

# **Amaya Food Gallery**

Experience the lively ambiance of our interactive live cooking stations. Savor a delightful array of international favorites, enhanced with a local twist, ideal for a leisurely breakfast, a fulfilling lunch, or a satisfying dinner.

# Hours

All-Day Dining 11:00 - 22:00

Breakfast 06:00 - 11:00







# OFFERINGS



All-Day Dining

Served from 11:00 - 22:00



Young Ones

Served from 11:00 - 22:00



Breakfast

Served from 06:00 - 22:00



**Breakfast Set** 

Served from 06:00 - 22:00



# **All-Day Favourites**

# **Light Bites and Nibbles**

Truffle   Parme	esan   Mayonnaise   Sea salt	THB 260
And the second s	ring rolls 😂 🕯 n sprout   Mushroom   Thai sweet chilli sau	THB 220
	spring rolls ** bles   Cabbage   Plum sauce	THB 200
Gourmet n	nachos 🛭 🌱 a chips   Aged cheddar sauce   Sour cream	THB 320 Pickled jalapeño
Chicken sa Chicken   Cuc	atay <b>♦ ♥ ♥</b> cumber salad   Peanut sauce	THB 260
Salads		
	esar salad @ # © # 🗢 uce   Bacon   Parmesan   Caesar dressing	THB 300
Grilled Cajun	chicken	THB 380
Locally source	ed grilled prawn	THB 420
DESCRIPTION DESCRIPTION OF THE	oumpkin salad 🏏 in   Chickpea   Tahini dressing	THB 260
Niçoise sa Seared yellow	lad У⊳∞ © vfin tuna   Potato   Cherry tomato   Kalamat	THB 360 ta olive   Quail egg
Internati	ional Soup	
	mushroom @ Y d mushroom   Toasted sourdough bread	THB 340
	nestrone 🛭 🌱 etables   Pasta   Pesto   Parmesan   Basil	THB 320

# **All-Day Favourites**

Local Soup

	Local Soup	
	Tom yum goong ඎ ๑ ᠖ ↓  Locally sourced prawn   Mushroom   Lemongrass   Galangal  Kaffir lime leaf   Chilli	THB 320
	Tom kha gai ﷺ № 🗗 🕊 🗸  Chicken   Coconut milk   Mushroom   Galangal   Lemongrass  Chilli   Coriander   Lime	THB 320
	Comfort Food	
	Fish and chips * © > A  Locally sourced beer-battered snapper   French fries   Tartare sauce  Malt vinegar   Lemon	THB 480
8	Grilled beef striploin ⊕ 🖺 🐂 Wagyu beef striploin   Black truffle mashed potato   Asparagus   Beef jus	THB 1,100
	Grilled chicken supreme ∅ ♥ Chicken breast   Confit potato   Baby carrot   Garden pea   Chicken jus	THB 680
8	Seabass en papillote 🚳 🛊 🖘 Seabass fillet   Fregola pasta   Lemon-butter sauce   Caper	THB 680
8	Kurobuta pork chop from Thailand 🚳 🖛  Grilled pork chop   Roasted potato   King oyster mushroom   Kale  Salsa verde	THB 680
	In Between Burger and Sandwiches	
8	The club Amari style ♠ ♠ ♠ ♥ ← ♥  Grilled chicken breast   Bacon   Cheddar   Tomato   Sourdough bread  Mustard mayonnaise   French fries	THB 380
8	Wagyu beef burger & A TH  Beef patty   Cheddar   Caramelised onion   Gherkin   Tamari dressing  French fries	THB 780
	Grilled vegetable sandwich	THB 420

# **All-Day Favourites**

## Pasta

With your preference of: Spaghetti | Penne | Fettuccine (Gluten-free pasta available)

Fettuccine alla Parmigiana 🗓 🔘 🍦

Fettuccine | Velvety Parmesan cream sauce | Shaved aged Parmesan

Add-on: Free-range chicken breast

THB 400

Arrabiata (v) 🖺 🗸 📜

Pasta | Spicy tomato sauce | Parmesan

Slow-cooked shredded beef ragu 🖺 🕽 🖛

THB 420

Pasta | Onion | Garlic | Vegetables | Parmesan



(2) Chef Recommendation Prices are subject to 10% service charge and 7% government tax.

