PRIVATE DINING



PRIVATE DINING

Mandarin Oriental has long been renowned for excellence and innovation in In-Room Private Dining. At Mandarin Oriental, Bangkok our award-winning cuisine and exceptional service create a dining experience to delight the senses of the most refined connoisseurs.

Our ingredients are sourced from the finest suppliers across Thailand. We work closely with our farmers and suppliers to guarantee the highest quality standards for all our products, before preparing dishes to your liking and satisfaction.

We are pleased to be able to offer you a Mandarin Oriental, Bangkok experience in the comfort of your room or suite and can assist with any requests any time of day, from early morning breakfast in bed to answering a late-night craving for delicious Thai or Western meals.

Please dial In-Room Dining to speak with our Private Dining team.

Please let us know if you have any special dietary requirements and we shall be delighted to provide you with detailed allergen information regarding all dishes and drinks on our menus.



BREAKFAST

Available daily between 6am and 11am

THE CONTINENTAL BREAKFAST

✓ Schilled Fruit or Vegetable Juice

A glass of tangerine, pineapple, pomelo, green apple, mixed fruit or mixed vegetable juice

or

🛞 Banana or Papaya Smoothie

Seasonal Fresh Tropical Fruit

A choice of papaya, pineapple, watermelon, pomelo, sweet melon or a mix of fresh tropical fruit

🖋 Cereals

A choice of crunchy muesli, wild berry muesli, crunchy classic, choco shells, rice krispies, cornflakes, porridge or cream of wheat with whole or low-fat, rice, almond or soya milk

🙁 🕜 Pastry Basket

A basket of home-made croissants, Danish pastries and muffins

or

Bread Basket

A basket of selected breads and rolls with butter, jam, marmalade and mulberry honey

Hot Beverage

Your choice of coffee, tea or hot chocolate

THB 1,600

Available daily between 6am and 11am

THE ORIENTAL BREAKFAST

✓ I Chilled Fruit or Vegetable Juice

A glass of tangerine, pineapple, pomelo, green apple, mixed fruit or mixed vegetable juice

or

🛞 Banana or Papaya Smoothie

✓ Seasonal Fresh Tropical Fruit

A choice of papaya, pineapple, watermelon, pomelo, sweet melon or a mix of fresh tropical fruit

✓ *Cereals*

A choice of crunchy muesli, wild berry muesli, crunchy classic, choco shells, rice krispies, cornflakes, porridge or cream of wheat with whole or low-fat, rice, almond or soya milk

🙁 🕜 Pastry Basket

A basket of home-made croissants, Danish pastries and muffins with butter, marmalade, jam and mulberry honey

Two Farmhouse Eggs

Boiled, fried, scrambled or poached with your choice of ham, bacon or pork, veal or chicken sausages

or

Omelette

With your choice of fresh herbs, cheese, mushrooms, tomato, asparagus tips or smoked salmon and chives

Hot Beverage

Your choice of coffee, tea or hot chocolate

THB 1,900

Available daily between 6am and 11am

JAPANESE BREAKFAST

✓ Tangerine Juice

Chilled and freshly-squeezed

Japanese Traditional Asagohan

Grilled salmon sio-kioji, sesame tofu, chilled dashi egg omelette, miso soup, assorted pickles, spinach ohitashi, daikon radish, carrot kinpira with your choice of organic steamed Japanese rice or congee

