

CAFE CLAIRE

WIRELESS ROAD

Monday - Friday from 6:00 - 10:30 / Saturday - Sunday from 6:00 - 11:00
 Breakfast buffet THB 650++/ person

INTERNATIONAL FAVOURITES

THE ORB BREAKFAST	370
Two eggs prepared in the style of your choice with bacon, grilled sausage, ham, hash brown mushrooms, asparagus, roasted tomato, baked beans	
NO GUILT BREAKFAST	390
Egg white omelette, tossed tomato, shaved salad, avocadopumpkin seeds, smoked salmon, sour cream	
EGG AND HAM CROISSANT	310
Paris-style soft scrambled eggs on toasted croissants with ham, spinach, gruyere cheese, hollandaise sauce	
SMASHED AVOCADO	290
Poached egg, rocket leaves, balsamic vinegar reduction, cream cheese on toasted country bread	
EGGS BENEDICT	270
Poached egg with grilled bacon on toasted English muffin, hollandaise sauce	
SIGNATURE EGG NORWEGIAN	290
Poached egg with Norwegian smoked salmon on English muffin, hollandaise sauce	
CHARCUTERIE & CHEESE	280
Assortment of European cold cuts, cheeses, nuts,crackers	

PASTRY

Croissant / Chocolate Pastry / Muffins
 Fruit Danish / 7 Grain Bread
 Wheat or White Toast

Served with butter and jam
 60 / Piece 250 / Basket

ASIAN FAVORITES

JAPANESE BREAKFAST	320
Teriyaki fish with steamed rice, sautéed vegetables, miso soup, tamagoyaki	
KIMCHI CONGEE	300
Rice congee plain or chicken, scallion, ginger, soft boil egg	
EGG NOODLE SOUP	270
With Cantonese cabbage, BBQ pork, shrimp wonton	
BOILED JASMINE RICE	190
With minced pork or chicken	
KHAO PAD	220
Traditional Thai fried rice with prawns or chicken	

WELLBEING

HOUSE-MADE GRANOLA	310
Cultured yoghurt, fresh berries, grated toasted coconut	
BERRY SMOOTHIE BOWL	310
Mix berry, banana, kiwi, coconut water, cornflakes, seeds, goji berries	

SIDE DISH

Crispy Bacon	170
Hash Brown	170
Sauteed Sausage	170
Grilled Asparagus	170
Fresh Salad	170
Roasted Tomatoes	170
Sauteed Mushrooms	170

SWEET TEMPTATION

BELGIAN WAFFLES	290
Peanut butter, maple syrup, vanilla ice cream, nuts *10 min preparation*	
BUTTERMILK PANCAKE	290
Plain, blueberry compote or banana served with warm maple syrup *10 min preparation*	
BRIOCHE FRENCH TOAST	290
Served with banana lavender caramel, cinnamon, fresh berries *10 min preparation*	
CHOCOLATE OATMEAL PORRIDGE	330
Served with roasted peanuts, chocolate chips, banana, dry figs, bee pollen	
MARKET FRESH CUT FRUIT	200
Fresh sliced mixed fruit platter	

CEREALS

Muesli
 Cornflakes
 Coco-Pops
 Crispy rice puffs
 High-Fiber Wheat Bran Cereal

180
*** Served with you choice of Milk***
 Whole / Skimmed / Soy

All prices are in Thai baht, subject to 10% service charge and applicable government tax

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WIRELESS ROAD

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Breakfast buffet THB 650++/ person

"CHARU" CHIANG MAI COFFEE

From the rolling hills of Chiang Mai to the perfect cup along Wireless Road... The pristine elevation and mild climate of the north provide the perfect conditions for Arabica coffee beans, first cultivated in this area in 1969 following the establishment of The Royal Project by the late King Bhumibol Adulyadej.

Grown at an altitude of 1,696 metres above sea level in Doi Man in Chiang Mai Province, Charu Coffee's Golden Blend is carefully harvested and roasted locally for a unique fruity and complex taste.

Espresso / Americano / Cappuccino / Caffé Latte
Caffé Macchiato / Caffé Mocha / Decaffeinated
Hot Chocolate

140 / 150 WITH ICE



FRESHLY BREWED TWG TEA

English Breakfast / French Earl Grey / Moroccan Mint Tea
Organic Sencha Green Tea / Grand Jasmine / Silver Moon

Lemon Bush / Chamomile / Creme Caramel
cafféine free

200 / POT

Every day, you can enjoy a different drink freshly squeezed, rich in vitamin C and antioxidant properties.

