



THE VERANDAH

MANDARIN ORIENTAL, BANGKOK

ALL DAY DINING



MANDARIN ORIENTAL, BANGKOK • 48 ORIENTAL AVENUE • BANGKOK

A KISMET MENU • MANDARIN ORIENTAL, BANGKOK

A TASTE OF CIAO

APPETIZERS

Bruschetta	490
Charred Ciabatta Bread with Stracciatella, Tomatoes, Basil, Garlic and Pecorino Cheese	
Vitello Tonnato	880
Slow-Cooked Veal Loin, Tonnato Sauce, Capers, Pickled Shimeji and Charred Onion Dust	
Carpaccio di Manzo	1300
Cured Wagyu Beef Carpaccio, Shallot Mayonnaise, Pickled Onion, Arugula and Parmesan Cheese	

MAIN COURSE

Lasagna	880
Oven-Baked Lasagna with Beef Bolognese Ragout	
Tagliolini alle Vongole	980
Homemade Tagliolini, Garlic, Chilli, White Wine, Clams and Parsley	
Fusilli al Pesto	990
Fusilli, Basil Pesto, Stracciatella, Pine Nuts and Banana Prawns	
Risotto ai Funghi	650
"Riserva San Massimo" Rice, Seasonal Roasted Mushrooms	

DESSERT

Panna Cotta	450
Vanilla and Thyme Panna Cotta, Strawberries, Pine Nuts, Passion Fruit and Basil Sorbet	
Tiramisu	450
Ladyfingers, Mascarpone Cream and Espresso	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

SNACKS

SNACKS

Wagyu Tartare & Caviar Toasts	950
Australian Wagyu Beef Tartare, Avruga Caviar, Mustard and Pickles, Truffle Paste, Parmigiano Reggiano. Served on Toasted Brioches	
Prawn Katsu & Wasabi	680
Golden-brown White Prawns Coated with Tempura-Beer Batter and Panko Breadcrumbs. Served with Wasabi Ebiko Aioli and Lemon Wedge	
Thai Style Calamari	680
Crispy Calamari Flavored with Kaffir Lime, Served with Tamarind Sauce, Apple Som Tam and Pineapple Salad	
Moo Dad Deaw	580
Thai-Style Pork Jerky, Marinated with Fish Sauce and Coriander Seeds, Served with Sticky Rice and Sriracha Sauce	
Vietnamese Spring Rolls	550
Rice Paper Rolls with Marinated Tofu, Avocado, Baby Cos, Red Cabbage, Carrot, Capsicum, Coriander, Topped with Crispy Garlic. Served with Vegan Nuoc Cham Style Sauce, Peanut and Tamarind Sauce	
Add-on: Andaman Tiger Prawns	250

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

PLATTERS

PLATTERS

Traditional Mixed Satay 700

Grilled Skewers of Thai-Marinated Chicken, Prawn, Pork and Beef. Served with Ajaad Cucumber Relish and Peanut Sauce

Vegetarian Mezze Platter 750

Herbed Falafels, Chickpea Hummus, Beetroot Hummus, Muhammara Dip, Baba Ghanoush, Labneh, Fattoush Salad, Onion Pickles, Marinated Olives. Served with Tahini Sauce and Pita Bread

Cold Cut & Cheese Platter 1120

Chef's Selection of the Day: Four Cheeses and Four Cold Cuts. Served with Sourdough Bread, Mango Chutney, Walnuts, Cornichons and Dried Fruits

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

SALADS

SALADS

Caesar Salad 670

Baby Gem Lettuce, Parmigiano Reggiano, Smoked Bacon, White Anchovies, Olive Oil Croûtons, Chives, Classic Caesar Dressing

Enhance Your Caesar Salad

Wild Andaman Tiger Prawns 250

Grilled Chicken Breast 140

Smoked Salmon 180

Mango Prawn Salad 980

Steamed Andaman Sea Tiger Prawns, Ripe Mango, Hass Avocado, Baby Cos Lettuce, Citrus Zest, Cocktail Sauce, Pumpernickel Tuiles, Pickled Shallots, Mustard Seeds