Seasonal Fruit Platter

Hot Beverages

Your choice of Fine Arabica Coffee or Japanese Green Tea

THB 2,150

Available daily between 6am and 11am

POWER BREAKFAST

Schilled Fruit or Vegetable Juice

A glass of orange, carrot, pomelo, green apple, pineapple, mixed fruit or mixed vegetable juice

or

✓ Green Smoothie

Avocado, green apple, cucumber

🗶 🥜 Healthy Bread Basket

A basket of healthy breads with mulberry honey

✓ S Half Papaya with Lime

🗶 🛞 Low-Fat Yoghurt

뽔 🔗 Bircher Muesli

Home-made with mulberry honey, raisins and apple

🜒 🛞 🥜 Açaí Bowl

Açaí smoothie topped with seasonal exotic fruits

Egg White Omelette

with grilled tomato and asparagus tips

Hot Beverage

Your choice of coffee, tea or hot chocolate

THB 1,700

Available daily between 6am and 11am

✓ Schilled Fruit or Vegetable Juice

A glass of coconut, pineapple, pomelo, tangerine, green apple, watermelon, mixed tropical fruits, carrot or cucumber juice THB 310

🕑 🛞 Seasonal Fresh Tropical Fruit

A choice of papaya, pineapple, watermelon, pomelo, sweet melon or a mix of fresh tropical fruit THB 400

火⊗ Yoghurt

Plain home-made yoghurt or low-fat home-made yoghurt THB 250

뽔 🛞 🖋 Yoghurt Smoothie

Home-made yoghurt drink blended with your choice of melon, banana, mango, papaya, cucumber or mixed tropical fruits with wheat grass, carrot, kale or flax seeds THB 310

Available daily between 6am and 11am

FROM OUR BAKERY

뽔 🥜 Bread Basket

Selection of breakfast breads THB 410

🙁 🥜 The Oriental Healthy Bread Basket

Home-made whole wheat and rolled oat croissants, rolled oat and carrot muffins, four cereals rye loaf and muesli loaf THB 410

🙁 🖋 Pastry Selection

A selection of home-made butter croissants or Danish pastries THB 410

뽔 🕜 Muffin of the Day

Daily special muffin flavours THB 410

뽔 🥜 Toasts

White, whole wheat or rye with butter, mulberry honey and choice of jams THB 380

₩ 🛞 💣 Home-made Gluten-Free Breads and Sweetened Breads

with butter, mulberry honey and choice of jams THB 350

Available daily between 6am and 11am

🗶 🕑 🥜 Cereals

Crunchy muesli, wild berry muesli, crunchy classic, choco shells, rice krispies or cornflakes with fresh whole or low-fat, rice, almond or soya milk THB 310

🗶 🕑 🖋 Porridge or Cream of Wheat

with your choice of fresh whole or low-fat, rice, almond or soya milk THB 310

🙁 🕥 🖋 Bircher Muesli

Home-made with mulberry honey, raisins and apple THB 340

🗶 🕑 🥜 Açaí Bowl

Açaí smoothie topped with seasonal exotic fruits THB 380

Available daily between 6am and 11am

EGGS

🛞 Two Farmhouse Eggs

Two eggs cooked to your liking THB 310

I Farmhouse Eggs and Protein

Two eggs cooked to your liking, served with your choice of bacon, ham or pork, veal or chicken sausages THB 450

Farmhouse Eggs Benedict

Two fresh farmhouse eggs with ham, spinach or home-smoked salmon, glazed with hollandaise sauce THB 510

Farmhouse Three-Egg Omelette

Three fresh farmhouse eggs with fresh herbs, tomato, seasonal mushrooms, Gruyère cheese, asparagus, ham, soft or crispy bacon THB 450

