

BREAKFAST SET

Served from 06.00 a.m. to 11.00 a.m.

CONTINENTAL BREAKFAST

Baht 600

Home-baked croissants, rolls, Danish pastries and muffins, brown or white toast with butter, preserved and honey (N)
Seasonal fruit platter with Tasmanian honey and Greek yoghurt
Freshly squeezed fruit juices
Orange, grapefruit, watermelon or pineapple
Freshly brewed coffee, decaffeinated coffee, tea, milk or hot chocolate

SIAMESE BREAKFAST

Baht 500

Freshly squeezed fruit juices
Orange, grapefruit, watermelon or pineapple
Seasonal fruit platter with Manuka honey and Greek yoghurt
Boiled rice with shrimps, fish, pork or chicken and egg
Freshly brewed coffee, decaffeinated coffee, tea, milk or Thai milk tea

AMERICAN BREAKFAST

Baht 680

Your choice of 4 pieces
Home-baked croissants, rolls, Danish pastries, and muffins, brown or white toast with butter, preserves and honey
Seasonal fruit plate with Manuka honey and Greek yoghurt
Freshly squeezed fruit juices
Orange, grapefruit, watermelon or pineapple
Your choice of cereal
Nut free muesli, strawberry crunch, corn flakes (N), All-Bran, Special K
Whole or skimmed milk
Two farm eggs prepared to your liking
Bacon, chicken sausage or pork

OR

American pancake stack with maple syrup
Freshly brewed coffee, decaffeinated coffee tea, milk or hot chocolate

LIFESTYLE BREAKFAST

Baht 600

Freshly squeezed fruit juices
Orange, grapefruit, watermelon or pineapple
Porridge with honey, cinnamon and apple
OR
Low fat yoghurt and dried blueberries
Egg white omelette with capsicum and sun-dried tomatoes
Your choice of 2 pieces
Bran muffins, rye bread, toasted whole grain
Decaffeinated coffee or herbal tea

JAPANESE BREAKFAST

Baht 700

Grilled salmon and silver cod with egg roll, grated radish, stewed vegetables
Pickled squid, sour plum, cod roe, stewed vegetables with bonito shaving
Steamed rice and miso soup
Japanese tea or soya bean

A LA CARTE BREAKFAST

Served from 06.00 a.m. to 11.00 a.m.

JUICES

Freshly squeezed juices - orange, apple, grapefruit, guava, watermelon or pineapple 160
Vegetable juices – Tomato, carrot, vegetable cocktail or V8 165

FRUITS

Seasonal tropical fruit platter with Manuka honey and Greek yoghurt 210
Tropical fruit salad with lime and passion fruit 200

FROM THE BAKERY

Croissant, Danish pastry, muffin, or banana bread (3 pieces) 170
Toast - white, wholemeal or rye (3 pieces) 150
Baker's ultimate collection - butter croissants, Danish pastries, fruit muffins, Bran muffins, Banana bread or soft roll (6 pieces) 310

CEREALS

Selection of cereals 210
Strawberry and cinnamon crunch, Corn Flakes, All-Bran, Special K, Rice Crispies with whole or skimmed milk
Bircher muesli (N) with passion fruit pulp and blueberries 230
Traditional hot oat meal porridge 200
Chocolate and banana porridge 200

YOGHURTS

Plain, fruit or low fat 180
Breakfast Crunch 210
strawberry compote, mango with natural yoghurt and granola crunch

EGG CORNER

Two fresh farm eggs prepared to your liking 260
Two fresh farm eggs prepared to your liking with bacon, pork or chicken sausage or baked beans 350
Three egg omelette with your choice of cheese, smoked ham, capsicum, tomato or bell pepper 370
Cholesterol free omelette with capsicum, onion, asparagus or smoked salmon 340
Egg Benedict two poached eggs on toasted muffin with smoked ham and hollandaise sauce 370
Scrambled eggs on brioche with smoked salmon and asparagus 400
European cold cuts and international cheese assiette 460

THAI SPECIALTIES

Khao tom 270
Boiled rice with chicken, pork or prawn and soft egg
Congee 290
Rice porridge with chicken, pork or prawn and soft egg
Kai jiew – Thai omelette with minced pork or prawn served with steamed rice 300
Khao phad kai dao – Fried rice with chicken or prawn topped with a fried egg 300

HOT BEVERAGE

Coffee, Caffé Latte, Cappuccino, Espresso 140
Decaffeinated coffee 140
English Breakfast, Earl Grey, Darjeeling Tea 140
Green tea, jasmine, mint 140

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

Certain food items and prices are subject to change based on seasonal availability.



