

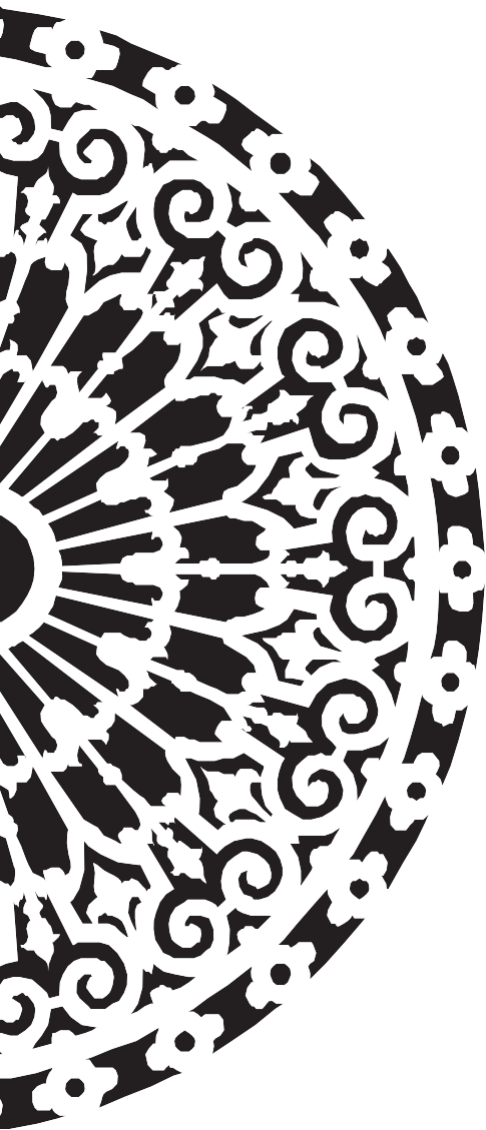
PRIVATE DINING

We invite you to enjoy our in-room dining service in the privacy and comfort of your own room.



*Prices are in Baht and subject to 10% service charge and government tax.*

*Please advise on dietary requirements or allergies and our Chefs will be delighted to assist.*



BREAKFAST

# BREAKFAST SUGGESTIONS

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## THE CONTINENTAL BREAKFAST

### **Your choice of seasonal fresh tropical fruits**

Papaya, pineapple, watermelon, pomelo, sweet melon  
or a mix of fresh tropical fruits

### **A glass of chilled fruit or vegetable juice**

Tangerine, pineapple, pomelo, green apple, mixed fruit  
mixed vegetable juice  
or  
Banana or papaya smoothie

### **Cereals with your choice of milk (hot or cold whole or low-fat milk, rice milk, almond milk or soya milk)**

Crunchy muesli, Wild berry muesli, crunchy classic, choco shells  
rice crumpies, cornflakes, porridge or cream of wheat

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

or

### **A basket of selected bread and rolls**

With butter, jam, marmalade and wild flower honey

### **Your choice of**

Coffee, tea or hot chocolate

1,300



# BREAKFAST SUGGESTIONS

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## THE ORIENTAL BREAKFAST

### **Your choice of seasonal fresh tropical fruits**

Papaya, pineapple, watermelon, pomelo, sweet melon  
or a mix of fresh seasonal tropical fruits

### **A glass of fruit or vegetable juice**

Tangerine, pineapple, pomelo, green apple  
mixed tropical fruits, mixed vegetable  
or  
Banana or papaya smoothie

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

With butter, marmalade, jam and wild flower honey

### **Cereals with your choice of milk (hot or cold whole or low-fat milk, rice milk, almond milk or soya milk)**

Crunchy muesli, wild berry muesli, crunchy classic, choco shells  
rice crumpies, cornflakes, porridge or cream of wheat

### **Two farmhouse eggs**

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

### **Omelet**

With either fresh herbs, cheese, mushrooms, tomato  
asparagus tips or smoked salmon and chives

### **Your choice of**

Coffee, tea or hot chocolate

1,500



# BREAKFAST SUGGESTIONS

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## THE JAPANESE BREAKFAST

Chilled freshly squeezed orange juice  
Grilled salmon sio-kioji, sesame tofu, chilled dashi egg omelet, miso soup  
Assorted pickles, spinach ohitashi  
Daikon radish and carrot Kinpira  
Organic steamed Japanese rice or congee  
Seasonal fruit platter

Fine Arabica Coffee or Japanese Green Tea

*1,650*



# BREAKFAST SUGGESTIONS

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## POWER BREAKFAST

### **A glass of fruit or vegetable juice**

Orange, carrot, pomelo, green apple, pineapple  
mixed vegetables or mixed tropical fruits

or

### **Green smoothie**

Avocado, green apple, cucumber

### **A basket of healthy breads**

Served with sugar-free jam  
and wild flower honey

### **Half papaya with lime**

or

### **Low-fat yoghurt**

### **Bircher muesli**

With wild flower honey, raisins, apple

Or

### **Acai bowl**

Acai smoothie topped with seasonal exotic fruits

Or

### **Grilled fresh Tasmanian salmon steak**

with seasonal greens

### **Your choice of**

Coffee, tea or hot chocolate

1,400



# BREAKFAST À LA CARTE

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## FRESH FRUIT OR VEGETABLE JUICES

Coconut, pineapple, pomelo, tangerine, green apple  
watermelon, mixed tropical fruits, carrot, cucumber