# **All-Day Favourites**

# Thai Comfort Food

# Salads and Small Bites

@	Thod mun goong 💥 🕯 🛪  Deep-fried shrimp cake   Plum sauce	THB 300
	Som tam 😂 🗞 🔊 🗸 Young green papaya   Long bean   Tomato   Chilli   Lime   Peanut	THB 260
	Peek gai tod nam pla >>> ♥  Marinated fried chicken wing in fish sauce   Tamarind sauce	THB 260
	Nam tok nua >> >	THB 260
8	Thai pomelo salad with grilled prawn to be the Grilled prawn   Pomelo   Spicy sour dressing   Roasted coconut Crispy shallot   Cashew nut	THB 280
	From the Wok	
8	Pad Thai goong sod ⇔ ఈ ♥ Prawn   Flat rice noodle   Bean curd   Bean sprout   Egg   Tamarind sauce	THB 320
	Guay tiew rad na ⊕ ♦ ఈ → → Flat rice noodle   Soya gravy   Kale   Chicken or pork	THB 300
	With your preference of: Beef	THB 360
	Guay tiew pad see eiw ♥ ♦ ₺ ♥ ♠ ਙ	THB 300
	With your preference of: Prawn   Beef	THB 360
	Nua pad nammum hoi 🛊 🦐  Beef slices   Oyster sauce   Mushroom   Onion   Bell pepper   Spring onion	THB 360
@	Gai pad med mamuang ⊕ ♥ ♥ ♪ Chicken   Cashew nut   Spring onion   Bell pepper   Onion   Dried chilli	THB 340

# **All-Day Favourites**

### Thai Comfort Food

Pad kra pao rad khao 🖘 🐸 🛪 🖷 🐂 **THB 320** 

Wok-fried holy basil | Chilli | Fried egg | Steamed jasmine rice

Chicken or pork

With your preference of:

**THB 360** Beef

Prawn **THB 460** 

Fried rice | Egg | Tomato | Cucumber | Spring onion | Chicken or pork

With your preference of:

**THB 360** Beef

THB 420 Prawn

Thai Curries

Massaman nua Sp > 2 **THB 440** 

Braised beef cheek | Massaman curry | Potato | Peanut | Coconut milk

Steamed jasmine rice

THB 360 Gaeng kiew waan a 🖘 😂

Green curry | Coconut milk | Eggplant | Steamed jasmine rice

Chicken or Pork

**THB 400** With your preference of: Beef





THB 290







# **All-Day Favourites**

# **Indian Selection**

# **Appetisers**

Chicken tikka     ✓ Char-grilled chicken morsel   Yoghurt   Double cream   Garam m	THB 340
Ajwaini fish tikka 🛭 🖘 🔊 🗸  Boneless red snapper   Yellow chilli   Carom seed   Yoghurt   Cas	THB 520 shew nut
Vegetable samosa ♦ ❤ Crispy pastry   Potato   Pea   Tamarind sauce	THB 240
Papdi chat ∅ ♥ ♥ Fried cracker   Sweet yoghurt   Tamarind sauce   Mint sauce   Po	THB 340 omegranate
Main Courses	
	THB 720
Butter chicken	THB 480
Chicken tikka masala ∅ ♥ %  Char-grilled chicken tikka   Double cream   Tomato   Cashew nu	THB 460
	THB 580
Paneer makhani	THB 480
Aloo mutter	THB 280
Dal makhani ⋒ ♥ Black lentil   Butter   Cream	THB 320

# **All-Day Favourites**

# **Side Dishes**

Jeera rice ⋒ ¥ THB 220

Basmati rice | Cumin seed | Desi ghee

Breads 6 4 7 THB 200

Naan | Roti | Lachha paratha





# **All-Day Favourites**

# Desserts

	Mango sticky rice ♥ ♥	THB 290
	Fresh mango   Steamed sticky rice   Coconut milk	1110 230
8	Yuzu cheesecake a * ©	THB 340
	Cheesecake   Mango compote	
	Coconut panna cotta @	THB 320
	Passionfruit   Pineapple salsa   Caramelised puffed rice	
8	Vegan chocolate cake #	THB 380
	70% chocolate from Chanthaburi	
	Tropical fresh fruits *	THB 240
	Sliced seasonal fruits	





