	260
FRENCH FRIES (SEA SALT / TRUFFLE / AGED PARMESAN)	260
SAUTEED VEGETABLES	260
MASHED POTATOES	260

THAI FAVORITES

SALADS

YAM SOM O	420
POMELO SALAD WITH CRISPY SHRIMP • FRIED SHALLOTS PEANUTS • COCONUT	
YAM WOON SEN	490
PRAWNS • CELERY • GLASS NOODLES • MINCED PORK CORIANDER • LIME • CHILI	
SOM TUM	420
SPICY GREEN PAPAYA SALAD • DRIED SHRIMP • CHILI FISH SAUCE • PALM SUGAR	
YAM HUA PLEE YANG GAI GROB	450
GRILLED BANANA BLOSSOM SALAD • CRISPY CHICKEN • GREEN MANGO • LEMONGRASS • THAI BASIL • CHILI PASTE	

MAINS

GAI YANG	480
CHAR GRILLED SPRING CHICKEN • GARLIC • LEMONGRASS GREEN MANGO SALAD • STICKY RICE	

NOODLES AND RICE

PAD KRA PRAO	520/620/620
PORK / BEEF / SHRIMP WITH RICEBERRY OR JASMINE RICE HOT BASIL • CHILI • FRIED EGG	
KHAO PAD PUU	620
CRAB MEAT • EGG • CORIANDER • SPRING ONION • JASMINE RICE • SOY SAUCE	
PAD THAI	430/480/620
TOFU / CHICKEN / SHRIMP • RICE NOODLES DRIED SHRIMP CRUSHED NUTS • TAMARIND SAUCE • BEAN SPROUT	
KUAY TEAW	490/510/550
CHICKEN / PORK / BEEF • NOODLE • BOK CHOY BEAN SPROUT • CORIANDER	
PAD PHAK BOONG FAI DANG	420
WOK FRIED MORNING GLORY • OYSTER SAUCE • SOYBEAN PASTE • GARLIC • CHILI SERVED WITH JASMINE RICE	
PAD PHAK RUAM	420
WOK-FRIED MIXED VEGETABLES • GARLIC • LIGHT SOY SAUCE SERVED WITH JASMINE RICE	
PLA NUENG MANOW	520
STEAMED SEABASS WITH CHINESE CABBAGE • GARLIC • CHILI SAUCE SERVED WITH JASMINE RICE	
PLA TOD KAMIN	520
DEEP-FRIED SEA BASS MARINATED WITH TURMERIC • GARLIC SERVED WITH PAPAYA SALAD, SPICY SEAFOOD SAUCE AND JASMINE RICE	
GOONG TOD SAUCE MAKHAM	820
CRISPY PRAWNS IN TAMARIND GLAZE SERVED WITH JASMINE RICE	
PAD KEE MAO TALAY	850
SQUID INK SPAGHETTI • SCALLOP • PRAWN • SQUID • GREEN PEPPERCORN	

CURRY

GANG KEAW WANN	490/590
CHICKEN / BEEF WITH RICEBERRY OR JASMINE RICE GREEN CURRY PASTE • EGGPLANT • SWEET BASIL • COCONUT MILK	

ROOM SERVICE MENU

AVAILABLE FROM 06:00 - 22:00 HRS.

SWEETS

MANGO STICKY RICE	380
SWEET COCONUT MILK • MUNG BEAN	
TIRAMISU	380
HOT ESPRESSO SHOT • KAHLUA	
VALRHONA CHOCOLATE MOUSSE	380
WHITE • DARK • MILK • CRUMBLE	
TROPICAL FRUIT PLATTER	380
VARIETY OF SEASONAL TROPICAL FRUIT	
SELECTION OF ICE CREAM	120
BLACK CHARCOAL VANILLA • GRAND MARNIER • RUM RAISIN PRUNE ARMAGNAC • PISTACHIO • BLUEBERRY CHEESECAKE RED YOGHURT • ESPRESSO • CHOCOLATE	
SELECTION OF SORBETS	120
LEMON - THYME • GUAVA - BASIL • PEACH • MIXED BERRIES TANGERINE • COCONUT • STRAWBERRY • MANGO	

CHILD MENU

4 - 12 YEARS OLD • THB 230 • CHOICE OF 2 ITEMS MAIN + DESSERT OR SIDE

MAIN: 190

DESSERT OR SIDE: 90

MAIN

TUNA • CORN • TOMATO • CUCUMBER SALAD
GRILLED FISH • CHIPS
STEAMED CHICKEN • BROCCOLI • CARROT • GREEN PEAS
GRILLED CHICKEN STRIPS • MASH
MINI BEEF BURGER • FRENCH FRIES
MINI PIZZA • PINEAPPLE • HAM • CHEESE
PENNE • TOMATO MEAT SAUCE
RISOTTO • HAM • BROCCOLI • PARMESAN CHEESE
EGG FRIED RICE • VEGETABLES