The ideal detox and energizing beverages boost to improve your immune system, promote focus and prevent mental fatigue.

Our juices are 100% freshly made from local fruits and vegetables No artificial flavours or refined sugars are add.

"Ask our staff for your daily healthy beverage."

150

All prices are in Thai Baht and subject to 10% service charge & 7% government tax

APERITIF

Croquette aux jambon Ham croquette, aioli sauce	250
Charcuterie board European selection of cold cuts with condiments	490
Plateau de fromage Fresh and aged French cheeses with nuts and dried fruits	530
Fromage de tête terrine Pork terrine, grain mustard, house-made pickles	340
Homemade duck rillettes Duck terrine, jam, toasted country bread	340

SOUP

Soupe de citrouille Japonaise Roasted Japanese pumpkin, bacon, whipped sour cream	290
Soupe de légumes (v) Clear vegetable soup with herb pistou	260

STARTERS

Oriental Caesar salad (v) Crispy salad, bacon bites, parmesan dressing, croutons choice of salmon choice of grilled chicken	300 360 330
Legumes biologiques (v) Shaved vegetables, avocado, poached egg, fresh spinach leafs, honey mustard vinaigrette	320
Le poireaux barbecue (v) Barbecued leek, caramelised onion puree, Chiang Mai macadamia nuts	290
Tartare de boeuf Tenderloin tartare with capers, cornichons, shallots, extra virgin olive oil	490
Foie gras millefeuille Foie gras Torchon sliced Parisian mushroom, fresh pear, citrus compote	490
Salade Méditerranée de crabe Blue crab, fresh apple, crème fraîche, melba toast, herbed mayonnaise	390
Thon Japonais parfumé au citron Japanese tuna, tomato confit, strawberry, lemon zest, vierge sauce	420
Saumon salé aux herbes Atlantic salmon, beetroot, wasabi yoghurt, cucumber, dill	370

PASTA

Tortelli de la maison Homemade tortelli, duck confit, braised pumpkin sauce	450
Fettuccine aux poivrons Provençale (v) Hand-cut fettuccine, smoked capsicum sauce, crushed almonds, aged Comté cheese	390
Potato Gnocchi Fresh gnocchi, charcoal-grilled broccolini, sausage, chimichurri, walnuts	420

SANDWICHES

Beef Burger Wagyu beef patty 150g, lettuce, tomato, cornichons, mayonnaise, served with potato wedges	580
Oriental Club Roasted chicken, smoked bacon, egg, lettuce, tomato, mayonnaise	390
Croque Monsieur Brioche, ham, Emmental cheese, parmesan crème fraîche	350

MAIN COURSE

Barramundi en papillote Seabass, courgettes, tomato, fresh basil emulsion	520
Pavé de poisson de sable Snow fish, organic green beans, seaweed beurre blanc	560
Calamars du sud farcis Calamari a la plancha, chorizo, lemon, chickpeas, jus	490
Ventre de porc de chéri Pork belly, braised cabbage, figs agro-doux, Robert sauce	490
Poulet de Klong Phai Farm Free range chicken, roasted carrots, caramelised apple, tarragon, jus gras	460
Steak de contre-filet Striploin, gremolata, vegetable casserole, jus	850
Faux Filet Rib eye, gremolata, charred broccolini, jus	990

SIDE DISH

Légumes biologique sautée (v) Sautéed organic vegetables	120
Pomme frites (v) Potato wedges	120
Purée de pomme de terre (v) Classic mashed potato	120
Epinards sautés (v) Sautéed fresh spinach	120

(v) VEGETARIAN OPTION

Please let us know if you have any special dietary requirements, food allergies or food intolerances.

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CAFE CLAIRE

WIRELESS ROAD

SODA

Coke, Coke Light, Coke Zero, 130
Sprite, Ginger Ale, Soda, Tonic

FRESH JUICE

Coconut, Watermelon, Orange, 180
Mango, Banana, Carrot, Apple

KOMBUCHA

Original Flavor 140
Lychee Flavor 140
Honey & Ginger Flavor 140
Yuzu & Peach Flavor 140

MINERAL WATER

Ogeu, still 330 ml, 160
Ogeu, sparkling 330 ml 160
Ogeu, still 750 ml, 300
Ogeu, sparkling 750 ml 300

MOCKTAILS

Black Forest 200 blackberries, raspberries, lime, mint, soda	Apple Mint 200 green apple, fresh mint leaves	Café Delight 200 mango, raspberry puree, kiwi ,lime
Immunity Booster 200 One of these a day keeps the doctor away: a powerful mix of pineapple, green apple and ginger	Carnival Smoothie 200 pineapple, mango banana	Refuel Refresh 200 Combination of sweet watermelon , strawberry and Valencia orange

