

BREAKFAST

(24 Hours)

THB

780

AMERICAN BREAKFAST

Choice of Freshly Squeezed Juice: Tangerine, Pomelo, Pineapple, Honeydew, Watermelon, Kiwi, Tomato, Carrot or Vegetable

Seasonal Fresh Fruit

Corn Flakes, Raisin Bran, All Bran, Granola Muesli, Crunchy Muesli or Rice Crispies

Two Eggs any Style with your choice of Bacon, Sausage or Ham

Fresh Morning Bakeries and Preserves

Coffee, Tea, Hot Chocolate, Milo or Decaffeinated Coffee

V CONTINENTAL BREAKFAST

660

Choice of Freshly Squeezed Juice: Tangerine, Pomelo, Pineapple, Honeydew, Watermelon, Kiwi, Tomato, Carrot or Vegetable

Seasonal Fresh Fruit

Corn Flakes, Raisin Bran, All Bran, Granola Muesli or Rice Crispies

Fresh Morning Bakeries and Preserves

Coffee, Tea, Hot Chocolate, Milo or Decaffeinated Coffee

THAI BREAKFAST

660

Choice of Freshly Squeezed Juice: Tangerine, Pomelo, Pineapple, Honeydew, Watermelon, Kiwi, Tomato, Carrot or Vegetable

Seasonal Fresh Fruit

"**Khao Tom**", Boiled Rice with Prawns, Pork or Chicken

Or

"**Khao Phad Kai Dao**", Fried Rice with Prawns, Pork or Chicken and a Fried Egg

Or

Boiled Rice with

"**Kai Jiew**", Thai Omelette

"**Kana Nam Mun Hoi**", Stir-fried Kailan with Oyster Sauce

"**Moo Phan**", Crispy Pork

JAPANESE BREAKFAST

880

Seasonal Fresh Fruit

Miso Soup

Grilled Salmon

Japanese Omelette

Pickles

Tofu

Steamed Japanese Rice

Japanese Green Tea

V: Vegetarian item

Prices are subject to 10% service charge and 7% VAT.

BREAKFAST

(24 Hours)

THB

HEALTHY BREAKFAST

780

Choice of Freshly Squeezed Juice: Tangerine, Pomelo, Pineapple, Honeydew,
Watermelon, Kiwi, Tomato, Carrot or Vegetable

Seasonal Fresh Fruit All Bran with Skim Milk

Egg White and Herb Omelette with Roasted Tomatoes and Mushrooms

Muesli and Sultana Muffins with Cottage Cheese

Mulberry Green Tea, Coffee, Tea, or Decaffeinated Coffee

V RAW BREAKFAST

660

Freshly Blended Tangerine, Mango and Pineapple Juice

Fresh Sliced Tropical Fruits

Homemade Muesli with Fresh Coconut Water

Strawberry, Banana and Mint Salad with a Honey and Vanilla Dressing

Avocado with a Pomelo, Papaya and Coriander Salsa

Carrot, Sunflower Seed and Almond Hash with a Dried Fruit Compote

V: Vegetarian item

Prices are subject to 10% service charge and 7% VAT.

A LA CARTE BREAKFAST

(24 Hours)