SIDE

STEAMED GREENS
SEA SALT FRENCH FRIES

DESSERT

FRUIT SALAD • VANILLA ICE CREAM
CHOCOLATE BROWNIE

GELATO

VANILLA BEAN • CHOCOLATE • BLUE BUBBLE GUM • RED YOGHURT

SORBET

MANGO • STRAWBERRY • COCONUT • PEACH

DRINKS IN YOUR ROOM

WINE BY THE GLASS

BUBBLES

ZONIN 350
prosecco • veneto • italy

MOET CHANDON 20 CL 1650
champagne • france

MOET CHANDON ROSÉ 20 CL 1750
champagne • france

WHITE

GRAN VALIENTTE 390
sauvignon blanc • central valley • chile

TORRESELLA 410
pinot grigio • veneto • italy

MATUA 460
sauvignon blanc • marlborough • new zealand

MORGAN BAY 470
chardonnay • california • usa

ROSÉ

WHISPERING ANGEL 490
grenache • côte de provence • france

RED

CORREA LISONI 390
cabernet sauvignon • central valley • chile

TILIA 410
malbec • mandoza • argentina

JEAN-MICHEL CAZES 450
gsm • rhône valley • france

MATUA 490
pinot noir • marlborough • new zealand

RESERVED ELIXIR 60° 0°

SAMUI SPRITZ 390
aperol • white wine • crème de cassis • soda

GIN CONCOCTION

PASSIONFRUIT APPLE 360 210
gin • green apple • passionfruit • mint

CHAMOMILE LAVENDER 360
gin • chamomile tea • lavender

APERITIF 45 ML.

campari • aperol • pimm's no.1 250
ricard • pampelle ruby 250
martini extra dry • bianco • rosso 250
grappa moscato 420

LIQUEUR 45 ML.

prado absinthe 250
luxardo white sambuca 250
jägermeister • baileys • kahlua 260
fernet-branca • galliano 310

VODKA 45 ML.

skyy • ketel one 280
grey goose • círoc • belvedere 380

RUM 45 ML.

bacardi 250
pampero blanco 250
canario cachaca 250
ron zacapa 520

SHERRY 60 ML.

tio pepe fino 250

GIN 45 ML.

beefeater pink 270
bombay sapphire 270
tanqueray 270
hendrick's 380

TEQUILA • MEZCAL 45 ML.

olmea gold 270
don julio reposado 560
montelobos mezcal artesanal 560

COGNAC • WHISKY 45 ML.

jack daniel's 280
johnnie walker black label 300
hennessy vsop 540
glenfiddich 12 years old 430
the chita single grain 450
the macallan 12 years old 850
hennessy xo 1900

CALVADOS 45 ML.

pápidoux fine 270

WHISKY CONCOCTION 60° 0°

BASIL 360 220
whisky • bourbon • yusu lemon
pineapple • orchid • basil

POPCORN 360
bourbon • campari • sweet vermouth
roasted rice tea • popcorn syrup

RUM CONCOCTION

SICHUAN MULE 360 220
mango rum • mango • sichuan pepper • chilli

BLACKBERRY 360
herbal rum • pineapple • raspberries
blackberries • vanilla

TINI CONCOCTION

CARROTINI 360
gin • triple sec • orange • carrot

TEQUILA CONCOCTION

ORANGE TEQUILA 360 220
tequila • orange • passionfruit

CRANBERRY PINEAPPLE 360 220
tequila • cranberry • pineapple

VODKA CONCOCTION

ORANGE BASIL 360 220
vodka • aperol • orange • basil

RASPBERRY 360 220
vodka • chamomile tea • orange • raspberry

SHAKE CONCOCTION

BERRY 360 220
raspberry rum • strawberry cream • mixed
berries • vanilla ice-cream

MANGO 360 220
mango rum • vanilla • coconut • honey
ice-cream

WATERMELON 360 220
vodka • vanilla • apple • banana • vanilla
ice-cream

CHOCOLATE 360 220
bourbon • baileys cream • banana • chocolate
ice-cream

COFFEE 360 220
jameson • baileys cream • espresso • banana
coffee ice-cream

CLASSIC COCKTAILS ARE AVAILABLE ON REQUEST 340 220

BEER • CIDER

chang beer 160
singha beer 170
heineken beer 180
savanna apple cider 200
corona beer 320

SOFT DRINK • WATER

aqua panna small - large 180 240
sanpellegrino small - large 180 240
soft drinks 95
coke • coke light • coke zero • sprite
soda • lamon soda • fanta orange
tonic or ginger ale

JUICE

fresh coconut 160
chilled juices 160
fruit shake 190
carrot • orange • watermelon mango
• apple pineapple • cranberry or
strawberry