

Brunch

PARADISO



COFFEE * BREAKFAST * BRUNCH & MORE

OPEN EVERYDAY 7:00 - 17:30

START THE DAY



Brunch Paradise
Favorite



Spicy

V = Veggie

VG= Vegan

DF = Dairy Fee



Breakfast Platter

590

House-cured salmon, scrambled eggs, ham, sautéed baby spinach, avocado, pico de gallo, mixed berries served with grilled sourdough

Paradiso Brekkie

390

Scrambled eggs, thick-cut bacon, sausage, sautéed mushrooms, roasted tomato, roasted butternut squash & grilled sourdough with greens

Prices are subject to a 10% service charge and applicable taxes

If you are allergic to any food items, please inform our staff - we cannot guarantee the absence of allergens in our dish, due to being produced in a kitchen that contains allergens



Salmon Benedict

370

Smoked salmon, avocado, greens, poached eggs, hollandaise sauce on English muffin



Maple Glazed Bacon Benedict

350

Thick slices of homemade maple-glazed bacon, poached eggs, hollandaise sauce on English muffin



Truffle Mushroom Benedict

320

Sautéed mushrooms, spinach, poached eggs, homemade truffle cream sauce on English muffin

ADD-ONS

Avocado	100
Tomatoes	50
Mushrooms	60
Egg	40
Grilled chicken	120
Sausage	120
House-cured salmon	150
Bread (2 pcs.)	90
Sautéed potato	80
Bacon	100
Feta cheese	50
Pico de gallo	80

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Maple Toast with Truffle Mushroom Scrambled Eggs (V) 380

A slice of toasted maple syrup-soaked brioche & scrambled eggs served with homemade mushroom cream sauce

Options

- Halloumi
- Maple-glazed bacon



Messy Eggs 360

Grilled paprika shrimps, scrambled eggs, hollandaise sauce on sourdough served with greens, cherry tomatoes & red quinoa

Galette Complète 360

Nutty flavored buckwheat crêpe, Gruyère cheese, egg & ham



Cloud Eggs 280

Fluffy egg white topped with egg yolk, cheese, crispy bacon & brioche topped with cheddar served with greens & cherry tomatoes



Soufflé Omelette 280

Eggs, cheddar, mozzarella and grilled sourdough served with greens, potato & bacon bits



Red Sea Sun 300

Eggs, spicy chorizo, red quinoa, parmesan, cheddar, Paradiso sauce served with grilled sourdough

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LIGHT & HEALTHY

Berry & Banana Acai Bowl

360

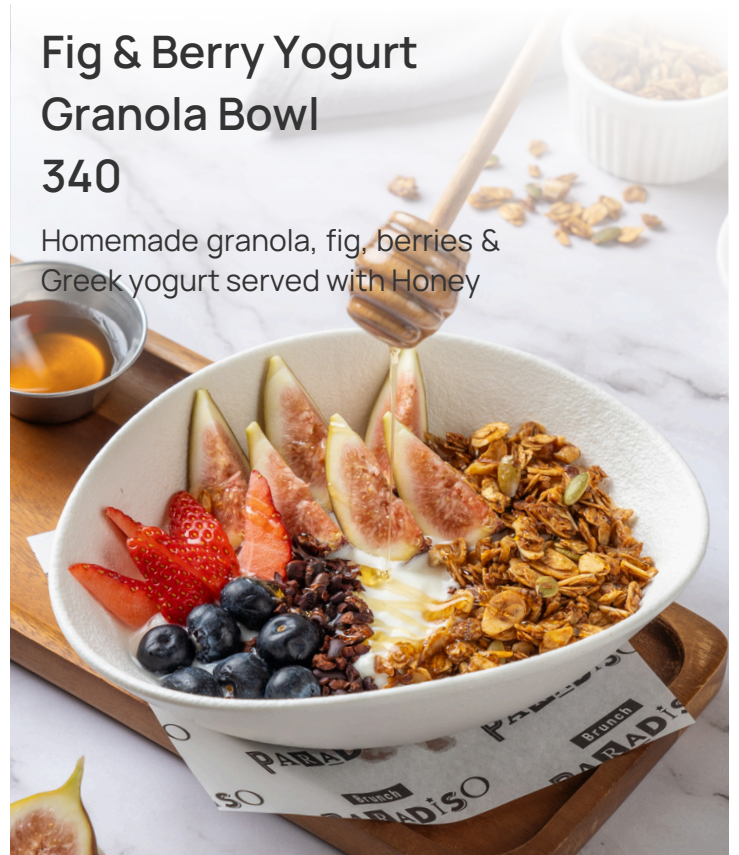
Acai, strawberry, blueberry, banana, granola, desiccated coconut, goji berries & chia seeds



