RIVER CAFE & TERRACE

THE PENINSULA BANGKOK

MENU

BREAKFAST

Available from 6:00 am to 11:00 am

BREAKFAST

Continental Breakfast 680

— Choice of Fruit Juice or Vegetable Juice: Thai Tangerine, Mango, Coconut Water, Pineapple, Watermelon, Carrot
— Selection of Seasonal Fruit
— Choice of Home-Made Pastry or Toast, Served with Honey, Jam and French Butter
— Choice of Coffee, Tea or Herbal Tea

American Breakfast 890

— Choice of Fruit Juice or Vegetable Juice: Thai Tangerine, Mango, Coconut Water, Pineapple, Watermelon, Carrot
— Selection of Seasonal Fruit
— Cereals or Granola Served with Whole, Skimmed, Soy, Oat Milk or Almond Milk
— Two Eggs Cooked any Styles with your choice of: Crispy Bacon, Cooked Ham, Pork or Chicken Sausage
— Choice of Home-Made Pastry or Toast, Served with Honey, Jam and French Butter
— Coffee, Tea or Herbal Tea

Thai Breakfast 770

— Choice of Fruit Juice or Vegetable Juice: Thai Tangerine, Mango, Coconut Water, Pineapple, Watermelon, Carrot
— Thai Rice or Noodle Soup with Chicken or Pork
— Crispy Spring Rolls
— Thai-style Omelets with Green Onion and Fresh Crabmeat
— Selection of Seasonal Fruit
— Choice of Coffee, Tea or Herbal Tea

Peninsula Chinese Breakfast 890

— Unsweetened Hot Soy Milk
— Steamed Pork and Shrimp Siu Mai
— Steamed BBQ Pork Bun
— Pan-fried Vegetable Dumplings
— Choice of Rice Congee
— Beef, Pork, Chicken or Plain Rice Congee with Condiments
— Wok Fried Rice Noodle with Sliced Beef, Ginger, and Soy Sauce
— Choice of Long Jing Tea or Pu'er Tea

Naturally Peninsula Breakfast 740

— Detox Juice: Thai Kale and Green Apple
— Fresh Mango with Chia Pudding and Granola Avocado Toast
— Sourdough Bread, Chickpea Confit, Almond Crisp Mixed Berries
— Choice of Green Tea or Decaffeinated Coffee

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

BREAKFAST

EGGS & BREAKFAST SPECIALTIES

Buttermilk Pancakes Maple Syrup, Tropical Fruit Compote, Chocolate Sauce or Blueberry Compote Served with Whipped Cream	350
Brioche French Toast Thai Banana Compote, Powdered Sugar	350
Warm Waffles Chocolate Sauce, Exotic Fruit, Whipped Cream	350
Two Eggs Cooked Any Style Fried, Scrambled, Boiled or Poached Choice of Crispy Bacon, Cooked Ham, Pork Sausage	320
Omelette of Your Choice Whole Egg or Egg White Choice of Smoked Salmon, Ham, Cheddar Cheese, Mushroom, Pepper, Tomato	350
Eggs Benedict Poached Eggs, English Muffin, Hollandaise Sauce Choice of Honey Ham or Smoked Salmon	350
Khai Jiao - Thai-Style Omelette Thai-Style Omelette with Green Onion and Fresh Crab Meat	290
Thai Rice Soup or Noodle Soup With your choice of Chicken or Pork	300

BREAKFAST SIDE ORDERS

Two Pork or Chicken Sausages	80
Two Rashers of Bacon	80
Two Rashers of Ham	80
Grilled Tomato	50
Sauteed Mushrooms	50

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

BREAKFAST

BREAKFAST SIDE ORDERS · CONTINUED

Grilled Asparagus 70

FRUIT AND YOGHURT

Selection of Seasonal Fruit 290

Plain or Fruit Yoghurt 140

Coconut Yoghurt 210
Gluten-free Granola, Blueberries, Mixed Nuts

HOT AND COLD CEREAL

Granola, Corn Flakes, Coco Pops or Rice Krispies 170
Served with Cold or Hot Milk

