

THE VERANDAH



CHÂTEAU D'YQUEM & STURIA CAVIAR

Indulge in an exceptional pairing of two glasses of Château d'Yquem 2015 and 15g of Sturia Caviar Origin, available exclusively at our select restaurants.

THB 11,800++

Steeped in history since the 16th century, Château d'Yquem stands as the pinnacle of Sauternes winemaking. From its prestigious Bordeaux terroir, this legendary estate produces wines of remarkable depth, complexity, and sweetness. Every vintage is a reflection of its exceptional craftsmanship, earning Château d'Yquem its place as one of the world's most revered wines.



SNACKS

 	Wagyu Tartare & Caviar Toasts ทาร์ทาร์เนื้อวากิวและคาเวียร์บนขนมปังบริอوخ Australian Wagyu Beef Tartare, Avruga Caviar, Mustard and Pickles, Truffle Paste, Parmigiano Reggiano Served on Toasted Brioche	950
 	Prawn Katsu & Wasabi กุ้งเทมปุรุช Golden-brown White Prawns Coated with Tempura-Beer Batter and Panko Breadcrumbs Served with Wasabi Ebiko Aioli and Lemon Wedge	680
 	Thai Style Calamari ปลาหมึกทอดสไตล์ไทย Crispy Calamari Flavored with Kaffir Lime, Served with Tamarind Sauce, Apple Som Tam and Pineapple Salad	680
	Moo Dad Deaw หมูแดดเดียว Thai-Style Pork Jerky, Marinated with Fish Sauce and Coriander Seeds, Served with Sticky Rice and Sriracha Sauce	580
 	Vietnamese Spring Rolls ปอเปี๊ยะสดสไตล์เวียดนาม 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	550
	Add-on: Andaman Tiger Prawns เพิ่ม กุ้งลายเสือ	250

PLATTERS

 	Traditional Mixed Satay สะเตี๊ยะรวมมิตร Grilled Skewers of Thai-Marinated Chicken, Prawn, Pork and Beef Served with Ajaad Cucumber Relish and Peanut Sauce	700
 	Vegetarian Mezze Platter เมดิเตอร์เรเนียนอาหารบิคเมซเซ Herbed Falafels, Chickpea Hummus, Beetroot Hummus, Muhammara Dip, Baba Ghanoush, Labneh, Fattoush Salad, Onion Pickles, Marinated Olives Served with Tahini Sauce and Pita Bread	750
 	Cold Cut & Cheese Platter โคลต์คัตและชีสแพลตเตอร์ Chef's selection of the Day: Four Cheeses and Four Cold Cuts Served with Sourdough Bread, Mango Chutney, Walnuts, Cornichons and Dried Fruits	1,120

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Egg  Spicy  Shellfish  Dairy Product  Alcohol

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SALADS

  	Caesar Salad ซีซาร์สลัด	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 เพิ่ม กุ้งลายเสือ	250
	Grilled Chicken Breast เพิ่ม อกไก่	140
	Smoked Salmon เพิ่ม แซลมอนรมควัน	180
 	Mango Prawn Salad สลัดกุ้งลายเสือ	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 สลัดชูปเปอร์โนบลว์อกไก่ย่างควินัช	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 แซลมอนโปเกโนบลว์	780
	Salmon Sashimi, Soy Sauce, Mango, Hass Avocado, Edamame, Cucumber, Furikake, Coriander, Spring Onions, Sesame Seeds, Wakame Japanese Rice, Spicy Mayonnaise	
  	Burrata Parma Ham บูร่าต้าพาร์มาแฮม	850
	Creamy Burrata, Parma Ham, Melon Scoops, Rocket Salad with Balsamic Dressing, Fresh Italian Basil, Toasted Pine Nuts	
 	Cucumber & Coconut Tzatziki สลัดแตงกวาเมดเตอร์เรเนียนซอสมะพร้าวชาชิกิ	550
	Cucumber Salad with Fresh Mint, Dill, Lemon Zest, Coconut Tzatziki with Preserved Lemon, Sesame Seeds, Green Herbs Oil Served with Crispy Flatbread	