火⊗ Farmhouse Egg White Omelette

with grilled tomato and asparagus tips THB 410

✓ Segan Scramble Tofu

with mushrooms, grilled tomato, and vegan sausage $$\mathsf{THB}$$ 340

Available daily between 6am and 11am

BREAKFAST FAVOURITES

Toasted Sesame Bagel

Topped with home-smoked salmon, cream cheese and trimmings THB 600

Grilled Filet Mignon

Baked beans, soft cooked onions, fried egg and hash browns THB 990

Corned Beef and Hash

Corned beef with herbed potato hash topped with poached or fried eggs THB 590

Avocado Toast

Crushed avocado on multigrain bread with tomato and pickled onions THB 550

🛲 Selection of Cold Cuts

With relish and pickles THB 680

🛲 Charcuterie and Cheese Plate

A selection of home-made charcuterie and cheeses with relish and pickles THB 720

🗶 🥜 French Farmhouse Cheeses

A selection of French cheese with nuts, grapes, relishes and crackers THB 700

Available daily between 6am and 11am

ASIAN FLAVOURS

🛞 Miso Soup

with condiments THB 380

🛞 🛲 Khao Tom - Moo, Gai rue Goong

Boiled rice soup with pork, chicken or prawns, garnished with coriander leaves, chives and crispy fried garlic THB 380

🛞 🛲 Joke - Goong, Moo rue Gai

Rice porridge with minced prawn, pork or chicken, topped with crispy mung bean noodles, egg yolk and ginger threads THB 400

🛞 🛲 Thai Omelette

with minced pork and steamed Hom Mali rice THB 380

🕖 🛞 Deep Fried Tofu

Served with sweet and sour sauce and coriander leaves $$\mathsf{THB}$$ 350

Available daily between 6am and 11am

PANCAKES AND WAFFLES

🙁 Banana, Blueberry, Chocolate or Buttermilk Pancakes

with maple syrup or mulberry honey THB 380

W Belgian Waffles

with preserved forest berries and whipped cream THB 410 $\,$

뽔 Brioche French Toast

with fresh strawberries THB 410

Available between 11am and 11pm

APPETIZERS AND SALADS

Kristal Caviar

30g selected Sturgeon caviar from Kaviari with classic condiments and blinis Market price

🄊 🛞 Crab Salad

Ripe papaya, avocado and lime-chili dressing THB 1,180

🕖 🛞 🥜 Vegan Poke Bowl

Choose your base: white rice or rice berry or quinoa

Choose your topping (up to 5): Tofu, edamame beans, carrots, daikon, red cabbage, cashew nuts, sprouts, pickled ginger, pineapple, cucumber, sweet corn, coriander, scallions, sesame seeds, nori seaweed

Choose your dressing: sesame-soy or lemon olive oil dressing THB 650

The Oriental Home-Smoked Salmon

with horseradish cream, fresh onion, capers and Melba toast THB 750

🛞 Tuna Salad Niçoise

Seared Black Eye tuna, French beans, potatoes, tomatoes and boiled egg dressed with extra virgin olive oil, aged white wine vinegar and lemon THB 850

Available between 11am and 11pm

🗶 🛞 Tomato and Mozzarella Salad

Caprese of vine-ripened tomatoes, Buffalo Mozzarella and arugula, dressed with aged balsamic vinegar and cold-pressed extra virgin olive oil THB 550

🤊 🛞 The Oriental Prawn Cocktail

Iceberg lettuce chiffonade, cocktail dressing, mango, and poached tiger prawn THB 1,080

🛲 The Oriental Caesar Salad

Crisp cos lettuce, garlic croûtons, anchovies, freshly grated Parmigiano-Reggiano cheese with our special Caesar dressing THB 750

🄊 Added Protein

Add one of your favourite toppings to any salad:

Grilled king prawn 450 Norwegian smoked salmon 350 Grilled chicken breast 250

🛞 🛲 Melon & Parma Ham

Compressed cantaloupe Melon with slices of Parma Ham and lemon - olive oil dressing THB 1,050

Available between 11am and 11pm

SOUPS

뽔 Mushroom Soup

Flavoured with white truffle oil and golden croûtons THB 650

French Onion Soup

Traditional onion soup topped with crusty farmhouse bread and gratinated Gruyère cheese THB 650

🥱 Shellfish Bisque

Poached perch quenelle and Avruga caviar THB 750

🛞 Double-Boiled Chicken Consommé

Garnished with diced vegetables, chicken julienne, aged sherry THB 650



Chilled raw tomato, cucumber and capsicum soup, blended with extra virgin olive oil and a dash of sherry vinegar THB 550

