



BREAKFAST AND BUBBLES

Menu

THB 3,500 ++ (/two persons for in-house guest)
THB 4,500 ++ (/two persons for non-hotel guest)

Breakfast and Bubbles

Includes one bottle of Botter Prosecco Doc Extra Dry
Upgrade to a bottle of Gosset Champagne Cuvee Extra-Brut for THB 3,500++

Fresh Tropical Fruit Platter with Berries

Smoked Salmon & Asparagus

Roasted Cherry Tomato with Brie Cheese Topped with Culatello and Arugula Leaves

Avocado Toast

Lobster Frittata

Waffles

Fresh Fruit and Vegetable Juice Choices:

Watermelon, Pineapple, Cantaloupe, Orange, Tomato, Carrot

Coffee Choices:

Espresso, Coffee, Mocca, Cappuccino, Latte, Iced Latte

TWG Tea Choices:

Earl Grey, English Breakfast, Green Tea, Herbal Infusion



ROYAL THAI CUISINE

Menu

THB 3,000 ++ (per person)

APPETIZER

Gai Hor Bai Touey, Popiya Poo, Yam Nuer Yang

Pandan wrapped chicken, homemade crab spring roll, Thai shrimp cake, grilled spicy sour beef salad

ENTRÉE

Yam Mamuang Pha Thod Krob

Green mango salad with crispy local seabass, shallot and cashew nuts

SOUP

Tom Yam Goong

Hot and sour soup with tiger prawn, lemongrass and galangal

MAINS

Goong Mangkorn Kiew Waan

Phuket lobster with classic Thai green curry sauce with peas, eggplant, sweet basil and Kaffir lime leaf

Moo Thod Kra Tiem Prig Thai

Deep fried sliced pork tenderloin with crispy garlic and Thai pepper sauce

Phad Nor Mai Farang, Hoy Shell

Sautéed green asparagus with sea scallops and oyster sauce

Phad Pakarum

Wok tossed Asian vegetables

Kao Soy

Steamed Jasmine Rice

DESSERT

Khao Niew Mamuang

Coconut sticky rice with Thai sweet mango and coconut cream sauce

Tea or Coffee



THE GOURMET BBQ

Menu

THB 3,000 ++ (per person)

APPETIZER

Greek Salad with Feta Cheese and Olives
Mixed Seafood Salad with Spicy Cocktail Sauce
Caesar Salad with White Prawns
Assorted Freshly Baked Breads from Our Baker

MAIN

Seafood Kebab
Mustard and Herb Chicken Thigh Red Wine Sauce
Lamb Kofta with Cumin Yogurt
Angus Ribeye Steak Accompanied with Pepper Sauce
Veal Sausage with Onion Gravy
Foil Baked Potatoes with Sour Cream
Buttered Sweet Corn on the Cobbs

BBQ CONDIMENTS AND SAUCES

HP Sauce, Lea & Perrins Worcestershire Sauce, Tabasco Sauce,
3 Kinds of Mustard, Nam Jim Jaew, Thai Seafood Sauce, Lemon Wedges

DESSERT

Tropical Fresh Fruit and Ice Cream
Tea or Coffee



LA GRITTA INSPIRED

Menu

THB 3,000 ++ (per person)

APPETIZER

Italian Caprese Salad

Buffalo mozzarella with Roma style tomatoes, basil leaves and olive oil

Antipasto Board

Grilled and marinated Mediterranean vegetables, cured meats, poached seafood, and salad leaves

SOUP

Minestrone

Tomato infused vegetables, herbs, parmesan cheese

PASTA

Spaghetti Pasta Tossed with Creamy Tomato Herb Sauce and Andaman Prawns

MAIN

Chargrilled Lamb Cutlets Marinated in Olive Oil and Roasted Garlic on Italian Style
Ratatouille, Rosemary Potatoes and Chianti Veal Jus

Or

Grilled Seabass Fillets Drizzled with Citrus Olive Oil, Young Greens,
and Garlic Mash Potato

DESSERT

Traditional Tiramisu

Tea or Coffee



THE CHEF'S TABLE

Menu

THB 3,000 ++ (per person)

Cajun Spiced Tiger Prawn with Avocado Balsamic
Drizzled Cherry Tomato and Orange

Marinated Salmon, Dill Balm, Quick Pickled Carrot and Cucumber and
Mango Dressed With Honey Mustard Dressing

Cold Seafood Platter
(Phuket Lobster, Tiger Prawns, Oyster, Alaskan King Crab, Hokkaido Scallop)

Mango Sorbet with Green Pepper Tabasco

Grilled Australian Wagyu Strip Loin with Pumpkin,
Spiced Tomato Compote, Truffle Essence

Mixed Berry Cheesecake