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APPETISERS

  Kaviari Kristal Platter (30g)	คาเวียร์คริสตัล (30 กรัม)	5,300
	Firm Grains, Rich Flavour with an Almond Finish Served with Crème Fraîche, Lemon Wedges, Blinis, Onions, Spring Onions, Boiled Egg White and Yolk	
   Scallops Champagne Sabayon	หอยเชลล์ซอสแซมเปญชาวยอ娘	1,350
	Seared Hokkaido Scallops, Champagne Sabayon, Celeriac Mousseline, Compressed Green Apple, Herb Oil, Buckwheat Tuiles, Avruga Caviar	
   Duck Ravioli Foie Gras	ราเวอิลลี่ปีดฟ้ากราส	1,100
	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	ทูน่าชาชิมิสสไตล์เปรู	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	สลัดเนื้อปูตำรับโอเรียนเต็ล	1,050
	Blue Swimmer Crab Meat, Ripe Papaya, Tab Tim Siam Pomelo, Verjus Jelly, Coriander	
 Norwegian Smoked Salmon	แซลมอนรมควัน	800
	Pickled Onions, Ikura Caviar, Crème Fraîche, Horseradish, Pumpernickel Toasts, Lemon Wedges and Fresh Dill	

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SOUPS

 Tomato Gazpacho ซุปมะเขือเทศเย็น 500

Chilled Soup of Crushed Tomatoes, Bell Peppers, Japanese Cucumbers, Fresh Basil, Focaccia Croûtons, Extra Virgin Olive Oil

 Classic French Onion ซุปหัวหอมสีตื้ล์ฝรั่งเศส 580

Roasted Chicken Broth, Caramelised Onions, Aged Sherry, Gruyère Cheese, Toasted Sourdough

   Pumpkin ซุปฟักทอง 550

Velvet Pumpkin with Coconut Milk, Toasted Pecans, Crispy Sweet Potatoes, Pumpkin Seeds, Pea Sprouts

PASTA

Choice of Pasta

Spaghetti
สปาเก็ตตี้

Penne
เพนเน

Pappardelle
พากาเดลเล

Gluten-free Fusilli
ออเก็นิคพาสต้าแบบไม่มีเกลูเตน

  Bolognese ซอสเนื้อ 650

Beef Ragout, Garlic, Onions, Parmigiano Reggiano

   Carbonara ซอสครีมกับเบคอน 650

Traditional Organic Egg Yolk Sauce, Guanciale, Parmigiano Reggiano

   Frutti di Mare ซอสซีฟู้ดไวน์ขาว 1,350

Sautéed Prawns, Manila Clams, Squids, Garlic, White Wine, Anchovy Paste, Cherry Tomatoes, Extra Virgin Olive Oil, Dried Chilli

  Spicy Arrabbiata ซอสมะเขือเทศกับพริก 580

Vine-Ripened Tomatoes, Chilli, Garlic, Extra Virgin Olive Oil

   Lemon Ricotta & Zucchini ซอสricottaต้าชีสกับเส้นซูกินี 580

Lemon-Scented Ricotta, Zucchini Noodles and Crisps, Fresh Italian Basil, Capers, Parmigiano Reggiano, Extra Virgin Olive Oil, Toasted Pine Nuts