The Verandah Super Bowl 740

Grilled Chicken Breast, Mixed Quinoa, Baby Cos Lettuce, Boiled Egg, Gruyère Cheese, Hass Avocado, Grilled Pumpkin, Edamame, Croutons. Served with Lime Dressing

Salmon Poke Bowl 780

Salmon Sashimi, Soy Sauce, Mango, Hass Avocado, Edamame, Cucumber, Furikake, Coriander, Spring Onions, Sesame Seeds, Wakame, Japanese Rice, Spicy Mayonnaise

Burrata Parma Ham 850

Creamy Burrata, Parma Ham, Melon Scoops, Rocket Salad with Balsamic Dressing, Fresh Italian Basil, Toasted Pine Nuts

Cucumber & Coconut Tzatziki 550

Cucumber Salad with Fresh Mint, Dill, Lemon Zest, Coconut Tzatziki with Preserved Lemon, Sesame Seeds, Green Herbs Oil. Served with Crispy Flatbread

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

APPETISERS

APPETISERS

Kaviari Kristal Platter (30g) 5300

Firm Grains, Rich Flavour with an Almond Finish. Served with Crème Fraiche, Lemon Wedges, Blinis, Onions, Spring Onions, Boiled Egg White and Yolk

Scallops Champagne Sabayon 1350

Seared Hokkaido Scallops, Champagne Sabayon, Celeriac Mousseline, Compressed Green Apple, Herb Oil, Buckwheat Tuiles, Avruga Caviar

Duck Ravioli Foie Gras 1100

Ravioli Stuffed with Shredded Confit Duck Leg, Topped with Pan-Seared French Foie Gras, Pumpkin Purée and Seeds, Red Wine Sauce, Sautéed Onions and Mushrooms, Garlic Foam, Chervil

Tuna Tiradito 720

Ahi Tuna Loin Sashimi Marinated with Lime Dressing, Spicy Aji Amarillo Sauce, Pickled Shallots, Sweet Potato Crisps, Coriander, Herb Oil, Microgreens

Blue Crab & Papaya 1050

Blue Swimmer Crab Meat, Ripe Papaya, Tab Tim Siam Pomelo, Verjus Jelly, Coriander

Norwegian Smoked Salmon 800

Pickled Onions, Ikura Caviar, Crème Fraîche, Horseradish, Pumpernickel Toasts, Lemon Wedges and Fresh Dill

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

SOUPS & PASTA

SOUPS

Tomato Gazpacho	500
Chilled Soup of Crushed Tomatoes, Bell Peppers, Japanese Cucumbers, Fresh Basil, Focaccia Croûtons, Extra Virgin Olive Oil	
Classic French Onion	580
Roasted Chicken Broth, Caramelised Onions, Aged Sherry, Gruyère Cheese, Toasted Sourdough	
Pumpkin	550
Velvet Pumpkin with Coconut Milk, Toasted Pecans, Crispy Sweet Potatoes, Pumpkin Seeds, Pea Sprouts	

PASTA

Choice of Pasta

Spaghetti · Penne · Pappardelle · Gluten-free Fusilli

Bolognese	650
Beef Ragout, Garlic, Onions, Parmigiano Reggiano	
Carbonara	650
Traditional Organic Egg Yolk Sauce, Guanciale, Parmigiano Reggiano	
Frutti di Mare	1350
Sautéed Prawns, Manila Clams, Squids, Garlic, White Wine, Anchovy Paste, Cherry Tomatoes, Extra Virgin Olive Oil, Dried Chilli	
Spicy Arrabbiata	580
Vine-Ripened Tomatoes, Chilli, Garlic, Extra Virgin Olive Oil	
Lemon Ricotta & Zucchini	580
Lemon-Scented Ricotta, Zucchini Noodles and Crisps, Fresh Italian Basil, Capers, Parmigiano Reggiano, Extra Virgin Olive Oil, Toasted Pine Nuts	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