280

## SELECTION OF SEASONAL TROPICAL FRESH FRUITS

280

## YOGHURTS

Plain home-made yoghurt

220

Low-fat home-made yoghurt

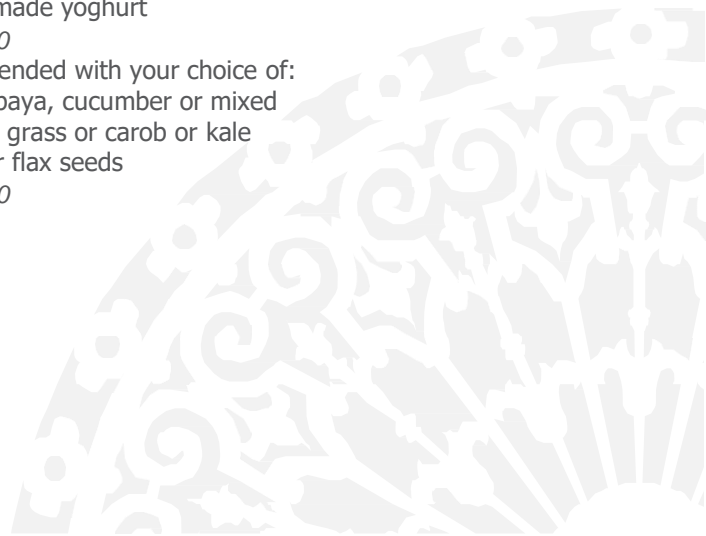
220

Home-made yoghurt drink blended with your choice of:

Melon, banana, mango, papaya, cucumber or mixed  
tropical fruits with wheat grass or carob or kale

or spirulina or flax seeds

280





# BREAKFAST À LA CARTE

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## FROM OUR BAKERY

### **Basket of selected breakfast breads**

*380*

### **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

*380*

### **Home-made butter croissants or Danish pastries**

Ask for the daily selection

*380*

### **Selection of muffins**

Ask for the daily selection

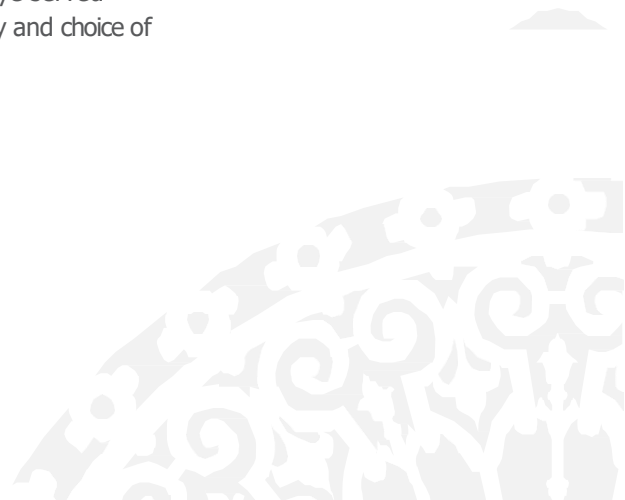
*380*

### **Toast**

Wheat, whole wheat or rye served with butter, wild flower honey and choice of

jams

*350*



# BREAKFAST À LA CARTE

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 **Home-made gluten-free breads and sweetened breads**

served with butter, wild flower honey and choice of jams

350

## CEREALS

Crunchy Muesli, wild berry muesli, crunchy classic, choco shells  
rice kris pies and cornflakes served with whole or low-fat  
milk rice milk or almond milk or soya milk

260

## Porridge or cream of wheat

With your choice of fresh whole or low-fat milk or rice milk or  
almond milk or soya milk

280

## Home-made bircher muesli

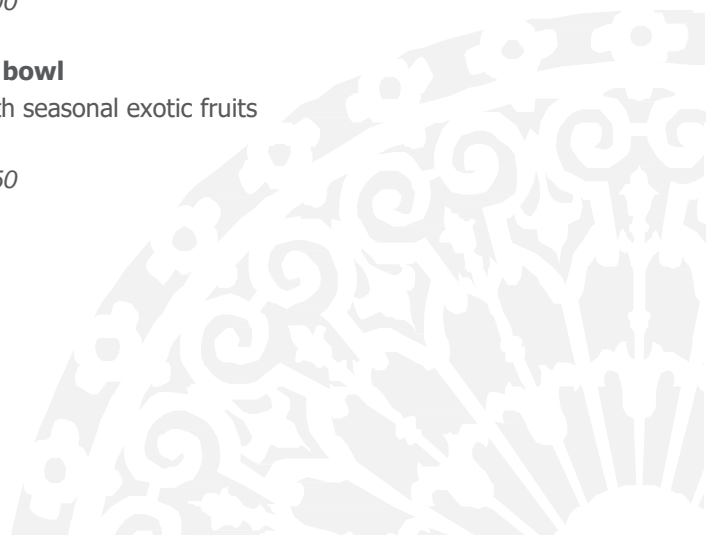
With wild flower honey, raisins and apple

300

  **Acai bowl**

Acai smoothie topped with seasonal exotic fruits

350



# BREAKFAST À LA CARTE

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## EGGS

### **Two farmhouse eggs**

Cooked to your liking

280

### **Two farmhouse eggs**

Cooked to your liking and served with either bacon ham, pork, veal or chicken sausages

340

### **Two coddled fresh farmhouse eggs**

With strips of smoked salmon and finger toasts

490

### **Two farmhouse eggs Benedict**

With home-smoked salmon, glazed with Hollandaise sauce

490

### **Three farmhouse egg omelet**

With either fresh herbs, tomato, seasonal mushrooms Gruyere cheese, ham, asparagus, soft or crispy bacon

410



### **Farmhouse egg white omelet**

garnished with grilled tomato and asparagus tips

410



# BREAKFAST À LA CARTE

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## BREAKFAST FAVOURITES

### **Toasted sesame bagel with smoked salmon**

cream cheese and trimmings

*560*

### **Grilled filet mignon (4 oz)**

Baked beans, soft cooked onions

a fried egg and hash browns

*850*

### **Corned beef and herbed potato hash**

Topped with your choice of poached or fried eggs

*580*

### **Selection of home-made charcuterie and cheeses**

With relish and pickles

*650*



### **Selection of French farmhouse cheeses**

With nuts, grapes, relishes and crackers

*680*

# BREAKFAST À LA CARTE

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## ASIAN FLAVOURS



### **Miso soup**

With condiments

380

### **Khao tom moo, gai rue goong**

Boiled rice soup with your choice of pork, chicken or prawns  
garnished with coriander leaves, chives  
and crispy fried garlic

