



Amari
BANGKOK

In-Room Dining

24 Hours



In-Room Dining

Savour every moment of your stay with our 24-hour in-room dining. Whether it's a hearty breakfast in bed, a late-night nibble, or a cosy dinner, indulge in freshly prepared dishes delivered straight to your door. Relax and enjoy every bite, anytime, in the privacy of your own sanctuary.

Hours

All-Day Dining	11:00 - 22:00
Young Ones	11:00 - 22:00
Breakfast	06:00 - 11:00
Late Night	23:00 - 06:00







In-Room Dining

OFFERINGS



All-Day Dining

Served from 11:00 – 22:00



Young Ones

Served from 11:00 – 22:00



Breakfast

Served from 06:00 - 11:00



Breakfast Set

Served from 06:00 - 11:00



Late Night

















Served from 23:00 – 06:00











In-Room Dining
All-Day Favourites

Served from 11:00 – 22:00





Light Bites and Nibbles

-  **Truffle fries**    THB 260
Truffle | Parmesan | Mayonnaise | Sea salt
- Shrimp spring rolls**    THB 220
Shrimp | Bean sprout | Mushroom | Thai sweet chilli sauce
- Vegetable spring rolls**   THB 200
Mixed vegetables | Cabbage | Plum sauce
-  **Gourmet nachos**   THB 320
Crispy tortilla chips | Aged cheddar sauce | Sour cream | Pickled jalapeño
- Chicken satay**     THB 260
Chicken | Cucumber salad | Peanut sauce

Salads

- Classic Caesar salad**       THB 300
Romaine lettuce | Bacon | Parmesan | Caesar dressing
- Add-on :**
- Grilled cajun chicken THB 380
- Locally sourced grilled prawn THB 420
-  **Kale and pumpkin salad**  THB 260
Kale | Pumpkin | Chickpea | Tahini dressing
- Niçoise salad**    THB 360
Seared yellowfin tuna | Potato | Cherry tomato | Kalamata olive | Quail egg

International Soup

- Cream of mushroom**   THB 340
Seasonal wild mushroom | Toasted sourdough bread
- Classic minestrone**   THB 320
Seasonal vegetables | Pasta | Pesto | Parmesan | Basil

In-Room Dining


All-Day Favourites

Served from 11:00 – 22:00

Local Soup


Tom yum goong  **THB 320**

Locally sourced prawn | Mushroom | Lemongrass | Galangal
Kaffir lime leaf | Chilli



Tom kha gai  **THB 320**

Chicken | Coconut milk | Mushroom | Galangal | Lemongrass
Chilli | Coriander | Lime

Comfort Food

Fish and chips  **THB 480**



Locally sourced beer-battered snapper | French fries | Tartare sauce
Malt vinegar | Lemon

 **Grilled beef striploin**  **THB 1,100**

Wagyu beef striploin | Black truffle mashed potato | Asparagus | Beef jus

Grilled chicken supreme  **THB 680**

Chicken breast | Confit potato | Baby carrot | Garden pea | Chicken jus

 **Seabass en papillote**  **THB 680**

Seabass fillet | Fregola pasta | Lemon-butter sauce | Caper


 **Kurobuta pork chop from Thailand**  **THB 680**

Grilled pork chop | Roasted potato | King oyster mushroom | Kale
Salsa verde

In Between Burger and Sandwiches

 **The club Amari style**  **THB 380**

Grilled chicken breast | Bacon | Cheddar | Tomato | Sourdough bread
Mustard mayonnaise | French fries


 **Wagyu beef burger**  **THB 780**

Beef patty | Cheddar | Caramelised onion | Gherkin | Tamari dressing
French fries

Grilled vegetable sandwich  **THB 420**

Eggplant | Zucchini | Mushroom | Onion | Pesto | Tahini | Ciabatta

 Milk  Eggs  Mustard  Gluten  Vegetarian  Spicy  Nuts  Healthy  Fish  Crustaceans  Chicken  Pork  Beef