# **Young Ones**

	Amari spaceship fried rice ♦ ♥ ♥	THB 220
	Chicken   Fragrant jasmine rice   Egg   Tomato   Cucumber   Spring onion (pork or vegetarian options are available)	
	Chicken tenders □ ♥  Grilled chicken   Creamy mashed potato   Baby carrot   Chicken jus	THB 240
	Pirate's penne with hidden treasure # © Penne pasta   Rich tomato sauce   Parmesan   Parsley	THB 220
8	The Little Chef's mini burger 🛊 🕫 🖺 🗎  Soft brioche bun   Melted cheddar   French fries   Ketchup  With your preference of: Wagyu beef patty or chicken patty	THB 300
	Tropical fresh fruits ♥ Sliced seasonal fruits	THB 200
	Berry garden cheesecake # TO A Creamy cheesecake   Strawberry   Blueberry	THB 200
8	Apple tart wonderland * © • • • • • • • • • • • • • • • • • •	THB 200







# **Breakfast**

## Breakfast Favourites Yoghurt and granola parfait a s **THB 240** Yoghurt | Seasonal berries | Granola Chia pudding @ % THB 290 Chia seed | Granola | Banana | Passionfruit Tropical fresh fruits Y THB 240 Sliced seasonal fruits Bircher muesli **THB 280** Fruit muesli | Berry compote | Yoghurt Hot oatmeal # % **THB 240** Soft-cooked oat | Banana | Raisin | Walnut | Doi kham lychee honey Brown sugar Cereals # THB 240 With your preference of: Corn flakes | Rice krispies | All-bran | Cocoa krunch Multi fruit muesli | Gluten free cereal With your preference of milk: Full fat | Low fat | Soy milk | Oat milk Amari Signature Egg Dishes THB 320 Two eggs your way 10 0 0 Scrambled | Poached | Boiled | Fried | Over-easy | Sunny-side-up With your preference of: Crispy bacon | Pork sausage or chicken sausage Served with hash brown and grilled tomato **THB 360** Three eggs omelette i to a With your preference of fillings: Cheese | Mushroom | Bell pepper Onion | Ham | Tomato With your preference of: Crispy bacon | Pork sausage or chicken sausage Served with hash brown and grilled tomato Norwegian eggs Benedict # @ @ 🖘 **THB 410** Poached | Smoked salmon | Hollandaise sauce | English muffin

Served with hash brown and grilled tomato

# **Breakfast**

# Amari Signature Egg Dishes

Creamy avocado | Egg | Toasted sourdough bread | Cherry tomato

Choo chee curry prawn Benedict ♦ ♥ ■ ₩
 THB 360

Prawn choo chee curry | Poached egg | Hollandaise sauce | English muffin Served with hash brown and grilled tomato

## Amari Breakfast Classic

Pancakes 🛊 🖸 🖺 THB 240

Brioche French toast 🛊 o 👨 THB 270

Belgian waffles 🛊 🔿 🗂 THB 260

With your preference of toppings: Maple syrup | Chocolate sauce

Strawberry coulis | Honey | Maple syrup



# **Breakfast**

# Local Breakfast

Thai boiled rice congee # Boiled egg   Traditional condiments	THB 220
With your preference of: Minced pork   Minced chicken   Vegetarian	
Khao phad © ♦ 💆 🕶 🐂	THB 290
Thai fried rice   Egg   Onion   Tomato   Spring onion   Chicken or pork	
With your preference of:	
Beef	THB 330
Prawn	THB 410
Kai jeaw moo sab 🌣 🖚 🗸	THB 220
Thai-style minced pork omelette   Steamed jasmine rice   Spring onion	
Sriracha chilli sauce	
Classic Asian noodle soup to	THB 260
Rice noodle   Clear broth   Tofu   Baby bok choy   Poached egg	
Scallion   Cilantro	
Add-on: Sliced chicken   Pork   Shrimp	THB 340