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BURGERS & SANDWICHES

  	The Oriental Wagyu Burger เบอร์เกอร์เนื้อวากิวต่ำรับโอลีเยนเต็ล 160g Australian Wagyu Beef Patty, Brioche Bun, Pickled Cucumber, Butter Lettuce, Tomato, Caramelised Onions, Gruyère Cheese, Smoked Bacon Served with French Fries	1,050
Add-on:		
	Pan-Seared French Foie Gras (60g) เพิ่ม พิวกราสย่าง จากฝรั่งเศส (60กรัม)	400
 	Vegan Burger วีแกนเบอร์เกอร์ Soft-Toasted Sesame Bun, Grilled Plant-Based Patty, Vegan Cheese, Butter Lettuce, Avocado, Tomato, Vegan Mayonnaise Served with French Fries	650
  	The Verandah Club Sandwich เดอะเวอรันดาห์คลับแซนด์วิช Sliced Paris Ham and Roasted Chicken Breast, Fried Egg, Grilled Crispy Bacon, Lettuce, Tomato, Mayonnaise Served with French Fries	720
  	Croque Monsieur ครีคอมงซิเออร์ Toasted Brioche, Paris Ham and Gruyère Cheese, Mustard Béchamel Served with French Fries	720
 	Ciabatta Summer Veggies แซนด์วิสเชียบด์ต้าผักย่าง Toasted Ciabatta, Confit Capsicum, Grilled Zucchini, Basil Pesto, Pickled Mustard Seeds, Rocket Leaves with Balsamic Dressing Served with French Fries	590
	Add-on: Parma Ham (30g) เพิ่ม พาร์มาแฮม (30กรัม)	250

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MAIN COURSE

  	The Verandah Fish & Chips เดอะเวอร์รันดาห์ฟิชแอนด์ชิพส์ Beer-Battered Snow Fish, Crushed Minted Peas, Tartar Sauce, Malt Vinegar, Fresh Lemon Served with Chips	1,350
  	Chicken Forestière & Truffle Jus สเต็กไก่กับซอสเห็ด Roasted Chicken Breast with Sautéed Mushrooms, Glazed Chestnuts, Potato and Garlic Purée, Truffle-Infused Red Wine Sauce	880
  	Ibérico Pork & Cider สเต็กสันในหมู Golden-Crusted Ibérico Pork Tenderloin with Parsnip in Three Ways, Caramelised Apple Purée, Roasted Shallots, Cider Jus	850
 	Saffron Seabass ปลากระพงซอสแซฟเฟรอน Pan-Seared Spanish Seabass, Baby Zucchini Stuffed with Lemony Ricotta, Zucchini Noodles, Gremolata, Chilli Oil, Saffron Beurre Blanc	1,350
  	Cauliflower Steak สเต็กดอกกะหล่ำย่าง Roasted Cauliflower Steak Marinated with Ground Cumin, Smoked Paprika, Chickpea Hummus, Muhammara Dip, Toasted Pine Nuts, Gremolata, Tomato Salsa and Fresh Mint	650

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FROM THE GRILL

  **Australian Wagyu MS 8+ Striploin** สเต็กเนื้อสันนอกวากิวอสเตรเลีย 2,450
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** สเต็กเนื้อสันในวากิวอสเตรเลีย 1,750
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) เพิ่ม พิวรารส์ย่าง จากรังเศส (60กรัม) 400

  **Lamb Chops Gundagai** สเต็กเนื้อแกะ 1,750
Australian "Gundagai" Lamb Chops, Smoked Eggplant Purée,
Fondant Potato, Maple-Glazed Baby Carrots, Rosemary Jus
Served with Mint Jelly

   **Andaman Sea Tiger Prawns** กุ้งลายเสือย่าง 1,420
Grilled Wild Andaman Sea Jumbo Tiger Prawn,
Served with Garlic and Chilli-Lime Butter, Grilled Lemon,
Citrus and Herb Salad

SIDE

   Hass Avocado & Tomatoes	แพรสอะโวคาโดและมะเขือเทศ	420
   Potato Purée	มันบด	290
   Sautéed Mushrooms	ผัดเห็ดน้ำมันมะกอก	250
   Steamed Mixed Garden Vegetables	ผักรวมนิ่ง	250
  Grilled Zucchini with Crispy Garlic	ชูกินย่างกับกระเทียมกรอบ	250
   Sautéed Baby Carrots	ผัดเบบี้แครอฟท์น้ำมันมะกอก	250
   French Fries, Truffle Mayonnaise	มันฝรั่งทอด	250
   Steamed Purple Riceberry	ข้าวไรส์เบอร์รี่	150
   Steamed Hom Mali Rice	ข้าวหอมมะลิ	100