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

In-Room Dining
All-Day Favourites

Served from 11:00 – 22:00






Pasta

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

Fettuccine alla Parmigiana    THB 320

Fettuccine | Velvety Parmesan cream sauce | Shaved aged Parmesan

Add-on: Free-range chicken breast THB 400

Arrabiata (v)      THB 320


Pasta | Spicy tomato sauce | Parmesan

 **Slow-cooked shredded beef ragu**     THB 420

Pasta | Onion | Garlic | Vegetables | Parmesan



 Milk  Eggs  Mustard  Gluten  Vegetarian  Spicy  Nuts  Healthy  Fish  Crustaceans  Chicken  Pork  Beef

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In-Room Dining

All-Day Favourites

























Served from 11:00 – 22:00

Thai Comfort Food

Salads and Small Bites

-  **Thod mun goong**    **THB 300**
Deep-fried shrimp cake | Plum sauce
- Som tam**     **THB 260**
Young green papaya | Long bean | Tomato | Chilli | Lime | Peanut
- Peek gai tod nam pla**   **THB 260**
Marinated fried chicken wing in fish sauce | Tamarind sauce
- Nam tok nua**     **THB 260**
Grilled beef | Roasted rice powder | Chilli | Spring onion | Lime dressing
-  **Thai pomelo salad with grilled prawn**     **THB 280**
Grilled prawn | Pomelo | Spicy sour dressing | Roasted coconut
Crispy shallot | Cashew nut

From the Wok

-  **Pad Thai goong sod**     **THB 320**
Prawn | Flat rice noodle | Bean curd | Bean sprout | Egg | Tamarind sauce
- Guay tiew rad na**       **THB 300**
Flat rice noodle | Soya gravy | Kale | Chicken or pork
With your preference of: Beef **THB 360**
- Guay tiew pad see eiw**       **THB 300**
Flat rice noodle | Soy sauce | Egg | Kale | Chicken or pork
With your preference of: Prawn | Beef **THB 360**
- Nua pad nammum hoi**   **THB 360**
Beef slices | Oyster sauce | Mushroom | Onion | Bell pepper | Spring onion
-  **Gai pad med mamuang**     **THB 340**
Chicken | Cashew nut | Spring onion | Bell pepper | Onion | Dried chilli

In-Room Dining
All-Day Favourites

Served from 11:00 – 22:00

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:

Beef THB 360

Prawn THB 460

👨🍳 **Khao pad** 🥚 🌾 🦞 🐔 🐷 🐂 THB 290

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

With your preference of:

Beef THB 360

Prawn THB 420

Thai Curries

Massaman nua 🥜 🐟 🐂 🦞 THB 440

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

Steamed jasmine rice

Gaeng kiew waan 🥛 🐟 🦞 THB 360

Green curry | Coconut milk | Eggplant | Steamed jasmine rice

Chicken or Pork

With your preference of: Beef THB 400



🥛 Milk 🥚 Eggs 🥛 Mustard 🌾 Gluten 🌿 Vegetarian 🌶️ Spicy 🥜 Nuts 🥑 Healthy 🐟 Fish 🦞 Crustaceans 🐔 Chicken 🐷 Pork 🐂 Beef

👨🍳 Chef Recommendation

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In-Room Dining

All-Day Favourites




Served from 11:00 – 22:00

Indian Selection

Appetisers

-  **Chicken tikka**   **THB 340**
Char-grilled chicken morsel | Yoghurt | Double cream | Garam masala
- Ajwaini fish tikka**     **THB 520**
Boneless red snapper | Yellow chilli | Carom seed | Yoghurt | Cashew nut
- Vegetable samosa**   **THB 240**
Crispy pastry | Potato | Pea | Tamarind sauce
- Papdi chat**    **THB 340**
Fried cracker | Sweet yoghurt | Tamarind sauce | Mint sauce | Pomegranate