Available between 11am and 11pm

PASTAS

Select your Pasta: Spaghetti, Penne, Rigatoni, Angel hair, S Gluten free pasta

Select your Sauce: Beef Bolognese braised with red wine THB 680

Vegan Bolognese with plant-based protein THB 680

Carbonara with Parmesan- egg yolk sauce and bacon THB 650

Pomodoro with vine ripped tomato sugo and basil
THB 580

Alfredo with creamed mushroom sauce and parsley THB 650

Beef Lasagna

Layers of home-made pasta with beef Bolognese and a rich bechamel sauce gratinated with Mozzarella cheese THB 680

🄊 🌙 Angel Hair Pasta with Seafood

Shellfish, fresh tomato, with touch of chili garlic and fragrant herbs THB 1,480

Available between 11am and 11pm

SANDWICHES AND BURGERS

All are served with a choice of French fries or a green salad

🛲 The Oriental Club Sandwich

Cooked ham, roasted chicken breast, fried egg, bacon, tomato and lettuce layered between crispy toasted whole wheat or white bread THB 780

Falafel Sandwich

Pita bread, parsley, cos lettuce, tomato, pickled radish, red onions and tahini-yoghurt sauce THB 650

Philadelphia Cheese Steak Sandwich

Roasted thinly sliced Wagyu beef sirloin with caramelized onions, pickled jalapenos, and smoked Cheddar cheese served in a toasted hoagie roll THB 1,300

🛲 Croque Monsieur

Gratinated Paris ham and Gruyere cheese, mustard bechamel sauce THB 800

Top it with a fried egg to enjoy a Croque Madame

THB 880

Available between 11am and 11pm

🛲 The Oriental Wagyu Burger

Australian Wagyu beef patty, butter lettuce, tomato, caramelized onions, Comté cheese, smoky bacon in a sesame bun THB 1,200

Vegan Burger

Grilled plant based patty, butter lettuce, avocado, vine ripped tomato, spicy vegan burger sauce THB 650

Available between 11am and 11pm

MAIN COURSES

🦻 Sea Bass "Belle Meunière"

Butter-fried white sea bass fillet with sauce Belle Meunière, with steamed potatoes and market vegetables THB 1,050

🄊 🛞 Royal Gambas

Three grilled king prawns with garlic-herb butter, corn on the cob and Hom Mali rice THB 1,450

Fish and Chips

Golden fried Cod fish served with potato skin, tartare sauce malt vinegar and garden green peas THB 1,550

🛞 Australian Prime Lamb Chops

Three lamb chops broiled to your liking with ratatouille and roasted potatoes, mint jelly and thyme jus THB 2,500

🛞 Beef Tenderloin

Australian grain-fed beef tenderloin seared to your liking with red wine jus, potato mash and Vichy carrots THB 1,800

Available between 11am and 11pm

Wagyu Beef Sirloin

Australian Wagyu sirloin seared to your liking with Café de Paris sauce, French fries and mix lettuce salad THB 2,600

Vegan Chilli Con Carne

Served with a crispy taco, guacamole, tomato salsa and lime wedges THB 1,100

Salmon Steak

Glazed with teriyaki sauce, garlic rice, green asparagus, and pickled shiso THB 1,100

Baby Chicken

Roasted whole 'Khlong Phai Farm' organic chicken with thyme jus, roasted potato, and steamed broccoli THB 1,050

🛞 🛲 Bangers & Mash

Homemade grilled sausage with mashed potato, onion gravy and buttered peas THB 950

🕑 🛞 Vegan Bangers & Mash

Grilled vegan meat sausage, whipped potato with almond milk, mushroom onion gravy and garden peas THB 950

Available between 11am and 11pm

THAI FLAVOURS

🛞 🍤 🕖 Yaam Som-O

Aromatic White 'Nakhon Phathom' pomelo salad with chicken shreds, shrimp, crisp fried shallots and fragrant THB 450