BREAKFAST BEVERAGES	THB
Selection of Fresh Juices:	200
Tangerine, Pomelo, Pineapple, Honeydew, Watermelon, Kiwi, Tomato, Carrot or Vegetable	
Freshly Brewed Coffee, Decaffeinated Coffee	150
Herbal Tea: Peppermint, Camomile, Lemongrass, Mulberry Green Tea	150
Hot or Cold Chocolate, Ovaltine or Milo	150
Vanilla, Chocolate Milk Shakes	190
Mango, Strawberry or Banana Smoothies	190
Hot or Cold Full Cream Milk, Soy Bean Milk, Skimmed or Low Fat Milk	130
FRESH FRUITS, CEREALS AND BAKERIES	
Sliced Seasonal Fresh Fruits	280
Natural or Fruit-flavoured Yoghurt	190
Corn Flakes, Raisin Bran, All-bran, Rice Crispies or Granola Muesli with Full Cream Milk, Soy Bean Milk, Skimmed or Low Fat Milk	220
Bircher Muesli or Granola Muesli with Fresh Fruits and Yoghurt	260
Hot Oatmeal with Raisins and Pistachio Nuts	260
Selection of Freshly Baked Danish Pastries, Croissants, Muffins	330
Soft Rolls, Brioche, French Rolls and Toast with Butter and Preserves	
COOKED BREAKFAST	
Two Eggs any Style with Crispy Potatoes and a Choice of Bacon, Ham or Sausages	340
Three-Egg Omelette with Crispy Potatoes and a Choice of: Ham, Cheese, Mushrooms, Tomatoes, Shallots or Peppers	340
Eggs Benedict	340
Scrambled Eggs with Smoked Salmon	360
V Spanish Omelette with Crispy Potatoes	340
V French Toast with Cinnamon Sugar and Banana Compote	310
V Homemade Waffles with Berry Compote and Maple Syrup	310
V Pancakes with Whipped Butter, Chiang Mai Honey or Maple Syrup	310
ASIAN SPECIALITIES	
"Khao Tom" , Boiled Rice with Prawns, Pork or Chicken	290
"Congee" , Chinese Rice Porridge with Chicken and Traditional Condiments	290
Crab Meat Omelette with Steamed or Boiled Rice	340
Assorted Dim Sum and Steamed Buns with XO Sauce and Black Vinegar	310
V Soy Bean Milk with Chinese Croissants and Traditional Condiments	310

V: Vegetarian item

Prices are subject to 10% service charge and 7% VAT.

ALL DAY MENU

(24 Hours)

APPETIZERS	THB
Caesar Salad	350
Prawn Cocktail	420
Nicoise Salad	420
Tomato and Mozzarella with Basil	330
Prosciutto and Parmesan with Rucula and Balsamic	380
Poached Chicken Salad with Bacon, Avocado, Cucumber and Grain Mustard Dressing	340
Smoked Atlantic Salmon with Lemon, Capers, Shallots, Dill and Toasted Rye Bread	380
V Salad from Grand Hyatt Erawan Bangkok's Organic Farm with your choice of Dressing – Thousand Island, Balsamic, Caesar or French	290
SOUP	
V Roasted Tomato and Basil Soup with Black Olive Tapenade	320
French Onion Soup with Gruyere	320
V Pumpkin and Sour Cream Soup with Crushed Pea and Mint Ravioli	320
Corn and Crabmeat Soup	330
Chicken Noodle Consommé	300
PASTA	
Spaghetti, Penne, Linguini or Fettuccini with your choice of: Bolognese, Carbonara, Tomato, Basil Sauce or Olive Oil, Garlic and Chilli	420
Linguini Marinara with Chili and Garlic	520
Beef Lasagna	440
SANDWICHES	
Grilled Beef or Cheese Burger	450
Chicken Burger	430
Club Sandwich	410
Reuben Sandwich	410
Chicken Quesadilla with Guacamole and Sour Cream	410
Tuna Salad Sandwich	410
V Grilled Panini with Tomato, Mozzarella and Basil	410
PIZZA 11:00am till 1:00am	
Create Your Own Pizza with the Following Selection of Toppings:	430
Ham, Pepperoni, Chicken, Parma Ham, Bacon, Tuna, Shrimp, Mushrooms, Pineapple, Olives, Onion, Peppers and Garlic	

V: Vegetarian item

Prices are subject to 10% service charge and 7% VAT.