BURGERS & SANDWICHES

BURGERS & SANDWICHES

- The Oriental Wagyu Burger** 1050
160g Australian Wagyu Beef Patty, Brioche Bun, Pickled Cucumber, Butter Lettuce, Tomato, Caramelised Onions, Gruyère Cheese, Smoked Bacon. Served with French Fries
— Add-on: Pan-Seared French Foie Gras (60g) 400
- Vegan Burger** 650
Soft-Toasted Sesame Bun, Grilled Plant-Based Patty, Vegan Cheese, Butter Lettuce, Avocado, Tomato, Vegan Mayonnaise. Served with French Fries
- The Verandah Club Sandwich** 720
Sliced Paris Ham and Roasted Chicken Breast, Fried Egg, Grilled Crispy Bacon, Lettuce, Tomato, Mayonnaise. Served with French Fries
- Croque Monsieur** 720
Toasted Brioche, Paris Ham and Gruyère Cheese, Mustard Béchamel. Served with French Fries
- Ciabatta Summer Veggies** 590
Toasted Ciabatta, Confit Capsicum, Grilled Zucchini, Basil Pesto, Pickled Mustard Seeds, Rocket Leaves with Balsamic Dressing. Served with French Fries
— Add-on: Parma Ham (30g) 250

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

MAIN COURSE

MAIN COURSE

- The Verandah Fish & Chips 1350
Beer-Battered Snow Fish, Crushed Minted Peas, Tartar Sauce, Malt Vinegar, Fresh Lemon. Served with Chips
- Chicken Forestière & Truffle Jus 880
Roasted Chicken Breast with Sautéed Mushrooms, Glazed Chestnuts, Potato and Garlic Purée, Truffle-Infused Red Wine Sauce
- Ibérico Pork & Cider 850
Golden-Crusted Ibérico Pork Tenderloin with Parsnip in Three Ways, Caramelised Apple Purée, Roasted Shallots, Cider Jus
- Saffron Seabass 1350
Pan-Seared Spanish Seabass, Baby Zucchini Stuffed with Lemony Ricotta, Zucchini Noodles, Gremolata, Chilli Oil, Saffron Beurre Blanc
- Cauliflower Steak 650
Roasted Cauliflower Steak Marinated with Ground Cumin, Smoked Paprika, Chickpea Hummus, Muhammara Dip, Toasted Pine Nuts, Gremolata, Tomato Salsa and Fresh Mint

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

FROM THE GRILL & SIDE

FROM THE GRILL

Australian Wagyu MS 8+ Striploin 2450

220g "Carrara" Wagyu Beef, 350 Days Grain-fed, Topped with Café de Paris Butter. Served with French Fries, Red Wine Sauce and Bone Marrow

Australian Wagyu MS 3+ Tenderloin 1750

180g "1824" Wagyu Beef MS 3+ 350 Days Grain-fed, Vine Tomato Confit, Caramelised Onions, Mixed Salad with House Dressing

— Choice of Sauce: Red Wine Sauce, Peppercorn Sauce, Béarnaise Sauce

— Add-on: Pan-Seared French Foie Gras (60g) 400

Lamb Chops Gundagai 1750

Australian "Gundagai" Lamb Chops, Smoked Eggplant Purée, Fondant Potato, Maple-Glazed Baby Carrots, Rosemary Jus. Served with Mint Jelly

Andaman Sea Tiger Prawns 1420

Grilled Wild Andaman Sea Jumbo Tiger Prawn, Served with Garlic and Chilli-Lime Butter, Grilled Lemon, Citrus and Herb Salad

