PEACOCK ALLEY

WALDORF ASTORIA BANGKOK

MENU

Daily 10 am to 7 pm

MENU

À LA CARTE

ALL DAY EGGS BENEDICT
English Muffin, Honey Ham or Salmon, Hollandaise

SIGNATURE TRUFFLE EGGS
English Muffin, Spinach, Smoked Herring Roe

APPLE KALE SALAD
Tomato, Smoked Chicken, Fig, Walnuts, Apple Vinaigrette

THAI SPICED CHICKEN WRAP
Chili, Tamarind Sauce

FISH AND CHIPS
Malt Vinegar, Tartar Sauce

KOMBU-CURED FISH MOSAIC
Salmon, Maguro, Hamachi, Spiced Seaweed, Yuzu Miso Cream

CROCKPOT ANGUS BEEF MEATBALLS
Crostini, Capsicum, Red Onion, Parmigiano

SEARED FOIE GRAS
Butternut Pumpkin, Pistachio, Raisin, Port Wine Caramelized

ORECCHIETTE ALL'ARRABBIATA
Hokkaido Scallop, Cherry Tomato, Dried Chili

WILD MUSHROOM BRIOCHE
Mushroom Marmalade, Black Truffle, Gruyère Cheese

AVOCADO CLUB
Toasted Multigrain, Chicken, Egg, Bacon, Sun-Dried Tomato, Avocado

BEEF BURGER SLIDERS
House Ground Wagyu Beef, Tomato, Aged Cheddar, Pickled Cucumber, Caramelized Onion, Serrano Ham

MENU

DESSERT

MANGO STICKY RICE
Coconut ice cream

CHEESECAKE
White Chocolate Chantilly, Coconut, Blackcurrant Sorbet

GIANDUJA
Milk Chocolate Soft Ganache, Crunchy Hazelnut, Chocolate Sauce

RED VELVET GATEAU
Frosting Cream, Red Berries, Vanilla Sauce

HOMEMADE ICE CREAM OR SORBET

SCONES
Served with Clotted Cream, Lemon Curd, and Homemade Strawberry Jam (Available to serve from 1 pm- 5 pm)

DRINKS

SPECIAL DRINKS

GROWING BACKWARD
Bombay Gin, Yoguru Yogurt Liqueur, Fresh Milk, Lemon Juice, Bubble Gum Ice Cube, Strawberry Syrup, Green Tea

CHILDHOOD COCKTAIL
Baileys Liqueur, Milo, Fresh Milk, Popcorn Syrup, Whipped Cream

SWEET INNOCENT
Marco Polo Rouge Tea, Aloe Vera Juice, Lemon Juice, Hale's Blue Boy Syrup, Strawberry Syrup

BLOOM AFTER THE BREAK
Aloe Vera Juice, Raspberry Syrup, Blue Curaçao Syrup, Lemon Juice, Soda Water

THE MISSING MINT
Espresso Shot, Oreo Cookies, Fresh Milk, Homemade Mint Syrup

COFFEE

SINGLE ESPRESSO

CAFÉ MACCHIATO

DOUBLE ESPRESSO

AMERICANO

CAPPUCCINO/CAFÉ LATTE

MOCHA

ICED AMERICANO

CAPPUCCINO

LATTE

MOCHA

DRINKS

COFFEE · CONTINUED

DIRTY LATTE

NON-COFFEE

HOT / ICED THAI TEA

HOT / ICED MATCHA LATTE

HOT / ICED CHOCOLATE

TEA CELLAR

Allow 4 minutes for green tea and 5 for black, blue and herbal

BLACK

EARL GREY FRENCH BLUE

FRENCH BREAKFAST TEA

MARCO POLO

BLUE

APOLLON

GREEN

FUJI YAMA

THÉ À L'OPÉRA

HERBAL

MARCO POLO ROUGE

LEMONGRASS PANDAN BUTTERFLY

DRINKS

COCKTAILS · SIGNATURES

MALAI ELIXIR
Thepnom Rice Wine, Aperol, Lemon Juice, Malai Syrup

JASMINE BREEZE
Thepnom Dry Rice Wine, Secco, Jasmine Rice Syrup, Soda Water

TIRAMISU KISS
Bacardi Reserva Ocho 8 years, Tiramisu Liqueur, Espresso Shot, Caramel Syrup, Fresh Cream

SAKURA BLOSSOM FIZZ
Roku Gin, Lemon Juice, White Peach & Jasmine Craft Soda, Rose Syrup

CLASSICS

MARTINI
Bombay Sapphire Gin, Dry Vermouth

NEGRONI
Beefeater 24 Gin, Campari, Red Vermouth

OLD FASHIONED
Dewar's 12 years, Sugar, Angostura Bitters

PISCO SOUR
Pisco de los Demonios, Lemon Juice, Egg White, Honey

NON-ALCOHOLIC

TEA-GRONI
Rebels Zero-Proof Rosso, Pu-erh Tea, Pomegranate Juice, Smoked Oak Syrup

AMARETTI SOUR
Rebels Zero-Proof Sweet Amaretti, Lemon Juice, Honey

ROSE SPRITZ
Rebels Zero-Proof Dolce Spritz, Rosato Sparkling, Lychee Juice, Lychee Syrup

DRINKS

NON-ALCOHOLIC · CONTINUED

MALT ON THE ROCKS
Rebels Zero-Proof Whisky, Rebels Zero-Proof Botanical Dry, Smoked Oak Syrup

MIDNIGHT POPCORN
Espresso, Rebels Zero-Proof Dark Spice, Popcorn Syrup, Whipping Cream

NON-ALCOHOLIC SPARKLING

RIMUSS SPARKLING BIANCO DRY 0%
Switzerland

RIMUSS SPARKLING ROSATO DRY 0%
Switzerland

CHAMPAGNE

Ask your server for the complete wine and spirits list.

CHAMPAGNE

LOUIS ROEDERER COLLECTION 246 BRUT
France NV

VILLA SANDI IL FRESCO BLANC DE BLANCS BRUT
Italy NV

LOUIS ROEDERER BLANC DE BLANCS
France 2017

ROSÉ

TELMONT RESERVE ROSE BRUT
France NV

BAUCHET SEDUCTION ROSE CUVEE BRUT
France NV