Aromatic White 'Nakhon Phathom' pomelo salad with fried shallots and fragrant herbs THB 400

🋞 🦻 🅖 Som Taam Thai

Young green papaya salad infused with dried shrimp, peanut, chili and tomatoes THB 450

🕖 🍪 🅖 Vegan Som Taam Thai

Young green papaya infused with peanut chili and tomatoes THB 400

🛞 🍤 🕖 Pla Talay

Spicy seafood salad with lemongrass, shallots, kaffir lime, Asian mint, lime juice and bird's eye chili THB 650

₩ Vegetable Spring Rolls

Golden fried vegetables, mung bean noodles, mushroom and bean curd spring rolls with wild Asian apricot dip THB 650

Available between 11am and 11pm

🛞 🏷 🖌 Glass Noodle Salad

Fresh poached seafood, wood ear mushroom, coriander with spicy Thai sauce THB 880

🛞 🅖 Tom Kha Gai

Chicken coconut milk soup with galangal, straw mushrooms, kaffir lime, bird's eye chilli, lime juice and coriander THB 550

🋞 🦻 🅖 Tom Yaam Goong

Spicy and sour soup with river prawns and straw mushrooms flavoured with lemongrass, kaffir lime, galangal, bird's eye chilli, lime juice, chilli oil and green coriander leaves THB 650

🔊 🛲 Bamee Kiew Goong Moo Daeng

Shrimp wonton egg noodle soup with barbecued pork and condiments THB 580

🛞 🛲 🌶 Gaeng Kiew Waan

Your choice of beef, pork or chicken simmered in a fragrant green curry sauce with pea eggplant, mild spiced large chilli and sweet basil leaves served with steamed Hom Mali rice and condiments THB 650

Panaeng Curry with Tofu

Tofu and vegetables in panaeng curry with galangal, kaffir lime, coconut milk and red chilli, served with steamed Hom Mali rice and condiments THB 650

Available between 11am and 11pm

💃 🕖 🛞 Stir-Fried Mixed Vegetables

Broccoli, cabbage, tofu, coriander root and spring onions, served with steamed Hom Mali rice THB 450

🋞 🌶 Pla Gapong Neung Manao

Steamed white sea bass with fresh herbs, bird's eye chilli and lime juice, served with steamed Hom Mali rice THB 680

🛞 🛲 🅖 Phad Gapraw

Your choice of stir-fried minced pork, beef or chicken with bird's eye chilli, chopped garlic, oyster sauce and holy basil leaves, served with steamed Hom Mali rice THB 650

🛞 🍤 🌶 Phad Thai

Thai style wok-fried rice noodles with prawns, dried shrimps, Chinese chives and bean curd, complemented with banana blossom and bean sprouts THB 850

🋞 🤊 🛲 Khao Phad Mandarin Oriental

Wok-fried Hom Mali rice with pork, chicken, shrimp, spring onion topped with fried egg, served with pork, shrimp, chicken satay and condiments THB 650

🙁 🕢 🛞 Khao Phad Jay

Wok-fried Hom Mali rice with selection of vegetables, white onion, spring onion and condiments THB 550

Available between 11am and 11pm

DESSERTS

🜒 🛞 Mango and Sticky Rice

THB 400

The Oriental Tiramisu

THB 400

Crème Caramel

THB 400

Cheesecake

Lightly baked cheesecake with lemon cream and blueberry sorbet THB 400

🐠 🛞 Seasonal Fresh Tropical Fruit Selection

THB 400

Home-Made Ice Creams and Sorbets

Your choice of three scoops Please ask for the chef's daily selection THB 300

CHILDREN'S MENU

CHILDREN'S MENU

Available between 11am and 11pm

뽔 Lion King Fried Rice

Fried rice with egg and variety of vegetables $$\mathsf{THB}$\ 250$

Minion Ham And Cheese Sandwich

with french fries and mixed lettuce salad THB 250

뽔 Ninja Turtle Mini Pizza

with tomato, mozzarella THB 250

Fish & Chips

Cod fish fingers with french fries and mixed lettuce salad THB 450

Spongebobs "Krabby Patty"