SIDE

Hass Avocado & Tomatoes 420

Potato Purée 290

Sautéed Mushrooms 250

Steamed Mixed Garden Vegetables 250

Grilled Zucchini with Crispy Garlic 250

Sautéed Baby Carrots 250

French Fries, Truffle Mayonnaise 250

Steamed Purple Riceberry 150

Steamed Hom Mali Rice 100

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

THAI SALADS & GRILL

THAI SALADS

Som Tam Thai	420
Classic Green Papaya Salad, String Beans, Cherry Tomatoes, Peanuts, Dried Shrimps, Garlic, Chilli. Served with Sticky Rice	
Larb Gai	480
North-Eastern Minced Chicken Salad, Chilli, Lime Juice, Shallots, Mint. Served with Steamed Hom Mali Rice	
Vegan Larb	550
North-Eastern Minced Plant-based Meat Salad, Chilli, Lime Juice, Shallots, Mint, Wood Ear Mushrooms. Served with Steamed Hom Mali Rice	
Yam Nuea	1080
Thinly Sliced Australian Grain-Fed Beef Tenderloin Salad, Chilli, Lime Juice, Shallots, Shine Muscat Grapes, Fresh Mint	
The Oriental Yam Som O	550
Thai Pomelo, Shrimps, Coconut Milk, Minced Chicken Breast, Prawn Sauce, Crispy Garlic, Shallots, Peanuts	

THAI GRILL & SPECIALITIES

Goong Yang	1750
Grilled Jumbo Blue River Prawns from Tapi. Served with Spicy Seafood Sauce and Steamed Hom Mali Rice	
Gai Yang	700
Grilled Half Chicken Marinated in Coconut Milk, Sriracha Sauce, Coriander, Turmeric and Garlic. Served with Sticky Rice and Nam Jeaw Sauce	
Pla Tod Rad Prik	690
Crispy Fried Seabass Fillet Topped with Sweet and Spicy Chilli Sauce, Pineapple, Capsicum and Onions. Served with Steamed Hom Mali Rice	
Pla Neung Manow	690
Steamed Seabass Fillet, Chilli, Lime Sauce, White Cabbage. Served with Steamed Hom Mali Rice	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

THAI FROM THE WOK

THAI FROM THE WOK

Khao Phad Oriental	750
Fried Rice with Chicken, Pork, Prawn and Fried Egg. Served with Grilled Pork, Beef, Chicken, Prawn Satay and Peanut Sauce	
Poo Phad Pong Karee	1150
Stir-Fried Blue Crab with Curry Powder, Egg, Fresh Cream, Thai Celery, Chilli Paste, Spring Onions. Served with Steamed Hom Mali Rice	
Phad Thai Prawn	890
Wok-Fried Rice Noodles, Jumbo Blue River Prawn, Peanuts, Shallots, Tofu, Chinese Chives, Banana Blossom, Bean Sprouts	
Phad See Iew Moo, Gai	500
Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy. Choice of Chicken or Pork	
Phad See Iew River Prawns	860
Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy, River Prawns	
Phad Gra Prow Moo, Gai, Nuea	500
Stir-Fried Minced Pork, Chicken or Beef. Holy Basil, Chilli, Soy Sauce, Garlic. Served with Fried Egg and Steamed Hom Mali Rice	
Vegan Phad Gra Prow	550
Stir-Fried Plant-Based Meat, Holy Basil, Chilli, Carrots, Broccoli, Cauliflower, Soy Sauce, Garlic. Served with Steamed Hom Mali Rice	
Phad Pak	420
Seasonal Mixed Vegetables, Mushroom Sauce, Soy Sauce, Garlic. Served with Steamed Hom Mali Rice	
Phad Pak Boong Fai Dang	420
Wok-Fried Morning Glory, Bean Paste, Garlic, Soy Sauce, Chilli. Served with Steamed Hom Mali Rice	
Add-on: Crispy Pork Belly	220

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

THAI SOUPS

THAI SOUPS

Tom Yam Goong 590

Aromatic Thai Broth, Blue River Prawn, Straw Mushrooms, Bird's Eye Chilli, Chilli Paste, Lime, Lemongrass, Galangal, Kaffir Lime. Served with Steamed Hom Mali Rice