Porridge with your choice of Whole, Skimmed, Soy, Oat Milk or Almond Milk 230

Bircher Muesli with Sliced Mango 270

FROM THE BAKERY

Home-Made Bakery Basket with your choice of Four Pastries 290
Served with Honey, Jam and French Butter
- Croissant, Chocolate Croissant, White Toast or Whole Wheat Toast,
- Danish Pastries, Muffin, Brioche, Hard Rolls or Soft Rolls
- Gluten-free Muffin, Gluten-free Cake Loaf or Gluten-free White Bread

COFFEE

Skimmed Milk, Whole Milk, Almond Milk, Oat Milk or Soy Milk

Americano, Espresso, Ristretto, Macchiato 170

Mocha, Latte, Cappuccino, Hot Chocolate 190

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

BREAKFAST

COFFEE · CONTINUED

Double Espresso 220

TEA & HERBAL TEA 150

English Breakfast, Earl Gray, Sencha Green Tea, Jasmine, Peppermint, Chamomile, Oolong, Lemongrass, Ginger

FRESH JUICES & CHILLED JUICES 230

Thai Tangerine, Mango, Coconut Water, Pineapple, Watermelon, Carrot

SMOOTHIES

Banana Smoothie, Mango Smoothie, Coconut Smoothie 250

Strawberry Smoothie, Raspberry Smoothie, Mixed Berry Smoothie 260

MINERAL WATER

Still Mineral Water

Vittel 750 ml 260

Aqua Panna 330 ml 220 / 750 ml 300

Evian 750 ml 300

Sparkling Mineral Water

Perrier 330 ml 180 / 750 ml 260

San Pellegrino 500 ml 250 / 750 ml 300

Evian 750 ml 300

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

A LA CARTE

APPETISERS AND SALADS

Caesar Salad 430
Baby Cos, Parmesan Cheese, Bacon, Garlic Crouton

Grilled Chicken 460

Tiger Prawns or Seared Salmon 620

Niçoise Salad 590
Seared Tuna, Green Beans, Baby Potatoes, Taggiasca Olives, Anchovies, Quail Egg

Frères Marchand Cheese Plate 950
Grilled Baguette, Grapes on Vine, Candied Nuts, Spiced Papaya Chutney Shared for Two Persons

Burrata Puglia 550
Tuscan Tomato Pesto, Pickled Eggplant, Basil Sauce, Crusco Capsicum

David Hervé Oyster, Boudeuse No.3 (3 pcs.) 690
Truffle Vinaigrette, Red Wine Mignonette

SOUP

Mushroom Velouté 520
Mushroom Cream Soup, Black Truffle, Mushroom Toasted Bread

Organic Gazpacho 420
Tomato, Cucumber, Feta Cheese

SANDWICHES AND BURGERS

Served with Your Choice of French Fries or Garden Salad

Pulled Pork Focaccia 500
Pulled Pork with Creamy Cucumber Salad, Mixed Cheese, Gherkin

Plant-Based Burger 550
Vegetables & Chickpea, Chipotle Spread, Turmeric Tofu

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

A LA CARTE

SANDWICHES AND BURGERS · CONTINUED

Chicken Club 590
Thai Basil Mayonnaise, Iceberg Lettuce, Smoked Bacon, Eggs, Multigrain Bread

The Peninsula Bangkok Burger 850
Wagyu Beef, Porcini Mushroom, Truffle Mayonnaise, Comte Cheese, Bacon, Sesame Buns

Lobster Roll 900
Brioche, Trout Roe, Marie Rose, Hollandaise

PIZZA

Margherita 620
Tomato Sauce, Fior di Latte, Parmigiano, Basil

San Daniele 750
Tomato Sauce, Fior di Latte, Parma Ham, Parmigiano

Truffle 780
Porcini Mushrooms, Truffle Stracciatella Cheese, Black Truffle, Parmigiano