380

### **Joke goong, moo rue gai**

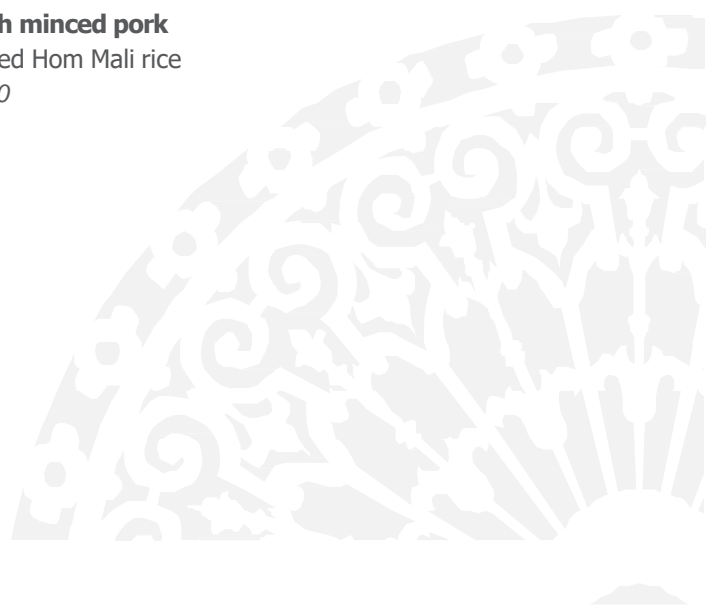
Rice porridge with your choice of minced prawn, pork  
or chicken, topped with crispy mung bean noodles  
egg yolk and ginger threads

380

### **Thai omelet with minced pork**

Served with steamed Hom Mali rice

360




# BREAKFAST À LA CARTE

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## PANCAKES AND WAFFLES



 **Butter milk pancakes or waffles**  
Maple syrup or wild flower honey  
300

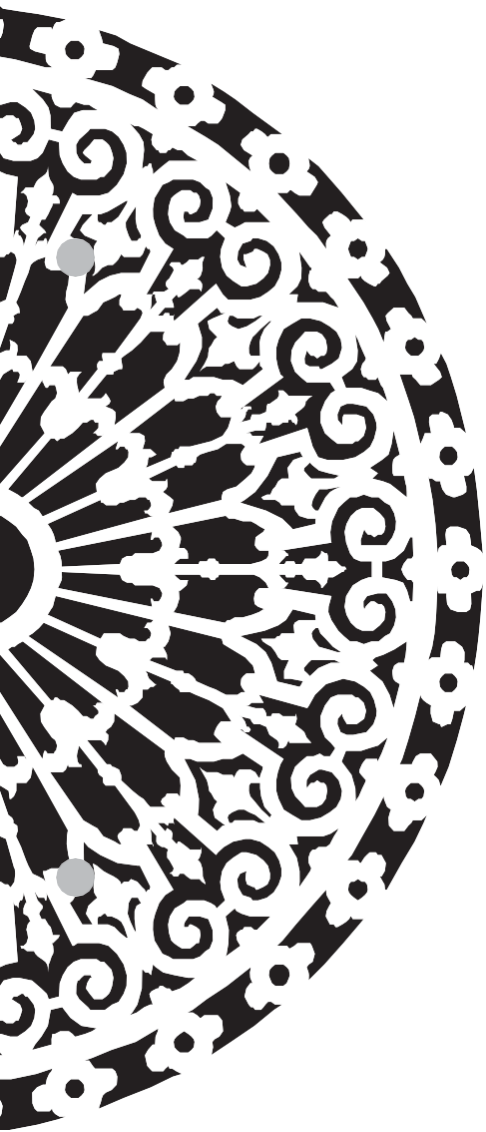
 **Banana, blueberry or chocolate pancakes**  
Maple syrup or wild flower honey  
350

 **Belgian waffles**  
Preserved forest berries and whipped cream  
390

 **Brioche French toast**  
With fresh strawberries  
390

  **Buckwheat pancakes**  
Maple syrup or wild flower honey  
300

  **Banana, blue berry or chocolate buckwheat pancakes**  
Maple syrup or wild flower honey  
350



ALL-DAY DINING

# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## APPETIZERS AND SALADS

### **Crab salad**

Butterhead lettuce, red onion, mango dressed  
with grape seed oil

650



### **Vegetarian chef's salad**

Assorted lettuce, asparagus tips, avocado, olives, tomato  
and quinoa served  
with a garlic-ginger olive oil dressing

460

### **The Oriental smoked salmon**

Smoked salmon served with horseradish  
cream, fresh onion, capers and Melba toast

710

### **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

610



### **Vegetable spring rolls**

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

500



# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

  **Tomato and mozzarella salad**

Vine-ripened tomatoes, buffalo mozzarella and arugula, dressed with aged balsamic vinegar and cold-pressed extra virgin olive oil

510

   **Rainbow quinoa salad**

Sundried tomatoes, roasted parsnip, tofu crumble with thyme lemon-olive oil salad

510

**The Oriental Caesar salad**

Crisp Cos lettuce with garlic croûtons, anchovy freshly grated Parmigiano-Reggiano cheese dressed with our special Caesar dressing