Tom Kha Gai 500

Fresh Coconut Milk Soup, Chicken Thigh, Straw Mushrooms, Bird's Eye Chilli, Galangal, Kaffir Lime. Served with Steamed Hom Mali Rice

Guay Tiew Nuea 580

Beef Noodle Soup, Poached Beef Meatballs, Braised Beef Shank, Bean Sprouts, Spring Onions, Fried Garlic

Wonton Noodle Soup 620

Clear Chicken Broth, Soy Sauce, Egg Noodles, Shrimp Wontons, Barbecued Pork Neck, Fresh Bok Choy, Coriander, Crispy Garlic

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

THAI CURRIES

THAI CURRIES

Gaeng Khua Moo Krob	850
Southern Red Curry with Crispy Pork Belly, Fresh and Tempura-Fried Wild Betel Leaves. Served with Steamed Hom Mali Rice	
Khao Soi Gai	850
Chiang Mai Coconut Yellow Curry with Chicken Thigh, Crispy Shallots, Spring Onions. Served with Soft and Crispy Egg Noodles	
Gaeng Khiaw Waan Gai, Moo	690
Green Curry with a Choice of Chicken or Pork, Eggplant, Fresh Thai Herbs. Served with Steamed Hom Mali Rice	
Gaeng Khiaw Waan Wagyu Nuea	920
Green Curry with Wagyu Beef, Eggplant, Fresh Thai Herbs. Served with Steamed Hom Mali Rice	
Gaeng Khiaw Waan Talay	940
Green Curry with Wild Andaman Prawns, Mussels, Squid, Eggplant, Fresh Thai Herbs. Served with Steamed Hom Mali Rice	
Gaeng Khiaw Waan Phak	490
Green Curry with Tofu, Carrots, Broccoli, Mushrooms, Eggplant, Fresh Thai Herbs. Served with Steamed Hom Mali Rice	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

DESSERTS

DESSERTS

Mango Sticky Rice	420
'Nam Dok Mai' Mango, Sticky Rice, Fresh Coconut Cream, Crispy Mung Beans	
Lemon Yuzu Tartlet	450
Hazelnut Linzer Base, Lemon-Basil Jam, Lemon Yuzu Crèmeux and Sorbet, French Meringue Crisp, Citrus Zest, Yuzu Powder	
Strawberry Parfait	460
"Old Man" Strawberry Jam, Pain de Gênes Sponge, Vanilla Diplome Cream, Fresh Strawberries and Sorbet, Pistachio Praliné, Crumble	
Chocolate Mousse	420
Cocoa Bean Custard, 72% Chocolate Mousse, 62% Chocolate Sorbet, Pecan Nut Praline, Chocolate Sauce Duo	
Water Chestnut Rubies	390
Water Chestnuts, Fresh Coconut Milk	
Seasonal Fruits	350
Ice Cream (per scoop)	110
Pistachio, Chocolate Brownie, Vanilla, Coffee, Caramel, Rum Raisin, Chocolate Gelato	
Sorbet (per scoop)	110
Coconut, Strawberry, Mango, Lemon	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

BEVERAGES

BEVERAGES

The Oriental Blend Coffee	190
Decaffeinated Coffee	190
Espresso	200
Espresso Macchiato	210
Double Espresso	220
Café Latte	230
Cappuccino	230
Iced Tea	190
Thai Milk Tea	190
Milk	180
Whole, Low-Fat, Almond or Soy Milk	
TWG Teas	190
Darjeeling, 1837 Black Tea, Earl Grey, English Breakfast, Sencha, Jasmine, Chamomile, Wild Mint, Lemongrass, Ginger	
Fresh Juices	280
Orange, Papaya, Pineapple, Pomelo, Sweet Melon, Watermelon, Young Coconut, Mixed Fruits, Mixed Vegetables	
Milkshakes	280
Strawberry, Chocolate or Vanilla	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