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THAI SALADS

	Som Tam Thai ส้มตำไทย	420
	Classic Green Papaya Salad, String Beans, Cherry Tomatoes, Peanuts, Dried Shrimps, Garlic, Chilli	
	Served with Sticky Rice	
	Larb Gai ลาบไก่	480
	North-Eastern Minced Chicken Salad, Chilli, Lime Juice, Shallots, Mint	
	Served with Steamed Hom Mali Rice	
	Vegan Larb ลาบมังสวิรัติ	550
	North-Eastern Minced Plant-based Meat Salad, Chilli, Lime Juice, Shallots, Mint, Wood Ear Mushrooms	
	Served with Steamed Hom Mali Rice	
	Yam Nuea ยำเนื้อสันในออสเตรเลีย	1,080
	Thinly Sliced Australian Grain-Fed Beef Tenderloin Salad, Chilli, Lime Juice, Shallots, Shine Muscat Grapes, Fresh Mint	
	The Oriental Yam Som O ยำส้มโอ	550
	Thai Pomelo, Shrimps, Coconut Milk, Minced Chicken Breast, Prawn Sauce, Crispy Garlic, Shallots, Peanuts	

THAI GRILL & SPECIALITIES

	Goong Yang กุ้งย่าง	1,750
	Grilled Jumbo Blue River Prawns from Tapi	
	Served with Spicy Seafood Sauce and Steamed Hom Mali Rice	
	Gai Yang ไก่ย่าง	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 ปลากรายทอดพริก	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 ปลากรายนึ่งมะนาว	690
	Steamed Seabass Fillet, Chilli, Lime Sauce, White Cabbage	
	Served with Steamed Hom Mali Rice	

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THAI FROM THE WOK

	Khao Phad Oriental ข้าวผัดตำรับโอเรียนเตล	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 บุผัดผงกะหรี่	1,150
	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 ผัดไทยกุ้งแม่น้ำ	890
	Wok-Fried Rice Noodles, Jumbo Blue River Prawn, Peanuts, Shallots, Tofu, Chinese Chives, Banana Blossom, Bean Sprouts	
	Phad See Iew Moo, Gai ผัดซีอิ๊วหมู หรือ ไก่	500
	Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy	
	Choice of Chicken or Pork	
	Phad See Iew River Prawns ผัดซีอิ๊วกุ้งแม่น้ำ	860
	Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy, River Prawns	
	Phad Gra Prow Moo, Gai, Nuea ผัดกะเพราหมู, ไก่ หรือ เนื้อ	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 ผัดกะเพราเมล็ดสวีซ์ติ	550
	Stir-Fried Plant-Based Meat, Holy Basil, Chilli, Carrots, Broccoli, Cauliflower, Soy Sauce, Garlic	
	Served with Steamed Hom Mali Rice	
	Phad Pak ผัดผัก	420
	Seasonal Mixed Vegetables, Mushroom Sauce, Soy Sauce, Garlic	
	Served with Steamed Hom Mali Rice	
	Phad Pak Boong Fai Dang ผัดผักบุ้งไฟแดง	420
	Wok-Fried Morning Glory, Bean Paste, Garlic, Soy Sauce, Chilli	
	Served with Steamed Hom Mali Rice	
	Add-on: Crispy Pork Belly เพิ่ม หมูสามชั้นกรอบ	220