530

**Choose one of your favorite toppings to add**

Grilled king prawn, Norwegian smoked salmon or slow-cooked chicken breast

90

 **Glass noodle salad**

Fresh poached seafood, ear mushroom, coriander spicy Thai sauce

530



# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## SOUPS

### **Mushroom soup**

Flavoured with white truffle oil and golden croûtons

380

### **French onion soup**

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

400

### **Shellfish bisque**

Aged brandy, whipped cream and dices lobster

400

### **Double-boiled chicken consommé**

Garnished with dices vegetable, chicken julienne  
and aged sherry

380

### **Gazpacho**

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

380



# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## PASTA



### **Penne or fusilli made from rice flour**

Tossed with olive oil, fresh tomato, roasted parsnip, grilled vegetables and basil pesto

450

### **Spaghetti with your choice of sauces**

Bolognese, Pomodoro or Carbonara

470

### **Pappardelle**

Large ribbon noodles with savoury meatballs  
in a pepper red wine sauce

490



### **Spinach fettuccine**

Home-made spinach fettuccine tossed with olive oil  
fresh tomato, mozzarella, asparagus and basil pesto

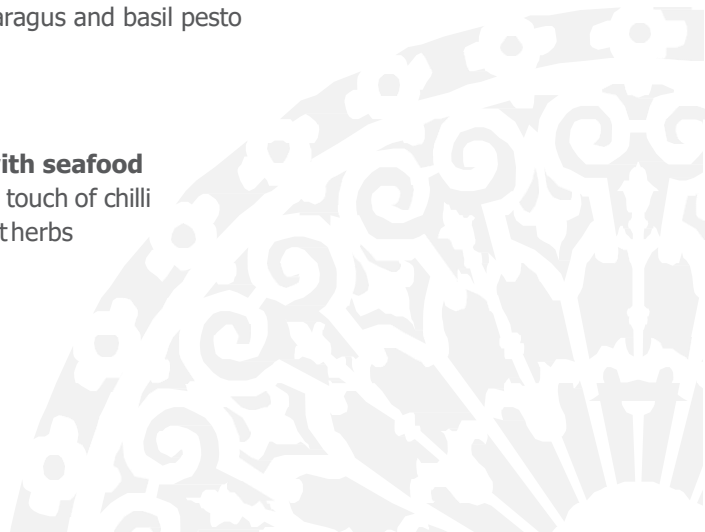
470



### **Angel hair pasta with seafood**

Shellfish, fresh tomato, a touch of chilli  
garlic and fragrant herbs

650



# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## SANDWICHES

### **The Oriental club sandwich**

Cooked ham, roasted chicken breast, fried egg, bacon tomato and lettuce layered between crispy toasted whole-wheat or white bread served with French fries

*490*



### **Vegetarian sandwich**

Grilled zucchini, semi-dried tomatoes, guacamole and smoked cheese on toasted caraway whole-wheat bread accompanied by home-made mustard, pickles and French fries

*470*

### **Steak sandwich**

Pepper crusted Australian beef fillet with sautéed onions and tomato on toasted French baguette, accompanied by a mixed lettuce salad and fried potato skins

*650*

### **Cajun spiced prawn wrap**

Peppers, avocado and rocket in grilled flour tortillas accompanied by a salad bouquet pickles and French fries

*630*

# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## **Beef burger cooked to your liking**

Prime beef burger on toasted sesame seed bun served with French fries and condiments, garnished with either Gruyère, blue or cheddar cheese, sautéed onions, mushroom, crisp bacon and tomato

*600*



## **Vegan burger**

With your choice of cheddar or mozzarella cheese, avocado, tomato, soya mayonnaise served on charcoal sesame seed gluten free bun accompanied by golden French fries and a small mixed salad

*500*



# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## MAIN COURSES

### **Fillet of sea bass “Belle Meunière”**

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

710

### **Royal gambas**

Three grilled king prawns scented with fresh rosemary  
and aromatic garlic served with Hom Mali rice, garlic butter  
grilled tomato and lemon

820

### **Fish and chips**

Golden fried fish cod fish served with potato skin  
tartare sauce and smashed garden greens

740

### **Australian prime lamb chops**

Three lamb chops broiled to your liking accompanied by  
chick pea mash, roasted zucchini, thyme jus

1,450



# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## MAIN COURSES

### **Beef tenderloin**

Australian grain-fed beef tenderloin (6 oz) seared to your liking  
served with a bouquet of seasonal spicy vegetables

baked potato and pepper red wine sauce

1,800



### **Vegan Bratwurst**

Served with warm potato and cucumber with olive oil and sauerkraut  
and sweet mustard

450

### **Salmon Steak**

Broiled salmon teriyaki served with Japanese sesame toasted  
rice, eggplant-miso and pickled eggplant

800

### **Baby Chicken**

Grilled whole corn-fed farmhouse chicken scented  
with fragrant herbs accompanied by fried potato skins  
grilled tomatoes and mixed garden greens

690



### **Heirloom carrot and pumpkin**

Roasted Heirloom carrot with maple syrup and cumin  
grilled pumpkin and crumble tofu



### **Colorful quinoa with miso marinated grilled eggplant**

babaganoush and micro green

# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## THAI FLAVOURS

### **Yaam som-o**

Exotic Thai pomelo salad with chicken threads, shrimp  
crisp fried shallots and fragrant herbs

420

### **Som taam Thai**

Young green papaya infused with dried shrimp, peanut  
chilli and tomatoes

420

### **Pla talay**

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

570

### **Tom khagai**

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

520

### **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

570





# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## **Bamee kiew goong moo daeng**

Shrimp wonton egg noodle soup  
with barbecued pork and condiments

510



## **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

540



## **Stir-fried mixed vegetables**

Broccoli, cabbage, tofu, coriander root and spring onions  
accompanied by steamed Hom Mali rice

450



## **Pla gapong neung manao**

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

600



## **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

500

# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## **Phad Thai**

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

530

## **Khao phad Mandarin Oriental**

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

530

## **Khao phad Jay**

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

450



# ALL-DAY DINING

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Available from 7.00 a.m. to 11.00 p.m.