# **Breakfast Set**

#### Continental Breakfast

**THB 650** 

#### Bakery and pastry selection # ®

Plain croissant | Chocolate croissant | Danish | Choice of white or whole-wheat toast Served with jams | Honey | Butter

### Tropical fresh fruits 🛩

Sliced seasonal fruits

#### Beverages - Choose one: @

Coffee - Freshly brewed coffee | Latte | Cappuccino | Espresso

Tea - English breakfast | Earl Grey | Jasmine | Oolong

### Freshly squeezed juice

With your preference of: Apple | Carrot | Watermelon | Tangerine

#### American Breakfast

**THB 800** 

### Eggs any style o

#### Fried | Scrambled | Boiled | Poached

Omelette (with your preference of fillings: Cheese | Mushroom | Onion | Tomato Capsicum Chicken or pork ham)
All eggs are served with crispy bacon | Hash brown | Grilled tomato | Chicken or pork sausage

## Bakery and pastry selection of

Plain croissant | Chocolate croissant | Danish | Choice of white or whole wheat toast Served with jams | Honey | Butter

#### Cereals selection # 0

Corn flakes | All-bran | Rice krispies | Granola | Coco pops

## Tropical fresh fruits Y

Sliced seasonal fruits

#### Beverages - Choose one: 8

Coffee - Freshly brewed coffee | Latte | Cappuccino | Espresso

Tea - English breakfast | Earl grey | Jasmine | Oolong

#### Freshly squeezed juice

With your preference of: Apple | Carrot | Watermelon | Tangerine

# **Breakfast Set**

# **Healthy Breakfast**

**THB 680** 

## Egg white omelette @ 0

Egg white | Asparagus | Tomato | Capsicum | Green onion Served with whole wheat toast | Low sugar jams

### Yoghurt bowl @

Mango | Chia seed | Sesame seed

#### Tropical fresh fruits Y

Sliced seasonal fruits

#### Tea selection @

Black tea – English breakfast | Earl grey

Herbal tea – Peppermint | Chamomile | Jasmine

## Freshly squeezed juice

With your preference of: Apple | Carrot | Watermelon | Tangerine



# **Breakfast Set**

## Thai Local Breakfast

**THB 600** 

#### Choice of main

Thai boiled rice congee >

Boiled egg | Traditional condiments

With your preference of: Minced pork | Minced chicken | Vegetarian

Khao phad # ©

Thai fried rice | Eggs | Onion | Tomato | Spring onion

With your preference of: Pork | Chicken | Beef

Kai jeaw moo sab 🖤 🖛 🖋

Thai-style minced pork omelette | Spring onion | Steamed jasmine rice | Sriracha chilli sauce

#### Tropical fresh fruits

Sliced seasonal fruits

#### Beverages - Choose one: 1

Coffee - Freshly brewed coffee | Latte | Cappuccino | Espresso | Macchiato

### Freshly squeezed juice

With your preference of: Apple | Carrot | Watermelon | Tangerine





# Late Night

	Light Bites	
	Cream of mushroom soup 8 9	THB 340
	Mushroom   Toasted sourdough bread   Milk foam	
	Tom kha gai ♠ ♦ ৯ ₺ ♥ ✓	THB 280
	Chicken   Coconut milk   Mushroom   Lemongrass   Coriander   Lime   Chilli	
	Classic Caesar salad @ # @ # 🖚 🖛	THB 300
	Romaine lettuce   Bacon   Parmesan   Caesar dressing	
	Add-on:	
	Grilled Cajun chicken	THB 380
	Locally sourced grilled prawns	THB 420
	Night Bites	
	The club Amari style a * 0 1 4 -	THB 380
	Grilled chicken breast   Bacon   Cheddar   Tomato   Sourdough bread	
	Mustard mayonnaise   French fries	
8	Wagyu beef burger # * The state of the state	THB 780
	Beef patty   Cheddar   Caramelised onion   Gherkin   Tamari dressing	
	French fries	
	Slow-cooked shredded beef ragu @ # 🦐 🖛	THB 420
	Pasta   Onion   Garlic   Vegetables   Parmesan	
	Penne Arrabbiata 🗓 🛈 🛊 🗸	THB 290
	Pasta   Spicy tomato sauce   Parmesan	
@	Peek gai tod nam pla ∞ 🛊 🕊	THB 260
	Marinated fried chicken wing in fish sauce   Tamarind sauce	
	Pad kra prow rad khao ♦ ♡ ▷ 😂 🛂 🦏 🚗	THB 320
	Wok-Fried holy basil   Chilli   Fried egg   Steamed jasmine rice   Chicken or pork	
	With your preference of:	
	Beef	THB 360
	Prawn	THB 460
@	Pad Thai goong sod © 🔊 😂	THB 320
	Prawn   Flat rice noodle   Bean curd   Bean sprout   Egg   Tamarind sauc	е