Vegan mini burger, tomato, lettuce with french fries THB 250

"Lady and The Tramp" Pasta

Spaghetti with vegan meat balls and tomato sauce THB 250

🗶 🕖 🛞 Oriental Princess

Fruit salad with strawberry sorbet THB 150

OVERNIGHT

Available between 11am and 6am

APPETIZERS AND SALADS

Wegetable Spring Rolls

Golden fried vegetables, mung bean noodles, mushroom and bean curd spring rolls accompanied by a wild Asian apricot dip THB 650

The Oriental Home-Smoked Salmon

with horseradish cream, fresh onion, capers and Melba toast THB 750

🛞 Tuna Salad Niçoise

Seared Black Eye tuna, French beans, potatoes, tomatoes and boiled egg dressed with extra virgin olive oil, aged white wine vinegar and lemon THB 850

🗶 🛞 Tomato and Mozzarella Salad

Caprese of vine-ripened tomatoes, Buffalo Mozzarella and arugula, dressed with aged balsamic vinegar and cold-pressed extra virgin olive oil THB 550

🛲 The Oriental Caesar Salad

Crisp Cos lettuce, garlic croûtons, anchovies, freshly grated Parmigiano-Reggiano cheese with our special Caesar dressing THB 750

Added Protein

Add one of your favourite toppings to any salad: Grilled king prawn 450 Norwegian smoked salmon 350 Grilled chicken breast 250

Available between 11am and 6am

SOUPS

뽔 Mushroom Soup

Flavoured with white truffle oil and golden croûtons THB 650

🄊 Shellfish Bisque

Poached perch quenelle and Avruga caviar THB 750

🛞 Double-Boiled Chicken Consommé

Garnished with diced vegetables, chicken julienne, aged sherry THB 650

Available between 11am and 6am

PASTAS AND MAIN COURSES

Select your Pasta: Spaghetti, Penne, Rigatoni, Angel hair & Gluten free pasta

Select your Sauce: Beef Bolognese braised with red wine THB 680

Vegan Bolognese with plant-based protein THB 680

Carbonara with Parmesan-egg yolk sauce and bacon THB 650

Pomodoro with vine ripped tomato sugo and basil
THB 580

W Alfredo with creamed mushroom sauce and parsley THB 680

Available between 11am and 6am

Beef tenderloin

Australian grain-fed beef tenderloin seared to your liking with red wine jus, potato mash and Vichy carrots THB 1,800

Salmon Steak

Glazed with teriyaki sauce, garlic rice, green asparagus, and pickled shiso THB 1,100

Baby Chicken

Roasted whole 'Khlong Phai Farm' organic chicken with thyme jus, roasted potato, and steamed broccoli THB 1,050

Available between 11am and 6am

SANDWICHES AND BURGERS

All are served with a choice of French fries or green salad

🛲 The Oriental Club Sandwich

Cooked ham, roasted chicken breast, fried egg, bacon, tomato and lettuce layered between crispy toasted whole wheat or white bread THB 780

🛲 The Oriental Wagyu Burger

Australian Wagyu beef patty, butter lettuce, tomato, caramelized onions, Comte cheese, smokey bacon in a sesame bun THB 1,200

Vegan Burger

Grilled plant based patty, butter lettuce, avocado, vine ripped tomato, spicy vegan burger sauce THB 650

Available between 11am and 6am

THAI CUISINE

🄊 🅖 Tom Yaam Goong

Spicy and sour soup with river prawns and straw mushrooms flavoured with lemongrass, kaffir lime, galangal, bird's eye chilli, lime juice, chilli oil and green coriander leaves THB 650