PASTA

Choice of Pasta, Spaghetti, Penne, Orecchiette or Organic Gluten-Free Spaghetti

Arrabbiata 490
Spicy Tomato Sauce, Chilli, Basil, Parmigiano

Carbonara 590
Pecorino Romano, Pork Guanciale, Parmigiano

Beef Bolognese 650
Wagyu Meat Ragout, Parmigiano Fondue

ENTRÉES

Free Range Chicken Breast 670
Potato Mille-Feuille, Carrot Puree, Szechuan Pepper Sauce

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

A LA CARTE

ENTRÉES · CONTINUED

Grilled Ocean Seabass 870
Grilled Seabass, Braised Fennel Saffron, Asparagus, Virgin Sauce

Wagyu Kagoshima Striploin A3 (180g) 2000
Truffle Mashed Potatoes, Grilled Vegetable, Mixed Fresh Salad Served with Black Pepper Demi-Glace

Grilled Kurobuta Pork Chop 760
Red Cabbage, Smoked Cauliflower puree, Raspberry Sauce

THAI CORNER

Som Tum 350
Spicy Green Papaya, Dried Shrimp, Cashew Nut, Sticky Rice

Satay Gai 490
Marinated Grilled Chicken, Peanut Sauce, Cucumber Relish

Yum Sum O Goong 690
Organic Pomelo, River Prawns, Roasted Coconut, Cashew Nut

Gaeng Kiew Waan
Green Curry, Thai Eggplant, Sweet Basil

Chicken 580

Wagyu Beef or Seafood 690

Tom Kha Gai 580
Coconut Galangal Soup, Grilled Chicken, Mushroom, Coriander

Tom Yum Goong 690
Spicy and Sour Soup, River Prawns, Galangal, Lemongrass, Coriander

Phad Ka Prao
Jasmine Rice and Wok-fried Hot Basil

Minced Chicken or Pork 460

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

A LA CARTE

THAI CORNER · CONTINUED

Beef or Seafood	650
Khao Phad Thai Fried Rice, Fried Egg	
Chicken	480
Prawns	520
Crabmeat	590
Phad Thai Stir-Fried Rice Noodles, Tamarind Sauce, Peanuts	
Chicken	490
Soft-Shell Crab or River Prawns	590
Phad See Ew Stir-Fried Rice Noodles with Egg, Kale, Soy Sauce	
Chicken or Pork	480
Beef or Seafood	590

CHINESE CORNER

Available from 11.00 am to 10.00 pm on Mondays – Thursdays

DIMSUM

STEAMED

Timeless Classic Har Gow (3 Pieces)	198
Pork And Shrimp Siu Mai, Black Garlic (3 Pieces)	198
Barbecued Pork Buns (3 Pieces)	188

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

A LA CARTE

CHINESE CORNER · CONTINUED

Mixed Mushrooms Buns (3 Pieces) 158

FRIED AND BAKED

Spring Rolls, Chinese Black Mushrooms, Cabbage (3 Pieces) 188

Pan-Fried Turnip Cake With Sakura Shrimp, Chinese Sausage, Radish And Dried Shrimp (3 Pieces) 208

Crispy Tofu Dices, Spicy Salt 188

MAINS

Mapo Tofu In Hong Kong Style 398

Wok-Fried Green Beans, Minced Pork Meat, Chaozhou Black Olive Paste 428

Mei Jiang Fried Rice 688

Braised Egg Noodles, Barbecued Pork, Ginger, Spring Onion, Oyster Sauce 688

DESSERT

Sweet Highlight of the Day 310
An Artful Dessert from Our Boutique Menu, Thoughtfully Selected to Delight Your Senses

Khao Niew Mamuang 380
Thai Sweet Sticky Rice, Fresh Mango, Coconut Cream

Tonka Crème Brûlée 420
Vanilla Ice Cream, Caramel

Tiramisu 450
Mascarpone Mousse, Coffee Gel and Praline, Soft Sponge Cake

Selection of Seasonal Fruit 320

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

A LA CARTE

DESSERT · CONTINUED

Selection of Homemade Ice Cream 110
Selection of Vanilla, Salted Caramel

Selection of Homemade Sorbet 110
Selection of Yuzu, Mango, Coconut

Our chef is at your service to adjust the spice level of dishes to your preference.

