

ROOM SERVICE MENU

11.30 AM - 10.30 PM

From Our Thai Kitchen

Starters

Som Tum 230
with BBQ Chicken **265**
Thai green papaya salad, Muslim style

Satay Ruam Mit 375
Beef, pork, and chicken satay skewers
served with peanut sauce and cucumber relish.

Yam Som-O 450
Pomelo salad, shallots, crispy garlic, chili,
roasted coconut, spring onions, crunchy prawns

Chicken Wings 265
Crispy-fried chicken wings infused with spicy and
sour Tom Yum, chili-mayo dip

Soups

Tom Yam Chicken 290
with Prawns **325**
Spicy Thai soup with herbs, chili, mushroom
and turmeric coconut bread

Tom Kha Gai Cappuccino 290
Creamy coconut chicken soup, lemongrass, Thai herbs,
chili, mushroom, coconut foam, turmeric coconut bread

Local Favorites

Khao Pad Gai or Goong
Chicken or Beef **370** | Seafood **390**
Fried rice served with a sunny-side-up egg

Phad Kra - Pow Gai, Moo or Nuea 390
Wok-fried chicken, pork or beef, hot basil, chili

Khao Ob Sapparot
with Chicken **350** | with Prawns **390**
Thai-style pineapple fried rice

Nuea Phad Nam Man Hoy 370
Wok - fried beef strips, garlic, mushrooms,
onions, ginger, oyster sauce

Gai Phad Med Mamuang 360
Wok-fried chicken with capsicum,
wild mushrooms, onion, and cashew nuts

Phad Pak Boong Fai Daeng 190
Wok-fried morning glory with garlic,
chili & oyster sauce, crispy golden-fried eggs

Phad Pak Organic 220
Wok - fried organic vegetables,
lotus roots, ginkgo nuts in soy sauce

Guay Tiew Phad See-Ew
with Chicken **350** | with Prawns **390**
Wok-fried rice noodle, soy sauce

Curries

Panang Lobster Roti 620
Panang lobster curry, crispy roti

Gaeng Kiew Warn Gai 370
Free-range chicken in green curry,
Thai eggplant, rice vermicelli

Gaeng Phad Moo, Gai or Nuea 370
Red curry with your choice of pork, chicken or beef,
cooked with grape, Thai eggplant, basil

Massaman Gai or Nuea 390
Massaman Curry with chicken thigh or beef strips
served with crispy roti

From Our Western Kitchen

Appetizers & Starters

Caesar Salad 240

with Chicken 275 | with Prawns 295
Romaine lettuce, Parmesan cheese, anchovies,
croutons and smoked bacon

Crab Salad 420

Crab meat, apple, lime juice,
mayonnaise, crispy lettuce

Tuna Tartar 460

Tuna tartar, avocado,
mango - chili salsa, microgreen

Charcuteries Platter 990

Selection of cold cuts of the day, brie cheese,
cream cheese, crackers served with pickles
and condiments

Soups

Roasted Cauliflower 290

Chickpeas, potato, parsley green oil, and baguette

Pumpkin Cream 250

Roasted pumpkin seeds, tomato confit, and baguette

Comfort & Grill

Pan Seared Seabass 420

Andaman seabass filet in tomato sauce
with basil, caper, lemon

Lemon Baby Chicken 370

450 grams baby chicken with capsicum,
corn and red bean slaw, lyonnaise potatoes

Wagyu Beef Burger 400

Wagyu beef, Gruyère cheese, crispy lettuce, tomatoes,
gherkins, cocktail sauce

Tomato - Vanilla Risotto 350

Tomato - Vanilla risotto, grilled green asparagus,
sundried cherry, tomatoes, almond

Club Sandwich 325

Chicken breast, crispy bacon, fried egg,
tomatoes, lettuce

Lemon Risotto 450

Risotto infused with Saffron, pan-seared salmon,
fresh herbs slaw

Choice of Pastas 350

Spaghetti, Fettuccine, Penne
Bolognese, Carbonara, Arrabbiata, Rich tomato cream

Pizzas

Vegetarian 390

Mushroom, eggplant, zucchini, capsicum,
kalamata olives, pesto sauce

Margherita 390

Buffalo mozzarella, tomatoes, basil

Seafood Kraprao 590

Tiger prawns, squid, scallop, mussel,
chili - garlic and hot basil sauce

Desserts

Selection of Cheese 890

Semi-soft and hard cheeses, served with crackers,
fresh and dried fruits, and nuts

Khao Niew Mamuang 240

Mango sticky rice, sesame, coconut milk

Cinnamon Crème Brûlée 260

Cocoa cookie

Assorted sliced tropical Fruits 190

Seasonal fruits