ALL DAY MENU

(24 Hours)

THAI AND ASIAN SPECIALITIES

	THB
" Satay Gai, Moo or Nua " Grilled Chicken, Pork or Beef Satays with Peanut Dip	280
" Nua Daed Diew " Thai Dried Beef with Chilli Sauce	340
" Kor Moo Yang " Grilled Pork Neck with Chilli Sauce	260
" Por Pia Goong " Deep-fried Prawn Spring Rolls	250
" Som Tam " Green Papaya Salad with Dried Shrimp and Sticky Rice	220
" Yam Som O " Spicy Pomelo Salad with Prawns and Chicken	260
" Yam Woon Sen " Spicy Glass Noodle Salad with Minced Pork and Shrimp	270
" Tom Yam Goong " Spicy and Sour Prawn Soup with Lemongrass	330
" Tom Kha Gai " Chicken in Coconut Milk Soup Flavoured with Galangal	260
" Bamee Kiew Nam " Shrimp Wonton and Egg Noodle Soup with Roasted Pork	270
" Kauay Tiew Look Chin Pla " Noodle Soup with Fish Ball	260
" Gai Phad Med Mamuang " Stir-Fried Chicken with Cashew Nuts	260
" Goong Tod Kratiam Prik Thai " Stir Fried Prawns with Garlic and Pepper	450
" Khao Mun gai " Steamed Chicken Rice	290
" Massaman Gai " Chicken Curry with Cumin	300
" Gaeng Kiew Warn Gai " Chicken in Green Curry	300
" Gaeng Phed Ped Yang " Chinese Roasted Duck in Red Curry	300
" Pla Rad Prik " Crispy Fillet of Sea Bass with Chilli and Peppercorn Sauce	480
" Phad Kaprao Moo or Gai " Stir Fried Minced Pork or Chicken with Chilli and Hot Basil	280
" Phad Kana Moo Krob " Stir-Fried Kailan with Crispy Pork	270
V " Phad Phak Boong Fai-daeng " Stir-Fried Morning Glory with Soy Bean Paste	230
" Khao Phad Kai Dao " Fried Rice with Pork, Chicken, Beef or Prawns and Fried Egg	300
" Phad Thai " Fried Noodles with Shrimp and Bean Sprouts	330
" Khao Soi Gai " Thai Northern Chicken Curry with Crispy Noodles	280
V " Khao Soi Tao Hoo " Thai Northern Tofu and Vegetable Curry with Crispy Noodles	280
" Phad See-iew Moo or Gai " Fried Noodles with Pork or Chicken and Kailan	280
V " Phad Phak Ruam " Fried Vegetables with Oyster Sauce	280
" Rad Na " Fried Noodles with Pork, Chicken or Beef in Vegetable Gravy	280
V " Phad Broccoli Tao Hoo " Stir-Fried Broccoli with Bean Curd and Soy Bean Paste	280
" Khao Tom Goong, Moo or Gai " Boiled Rice with Prawns, Pork or Chicken	290

V: Vegetarian item

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ALL DAY MENU

(24 Hours)

MEAT AND SEAFOOD

THB

Rotisserie Chicken with Rocket Salad	580
Barbecued Pork Short Ribs, Barbecue Sauce	630
Grilled Atlantic Salmon with Harissa, Preserved Lemon and Parsley Cous Cous	650
Barbecued Snapper on Coleslaw	630
Fish and Chips	630

FROM THE GRILL

Australian Sirloin Steak, 280 g	1,100
Australian Tenderloin Steak, 200 g	1,100
Australian Rib Eye Steak, 280 g	1,100
Seafood Grill with Atlantic Salmon, Prawns, Scallops with Garlic, Parsley and Lemon	1,100
Australian Lamb Cutlets with Rosemary and Thyme	1,100

All grilled dishes include a choice of side dish.

SIDE DISHES

V Sautéed Spinach	160
V Seasonal Vegetables	160
V Grilled or Steamed Green Asparagus	160
V Rocket Salad with Shaved Aged Parmesan	170
V Mixed Leaf Salad with Balsamic Dressing	170
V Mashed Potato	160
V French Fries	160
V Steamed Jasmine Rice	90
V Basmati Rice	90

DESSERTS

Sliced Fresh Fruits	280
Fruit Salad	290
Soft-Centered Chocolate Cake with Vanilla Ice-cream	260
Berry Crumble with Vanilla Cream	260
Sticky Date Pudding with Butterscotch Sauce and Clotted Cream	260
Tiramisu	260
Crème Brûlée	260
Mango with Sticky Rice	280
Ice-creams:	90/Scoop
Bourbon Vanilla, Chocolate, Coffee, Caramel, Strawberry, Coconut	
Sherbets:	90/Scoop
Tangerine, Raspberry Yoghurt, Lime, Pineapple, Lychee, Mango	
Cheese:	
Selection of Local and Imported Cheeses with Fruits, Nut Bread and Crackers	620