## DESSERTS

### **Mango and sticky rice**

*330*

### **The oriental tiramisu**

*370*

### **Cream caramel**

Traditional French caramel custard

*370*

### **Cheesecake**

Lightly baked cheesecake with lemon cream  
and blueberry sorbet

*370*



### **Selection of seasonal fresh tropical fruits**

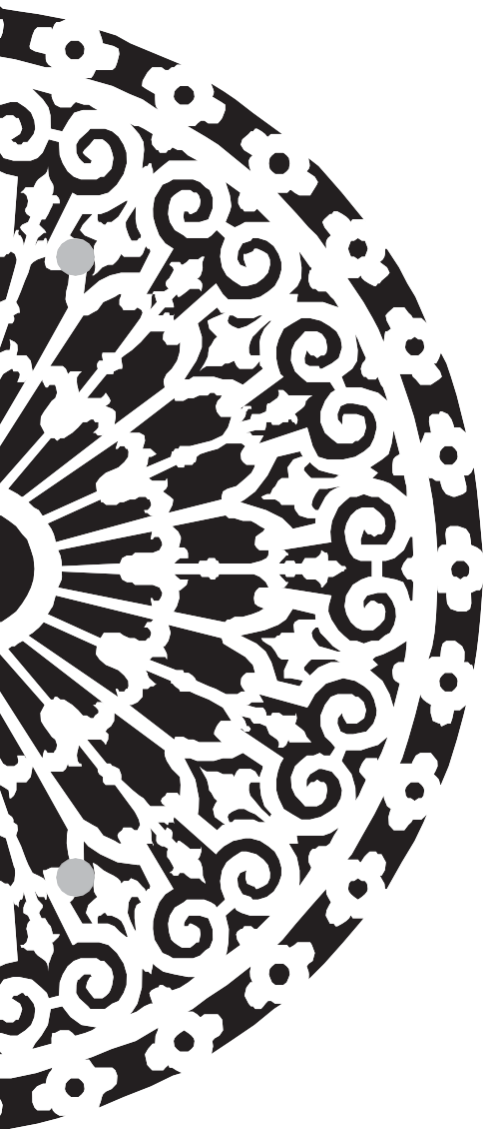
*270*

### **Home-made ice-creams and sorbets**

Your choice of three scoops  
Ask your server for chef's daily selection

*270*





## CHILDREN'S MENU

# CHILDREN'S MENU

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## **Chicken nuggets**

Served with pumpkin and roasted potatoes

190

## **Junior club sandwich hot or cold**

Grilled ham and cheese sandwich

220

## **Cheese pizza**

Pizza with tomato and mozzarella

220

## **Cod fish fingers**

Deep-fried fish fingers served with potato wedges and garden puree

220

## **Pasta**

Spaghetti or penne with cream, tomato  
or Bolognese sauce

190



## **Pancake**

Berry or plain pancake with fresh fruits

160

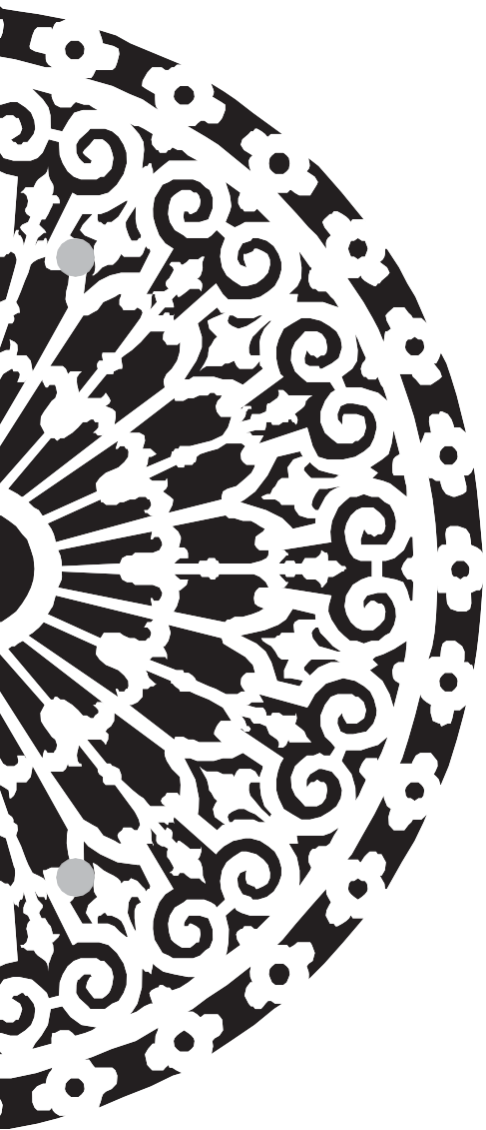


## **Oriental Princess**

Fruit salad with strawberry sorbet

150





OVERNIGHT

# OVERNIGHT RECOMMENDATIONS

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Available from 11.00 p.m. to 7.00 a.m.

## APPETIZERS AND SALADS



### **Vegetarian Chef's Salad**

Assorted lettuce, asparagus tips, avocado, olives, tomato and quinoa served with a garlic-ginger olive oil dressing

460

### **The Oriental smoked salmon**

Smoked salmon served with horseradish cream, fresh onion, capers and Melba toast

710

### **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

610



### **Tomato and mozzarella salad**

Vine ripened tomatoes, buffalo mozzarella and arugula dressed with aged balsamic vinegar and cold pressed extra virgin olive oil

510

### **The Oriental Caesar salad**

Crisp cos lettuce with garlic croûtons anchovy threads and freshly grated Parmigiano-Reggiano cheese and our special Caesar dressing

450

### **Choose one of your favorite toppings to add:**

Grilled king prawn, Norwegian smoked salmon or slow-cooked chicken breast

80

# OVERNIGHT RECOMMENDATIONS

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Available from 11.00 p.m. to 7.00 a.m.