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THAI SOUPS

 Tom Yam Goong ต้มยำกุ้ง	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 ต้มข่าไก่	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 กวยเตี๋ยวเนื้อ	580
Beef Noodle Soup, Poached Beef Meatballs, Braised Beef Shank, Bean Sprouts, Spring Onions, Fried Garlic	
 Wonton Noodle Soup บะหมี่น้ำเกี๊ยวกุ้ง	620
Clear Chicken Broth, Soy Sauce, Egg Noodles, Shrimp Wontons, Barbecued Pork Neck, Fresh Bok Choy, Coriander, Crispy Garlic	

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THAI CURRIES



Gaeng Khua Moo Krob แกงคั่วหมูกรอบ
Southern Red Curry with Crispy Pork Belly,
Fresh and Tempura-Fried Wild Betel Leaves
Served with Steamed Hom Mali Rice

850



Khao Soi Gai ข้าวซอยไก่
Chiang Mai Coconut Yellow Curry with Chicken Thigh,
Crispy Shallots, Spring Onions
Served with Soft and Crispy Egg Noodles

850



Gaeng Khiaw Waan Gai, Moo แกงเขียวหวานไก่ หรือ หมู
Green Curry with a Choice of Chicken or Pork, Eggplant, Fresh Thai Herbs
Served with Steamed Hom Mali Rice

690



Gaeng Khiaw Waan Wagyu Nuea แกงเขียวหวานเนื้อ
Green Curry with Wagyu Beef, Eggplant, Fresh Thai Herbs
Served with Steamed Hom Mali Rice

920



Gaeng Khiaw Waan Talay แกงเขียวหวานทะเล
Green Curry with Wild Andaman Prawns, Mussels, Squid,
Eggplant, Fresh Thai Herbs
Served with Steamed Hom Mali Rice

940



Gaeng Khiaw Waan Phak แกงเขียวหวานมังสวิรัติ
Green Curry with Tofu, Carrots, Broccoli, Mushrooms,
Eggplant, Fresh Thai Herbs
Served with Steamed Hom Mali Rice

490



Vegetarian



Vegan



Gluten-Free



Nuts



Pork



Egg



Spicy



Shellfish



Dairy Product



Alcohol

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DESSERTS

          **Mango Sticky Rice** ข้าวเหนียวมะม่วง 420
 'Nam Dok Mai' Mango, Sticky Rice, Fresh Coconut Cream, Crispy Mung Beans

          **Lemon Yuzu Tartlet** เลมอนยูสุทาร์ต 450
 Hazelnut Linzer base, Lemon-Basil Jam, Lemon Yuzu Crèmeux and Sorbet, French Meringue Crisp, Citrus Zest, Yuzu Powder

          **Strawberry Parfait** สตรอเบอร์รี่พาร์ฟ์ต 460
 "Old Man" Strawberry Jam, Pain de Gênes Sponge, Vanilla Diplomat Cream, Fresh Strawberries and Sorbet, Pistachio Praliné, Crumble

          **Chocolate Mousse** ช็อกโกแลตมูส 420
 Cocoa Bean Custard, 72% Chocolate Mousse, 62% Chocolate Sorbet, Pecan Nut Praline, Chocolate Sauce Duo

          **Water Chestnut Rubies** ทับทิมกรอบ 390
 Water Chestnuts, Fresh Coconut milk

          **Seasonal Fruits** ผลไม้ร่วม 350

          **Ice Cream (per scoop)** ไอศครีม 110
 Pistachio, Chocolate Brownie, Vanilla, Coffee, Caramel, Rum Raisin Chocolate Gelato
 รสพิเศษชิโว ช็อกโกแลต บรานวี่ วนิลลา กาแฟ คาราเมล รัมลูกเกด
 ช็อกโกแลตเจลาโต

          **Sorbet (per scoop)** ชอร์เบ 110
 Coconut, Strawberry, Mango, Lemon
 รสมะพร้าว สตรอเบอร์รี่ มะม่วง มะนาว

         

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BEVERAGES

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

 Vegetarian  Vegan  Gluten-Free  Nuts  Pork  Egg  Spicy  Shellfish  Dairy Product  Alcohol

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.