

THE VERANDAH

SNACKS

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

PLATTERS

-  **Traditional Mixed Satay** สะเต๊ะรวมมิตร 700
Grilled Skewers of Thai-Marinated Chicken, Prawn, Pork and Beef
Served with Ajaad Cucumber Relish and Peanut Sauce
-  **Vegetarian Mezze Platter** เมดิเตอร์เรเนียนอาราบิกเมซเซ 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** โคลด์คัตและชีสแพลตเตอร์ 1,120
Chef's selection of the Day: Four Cheeses and Four Cold Cuts
Served with Sourdough Bread, Mango Chutney, Walnuts, Cornichons
and Dried Fruits

 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 ออกไก่ 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** สลัดซูเปอร์โบวล์อย่างครีวินัว 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** แซลมอนโปเกโบลว์ 780
Salmon Sashimi, Soy Sauce, Mango, Hass Avocado, Edamame, Cucumber, Furikake, Coriander, Spring Onions, Sesame Seeds, Wakame Japanese Rice, Spicy Mayonnaise
-    **Burrata Parma Ham** บูรตาพาร์มาแฮม 850
Creamy Burrata, Parma Ham, Melon Scoops, Rocket Salad with Balsamic Dressing, Fresh Italian Basil, Toasted Pine Nuts
-  **Cucumber & Coconut Tzatziki** สลัดแตงกวาเมดิเตอร์เรเนียนซอสมะพร้าวच्छิ 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)
Firm Grains, Rich Flavour with an Almond Finish
Served with Crème Fraiche, Lemon Wedges, Blinis,
Onions, Spring Onions, Boiled Egg White and Yolk | 5,300 |
|    | Scallops Champagne Sabayon หอยเชลล์ซอสแชมเปญซาบายอง
Seared Hokkaido Scallops, Champagne Sabayon, Celeriac Mousseline,
Compressed Green Apple, Herb Oil, Buckwheat Tuiles, Avruga Caviar | 1,350 |
|    | Duck Ravioli Foie Gras ราวีโอลี่เปิดฟัวกราส์
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 | 1,100 |
|  | Tuna Tiradito ทูน่าซาซิมิสไตส์เปรู
Ahi Tuna Loin Sashimi Marinated with Lime Dressing,
Spicy Aji Amarillo Sauce, Pickled Shallots, Sweet Potato Crisps,
Coriander, Herb Oil, Microgreens | 720 |
|    | Blue Crab & Papaya สลัดเนื้อปูตำรับโอเรียนเต็ล
Blue Swimmer Crab Meat, Ripe Papaya, Tab Tim Siam Pomelo,
Verjus Jelly, Coriander | 1,050 |
|  | Norwegian Smoked Salmon แซลมอนรมควัน
Pickled Onions, Ikura Caviar, Crème Fraîche, Horseradish,
Pumpernickel Toasts, Lemon Wedges and Fresh Dill | 800 |

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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** ซุปหัวหอมสไตล์ฝรั่งเศส 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