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BAR SNACKS

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Pita Chips 220
Red Pepper Hummus, Marinated Olives

French Fries 290
Choose Your Flavour: Truffle Parmesan Fries with Garlic Aioli Fries with Feta Cheese and Tzatziki Sauce

Mini Smash Burger 370
Cheddar Cheese, Truffle Fries

Chicken Wings 380
Spicy BBQ Fish Sauce, Roasted Rice Powder, Coriander

Cajun Spiced Crab Cakes 470
Garlic Aioli, Peanuts

Crispy Gyoza 400
Plant- Based Meat, Cabbage, Sesame Dipping Sauce, Spring Onion

Crispy Shrimp Wonton 470
Sweet Chilli Sauce

Spicy Tuna Tartare 680
Chilli Fish Sauce, Cucumber, Furikake, Wonton Chips

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COCKTAILS

SIGNATURE COCKTAILS

Re-Freshing Suite 390
The Peninsula Lawn inspired re-fresh from fresh green herbal, citrusy and refreshing. Bulldog Gin, Cocchi Americano, Flor de Caña 4 Year Rum. Lemongrass, Cucumber, Kaffir Lime, Cucumber Bitter, Green Apple, Yuzu Tonic.

Lost In Thailand 420
Tom Kha inspired bring together the notes of tropical, herbal, spicy taste and creamy. Matusalem 7 Years Dark Rum, Coconut, Pineapple, Chili. Passion Fruit, Lime, Galanga, Kaffir Lime, Lemongrass, Coconut Milk.

Mango Cure 450
Mango Sticky Rice inspiration soft, creamy, and gently with a tropical finish. Tito's Vodka, Lillet Blanc, Flor de Caña Coco, Kosapan Pandan. Mango & Coconut Espuma.

Bangkok Current 420
Chao Phraya River inspiration smooth, gently flowing with soft citrus lift. Jasmine Vodka, Vermouth Pandan, Jasmine Cordial, Orange Bitter.

Isan Fire & Rice 400
Northeast of Thailand inspired local spirit with toasted rice. aromatic and subtly smoky. Thai Rice Spirit (Lao Khao blend with Khao Khua). Tamarind Reduction, Palm Sugar, Lime.

CLASSIC COCKTAILS

Passion Star Martini 390
Tito's Vodka, Vanilla, Passion Fruit, Lemon, Prosecco

Bloody & Sand 420
Kyoto Aka, Cinzano 1757 Rosso, Cherry Heering, Orange

Sweet Thai Basil Smash 420
Iron Ball Gin, St-Remy VSOP, Lime, Thai Basil

Whisky Sour 390
Ezra Brooks Bourbon, Lemon, Sweet, Foam

Tommy's Margarita 420
Jose Cuervo Tradicional Tequila Silver, Lime, Agave Syrup

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

COCKTAILS

CLASSIC COCKTAILS · CONTINUED

Caipirinha 420
Abelha Cachaça Rum, Fresh Lime

Yuzu-Ko Highball 420
Kyoto Aka, Yuzu, Kosapan Kad Kokoa, Sweet, Fever-Tree Soda

Jungle Bird 460
Matusalem 7 Years Dark Rum, Campari, Caribbean Pineapple, Pineapple, Lime

Singapore Sling 550
The Gardener Gin, Triple Sec, Cherry Heering, Bénédictine Dom, Angostura, Grenadine, Lime, Pineapple

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