SETS

SETS

The Oriental Breakfast 1600

A Glass of Freshly Squeezed Juice, Freshly Brewed Coffee or Tea, Selection of Seasonal Fruit, Cereals with a Choice of Milk. Two Free-Range Eggs Cooked to Your Liking with Your Choice of Bacon, Ham, Pork or Chicken Sausage, or Fluffy Free-Range Omelette with Tomato, Seasonal Mushroom, Ham, Asparagus, Gruyère Cheese with a Choice of Crispy or Soft Bacon. Basket of Home-Made Croissants, Rolls, Danish Pastries, Muffins with Wildflower Honey and Butter

The Continental Breakfast 1300

A Glass of Freshly Squeezed Juice, Freshly Brewed Coffee or Tea, Selection of Seasonal Fruit, Cereals with a Choice of Milk. Basket of Home-Made Croissants, Rolls, Danish Pastries, Muffins with Wildflower Honey and Butter

The Healthy Breakfast 1500

Squeezed Fruit or Vegetable Juice, Freshly Brewed Coffee or Tea, Selection of Seasonal Fruit, Chia Seed and Dragon Fruit Pot, Cereals with a Choice of Low-Fat, Almond, Soya or Rice Milk. Scrambled Egg White with Spinach and Tomato on Whole Wheat Bread, or Poached Eggs with Avocado Salsa on Whole Wheat Bread

The Japanese Breakfast 1950

Sesame Tofu, Grilled Salmon Shio-Koji, Chilled Dashi Egg Omelette, Miso Soup, Pickles, Spinach Ohitashi, Daikon Radish, Seasonal Fresh Fruit, with Your Choice of Japanese Steamed Rice or Congee

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

CEREALS & YOGHURTS

CEREALS & YOGHURTS

Açaí Bowl	380
Açaí Smoothie Made from Soy Milk, Topped with Seasonal Exotic Fruit, Cereals, Seeds, Nuts	
Porridge/Oatmeal	310
Prepared with Your Choice of Whole or Low-Fat Milk	
Cereals	310
Dry Muesli, Crunchy Granola, Choco Shells, Rice Krispies or Cornflakes. Served with a Choice of Whole, Low-Fat, Almond, Rice Milk, or Soy Milk	
Oriental Bircher Muesli	340
Home-Made with Whole Milk, Yoghurt, Wildflower Honey, Raisins, Apple, Sweet Melon	
Oriental-Made Plain Yoghurt	250
Home-Made Classic Yoghurt from Organic Cow Milk	
Oriental-Made Plain Yoghurt Fruit Salad	350
Home-Made Classic Yoghurt Served with Tropical Fruit Salad	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

SWEETS

SWEETS

Basket of Selected Breakfast Pastries	410
Selection of Breads, Muffin, Danish, Croissant and White Roll	
Rye, Whole Wheat or White Toast	380
Served with Butter, Strawberry Jam, Pomelo Marmalade and Wildflower Honey	
American Pancakes	410
Caramelised Bananas, Maple Syrup, Toasted Walnuts	
Brioche French Toast	410
Apple Compote, Cinnamon Sugar	
Waffles	410
Coconut Chocolate or Mixed Berries with Maple Syrup	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

ASIAN FLAVOURS

ASIAN FLAVOURS

Khao Tom Moo, Gai, Goong	400
Boiled Rice Soup with Pork, Chicken or Prawn, Lightly Poached Egg, Chives, Celery, Crispy Fried Garlic	
Khao Tom Pla, Talay	590
Boiled Rice Soup with Fish or Mixed Seafood, Lightly Poached Egg, Chives, Celery, Crispy Fried Garlic	
Congee Moo, Gai, Goong	400
Chinese Boiled Rice Porridge with Poached Egg, Minced Pork, Chicken or Prawn, Chives and Fresh Ginger	
Congee Pla, Talay	590
Chinese Boiled Rice Porridge with Poached Egg, Fish or Mixed Seafood, Chives and Fresh Ginger	
Kai Jiew Moo, Gai	400
Thai Style Omelette with Minced Pork or Chicken, Onions, Spring Onion, Cherry Tomato, Hom Mali Rice	
Kai Jiew Poo	1150
Thai Style Omelette with Alaskan King Crab, Onions, Spring Onion, Cherry Tomato, Hom Mali Rice	
Guay Tiew Nuea	520
Noodle Soup with Beef Balls, Stewed & Sliced Beef, Bean Sprouts, Spring Onion, Fried Garlic	
Guay Tiew Talay	590
Noodle Soup with Shrimp, Squid and Mussels, Bean Sprouts, Spring Onion, Fried Garlic	
Guay Tiew Moo, Gai	500
Noodle Soup with Minced Pork or Chicken, Bean Sprouts, Spring Onion, Fried Garlic	
Dim Sum	430
Selection of The China House's Daily Dim Sum	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