WINE BY THE GLASS

SPARKLING	Glass	Bottle
Sartori di Verona Prosecco DOC Veneto, Italy	250	1,200
WHITE WINE		
Chardonnay, Réserve St. Martin, 2016 Languedoc-Roussillon, France	290	1,500
Sauvignon Blanc, Marlborough, Kimi, 2017 Marlborough, New Zealand	320	1,600
Chardonnay, Family Reserve, Pinical Estate, 2018 Riverine, Australia	240	1,100
RED WINE		
Cabernet Sauvignon, Réserve St. Martin, 2016 Languedoc-Roussillon, France	290	1,500
Pinot Noir, Marlborough, Kimi, 2014 Marlborough, New Zealand	360	1,800
Cabernet Merlot, Family Reserve, Pinical Estate, 2018 Riverine, Australia	240	1,100

COCKTAILS

Mojito 250 Premium rum muddled with lime, sugar and fresh mint leaves	
Margarita 250 Premium tequila, lime, Cointreau and crushed ice	
Long Island Iced Tea 250 Vodka, gin, rum, tequila, triple sec, lime juice topped with Coca Cola	
Midori Sour 250 Midori, lime juice and simple syrup (also available with whiskey, Amaretto)	
Tokyo Iced Tea 250 Triple sec, midori, vodka, gin, rum, tequila, sugar topped with Sprite	
Dry Martini 250 Gin, dry vermouth and olives	
Aperol Spritz 250 Aperol, Prosecco topped with soda	
Flower Sauvignon 250 Kimi Sauvignon, Gifford syrup, mint leaves, St.Germain	
Mixed Caligula 250 Mahon gin, Aperol, Angostura bitters topped with soda	
Take Claire 250 Vodka, lychee, pineapple juice, lemongrass, lime juice, syrup	

BEER

BOTTLE (0.33)

Singha, Chang, Asahi, Heineken 200

DRAUGHT (0.33)

Limburgse Witte 180
Limburgse Witte Rosé 180

BEER COCKTAILS

Eighty - Twenty 180 For a hint of raspberry flavour, yet less sweetness: 80% of Classic Limburgse Witte infused with 20% of Limburgse Witte Rosé	
Mango Rosé 180 Limburgse Witte Rosé and mango juice	
Limburg Flamingo 250 Limburgse Witte, vodka, TWG Pink Flamingo tea, lime juice and syrup	

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Espresso	Americano
Cappuccino	Caffé Latte
Caffé Macchiato	Caffé Mocha

Decaffeinated (Illy)

Hot Coffee 140 • Iced Coffee 150 • Double Espresso 240 •

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FRESHLY BREWED TWG® TEA

1837 Black Tea	English Breakfast
French Earl Grey	Grand Jasmine
Moroccan Mint	Organic Sencha
Pink Flamingo	Pink Garden
Geisha Blossom	Silvermoon
Chamomile/ Lemon Bush/ Creame Caramel	

*Cafféine- free

Tea pot 200

KID'S MENU

STARTER

PUMPKIN SOUP

CAESAR SALAD

SERVED WITH GRILLED CHICKEN

CRISPY VEGETABLE SPRING ROLLS

WITH SWEET PLUM DIPPING SAUCE

-190-

MAIN COURSE

HAM AND CHEESE SANDWICH

SERVED WITH FRENCH FRIES OR GARDEN SALAD

CHEESE BURGER

SERVED WITH FRENCH FRIES OR GARDEN SALAD

GRILLED SALMON

WITH ORGANIC VEGETABLES

FISH AND CHIPS

SPAGHETTI OR FETTUCCINE

WITH A CHOICE OF SAUCE: CARBONARA, BOLOGNESE, AND POMODORO

FRIED RICE

WITH A CHOICE OR CHICKEN OR PRAWNS

BOILED JASMINE RICE SOUP

WITH MINCED PORK, CHICKEN OR PRAWN

-220-

DESSERT

NUTTELLA AND BANANA SANDWICH

MANGO STICKY RICE

RIPE THAI MANGO SERVED WITH SWEET STICKY RICE AND COCONUT MILK

MARKET FRESH CUT FRUIT

-190-

ICE CREAM AND SHERBET

ICE CREAM SELECTION VANILLA, CHOCOLATE, STRAWBERRY

-220-

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