E s p r e s s o

Espresso breakfast buffet

Fruit Juice on ice 5 kinds

Tomato juice pineapple juice, apple juice, orange juice
Grapefruit juice, watermelon, tomato, guava

Dairy in small jar

Soya milk, Low fat milk, full cream milk
Bircher muesli
Assorted fruit yogurt 3 kinds
Breakfast trifle

Cereal corner 5 of kinds

Corn flake, shredded wheat, frosties, granola, and rice krispies
coco pops, cheerios, weetbits

Condiment: dried apricot, raisins, prunes, dried pineapple, dries mango

Fresh cut fruit individual 5 kinds

Pineapple, water melon, water melon, dragon fruit, honey dew melon,
cantaloupe melon, papaya

Salad

Mixed salad in small bowl, dressing 4 kinds
Carrot shredded, tomato, cucumber, watercress, mustard sprouts

Sliced Cold Cuts

Assorted Cold Cut 4 kinds

Condiments: *cherry tomato, black & green olive, pickled onion, corn seed, onion rings, capers, horseradish cream, marinated mushroom, sun-dried tomato*

Cheese: 3 of kinds

Gruyere, cheddar, Edam

*Please note that the above menu items are indicative only and may change
according to produce & product availability.*

Japanese Cold Station

Maki: California, cucumber, egg

Condiments: Soya sauce, Wasabi, Pickle ginger, turnip, carrot, dry seaweed

Miso soup: with condiments: egg roll, seaweed, spring onion

Bean curd, Japanese prune, pickled turnip

Western item

Carving station: Meat loaf with condiments

Chang Mai sausage

A la minute eggs

Scrambled egg, Fried Eggs, Poached Eggs, Hard Boil Egg, omelets

Condiments: capsicum, mushroom, onion, cheese, spring onion, fresh chili,
tomato,

Hot Line

Baked beans

Crispy bacon

hash brown potato

Chicken sausage, pork sausage

Sautéed mushroom

Thai fried rice

Stir fried vegetables with oyster sauce

Japanese steamed rice

Asian Station

Thai Noodle Station

Chicken stock broth

Noodles: Egg noodle, white large noodle, white small noodle

Meats and Vegetables: Fish meat ball, finger fish ball, chicken meat ball

Bean sprout, kale, spring onion

Condiments: *Sugar, chili powder, vinegar, fish sauce, chili vinegar*

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Chinese Hot wok

Congee

Preserved egg, salty egg, Chinese dough nut, pork and chicken shredded, crispy peanut, spring onion, ginger julienne, egg, crispy shallots, crispy noodles

BBQ Meats

Roast Barbeque Pork, BBQ Duck

Condiments: Chili soya sauce, chili vinegar, coriander, soya sauce, ginger sliced, cucumber sliced, spring onion, fresh chili, sour sauce

Dim Sum

Chicken bun with Ginger flavor, Chinese Sausage bun, Steamed bun Coconut milk

Bread & bakery station

Butter croissants,

Chocolate Twister

Walnut Marzipan Danish,

Raspberry and pistachio Danish,

banana-coco and chocolate Danish,

Muffins:

Blueberry, Carrot

Bread Roll: French

Whole large Bread: French Baguette, 6 cereals bread, Omega 3

Sliced Bread: White, whole wheat,

Sweet hot dish: Umali

: Pass around Hot croissants from the oven

Preserves

Honey Comb stand, Nutella, Vegemite, whipped butter, rhubarb / strawberry jam, pumpkin / vanilla bean, apple tatin, passion fruit / pineapple, berry jelly

Crepe Station

Waffle, pancake and French toast

Condiments: Whipping cream, maple syrup, raspberry coulis, chocolate sauce, honey, cinnamon sugar, vanilla anglaise, almonds, walnuts, pistachio, raisins

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