Main Courses


-  **Kashmiri lamb rogan josh**   **THB 720**
Lamb | Yoghurt | Onion | Garam masala | Fennel
- Butter chicken**    **THB 480**
Chicken tikka | Tomato | Cashew gravy | Butter | Cream
- Chicken tikka masala**    **THB 460**
Char-grilled chicken tikka | Double cream | Tomato | Cashew nut
-  **Hyderabadi chicken biryani and raita**   **THB 580**
Chicken | Basmati rice | Cardamom | Desi ghee | Saffron
- Paneer makhani**    **THB 480**
Cottage cheese | Tomato gravy | Butter | Double cream | Cashew nut
- Aloo mutter**   **THB 280**
Potato | Pea | Spicy tomato gravy | Butter
- Dal makhani**   **THB 320**
Black lentil | Butter | Cream

In-Room Dining
All-Day Favourites

Served from 11:00 – 22:00


Side Dishes

Jeera rice   THB 220
Basmati rice | Cumin seed | Desi ghee

Breads    THB 200
Naan | Roti | Lachha paratha



 Milk  Eggs  Mustard  Gluten  Vegetarian  Spicy  Nuts  Healthy  Fish  Crustaceans  Chicken  Pork  Beef

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In-Room Dining

All-Day Favourites

Served from 11:00 – 22:00

Desserts

- Mango sticky rice** 🌿 🍃 THB 290
Fresh mango | Steamed sticky rice | Coconut milk
- 👩🍳 **Yuzu cheesecake** 🥛 🌿 🍷 THB 340
Cheesecake | Mango compote
- Coconut panna cotta** 🥛 THB 320
Passionfruit | Pineapple salsa | Caramelised puffed rice
- 👩🍳 **Vegan chocolate cake** 🌿 THB 380
70% chocolate from Chanthaburi
- Tropical fresh fruits** 🍃 THB 240
Sliced seasonal fruits



🥛 Milk 🥚 Eggs 🧄 Mustard 🌿 Gluten 🍃 Vegetarian 🌶️ Spicy 🥜 Nuts 🍷 Healthy 🐟 Fish 🦞 Crustaceans 🐔 Chicken 🐷 Pork 🐖 Beef

👩🍳 Chef Recommendation

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In-Room Dining

Young Ones

Served from 11:00 – 22:00

- Amari spaceship fried rice** 🌾 🥚 🐔 THB 220
Chicken | Fragrant jasmine rice | Egg | Tomato | Cucumber | Spring onion
(pork or vegetarian options are available)
- Chicken tenders** 🥛 🐔 THB 240
Grilled chicken | Creamy mashed potato | Baby carrot | Chicken jus
- Pirate's penne with hidden treasure** 🌾 🥚 THB 220
Penne pasta | Rich tomato sauce | Parmesan | Parsley
- 👨‍🍳 **The Little Chef's mini burger** 🌾 🥚 🥛 🥛 THB 300
Soft brioche bun | Melted cheddar | French fries | Ketchup
With your preference of: Wagyu beef patty or chicken patty
- Tropical fresh fruits** 🌿 THB 200
Sliced seasonal fruits
- Berry garden cheesecake** 🌾 🥚 🥛 THB 200
Creamy cheesecake | Strawberry | Blueberry
- 👨‍🍳 **Apple tart wonderland** 🌾 🥚 🥛 THB 200
Warm apple tart | Vanilla bean ice cream



🥛 Milk 🥚 Eggs 🥛 Mustard 🌾 Gluten 🌿 Vegetarian 🌶️ Spicy 🥜 Nuts 🥑 Healthy 🐟 Fish 🦞 Crustaceans 🐔 Chicken 🐷 Pork 🐖 Beef

👨‍🍳 Chef Recommendation

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In-Room Dining Breakfast

Served from 06:00 - 11:00


Breakfast Favourites

Yoghurt and granola parfait   THB 240

Yoghurt | Seasonal berries | Granola

Chia pudding   THB 290



Chia seed | Granola | Banana | Passionfruit

Tropical fresh fruits  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 crunch

Multi fruit muesli | Gluten free cereal

With your preference of milk: Full cream | Low fat | Soy milk | Oat milk




Amari Signature Egg Dishes

Two eggs your way    THB 320

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

Three eggs omelette    THB 360

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

In-Room Dining Breakfast




Served from 06:00 - 11:00




Amari Signature Egg Dishes




 **Avocado toast**    **THB 350**
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    **THB 270**

Belgian waffles    **THB 260**

With your preference of toppings: Maple syrup | Chocolate sauce
Strawberry coulis | Honey