V: Vegetarian item

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SNACK MENU

	THB
Selection of Local and Imported Cheeses with Fruit, Nut Bread and Crackers	620
Onion Rings	260
Grilled Chicken Satay with Peanut Sauce	280
Thai Chicken Wings with Sweet Chilli Sauce	350
Baked Cheese Nachos with Guacamole, Tomato Salsa and Sour Cream	350
Buttered Popcorn	200

KIDS MENU

Cream of Sweet Corn	280
Chicken Noodle Soup	160
Crispy Fish with French Fries	250
Toasted Ham and Cheese Sandwich	160
Vegetable and Chicken Fried Rice	250
Sausages and Mashed Potato	250
Mini Hot Dog with French Fries	250
Macaroni Cheese with Crispy Bacon	380
V Steamed Pureed Vegetables: Carrot, Broccoli, Potato, Pumpkin or Corn	100 each

HIGH TEA

Traditional High Tea Set	390
Selection of Finger and Pinwheel Sandwiches	240
Scones with Jam and Cream	240

V: Vegetarian item

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ROOM SERVICE TAKE-AWAY	THB
BREAKFAST BOX	650
Sliced Fresh Fruits	
Selection of Danish Pastries	
Vegetable and Cheese Quiche	
Fruit Yoghurt	
Choice of Mineral Water or Fruit Juice	
LUNCH BOX	680
Selection of Cold Cuts and Cheese	
Mixed Salad	
Freshly Baked Bread	
Sliced Fresh Fruits	
Selection of Pastries	
Choice of Soft Drink, Mineral Water or Fruit Juice	
SNACK BOX	650
Finger Sandwiches	
Herb and Cheese Frittata	
Sliced Fresh Fruits	
Homemade Cookies	
Choice of Soft Drink, Mineral Water or Fruit Juice	

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JAPANESE

	THB
Miso Soup	190
Grilled Gyoza Dumplings with Black Vinegar and Chilli Oil	310
Assorted Sushi and Sashimi: with Japanese Rice, Miso Soup, Pickled Vegetables and Fresh Fruits	1,100
Choice of Teriyaki Grilled:	
Salmon	680
Beef Tenderloin	1,100
Chicken	580
Katsudon: Crispy Pork Cutlet Served on Rice with Miso Soup and Pickles	680
Yakitori Selection	680
Chicken Karage with Spiced Salt	580

INDIAN

V Samosa - Crispy Puff Pastry Filled with Spiced Potatoes and Green Peas	260
Dahl Makhani - Black Dahl in Rich Tomato Gravy	340
Kerala Prawn Curry - Prawn Curry in Tumeric and Coconut Sauce	420
Rarha Murgh - Boneless Chicken Cooked in Tomato and Ground Spices	420
V Naan Bread with Riata	240
V Roti	240
Jhinga Masala - Stir-Fried Prawns with Tomatoes, Lemon Masala and Bell Peppers	420
Murgh Tikka Makhani - Chicken in Tomato Gravy with Dried Fenugreek Leaves	420
V Saag Paneer - Spinach and Cottage Cheese with Cumin and Garlic	340
V Khade Masale Ka Subz Gorma - Seasonal Vegetables in a Yoghurt Curry	340

Main courses will be served with Steamed Basmati Rice

NO PORK NO LARD

Thai Dried Beef with Chili Sauce	340
Thai Style Beef Salad	420
Noodle Soup with Fish Ball	260
Stir-Fried Chicken with Cashew Nuts and Steamed Rice	260
Stir-Fried Prawns with Garlic, Pepper and Steamed Rice	450
Thai Style Steamed Chicken Rice	290