สปาเกตตี้

Penne

เพนเน

Pappardelle

พาพาเดลเล

Gluten-free Fusilli

ออแกนิกพาสต้าแบบไม่มีกลูเตน

-    **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** ซอสริคอตต้าชีสกับเส้นซูกินี 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 เบอร์เกอร์เนื้อวากิวตำรับโอเรียนเต็ล
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 ฟัวกราส์ย่าง 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 เดอะเวอรินด์คลับแซนด์วิช
Sliced Paris Ham and Roasted Chicken Breast, Fried Egg,
Grilled Crispy Bacon, Lettuce, Tomato, Mayonnaise
Served with French Fries | 720 |
|  | Croque Monsieur คร็อกมองซีเออร์
Toasted Brioche, Paris Ham and Gruyère Cheese, Mustard Béchamel
Served with French Fries | 720 |
|  | Ciabatta Summer Veggies แซนด์วิชชีสยัดตำผักย่าง
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** เดอะเวอรัรันดาห์ฟิชแอนด์ชิพส์ 1,350
Beer-Battered Snow Fish, Crushed Minted Peas,
Tartar Sauce, Malt Vinegar, Fresh Lemon
Served with Chips
-    **Chicken Forestière & Truffle Jus** สเต็กอกไก่กับซอสเห็ด 880
Roasted Chicken Breast with Sautéed Mushrooms, Glazed Chestnuts,
Potato and Garlic Purée, Truffle-Infused Red Wine Sauce
-    **Ibérico Pork & Cider** สเต็กสันในหมู 850
Golden-Crusted Ibérico Pork Tenderloin with Parsnip in Three Ways,
Caramelised Apple Purée, Roasted Shallots, Cider Jus
-   **Saffron Seabass** ปลากระพงซอสแซฟฟรอน 1,350
Pan-Seared Spanish Seabass, Baby Zucchini Stuffed with Lemony Ricotta,
Zucchini Noodles, Gremolata, Chilli Oil, Saffron Beurre Blanc
-    **Cauliflower Steak** สเต็กดอกกะหล่ำย่าง 650
Roasted Cauliflower Steak Marinated with Ground Cumin, Smoked Paprika,
Chickpea Hummus, Muhammara Dip, Toasted Pine Nuts,
Gremolata, Tomato Salsa and Fresh Mint

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FROM THE GRILL

  **Australian Wagyu MS 8+ Striploin** สเต็กเนื้อสันนอกวากิวออสเตรเลีย 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** สเต็กเนื้อสันในวากิวออสเตรเลีย 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 ฟัวกราส์ย่าง จากฝรั่งเศส (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 แฮสอะโวคาโดและมะเขือเทศ 420

   Potato Purée มันบด 290

  Sautéed Mushrooms ผัดเห็ดน้ำมันมะกอก 250

  Steamed Mixed Garden Vegetables ผักรวมหนึ่ง 250

 Grilled Zucchini with Crispy Garlic ชูกีนีย่างกับกระเทียมกรอบ 250

  Sautéed Baby Carrots ผัดเบบี้แครอทน้ำมันมะกอก 250

  French Fries, Truffle Mayonnaise มันฝรั่งทอด 250

  Steamed Purple Riceberry ข้าวไรสเบอร์รี่ 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** ลาบมังสวิรัต 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** ปลากระพงทอดราดพริก 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** ปลากระพงนึ่งมะนาว 690
Steamed Seabass Fillet, Chilli, Lime Sauce, White Cabbage
Served with Steamed Hom Mali Rice

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THAI FROM THE WOK

   	<p>Khao Phad Oriental ข้าวผัดตำรับโอเรียนเต็ล Fried Rice with Chicken, Pork, Prawn and Fried Egg Served with Grilled Pork, Beef, Chicken, Prawn Satay and Peanut Sauce</p>	750
   	<p>Poo Phad Pong Karee ปูผัดผงกะหรี่ Stir-Fried Blue Crab with Curry Powder, Egg, Fresh Cream, Thai Celery, Chilli Paste, Spring Onions Served with Steamed Hom Mali Rice</p>	1,150
   	<p>Phad Thai Prawn ผัดไทยกุ้งแม่น้ำ Wok-Fried Rice Noodles, Jumbo Blue River Prawn, Peanuts, Shallots, Tofu, Chinese Chives, Banana Blossom, Bean Sprouts</p>	890
 	<p>Phad See Iew Moo, Gai ผัดซีอิ้วหมู หรือ ไก่ Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy Choice of Chicken or Pork</p>	500
 	<p>Phad See Iew River Prawns ผัดซีอิ้วกุ้งแม่น้ำ Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy, River Prawns</p>	860
  	<p>Phad Gra Prow Moo, Gai, Nuea ผัดกะเพราหมู, ไก่ หรือ เนื้อ Stir-Fried Minced Pork, Chicken or Beef Holy Basil, Chilli, Soy Sauce, Garlic Served with Fried Egg and Steamed Hom Mali Rice</p>	500
  	<p>Vegan Phad Gra Prow ผัดกะเพรามังสวิรัติ Stir-Fried Plant-Based Meat, Holy Basil, Chilli, Carrots, Broccoli, Cauliflower, Soy Sauce, Garlic Served with Steamed Hom Mali Rice</p>	550
	<p>Phad Pak ผัดผัก Seasonal Mixed Vegetables, Mushroom Sauce, Soy Sauce, Garlic Served with Steamed Hom Mali Rice</p>	420
 	<p>Phad Pak Boong Fai Dang ผัดผักบุ้งไฟแดง Wok-Fried Morning Glory, Bean Paste, Garlic, Soy Sauce, Chilli Served with Steamed Hom Mali Rice</p>	420
	<p>Add-on: Crispy Pork Belly เพิ่ม หมูสามชั้นกรอบ</p>	220