## SOUPS

### **Mushroom soup**

Flavoured with white truffle oil and golden croûtons

*380*

### **French onion soup**

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

*400*

### **Double-boiled chicken consommé**

garnished with vegetable dice, chicken julienne  
and aged sherry

*380*



# OVERNIGHT RECOMMENDATIONS

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Available from 11.00 p.m. to 7.00 a.m.

## PASTA AND MAIN COURSES



### **Rice and Quinoa penne or fusilli**

With choices tossed with olive oil, fresh tomato, roasted parsnip, grilled vegetables and basil pesto

450

### **Spaghetti with choice of sauces**

Bolognese, pomodoro or carbonara

470

### **Pappardelle**

Large ribbon noodles with savoury meatballs  
in a pepper red wine sauce

490



### **Angel hair pasta with seafood**

Shellfish, fresh tomato, a touch of chilli  
garlic and fragrant herbs

650

### **Beef tenderloin**

Australian grain-fed beef tenderloin (6 oz) seared to your liking  
served with a bouquet of seasonal vegetables

baked potato, pepper red wine sauce

1,800

### **Salmon steak**

Broiled salmon teriyaki served with Japanese sesame toasted  
rice, eggplant-miso and pickled eggplant

800

### **Baby chicken**

Grilled whole corn-fed farmhouse chicken scented with fragrant herbs  
accompanied by fried potato skins, grilled tomato  
and mixed garden greens

690

# OVERNIGHT RECOMMENDATIONS

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Available from 11.00 p.m. to 7.00 a.m.

## SANDWICHES AND BURGERS

### **The Oriental club sandwich**

Cooked ham, roasted chicken breast, fried egg, bacon, tomato and lettuce layered between crisp toasted whole wheat or white bread and French fries

490

### **Beef burger of your choice**

Prime beef burger on toasted sesame seed bun served with French fries and condiments, garnished with either Gruyère, blue or cheddar cheese, sautéed onions, mushroom, crisp bacon, tomato

600



### **Vegetable burger**

BBQ jack fruit burger with avocado with soya milk mayonnaise on toasted sesame bun roasted tomato and lettuce accompanied by golden French fries

400

# OVERNIGHT RECOMMENDATIONS

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Available from 11.00 p.m. to 7.00 a.m.

## THAI CUISINE

### **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, and green coriander

570

### **Bamee Kiew Goong Moo Daeng**

Shrimp wonton egg noodle soup with barbecued pork and condiments

510

### **Phad Thai**

Thai style wok-fried rice noodles with prawns, dried shrimp Chinese chive, bean curd with banana blossoms and bean sprouts

530

### **Panaeng Curry**

Your choice of chicken, pork or beef in Panaeng curry with galangal, kaffir lime, coconut milk and red chilli served with steamed Hom Mali rice and condiments

550

### **Khao Phad Mandarin Oriental**

Wok-fried Hom Mali rice with pork, chicken, shrimp, spring onions, topped with fried egg, served with pork, shrimp chicken satays and condiments

530

### **Khao PhadJay**

Wok-fried Hom Mali rice with selection of vegetables spring onions and condiments

450

# OVERNIGHT RECOMMENDATIONS

---

Available from 11.00 p.m. to 7.00 a.m.

## DESSERTS

### **Mango and sticky rice**

330

### **The oriental tiramisu**

370

### **Creme caramel**

Traditional French caramel custard

370

### **Cheesecake**

Lightly baked cheesecake with lemon cream and  
blueberry sorbet

370



### **Selection of seasonal fresh tropical fruits**

270

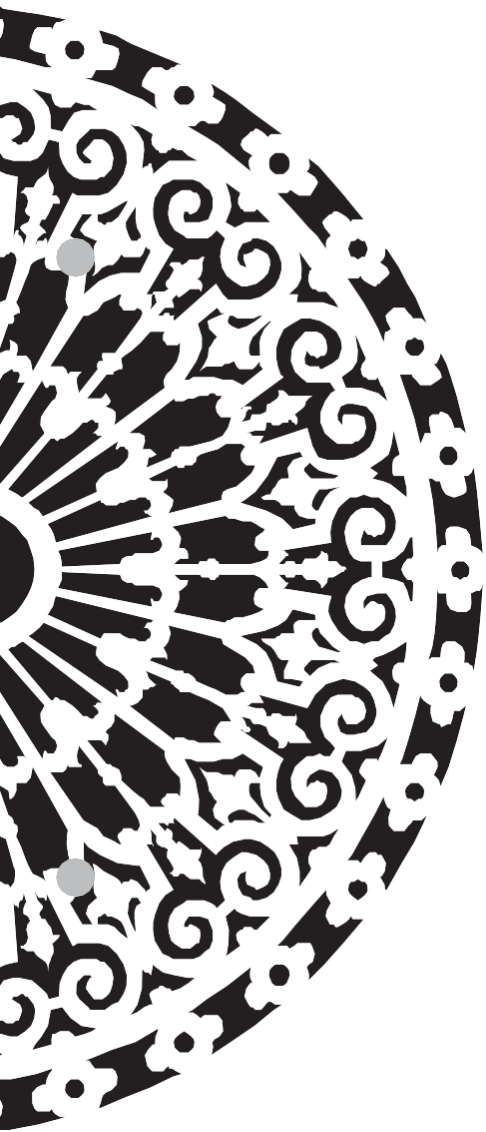
### **Home-made ice creams and sorbets**