🤊 🛲 Bamee Kiew Goong Moo Daeng

Shrimp wonton egg noodle soup with barbecued pork and condiments THB 580

🛞 🍤 🌶 Phad Thai

Thai style wok-fried rice noodles with prawns, dried shrimps, Chinese chives and bean curd complemented with banana blossom and bean sprouts THB 850

Vegan Panaeng Curry with Tofu

Tofu and vegetables in panaeng curry with galangal, kaffir lime, coconut milk and red chilli, served with steamed Hom Mali rice and condiments THB 650

Available between 11am and 6am

🛞 🤊 🛲 Khao Phad Mandarin Oriental

Wok-fried Hom Mali rice with pork, chicken, shrimp, spring onion topped with fried egg, served with pork, shrimp, chicken satay and condiments THB 650

🗶 🕢 🛞 Khao Phad Jay

Wok-fried Hom Mali rice with selection of vegetables, white onion, spring onion and condiments THB 550

Available between 11am and 6am

DESSERTS

Mango and Sticky Rice

THB 400

The Oriental Tiramisu

THB 400

Crème Caramel

THB 400

Cheesecake

Lightly baked cheesecake with lemon cream and blueberry sorbet THB 400

Seasonal Fresh Tropical Fruit Selection THB 400

Home-Made Ice Creams and Sorbets

Your choice of three scoops Please ask for the chef's daily selection THB 300

GLASSES OF WINE

	Glass 150 ml	Bottle 750 ml
CHAMPAGNE Billecart-Salmon, Brut Réserve, Mareuil-Sur-Aÿ, France	THB 1,600	THB 8,000
SPARKLING Spumante, Joani, Extra Dry, Follador Veneto, Italy	THB 420	THB 2,000
WHITE Pinot Grigio, Colleczione, Sensi,	THB 470	THB 2,250
Veneto, Italy		
Sauvignon Blanc, Sileni, Marlborough, New Zealand	THB 550	THB 2,750
Chardonnay, Chartron et Trebuchet, Burgundy, France	THB 600	THB 3,000
ROSÉ Whispering Angel, Chateau D'Esclans, France	THB 570	THB 2,850
RED		
Cabernet Sauvignon, Morgan Bay Cellar, California, U.S.A	THB 540	THB 2,700
Bordeaux Blend, Bad Boy, By Jean-Luc Thunevin, Bordeaux,	THB 600	THB 2,900
France Pinot Noir, Spy Valley, Marborough, New Zealand	THB 790	THB 3,250

BOTTLES OF WINE

CHAMPAGNE

Ruinart, Brut, France	THB 10,000
Laurent-Perrier "La Cuvée" Brut, France	THB 7,400
,	
ROSÉ	
Philipponnat, Royale Reserve Rosé	THB 7,500
Billecart-Salmon, Rosé Brut, France	THB 10,000
VINTAGE	
Louis Roederer, Cristal Brut, France	THB 21,000
SPARKLING	

Valentin Zusslin, Crémant d'Alsace Brut Zéro, FranceTHB 3,300Spumante, Joani, Extra Dry, Follador, ItalyTHB 2,000

BOTTLES OF WINE

WHITE WINES

Sauvignon Blanc, Whitehaven	THB 2,300
Marlborough, New Zealand	
Pouilly-Fumé, Silice, Francis Blanchet	THB 2,600
Loire Valley, France	
Petit Chablis, Jean Marc Brocard,	THB 3,500
Burgundy, France	
Chenin Blanc, Bellingham,	THB 3,500
The Bernard Series Old Vine	
Stellenbosch, South Africa	
Trebbiano, Lugana San Benedetto,	THB 1,950
Zenato Veneto, Italy	

ROSÉ WINES

Whispering Angel, Château D'Esclans, France	THB 2,850
Clos Mireille, Domaines Ott, France	THB 3,600