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THAI SOUPS

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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** ก๋วยเตี๋ยวเนื้อ 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

- | | | |
|--|---|-----|
|    | <p>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</p> | 850 |
|    | <p>Khao Soi Gai ข้าวซอยไก่
 Chiang Mai Coconut Yellow Curry with Chicken Thigh,
 Crispy Shallots, Spring Onions
 Served with Soft and Crispy Egg Noodles</p> | 850 |
|     | <p>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</p> | 690 |
|    | <p>Gaeng Khiaw Waan Wagyu Nuea แกงเขียวหวานเนื้อ
 Green Curry with Wagyu Beef, Eggplant, Fresh Thai Herbs
 Served with Steamed Hom Mali Rice</p> | 920 |
|    | <p>Gaeng Khiaw Waan Talay แกงเขียวหวานทะเล
 Green Curry with Wild Andaman Prawns, Mussels, Squid,
 Eggplant, Fresh Thai Herbs
 Served with Steamed Hom Mali Rice</p> | 940 |
|    | <p>Gaeng Khiaw Waan Phak แกงเขียวหวานมังสวิรัติ
 Green Curry with Tofu, Carrots, Broccoli, Mushrooms,
 Eggplant, Fresh Thai Herbs
 Served with Steamed Hom Mali Rice</p> | 490 |

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DESSERTS

 	Mango Sticky Rice ข้าวเหนียวมะม่วง 'Nam Dok Mai' Mango, Sticky Rice, Fresh Coconut Cream, Crispy Mung Beans	420
   	Lemon Yuzu Tartlet เลมอนยูซุทาร์ท Hazelnut Linzer base, Lemon-Basil Jam, Lemon Yuzu Crèmeux and Sorbet, French Meringue Crisp, Citrus Zest, Yuzu Powder	450
   	Strawberry Parfait สตรอเบอร์รี่พาร์เฟต์ "Old Man" Strawberry Jam, Pain de Gênes Sponge, Vanilla Diplome Cream, Fresh Strawberries and Sorbet, Pistachio Praliné, Crumble	460
   	Chocolate Mousse ช็อกโกแลตมูส Cocoa Bean Custard, 72% Chocolate Mousse, 62% Chocolate Sorbet, Pecan Nut Praline, Chocolate Sauce Duo	420
 	Water Chestnut Rubies ทับทิมกรอบ Water Chestnuts, Fresh Coconut milk	390
 	Seasonal Fruits ผลไม้รวม	350
  	Ice Cream (per scoop) ไอศกรีม	110
 	Pistachio, Chocolate Brownie, Vanilla, Coffee, Caramel, Rum Raisin Chocolate Gelato รสพิสตาชิโอ ช็อกโกแลต บราวน์ วานิลลา กาแฟ คาราเมล รัมลูกเกด ช็อกโกแลตเจลลาโต	
 	Sorbet (per scoop) ซอร์เบ Coconut, Strawberry, Mango, Lemon รสมะพร้าว สตรอเบอร์รี่ มะม่วง มะนาว	110

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BEVERAGES

The Oriental Blend Coffee กาแฟ	190
Decaffeinated Coffee กาแฟไม่มีคาเฟอีน	190
Espresso เอสเพรสโซ่	200
Espresso Macchiato เอสเพรสโซ่มาเคียอาโต	210
Double Espresso ดับเบิลเอสเพรสโซ่	220
Café Latte ลาเต้	230
Cappuccino คาปูชีโน	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.