Fig & Berry Yogurt Granola Bowl

340

Homemade granola, fig, berries & Greek yogurt served with Honey



SOUP



Truffle Mushroom Soup (V) 240

Creamy truffle, portobello & champignon soup served with ciabatta



Finnish Salmon Soup 300

Salmon, flavorful salmon broth, potatoes, carrot, celery, dill & olive oil served with ciabatta

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NIBBLES



Bangers & Sweet Mash

320

Cumberland & Italian sausages, mashed sweet potato & gravy



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Crispy Fried Chicken

220

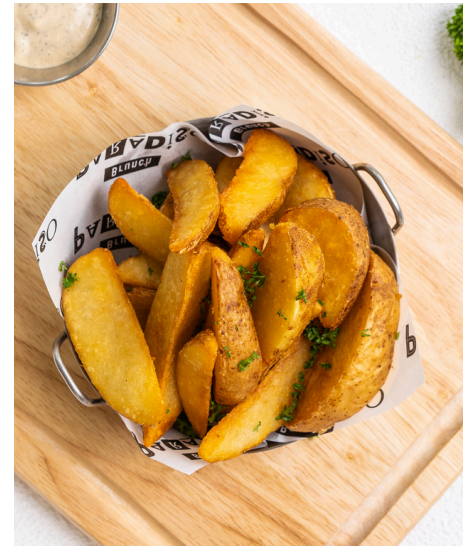
Deep-fried chicken mid wings served with homemade sauce



Calamari Fritti

300

Deep-fried calamari served with homemade wasabi mayo & mustard mayo



Potato Wedges (V)

180

Crispy wedges served with homemade truffle mayo & Paradiso dip

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WALK THROUGH GARDEN



**Salmon Cous Cous
Salad (DF)**

450

Seared salmon, cous cous, broccoli, cauliflower, red radish, pomegranate & dried cranberries served with grilled orange



**Salmon Barley 450
Salad (DF)**

Seared salmon, snow pea, barley, cherry tomatoes, butternut squash, wild rocket, dill served with homemade passionfruit dressing



**Italian Seafood 360
Salad (DF)**

Grilled calamari, shrimp, mussels & potatoes, pickled carrot, celery, black olives & caper served with light lemon vinaigrette



**Halloumi & 320
Vegetables Salad (V)**

Halloumi, grilled vegetables (eggplant, zucchini & butternut squash), kale & mixed salad served with balsamic & pesto dressing



**Za'atar 270
Chicken Salad**

Grilled za'atar chicken, feta cheese, cherry tomatoes & red radish served with basil pesto dressing



**Wild Rocket 260
Salad (V, VG, DF)**

Wild rocket, fresh berries & walnuts served with balsamic dressing



**Caesar Salad 250
with Bacon**

Baby cos, bacon, shaved parmesan, homemade crouton served with Caesar dressing

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EASY BITE



Glazed Bacon & Avocado Breakfast Wrap

320

Warm tortilla, maple-glazed bacon, scrambled eggs, cheese & avocado served with hollandaise sauce



Chicken Quesadilla

380

Tortilla, grilled chicken, cheese, avocado, sautéed capsicum, onion served with pico de gallo & sour cream



Southwest Veggie Wrap (V)

290

Warm tortilla, avocado, feta cheese, chickpea, beans, corn, red cabbage & fresh vegetables served with sour cream



Grilled Vegetable Pesto Sandwich (V)

290

Grilled zucchini, capsicum, eggplant, onion & mushrooms on sourdough served with pesto sauce

Ham Cheese Panini

300

Panini, ham, cheese & tomato served with sweet chili mayonnaise



Chicken Avocado Panini

320

Panini, grilled chicken, avocado, tomato & red onion served with mustard mayonnaise



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ON TOAST



Salmon Cream Cheese Bagel 320

Homemade bagel, house-cured salmon, cream cheese, cucumber, caper, red onion & dill



Salmon Essentials 330

House-cured salmon, cream cheese, caper & red radish on sourdough



Beefeater 330

Australian grain-fed striploin, beef tomato, sour cream, melty mozzarella & mayonnaise on sourdough



Chorizo Toast 🌶️ 280

Spicy chorizo, scrambled eggs, green capsicum & spring onion on sourdough



Avocado & Fig (V) 290

Smashed avocado, fig, feta cheese & pomegranate on sourdough



Healthy Heart (V) 250

Feta cheese, avocado, cherry tomatoes, black olives & balsamic dressing on sourdough