OMELETS & BENEDICTS

OMELETS & BENEDICTS

Traditional Eggs Benedict	440
Free-Range Eggs, Cooked Ham, English Muffin, Hollandaise Sauce	
Oriental Benedict	510
Free-Range Eggs, Smoked Salmon, English Muffin, Hollandaise Sauce	
Healthy Eggs Benedict	440
English Muffin, Grilled Tomato, Sliced Avocado, Free-Range Egg White, Gremolata Sauce	
Eggs Florentine	450
Free-Range Eggs, Sautéed Spinach, Mornay Sauce	
Fluffy Omelettes	450
Free-Range Eggs, Tomato, Seasonal Mushrooms, Ham, Onions, Asparagus, Gruyère Cheese with a Choice of Crispy or Soft Bacon	
Vegetable Omelettes	450
Free-Range Eggs, Asparagus, Tomato, Mushroom, Capsicum, Roasted Zucchini, Onions	
Egg White Omelettes	440
Free-Range Egg Whites, Smoked Salmon, Spinach, Onions, Sliced Avocado	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

CHEF'S RECOMMENDATIONS

CHEF'S RECOMMENDATIONS

Farmhouse Eggs 310/390

Free-Range Two or Three Eggs Cooked to Your Liking. Served with Hash Brown, Grilled Tomato, Sautéed Mushroom

Chef Special 390/450

Free-Range Two or Three Eggs Cooked to Your Liking, Served with Hash Brown, Grilled Tomato, Sautéed Mushroom, Crispy or Soft Bacon, Pork or Chicken Sausage

Avocado on Toast 550

Avocado & Tomato Salsa, Toasted Whole Wheat Bread, Spring Onions

Prawns on Toast 590

Seared Prawns, Crushed Avocado, Shredded Eggs, Whole Wheat Bread, Spring Onions, Hollandaise Sauce

Crispy Egg & Quinoa Salad 400

Quinoa Salad, Sliced Avocado, Free-Range Crispy Egg, Roasted Capsicum Dressing

Diced Corned Beef 590

Herb Potato Hash, Onions, Capsicum, Poached or Fried Eggs

Smoked Salmon Bagel 600

Home-Made Plain or Sesame Bagel, Sliced Atlantic Salmon, Onions, Capers, Cream Cheese

Cold Cuts & Cheeses Platter 720

Chef's Selection of the Day: Composed of 4 Cheeses and 4 Cold Cuts. Served with Mango Chutney, Walnuts, Cornichons and Dried Fruits

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

BREAKFAST BEVERAGES

BEVERAGES

The Oriental Blend Coffee	190
Decaffeinated Coffee	190
Espresso	200
Espresso Macchiato	210
Double Espresso	220
Café Latte	230
Cappuccino	230
Iced Tea	190
TWG Teas	190
Darjeeling, 1837 Black Tea, Earl Grey, English Breakfast, Sencha, Jasmine, Chamomile, Wild Mint, Lemongrass, Ginger	
Fresh Juices	280
Orange, Papaya, Pineapple, Pomelo, Sweet Melon, Watermelon, Young Coconut, Mixed Fruit or Vegetable Juice	
Milkshake	280
Strawberry, Chocolate or Vanilla	

All our fish is locally sourced whenever possible, and when not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.