# Late Night

# **Indian Delights** Vegetable samosa # Y THB 240 Crispy pastry | Potato | Pea | Tamarind sauce Paneer makhani a 🗸 🔊 **THB 480** Cottage cheese | Tomato gravy | Butter | Double cream | Cashew nut Butter chicken # . **THB 480** Chicken tikka | Tomato | Cashew gravy | Butter | Cream | Basmati rice Dal makhani # 4 **THB 320** Black lentil | Butter | Cream | Basmati rice **Sweet Endings THB 340** Yuzu | Mango | Crumble Tropical fresh fruits Y **THB 240**

Sliced seasonal fruits





# Cocktail and Non-Alcoholic Cocktail

# Signature Cocktail | THB 400

## Berry Daiquiri

Rum | Berry | Lime

#### Elder Martini

Gin | Lychee | Elderflower

#### Jungle Jamboree

Blended rum | Spiced vino tinto Fruit punch | Lime

## Your Highness

Gin | Cucumber | Apple | Mint | Elderflower

## Call it a Night

Bourbon | Sambuca | Bitter

### Classic Cocktail

Negroni THB 420 Moscow Mule THB 390

Gin | Campari | Bitter aperitif Vodka | Ginger beer | Lime

Sweet vermouth South Side THB 390

Espresso Martini THB 390 Gin | Sugar | Lime | Mint

India I Company I Coffee House

Vodka | Espresso | Coffee liqueur

Demerara

Picante THB 390

Tequila | Chilli | Cilantro | Agave Soda



## Classic Non-Alcoholic Cocktail

## **THB 250**

## Virgin Bloody Mary

Tomato juice | Lime | Worcestershire Salt | Pepper | Tabasco

# Virgin Mojito

Mint | Mojito syrup | Sugar | Lime | Soda

#### Asian Passion

Passionfruit purée | Passionfruit syrup Orange juice | Ginger ale



# **Beer and Cider**



# Imported Beer

Heineken	THB 190
Tiger	THB 200
Corona	THB 380
Hoegaarden	THB 470
Hoegaarden Rosé	THB 470