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PASTA



Linguine Mushroom Truffle Sauce (V) 380

Linguine, portobello & champignon with creamy truffle sauce



Linguine Salmon Pink Sauce 450

Linguine, seared salmon with chef's signature pink sauce & balsamic reduction



Penne Seafood Pesto 390

Penne, calamari, mussels, shrimp, parmesan cheese, rocket with basil pesto sauce



AOP Cumberland Sausage (DF) 280

Spaghetti, Cumberland sausage, garlic, dried chili, black olives & cherry tomatoes



Spicy Tiger Prawn & Basil 440

Spaghetti, grilled tiger prawns, basil, chili & garlic served with poached egg



Ham & Mushroom Carbonara 280

Spaghetti, ham, mushroom, parmesan & egg yolk with creamy carbonara sauce

Spaghetti Ebiko with Tiger Prawns 480

Spaghetti, grilled tiger prawns, ebiko, shredded dried seaweed with ebiko sauce



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FILL YOU UP

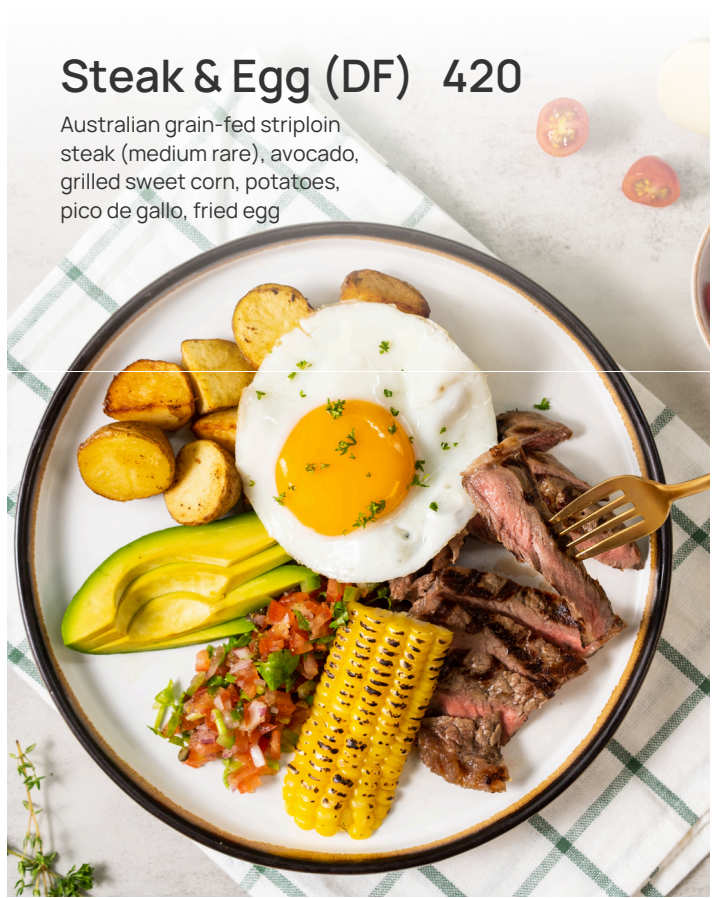
Seared Sea Bass with Ratatouille 380

Seared sea bass, ratatouille, asparagus served with creamy lemon butter sauce



Steak & Egg (DF) 420

Australian grain-fed striploin steak (medium rare), avocado, grilled sweet corn, potatoes, pico de gallo, fried egg



Fish & Wedges 370

Battered sea bass served with wedges & mustard mayo



Wagyu Beef Burger 450

Australian wagyu patty, caramelized onions, sliced tomato, lettuce & creamy aioli on homemade brioche bun served with crispy potato wedges



