

Homage to Oriental Classics

To commemorate our 140th anniversary, we are delighted to present a collection of our 'Oriental Classics' that will make you a part of our history. Many of these signature dishes were presented throughout the past decades to our most distinguished guests, international business leaders, foreign dignitaries, royal members and heads of state from around the world.

CLASSIC ORIENTAL COCKTAILS

Oriental Hotel	390.-
Light Rum, Sweet Vermouth, Benedictine D.O.M., Lime Juice, Almond Syrup	
Oriental Sour	390.-
Amaretto, Lime Juice, Sugar Syrup, Angostura Bitter	
Oriental Mai Tai	390.-
Gold rum, Grand Marnier, Lime Juice, Pineapple Juice, Orange Juice, Grenadine Syrup	

APPETIZER

King prawn and bouquet of tender lettuces	510.-
Pomelo, lemongrass and passion fruit dressing	
Pan-fried foie gras	1,200.-
Rocket salad and grape sauce	
Hand-picked blue horse crab remoulade	490.-
Salted cured salmon petal, garden herbs and blossom	
Grilled Thai beef salad	520.-
Lemongrass, grapes in tangy dressing	

SOUP

Lobster bisque	330.-
Brandy drops, milk foam and garlic croutons	

MAIN COURSE

Pan-fried supreme of corn fed chicken	580.-
Filled with sautéed black mushrooms seasonal vegetables and homemade mashed potato	
Steamed escalope of salmon	580.-
White wine and grain mustard sauce, saffron rice and fresh vegetables	
Steamed escalope of barramundi fish	620.-
With aromatic herb and tomato salsa	
Roast lamb loin flavoured with thyme and garlic	950.-
Selection of vegetables and gratin dauphinois	

DESSERTS

Almond cake and caramel	280.-
Apricot sorbet	
Classic coffee and chocolate opera	310.-
Cocoa sorbet	
Melted apple and cinnamon sauce	270.-
Green apple sorbet	

All prices are in Baht and subject to 10% service charge and applicable government tax.
Please advise on dietary requirements or allergies and our chefs will be delighted to assist.