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In-Room Dining Breakfast

Served from 06:00 - 11:00

Local Breakfast

Thai boiled rice congee 🌾 THB 220

Boiled egg | Traditional condiments

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

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 🥚 THB 260

Rice noodle | Clear broth | Tofu | Baby bok choy | Poached egg
Scallion | Cilantro

Add-on: Sliced chicken | Pork | Shrimp THB 340



🥛 Milk 🥚 Eggs 🧄 Mustard 🌾 Gluten 🌿 Vegetarian 🌶️ Spicy 🥜 Nuts 🍷 Healthy 🐟 Fish 🦞 Crustaceans 🐔 Chicken 🐷 Pork 🐮 Beef

👨‍🍳 Chef Recommendation

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In-Room Dining
Breakfast Set

Served from 06:00 - 11:00

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 🥚

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 🥚

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

Cereals selection 🌾 🥚

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

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

In-Room Dining
Breakfast Set

Served from 06:00 - 11:00

Healthy Breakfast

THB 680

Egg white omelette

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

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



 Milk  Eggs  Mustard  Gluten  Vegetarian  Spicy  Nuts  Healthy  Fish  Crustaceans  Chicken  Pork  Beef

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In-Room Dining
Breakfast Set

Served from 06:00 - 11:00

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: 🥛

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

Freshly squeezed juice

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



🥛 Milk 🥚 Eggs 🥛 Mustard 🌾 Gluten 🌿 Vegetarian 🌶️ Spicy 🥜 Nuts 🍷 Healthy 🐟 Fish 🦞 Crustaceans 🐔 Chicken 🐷 Pork 🐮 Beef

👨‍🍳 Chef Recommendation



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In-Room Dining
Late Night

Served from 23:00 – 06:00

Light Bites

Cream of mushroom soup   **THB 340**

Mushroom | Toasted sourdough bread | Milk foam

Tom kha gai      **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       **THB 380**

Grilled chicken breast | Bacon | Cheddar | Tomato | Sourdough bread

Mustard mayonnaise | French fries





 **Wagyu beef burger**    **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 sauce



In-Room Dining
Late Night

Served from 23:00 – 06:00

Indian Delights

- Vegetable samosa**   THB 240
Crispy pastry | Potato | Pea | Tamarind sauce
-  **Paneer makhani**    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**   THB 320
Black lentil | Butter | Cream | Basmati rice

Sweet Endings

-  **Yuzu cheesecake**    THB 340
Yuzu | Mango | Crumble
- Tropical fresh fruits**  THB 240
Sliced seasonal fruits