# Local Beer

Chang	THB 170
Singha	THB 170

# Craft Local Beer

Chalawan Pale Ale THB 400

# **Draft Beer**

Singha | Chang Half Pint THB 170 | Pint THB 260

# **Spirits**

Aperitif		Bourbon Whisky	
Ricard	THB 270	Jim Beam	THB 270
Martini Rosso	THB 230	Jack Daniel's	THB 280
Campari	THB 270	Jack Daniel's Honey	THB 280
Martini Bianco	THB 270	Woodford Reserve	THB 400
Martini Dry	THB 270	Woodford Double Oaked	THB 440
Gin		Blended Whisky	
Roku	THB 270	John Jameson	THB 280
Iron Balls	THB 290	Johnnie Walker Red Label	THB 240
Bombay Sapphire	THB 300	Johnnie Walker Black Label	THB 300
Tanqueray	THB 310	Johnnie Walker Gold Label Reserve	THB 460
Hendrick's	THB 440	Chivas Regal 12 Years	THB 300
		Chivas Regal 18 years	THB 480
Rum		Single Malt Whisky	
Captain Morgan	THB 220	Singleton 12 years	THB 380
Bacardi	THB 220	Singleton 18 years	THB 550
Chalong Bay	THB 220	Macallan 12 years	THB 830
Phraya	THB 260	Talisker 10 years	THB 580
V		Laphroaig 10 years	THB 670
Vodka		Glenlivet 12	THB 440
Absolut	THB 220	Glenlivet 15	THB 780
Ketel One	THB 290	Japanese Whisky	
Ciroc	THB 360	Hibiki	TUD 4 200
Grey Goose	THB 360	Yamazaki 12	THB 1,200
Cognoc			THB 1,650
Cognac	TUD / 70	Liqueur	
Hennessy VSOP	THB 470	Amaretto	THB 220
Hennessy XO	THB 1,650	Malibu	THB 220
Tequila		Bailey's Irish Cream	THB 270
Jose Cuervo Silver	THB 300	Kahlua	THB 270
Don Julio Reposado	THB 360	Jagermeister	THB 270
Patrón Reposado	THB 540	Cointreau	THB 290
		Benedictine D.O.M.	THB 290
		Chambord	THB 360



# Wine

Sparkling Wine

Non Vintage Botter Prosecco Extra Dry

Rosé Wine

Chateau Maris Rosé Grenache Syrah, 2021, Languedoc, France (Organic) Glass Bottle

THB 380 THB 1,750

THB 540 THB 2,650



	Glass	Bottle
White Wine		
Satellite, Sauvignon Blanc, 2021,	THB 450	THB 2,200
Marlborough, New Zealand		
Victoria Park, Chardonnay, 2021,	THB 430	THB 2,050
South Australia		
Chateau M, Sauvignon Blanc, 2021,	THB 370	THB 1,850
Central Valley, Chile		
Red Wine		
St. Martin, Réserve, Pinot Noir 2016,	THB 470	THB 2,300
Languedoc-Roussillon, France		
Victoria Park, Shiraz, 2019,	THB 430	THB 2,050
South Australia		
Caleo, Nero d'Avola, 2016,	THB 390	THB 1,850
Terre Siciliane, Italy		











Bottled Water	
Ogeu Still 33cl/75cl	THB 140/290
Ogeu Sparkling 33cl/75cl	THB 160/310
Fresh Fruit Juice	
Young Coconut	THB 190
Orange	THB 190
Watermelon	THB 190
Apple	THB 220
Pineapple	THB 220
Soft Drink	
Coke, Diet Coke, Coke Zero	THB 130
Fanta Orange	THB 130
Tonic Water	THB 130
Soda Water	THB 130
Ginger Ale	THB 130
Energy Drink	
Imported Red Bull	THB 260
Hot Coffee	
Espresso	THB 130
Americano	THB 150
Cappuccino	THB 190
Caffè Latte	THB 190
Mochaccino	THB 190
Caramel Macchiato	THB 130
Iced Coffee	
Americano	THB 150
Caffè Latte	THB 200
Mocha	THB 200
Caramel Macchiato	THB 200
Thai Iced Coffee	THB 200
Tea and Chocolate	
TWG tea selections (hot or iced)	THB 180
Thai Iced Tea	THB 180
Chocolate (hot or iced)	THB 200

# Coolers | THB 180



Rose Mango Bubbly

Mango juice | Rose syrup Grenadine | Soda



Elder Apple Fizz

Apple juice Elderflower | Soda



Pink Lychee

Lychee | Pineapple Lime juice | Grenadine Mint | Soda



Mint Lemonade

Lemon juice | Mint Honey | Soda



Zesty Earl Grey

Lemon juice | Mint Honey | Iced Earl Grey tea



Mandarin Mango

Orange Mandarin juice Mango juice | Soda



Peach Bourbon Vanilla

Peach syrup | Pink grapefruit TWG vanilla | Bourbon tea

# Milkshakes | THB 220



## **Boosting Smoothie**

Strawberry purée | Orange juice | Banana Red apple | Yoghurt | Milk | Honey



## Coconut Mania

Young coconut | Yoghurt | Milk | Honey



## Mango Banana

Mango | Banana | Yoghurt | Milk | Honey