V: Vegetarian item

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TABLES SPECIALTIES

Available from 7:00pm to 10:30pm

APPETIZERS	THB
Tuna Tartar, Avocado, Mint, Tomato	650
Beef Steak Tatar	550
Duck Liver Terrine, Figs	850
Boston Lobster Bisque	850
ENTREES	
Tiger Prawns, Pernod, Bell Peppers, Zucchini served with Buttered New Potatoes and Steamed Broccoli	950
Boston Lobster "Thermidor" - Mushrooms, Cream, Gratinated served with Buttered New Potatoes and Steamed Broccoli	2,300
Dover Sole "Meuniere" - Pan Fried, Parsley-Butter served with Buttered New Potatoes and Steamed Broccoli	1,800
Beef "Bourguignon" - Braised Beef, Lardon, Vegetables, Red Wine Sauce served with Creamy Mashed Potatoes and Buttered Carrots	680
Steak "Au Poivre" - Tenderloin, Green Peppercorn Sauce served with Potato Roesti and Portobella Mushrooms	1,100
Rack of Gippsland Lamb, Roasted, Provencal served with Potato Roesti and Portobella Mushrooms, Choice of Sauce	1,180
Champagne Set	7,900
Champagne Billecart Salmon Brut (1 bottle)	
12 Canapés	
6 Long Stem Strawberries	
6 Chocolate Pralines	

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BEVERAGE LIST

WINE - BY - THE - GLASS

CHAMPAGNE	THB
Moët & Chandon Brut Impérial , Epernay, France	1,500

SPARKLING WINE

Prosecco Follador, Extra Dry, Veneto, Italy	500
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WHITE WINE

2008 Trebbiano D'Abruzzo , Caldora DOC, Abruzzo, Italy	380
2010 Chardonnay J.Bouchon , Maule Valley, Chile	400
2009 Sauvignon Blanc Hugo Casanova 'Reserva' Maule Valley, Chile	440
2007 Turpin Frères & Riout , Sauvignon, Bordeaux, A.O.C, France	460

RED WINE

2009 Cabernet Sauvignon J.Bouchon , Maule Valley, Chile	380
2005 Corvina Valpolicella Ripasso Tezza, Veneto, Italy	400
2009 Merlot Hugo Casanova 'Reserva' Maule Valley, Chile	440
2007 Shiraz Stonefish , WA, Australia	460

BEER

BREWED IN THAILAND

Singha, Chang, Tiger Light	280
Heineken, Asahi, Tiger	280

IMPORTED

Warsteiner, Erdinger Weiss Bier	320
Corona, Paulaner	350

SOFT DRINKS

Coca-Cola, Coke Zero, Coke Light	170
Ginger Ale, Soda Water, Tonic Water	170

MINERAL WATER

Minéré Water	100
Evian, Volvic, Perrier, San Pellegrino - Small	200
Evian, Volvic, Perrier, San Pellegrino - Large	390
Voss - Small	270
Voss - Large	490

FRUIT JUICE

Cantaloupe Melon, Mango, Watermelon	200
Lychee, Orange, Young Coconut, Pineapple or blend your own favourites...	

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Vintages might change upon availability; please do not hesitate to ask for our more extensive wine list