Your choice of three scoops

Ask your server for the daily chef's selection

270





BEVERAGES

## FROM OUR WINE CELLAR

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	Glass 150 ml	Half bottle 375 ml	Bottle 750 ml
<b>CHAMPAGNES</b>			
Louis Roederer, Brut Premier, Reims	1,500	3,900	7,500
Moët & Chandon, Brut Impérial, Epernay			9,800
Veuve Clicquot Ponsardin, Reims			10,500
Bollinger, Special Cuvée, Aÿ			11,500
<b>ROSÉ</b>			
Louis Roederer, Rosé, Reims			8,500
Billecart-Salmon, Brut, Mareuil-Sur-Ay			9,200
<b>VINTAGE</b>			
Louis Roederer, Cristal Brut, Reims			21,000
Dom Pérignon, Epernay			22,000
<b>SPARKLING WINE</b>			
Prosecco Brut, Millesimato Gold, Balan Veneto, Italy	550		2,400
Cava, Torelló Brut Special Edition Catalonia, Spain			2,600
Cremant d' Bourgogne Brut L. Tramier & Fils Burgundy, France			3,200

Our master wine list is available upon request. Kindly ask your butler for further assistance and recommendations. Vintage and stock are subject to availability. For detailed information and vintages kindly contact your butler

## FROM OUR WINE CELLAR

	Glass 150 ml	Half bottle 375 ml	Bottle 750 ml
<b>WHITE WINES</b>			
<b>Light bodied</b>			
Pinot Grigio, Tesis, Fantinel Borgo Friuli-Venezia Giulia, Italy	400		2,000
Pinot Grigio, Dolomiti, Alois Lageder Trentino-Alto Adige, Italy			2,100
Petit Chablis, William Fèvre Burgundy, France			2,600
Riesling, Dreissigacker Rheinhessen, Germany			2,600
Albariño, Zarate, Rias Baixas, Spain			2,700
<b>Medium bodied</b>			
Sauvignon Blanc, Whitehaven Marlborough, New Zealand	460		2,300
Mâcon Villages, Joseph Drouhin Burgundy, France		1,500	
Saint-Bris, Corps de Garde Domaine Goisot, Burgundy, France			3,000
Chenin Blanc, Bellingham Stellenbosch, South Africa			3,500
Chablis 1er Cru, Beauregard Domaine Pattes Loup, Burgundy, France			6,500

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## FROM OUR WINE CELLAR


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	Glass 150 ml	Half bottle 375 ml	Bottle 750 ml
<b>WHITE WINES</b>			
<b>Full bodied</b>			
Chardonnay, Lander Jenkins California, USA	480		2,400
Chardonnay, Au Bon Climat Santa Barbara, Napa Valley, USA			4,500
Condrieu, Combe de Malleval Stephane Ogier, Rhône, France			4,900
Pinot Gris, Zellberg, Domaine Ostertag Alsace, France			5,800
Chassagne-Montrachet D. Philippe Colin, Burgundy, France			6,600

### ROSE WINES

Whispering Angel, Château D' Esclans Provence, France			2,600
Tibouren, Clos Cibonne, Vignettes Provence, France			3,600

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## FROM OUR WINE CELLAR

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	Glass 150 ml	Halfbottle 375 ml	Bottle 750 ml
<b>RED WINES</b>			
<b>Light bodied</b>			
Pinot Noir, Lost Turtle Central Otago, New Zealand	480		2,400
Beaujolais Villages, Joseph Drouhin Burgundy, France		1,400	
Pinot Noir, Stonier, Mornington Peninsula Victoria, Australia			2,500
Pinot Noir, Friedrich Becker Pfalz, Germany			3,200
<b>Medium bodied</b>			
Château Bel Air, Bordeaux, France	440		2,200
Syrah, Petit Ours, Domaine du Coule Rhône, France			2,600
Contino Reserva, CVNE Rioja, Spain			4,900
Château Franc Mayne, Grand Cru Classé St.Emillion, Bordeaux, France			5,500

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## FROM OUR WINE CELLAR

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	Glass 150 ml	Half bottle 375 ml	Bottle 750 ml
<b>RED WINES</b>			
<b>Full bodied</b>			
Cabernet Sauvignon, Los Vascos	360		1,800
Cochagua, Chile			
Cabernet Sauvignon, Majella			3,800
Coonawarra, South Australia			
Amarone Classico, Brunelli			6,500
Veneto, Italy			
Château Carbonnieux, Grand Cru Classé			6,900
Graves, Bordeaux, France			
Châteauneuf-du-Pape, Domaine des Sénéchaux			7,700
Rhône, France			
<b>SWEET WINES</b>			
Château Le Thibaut, Monbazillac, France (375ml)			2,600
Riesling Late Harvest, Greywacke Marlborough, New Zealand (375ml)			3,300

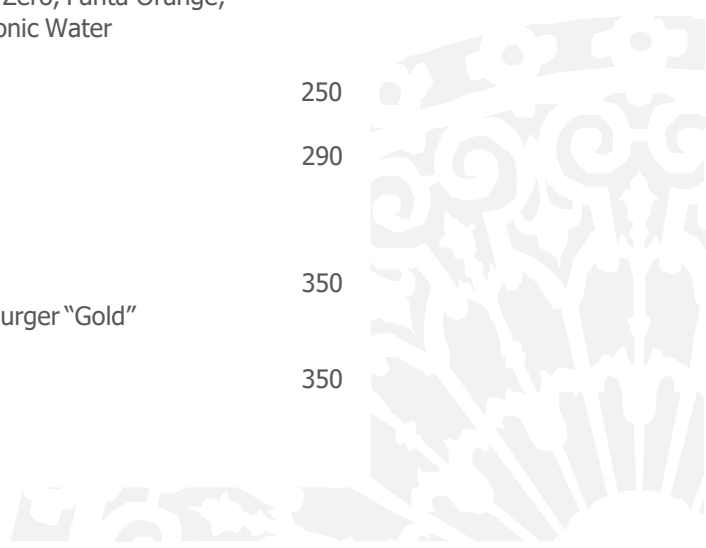
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# BEVERAGES

