



THE DINING ROOM

LUNCH MENU

SNACK AND SALAD

Marinated Salmon and Mango Salad 360

Fresh and smoked salmon, mango, avocado, strawberry, cottage cheese and mixed green with classic lemon dressing

Prawns and Avocado Salad 360

Prawns, parma ham, avocado, mango and mixed green salad on ginger-soy vinaigrette

Caesar Salad with Marinated Chicken or River Prawns 380

Romaine lettuce and garlic croutons with homemade classic Caesar dressing

Crispy Chicken Wings 330

Marinated chicken wings with "Chef's secret spices" (6 pieces)

BIG BITE

X Burger 490

200 grams of ground beef tenderloin with mixed greens and French fries

Add on cheese, bacon or fried egg

Pizza "Queen" Margarita 340

Tomato sauce, mozzarella cheese, fresh tomato and basil

Seafood Pizza 340

Tomato sauce, mozzarella cheese and fresh seafood

137 Club Sandwich 390

Steak Sandwich 490

Thin slice of beef tenderloin on a crunchy baguette, sautéed onion, mushrooms and chili-oregano spice

Classic grilled Ham and Cheese Sandwich 340

Chicken Avocado Sandwich 340

Whole wheat bread with romaine lettuce, tomato, beansprouts and aioli

Pasta of the Day 360

With selection of tomato, Bolognese or Carbonara sauce

Char Grilled Spring Chicken 570

With devilled sauce, crisp greens and home fries

THAI FAVORITES

Satay Ruam 270

Thai marinated chicken, beef and prawn satay with spicy cashew nut sauce and green papaya relish

สะเต๊ะรวม ไก่ เนื้อ และ กุ้ง

Por Pia Ruam Mit 230

Deep fried spring rolls filled with vegetables and sweet chili sauce

ปอเปี๊ยะรวมมิตร

Yum Som O Poo Nim 330

"Our secret recipe" pomelo and crispy soft shell crab salad

ยำส้มโอปูนิ่ม

Som Tum Goong 230

Green papaya salad with lime dressing and seared prawns

ส้มตำกุ้ง

Yum Nua Wagyu 450

Grilled Wagyu beef salad with shallots, coriander, chili-lime fish sauce

ยำเนื้อวากิว

Yum Talay 300

Spicy seafood salad, spice coriander, lime glass noodles

ยำทะเล

SOUP, RICE AND NOODLES

Tom Yum Goong 230

Spicy prawn soup, straw mushrooms, lemongrass flavors

ต้มยำกุ้ง

Tom Kha Gai 230

Fragrant coconut and chicken soup with lime leaves and galangal

ต้มข่าไก่

Kaow Pad 230

Wok-fried rice with crab meat, chicken, pork or shrimp, with fried egg, green onions and tomato

ข้าวผัด

Pad Thai Goong Sod 480

Famous fried rice noodles, tossed with prawns, egg, bean curd, chives, bean sprouts, fish sauce and ground peanuts

ผัดไทยกุ้งสด

Kuey Tiew Talay 320

Traditional seafood noodle soup

ก๋วยเตี๋ยวทะเล

CURRIES

Gaeng Kiew Waan 230

Chicken or tiger prawns in green curry, eggplant, sweet basil and lime leaves

แกงเขียวหวานไก่ หรือ กุ้งลายเสือ

Gaeng Phed Ped Yang 330

Red curry with roasted duck, pineapple and lotus

แกงเผ็ดเป็ดย่าง

Mong Korn Pon Fai 1,450

Stir fried Phuket lobster with dried chili, supreme oyster sauce and cashew nuts

มังกรพ่นไฟ

Pla Thord Nam Ma Kam 230

Crispy snapper fillet basted with tamarind sauce and fragrant pandan leaf

ปลาทอดน้ำมะขาม

Nua Phad Bai Kraprow 230

Stir fried beef tenderloin with hot basil, garlic and chili

เนื้อผัดใบกระเพรา

Gaeng Hang Lay 500

Spicy Thai beef shank, Konyaku and pineapple ragout with fresh spring roll

แกงฮังเลเนื้อ

VEGETARIAN

Goat Cheese Parcel 480

With spicy chili coulis and asparagus spears

Gingered Lentil Dhal 230

With naan crust

Paad Nam Prik Pao Jay 230

Stir fried tempeh with roasted chilli paste enhanced with Thai basil

ผัดน้ำพริกเผาเจ

Taow Hu Song Kreung 230

Golden fried tofu with vegetables and soy

เต้าหู้ทรงเครื่อง

DESSERTS

Parched Coconut Soft Meringue 250

With mascarpone and marinated berries

Chocolate Lava 250

Molten chocolate, crème de marrons and SilverNeedle ice cream

Mille-Feuille 250

Thai muskmelon Semifreddo and Allumette

Banana Kataifi 250

Deep fried kataifi wrapped banana with vanilla ice cream

Mango with Sticky Rice 250

Sweet sticky rice, ripe mango and coconut coulis

Fresh fruit platter 190