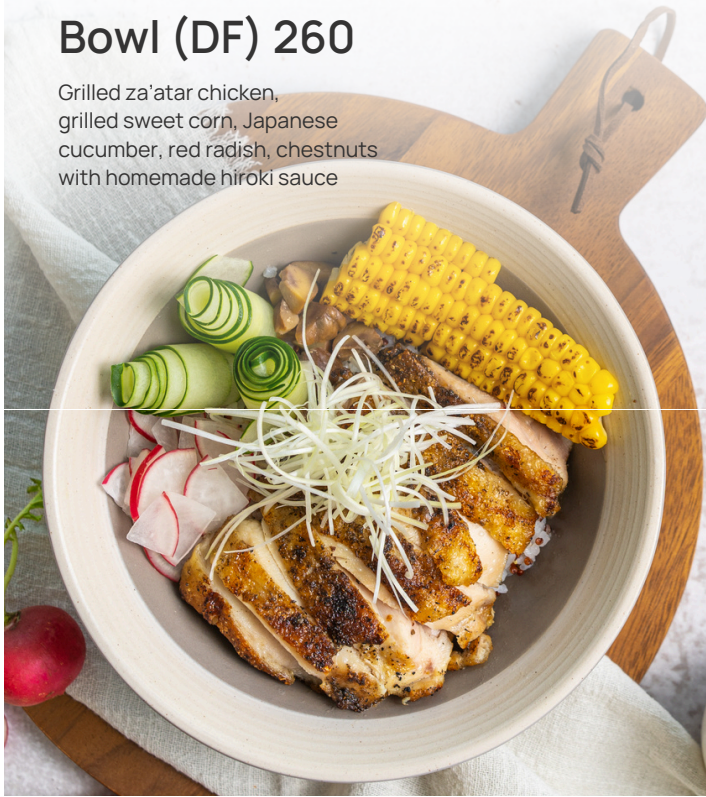
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RICE BOWL

Za'atar Chicken Bowl (DF) 260

Grilled za'atar chicken, grilled sweet corn, Japanese cucumber, red radish, chestnuts with homemade hiroki sauce



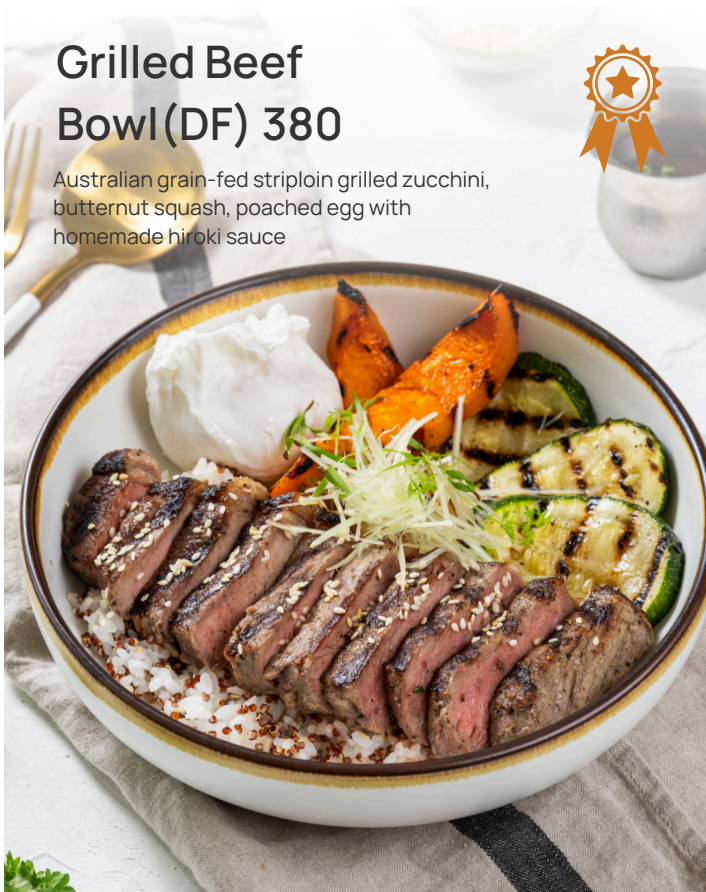
Sriracha Shrimp Bowl 340

Shrimps, avocado, capsicum, red radish, cherry tomato, black beans, corn salsa, sesame seed with Sriracha mayo



Grilled Beef Bowl (DF) 380

Australian grain-fed striploin grilled zucchini, butternut squash, poached egg with homemade hiroki sauce



Miso Salmon Kimchi & Avocado Bowl (DF) 460

Roasted miso-marinated salmon, kimchi, fried rice, avocado, cucumber, kimchi & fried egg