CHAMPAGNE	THB
Delamotte Brut , Le Mesnil-sur-Oger	6,200
Moët & Chandon Brut Impérial , Epernay	7,000
Veuve Clicquot Ponsardin , Reims	8,600
Pol Roger Brut , Epernay	9,400
Krug Brut 'Grande Cuvée' , Reims	22,000
2000 Moët & Chandon 'Dom Pérignon' , Epernay,	24,000
ROSÉ CHAMPAGNE	
Moët & Chandon Brut Impérial Rosé , Epernay	8,000
Billecart Salmon Brut Rosé	8,200
Veuve Clicquot Ponsardin, Rosé , Reims	11,000
SPARKLING WINE	
Prosecco Follador Extra Dry , Veneto, Italy	2,800
WHITE WINE	
2008 Trebbiano D'Abruzzo , Caldora, DOC, Italy	1,800
2010 Chardonnay J.Bouchon , Maule Valley, Chile	2,000
2009 Sauvignon Blanc Hugo Casanova 'Reserva' Maule Valley, Chile	2,100
2007 Turpin Frères & Riout , Sauvignon, Bordeaux, France	2,300
2009 Sauvignon Blanc Warangkana Peaks , Auckland, New Zealand	2,400
2005 Muscadet sur Lie Chéreau-Carré, Sèvre & Maine, France	2,800
2006 Chardonnay Caliterra 'Reserva' Casablanca, Chile	3,200
2008 Pinot Grigio Grave del Friuli Pighin, Friuli, Italy	3,700
2008 Sauvignon Blanc Semillon Cape Mentelle , Margaret River - WA, Australia	4,100
2008 Chablis Joseph Drouhin, Burgundy, France	4,700
2007 Sauvignon Blanc Cloudy Bay , Marlborough, New Zealand	7,400
2005 Château La Louviere , Pessac-Léognon, France	11,500
RED WINE	
2009 Cabernet Sauvignon J.Bouchon , Maule Valley, Chile	2,000
2007 Cabernet Sauvignon Hugo Casanova 'Reserva' Maule Valley, Chile	2,100
2007 Shiraz Stonefish , WA, Australia	2,300
2005 Corvina Valpolicella Ripasso Tezza, Veneto, Italy	2,600
2006 Merlot Yalumba 'Y Serier' , Eden Valley, Australia	3,000
2006 Côtes-du-Rhône Guigal, Rhône, France	3,800
2006 Cabernet Sauvignon Terrazas 'Reserva' Mendoza, Argentina	4,000
2001 Cabernet Sauvignon Rymill , Coonawarra - SA, Australia	4,300
2008 Pinot Noir Felton Road , Central Otago, New Zealand	5,100
2004 Amarone 'Monte della Fontane' , Tezza, Veneto, Italy	5,600
2004 Cabernet Sauvignon Silver Oak Alexander Valley - California, U.S.A.	9,000
1994 Château Beychevelle 4ème Cru Classé, St. Julien, France	11,000

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MIDDLE EASTERN SUMMER MENU

Available from 12:00noon to 10:00pm

COLD MEZZES AND SALADS

	THB
✓ Hommos - Pureed Chick Peas with Sesame Oil	480
✓ Motabbal (Baba Ghannouj) - Baked Aubergines with Sesame Oil, Lemon Juice	480
Stuffed Vine Leaves - Vine Leaves Stuffed with Rice, Herbs and Minced Lamb (4 pieces)	450
✓ Tabbouleh - Parsley, Tomatoes, Onion, Mint, Crushed-Wheat, Salad with Lemon Juice and Olive Oil	380
✓ Fatoush - Mixed Fresh Salad with Herbs and Toasted Pata Bread	380

Cold Mezzes and Salads served with Pita Bread and Garlic Paste

HOT MEZZES

✓ Spinach Fataya - Pastry Filled with Spinach, Onions, Pine Kernels and Lemon Juice (3 pieces)	430
Kibbeh - Ground Meat with Crushed Wheat, Stuffed with Onions and Pine Kernels (3 pieces)	460

MIXED HOT & COLD MEZZE PLATTER

Hommos, Baba Ghannouj, Vine Leaves, Tabbouleh, Spinach Fataya, Kibbeh, Sambousak	1,200
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BARBECUED MEATS

Shish Taouk - Grilled Boneless Chicken, Marinated in Garlic, Lemon Juice and Olive Oil	580
Kafta - Charcoal Grilled Minced Lamb with Onions and Herbs	670
Shish Kebab - Diced Pieces of Marinated Lamb	780
Mixed Grill - Shish Taouk, Kafta, Shish Kebab	880

Meats served with French Fries, Pita Bread and Garlic Paste

OTHER

Arabic Lamb Rice - Braised Lamb with Tomatoes, Spices and Rice	620
Kebab Samak - Fish Skewers, Onion, Tomatoes, Labneh and Coriander Dip	620

DESSERTS

Mouhallabieh - Lebanese Milk Pudding with a Touch of Rose Syrup	240
Om' Ali - Baked Pudding of Puff Pastry, Pistachio and Cream	260
Basbusa - Middle Eastern Semolina Cake with Roasted Fig	280

✓: Vegetarian item

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