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<b>Fresh fruit &amp; vegetable juices</b>	280
Young coconut, papaya, pineapple, mango tangerine, lemon, pomelo, sweet melon, orange watermelon, mixed tropical fruits, carrot, cucumber mixed vegetables, carrot or apple juice	
<b>Preserved juices</b>	250
Apple, cranberry, passion fruit, grapefruit prune or tomato juice	
<b>Mineral waters</b>	
Acqua Panna 50 cl.	230
Acqua Panna 75 cl.	330
San Pellegrino 50 cl.	270
San Pellegrino 75 cl.	330
Evian 33 cl.	230
Evian 75 cl.	330
Perrier 33 cl.	250
Perrier 75 cl.	250
<b>Soft drinks</b>	180
Coca-Cola, Coca-Cola Light, Coke Zero, Fanta Orange, Sprite, Ginger Ale, Soda Water, Tonic Water	
<b>Imported Red Bull</b> 25 cl.	250
<b>Local beers</b> 33 cl.	290
Chang, Singha, Heineken, Tiger, Asahi	
<b>Imported beers</b> 33 cl.	350
Corona, Weihenstephaner, Flensburger "Gold"	
<b>Non-alcoholic beer</b> 33 cl.	350
Krombacher	



# BEVERAGES

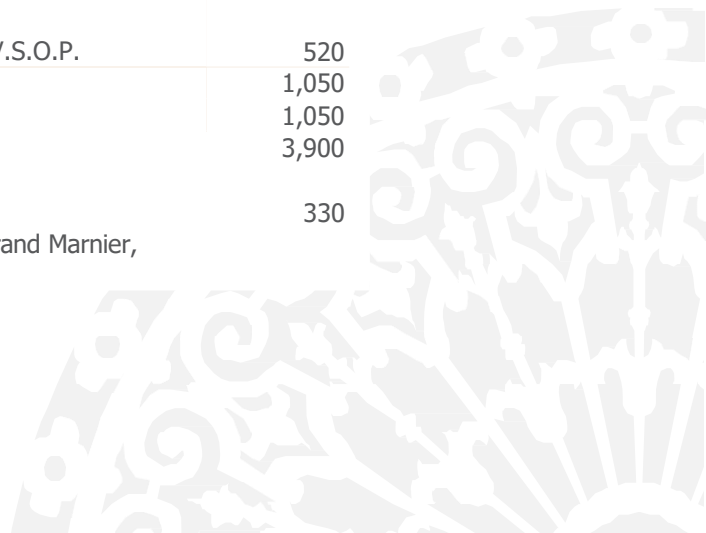
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<b>Apéritifs</b> 45 ml.		330
Campari, Dubonnet, Fernet Branca, Martini Dry, Rosso or Bianco, Ricard		
<b>Cocktails</b>		
Standard cocktail		420
Martini		520
Sparkling cocktail		6500
Champagne cocktail		1,400
<b>Blended scotch whiskies</b>		
Johnnie Walker Black Label, Chivas Regal	30 ml.	380
Johnnie Walker Gold Label		560
<b>Single Malt whiskies</b>		
Glenmorangie 10 Years Old		420
Macallan 12 Years Old		690
Glenfiddich 12 Years Old		420
<b>Irish whiskey</b>		
John Jameson		320
<b>Bourbon &amp; Tennessee whiskies</b>		380
Jim Beam Black		
Jack Daniel's		
<b>Canadian whisky</b>		330
Canadian Club		
<b>Gin</b>		
Gordon's		330
Bombay Sapphire, Tanqueray		380
Hendrick's		470

# BEVERAGES

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<b>Vodka</b>	330
Smirnoff, Absolut, Stolichnaya	
<b>Luxury Vodka</b>	420
Grey Goose, Belvedere, Ketel One 30 ml.	
<b>Rum</b>	
Bacardi	330
Havana Club 7 Years	360
10 Cane	460
<b>Tequila</b>	
Sierra Silver	330
Tres Magueyes Blanco	330
Don Julio Reposado	380
Partrón Añejo	550
<b>Sherry and Port</b>	
Tio Pepe Fino, Harvey's Bristol Cream	330
Dow's Fine Tawny Port	330
Dow's 10 Years Old	650
<b>Cognac</b>	
Hennessy V.S.O.P, Rémy Martin V.S.O.P.	520
Hennessy X.O, Rémy Martin X.O	1,050
Martell Cordon Bleu	1,050
Hennessy Paradis Extra	3,900
<b>Liqueurs</b>	330
Amaretto, Baileys Irish Cream, Grand Marnier, Kahlúa, Sambuca	



# BEVERAGES

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## TEAS AND COFFEES

**Your selection of freshly brewed  
MariageFrèresTeas,servedhotor iced** 340

Oriental, French breakfast Tea, Earl Grey French Bleu,  
Thé Sur Le Nil, Marco Polo, Fuji-Yama, Casablanca,  
Darjeeling Master TGFOP, and Assam Tara FOP

**Your selection of freshly brewed english teas** 220

English Breakfast Tea, Royal Darjeeling FTGFOP1,  
1837 Black Tea, Jasmine Queen Tea, Emperor Sencha,  
Camomile Tea

**LeafInfusionsfromtheRoyalProjectand  
Herbal Teas** 220

Camomile, Mint, Lemongrass, Ginger

**Chinese Teas** 220

Oolong, Lapsang Souchong and Jasmine

**Japanese Green Tea** 220

**The Oriental blend coffee or decaffeinated  
Coffee served hot or iced** 220

Espresso, caffè latte, mocha, cappuccino, nescafé,  
Ovaltine and hot chocolate

Our barista will be delighted to create your favorite  
kind of cold or hot beverage should it not be  
listed on this menu.