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INFUSED & SMOOTHIES

1 Citrus Refreshing 110

Red apple, green apple, lime, fresh orange, lemon, chia seed & mineral water

2 Berries Beauty 130

Strawberry, blueberry, mint, chia seed & mineral water

Perfect for sharing



3 Hot Paradiso Fruit Tea 160

TWG English Breakfast with honey, lemon, orange, apple & mixed berries

4 Iced Paradiso Fruit Tea 200

TWG English Breakfast with honey, lemon, orange, apple & mixed berries

Perfect for sharing



Oreo Mellow 170

Milk, caramel sauce, marshmallow, oreo cookies



Sunrise Passion 170

Passion fruit, pineapple, peach, fresh orange



Berry Attack 170

Strawberry, raspberry, blueberry, red apple, beetroot, lime, yoghurt



Monkey Smile 180

Banana, milk, yoghurt, dried banana, granola



Pink Moon 270

Avocado, strawberry, lime, milk, yoghurt, chia seeds

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COFFEE & CHOCOLATE

HOT

Espresso	90
Americano	100
Latte	110
Cappucino	110
Mocha	120
Chocolate	110
Streamed Milk	80
Piccolo Latte	110



Espresso
90



Piccolo Latte
110

COLD

Iced Americano	110
Iced Cappucino	120
Iced Mocha	130
Iced Chocolate	120
Iced Caramel Latte	140
Iced Latte	120
Iced Espresso Matcha	150
Chocoberry	140



Dirty
120



Affogato Coconut
140



Iced Espresso Yen
(Thai style)
120

OPTIONS

Soy Milk	+25/cup
Oat Milk	+25/cup
Extra	+25/cup
Expresso Shot	



Mocha Paradiso
(Iced mocha raspberry)
150



Iced Americano Tonic
120



Iced Americano Orange
(100% fresh orange)
150



Iced Americano Coconut
(100% fresh coconut)
190

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MATCHA & HOIJICHA

PREMIUM UJI MATCHA

Matcha

Seaweed, roasted nut,
umami salty, rich & creamy

Houjicha

Roasted nut, malty,
mellow, smooth-silky

OPTIONS

Soy Milk +25/cup

Oat Milk +25/cup

Extra +25/cup

Espresso Shot



Hot Houjicha Latte
150



Hot Matcha Latte
180



Dirty Matcha
130



Iced Matcha Latte
190



Matcha Frappe
210



Iced Houjicha Latte
160



Iced Clear Matcha
160



Affogato Matcha
160

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NON COFFEE

FRUIT SPARKLING



Yuzu Sparkling
140
Yuzu, lime, soda



Lime Strawberry Sparkling
120
Strawberry, lime, soda, himalayan pink salt



Rose Lychee Sparkling
120
Rose, lychee, lime, soda

FRESH JUICE



Fresh Coconut
170



Morning Sunshine
170
Carrot, fresh orange, ginger, kale



Go Green
170
Guava, lemon, kale, green apple



Very Orange
150
Tangerine, mandarin orange

PREMIUM TEA



Iced Thai Tea
100



Vampire Kiss
150
TWG French Earl Grey, strawberry



Lychee Ultimate
130
TWG French Earl Grey, lychee, tonic



Summer Peach
130
TWG French Earl Grey, peach, tonic



Yuzu Bliss
150
TWG French Earl Grey, yuzu, peach, lemon, tonic

SOFT DRINK

Coke	50
Coke Zero	50
Sprite	50
Schweppes Tonic	50
Soda Water	50

MINERAL WATER

Mont Fleur	35
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ALCOHOL

Singha 320 cc.	95
Corona Extra 330 cc.	150

HOT PREMIUM TEA

TWG English Breakfast	100
TWG French Earl Grey	100
TWG Jasmine Queen	100
TWG Moroccan Mint	100

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DESSERT

Pancake Lover

360

Ricotta pancake, strawberry, blueberry, banana & Madagascar vanilla ice cream served with maple syrup



Dark Forest Crêpe

300

Buckwheat crêpe, whipped cream, homemade berry & dark chocolate sauce served with Madagascar vanilla ice cream



French Toast Tower

320

Brioche French toast sticks, homemade Madagascar vanilla ice cream served with berry sauce & maple honey syrup



Classic Pancake

290

Ricotta pancake, strawberry, blueberry & butter served with maple syrup



ICE CREAM ADD-ONS

Fresh Coconut	80 THB per scoop
Madagascar Vanilla	80 THB per scoop
Salted Caramel	80 THB per scoop

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BRUNCH PARADISO,

A PLACE OF EXTREME DELIGHT AND DELICIOUSNESS,
LOADED WITH THE FRESHEST INGREDIENTS
SERVING HEARTY DISHES, SPECIAL BLENDED COFFEE,
SCRUMPTIOUS DESSERTS, AND MORE.

A PLACE WHERE YOU CAN INDULGE YOUR CRAVINGS
AND FIND JOY IN THE SIMPLEST PLEASURE.



69 YEN AKAT RD, KHWAENG CHONG
NONSI, YAN NAWA, BANGKOK, 10120

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ONLINE MENU