Berry Daiquiri

Your Highness

Elder Martini

Jungle Jamboree

Call it a Night

In-Room Dining Cocktail and Non-Alcoholic Cocktail

Served from 11:00 - 23:00

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

Gin | Campari | Bitter aperitif
Sweet vermouth

THB 420

Moscow Mule

Vodka | Ginger beer | Lime

THB 390

Espresso Martini

Vodka | Espresso | Coffee liqueur
Demerara

THB 390

South Side

Gin | Sugar | Lime | Mint

THB 390

Picante

Tequila | Chilli | Cilantro | Agave
Soda

THB 390



Classic Non-Alcoholic Cocktail

THB 250

Virgin Bloody Mary

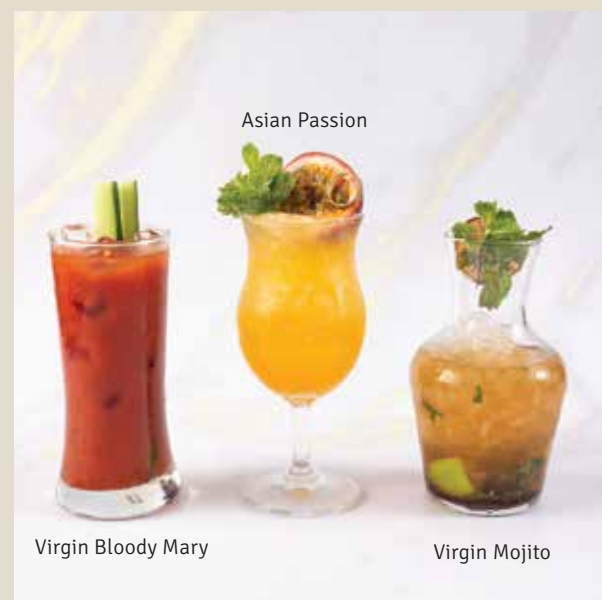
Tomato juice | Lime | Worcestershire
Salt | Pepper | Tabasco

Virgin Mojito

Mint | Mojito syrup | Sugar | Lime | Soda

Asian Passion

Passionfruit purée | Passionfruit syrup
Orange juice | Ginger ale



In-Room Dining
Beer and Cider

Served from 11:00 - 06:00



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
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Draft Beer

Singha Chang	Half Pint THB 170 Pint THB 260
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In-Room Dining

Spirits

Served from 11:00 - 06:00

Aperitif

Ricard	THB 270
Martini Rosso	THB 230
Campari	THB 270
Martini Bianco	THB 270
Martini Dry	THB 270

Gin

Roku	THB 270
Iron Balls	THB 290
Bombay Sapphire	THB 300
Tanqueray	THB 310
Hendrick's	THB 440

Rum

Captain Morgan	THB 220
Bacardi	THB 220
Chalong Bay	THB 220
Phraya	THB 260

Vodka

Absolut	THB 220
Ketel One	THB 290
Ciroc	THB 360
Grey Goose	THB 380

Cognac

Hennessy VSOP	THB 470
Hennessy XO	THB 1,650

Tequila

Jose Cuervo Silver	THB 300
Don Julio Reposado	THB 360
Patrón Reposado	THB 540

Bourbon Whisky

Jim Beam	THB 270
Jack Daniel's	THB 280
Jack Daniel's Honey	THB 280
Woodford Reserve	THB 400
Woodford Double Oaked	THB 440

Blended Whisky

John Jameson	THB 280
Johnnie Walker Red Label	THB 240
Johnnie Walker Black Label	THB 300
Johnnie Walker Gold Label Reserve	THB 460
Chivas Regal 12 Years	THB 300
Chivas Regal 18 years	THB 480

Single Malt Whisky

Singleton 12 years	THB 380
Singleton 18 years	THB 550
Macallan 12 years	THB 830
Talisker 10 years	THB 580
Laphroaig 10 years	THB 670
Glenlivet 12	THB 440
Glenlivet 15	THB 780

Japanese Whisky

Hibiki	THB 1,200
Yamazaki 12	THB 1,650

Liqueur

Amaretto	THB 220
Malibu	THB 220
Bailey's Irish Cream	THB 270
Kahlua	THB 270
Jagermeister	THB 270
Cointreau	THB 290
Benedictine D.O.M.	THB 290
Chambord	THB 360



In-Room Dining

Wine

Served from 11:00 - 06:00

	Glass	Bottle
Sparkling Wine		
Non Vintage Botter Prosecco Extra Dry	THB 380	THB 1,750
Rosé Wine		
Chateau Maris Rosé Grenache Syrah, 2021, Languedoc, France (Organic)	THB 540	THB 2,650

Prices are subject to 10% service charge and 7% government tax.

In-Room Dining

Wine

Served from 11:00 - 06:00

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



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In-Room Dining

Served 24 Hours

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
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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 180

Tea and Chocolate

TWG tea selections (hot or iced)	THB 180
Thai Iced Tea	THB 180
Chocolate (hot or iced)	THB 200

Prices are subject to 10% service charge and 7% government tax.



In-Room Dining
Coolers | THB 180

Served from 11:00 - 23:00



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

In-Room Dining

Milkshakes | THB 220

Served from 11:00 - 23:00



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




Amari
BANGKOK