RED WINES

Pinot Noir, Spy Valley, Marborough, New Zealand	THB 3,250
Cabernet Merlot, Stone Town, Stellenbosch,	THB 3,200
South Africa	
Shiraz, Kalleske Moppa, Established 1853,	THB 3,150
Barossa valley , Australia	
Crozes-Hermitage, Le Rouvre, Yann Chave	THB 6,000
Rhône, France	
Cabernet Sauvignon, Nederburg	THB 2,000
Western Cape, South Africa	
Amarone Classico, Brunelli Veneto, Italy	THB 6,500

Mineral Waters

Acqua Panna 50 cl	THB 280
	THB 260
Acqua Panna 75 cl	THB 300
San Pellegrino 50 cl	THB 320 THB 380
San Pellegrino 75 cl Evian 33 cl	THB 280
Evian 75 cl	THB 280
Perrier 33 cl	THB 280
Perrier 75 cl	THB 380
Soft Drinks	
Coca-Cola, Coca-Cola Light, Coke Zero,	THB 210
Fanta Orange,Sprite, Ginger Ale, Soda Water,	
Tonic Water	
Imported Red Bull 25 cl	THB 280
Imported Red Bull 23 Cl	1110 200
Local Beers 33 cl	THB 320
Singha, Chang, Heineken	
Imported Beers 33 cl	THB 350
Asahi	
Non-Alcoholic Beer 33 cl	THB 320
Heineken 0.0	

Heineken 0.0

Our master wine list is available upon request. Vintages and stocks are subject to availability. Kindly ask your Butler for further assistance and recommendations.

Price are subject to 10% service charge and government tax.

Apéritifs 45 ml Campari, Pernod, Fernet Branca, Vermuth Dry, Rosso or Bianco, Ricard	THB 380
Blended Scotch Whiskeys 30 ml Johnnie Walker Black Label, Chivas Regal 12 Years Johnnie Walker Gold Label	THB 420 THB 560
Single Malt Scotch Whiskeys Glenmorangie 10 Year Macallan 12 Years Sherry Cask Glenfiddich 12 Years	THB 450 THB 820 THB 450
Irish Whiskey Jameson	THB 420
Bourbon and Tennessee Whiskeys Bulliet Bourbon, Jack Daniel's Canadian Whiskey	THB 420
Canadian Whiskey Canadian Club	THB 420

Gin

Tanqueray	THB 490
Bombay Sapphire	THB 490
Hendrick's	THB 590
Vodka	
Absolut Elyx	THB 520
Grey Goose	THB 490
Belvedere	THB 490
Ketel One	THB 450
Cognac	
Hennessy V.S.O.P, Rémy Martin V.S.O.P.	THB 590
Hennessy X.O, Rémy Martin X.O	THB 1,300
Martell Cordon Bleu	THB 1,200
Hennessy Paradis Extra	THB 4,500

Liqueurs

Amaretto, Baileys Irish Cream, Grand Marnier,	THB 350
Kahlúa, Sambuca	

Fresh Fruit or Vegetable Juice

THB 310

A glass of pineapple, pomelo, tangerine, green apple, watermelon, mixed tropical fruits, carrot or cucumber juice Young coconut

Yoghurt Smoothie

Home-made yoghurt drink blended with your choice of melon, banana, mango, papaya, cucumber or mixed tropical fruits

TEAS AND COFFEES

Selection of Teas

English Breakfast, Royal Darjeeling, Earl Gray Tea 1837 Black Tea, Jasmine Queen Tea, Emperor Sencha, Chamomile, Mint, Lemongrass, Ginger Oolong, Lapsang Souchong, Jasmine

The Oriental Blend Coffee

Regular or decaffeinated coffee served hot or iced Choose your style: espresso, café latte, mocha or cappuccino

Ovaltine and Hot Chocolate

THB 220