

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** ทาร์ตาร์เนื้อวากิวและคาเวียร์บนขนมปังบริออช 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** โคลด์คัตและชีสแพลตฟอร์ม 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 สลัดซูเปอร์โบวล์อย่างครีวิน 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 แซลมอนโปเกโบว์ 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 สลัดแตงกวาเมดิเตอร์เรเนียนซอสมะพร้าวขั้วซิกิ 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

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|---|--|-------|
|   | 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 ทูน่าซาซิมิสไตล์เปรู
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 เดอะเวอแรนด์คลับแซนด์วิช Sliced Paris Ham and Roasted Chicken Breast, Fried Egg, Grilled Crispy Bacon, Lettuce, Tomato, Mayonnaise Served with French Fries	720
  	Croque Monsieur คร็อกมองซิเออร์ Toasted Brioche, Paris Ham and Gruyère Cheese, Mustard Béchamel Served with French Fries	720
 	Ciabatta Summer Veggies แซนด์วิชเหียบัตต้าผักย่าง 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 เดอะเวอร์รันด้าฟิชแอนด์ชิพส์
Beer-Battered Snow Fish, Crushed Minted Peas,
Tartar Sauce, Malt Vinegar, Fresh Lemon
Served with Chips | 1,350 |
|    | Chicken Forestière & Truffle Jus สเต็กอกไก่กับซอสเห็ด
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 ปลากระพงซอสแซฟฟรอน
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** 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 Classic Green Papaya Salad, String Beans, Cherry Tomatoes, Peanuts, Dried Shrimps, Garlic, Chilli Served with Sticky Rice	420
 	Larb Gai ลาบไก่ North-Eastern Minced Chicken Salad, Chilli, Lime Juice, Shallots, Mint Served with Steamed Hom Mali Rice	480
  	Vegan Larb ลาบมังสวิรัต North-Eastern Minced Plant-based Meat Salad, Chilli, Lime Juice, Shallots, Mint, Wood Ear Mushrooms Served with Steamed Hom Mali Rice	550
 	Yam Nuea ยำเนื้อสันในออสเตรเลีย Thinly Sliced Australian Grain-Fed Beef Tenderloin Salad, Chilli, Lime Juice, Shallots, Shine Muscat Grapes, Fresh Mint	1,080
   	The Oriental Yam Som O ยำส้มโอ Thai Pomelo, Shrimps, Coconut Milk, Minced Chicken Breast, Prawn Sauce, Crispy Garlic, Shallots, Peanuts	550

THAI GRILL & SPECIALITIES

  	Goong Yang กุ้งย่าง Grilled Jumbo Blue River Prawns from Tapi Served with Spicy Seafood Sauce and Steamed Hom Mali Rice	1,750
	Gai Yang ไก่ย่าง Grilled Half Chicken Marinated in Coconut Milk, Sriracha Sauce, Coriander, Turmeric and Garlic Served with Sticky Rice and Nam Jeaw Sauce	700
	Pla Tod Rad Prik ปลากระพงทอดราดพริก Crispy Fried Seabass Fillet Topped with Sweet and Spicy Chilli Sauce, Pineapple, Capsicum and Onions Served with Steamed Hom Mali Rice	690
 	Pla Neung Manow ปลากระพงนึ่งมะนาว Steamed Seabass Fillet, Chilli, Lime Sauce, White Cabbage Served with Steamed Hom Mali Rice	690

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THAI FROM THE WOK

   	Khao Phad Oriental ข้าวผัดตำรับโอเรียนเต็ล Fried Rice with Chicken, Pork, Prawn and Fried Egg Served with Grilled Pork, Beef, Chicken, Prawn Satay and Peanut Sauce	750
   	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	1,150
  	Phad Thai Prawn ผัดไทยกุ้งแม่น้ำ Wok-Fried Rice Noodles, Jumbo Blue River Prawn, Peanuts, Shallots, Tofu, Chinese Chives, Banana Blossom, Bean Sprouts	890
 	Phad See Iew Moo, Gai ผัดซีอิ้วหมู หรือ ไก่ Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy Choice of Chicken or Pork	500
 	Phad See Iew River Prawns ผัดซีอิ้วกุ้งแม่น้ำ Stir-Fried Large Wide Rice Noodles, Kale Leaves, Dark Soy, River Prawns	860
  	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	500
  	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	550
	Phad Pak ผัดผัก Seasonal Mixed Vegetables, Mushroom Sauce, Soy Sauce, Garlic Served with Steamed Hom Mali Rice	420
 	Phad Pak Boong Fai Dang ผัดผักบุ้งไฟแดง Wok-Fried Morning Glory, Bean Paste, Garlic, Soy Sauce, Chilli Served with Steamed Hom Mali Rice	420
	Add-on: Crispy Pork Belly เพิ่ม หมูสามชั้นกรอบ	220

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THAI SOUPS




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|--|--|-----|
|     | Tom Yam Goong ต้มยำกุ้ง
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 | 590 |
|    | Tom Kha Gai ต้มข่าไก่
Fresh Coconut Milk Soup, Chicken Thigh, Straw Mushrooms,
Bird's Eye Chilli, Galangal, Kaffir Lime
Served with Steamed Hom Mali Rice | 500 |
| | Guay Tiew Nuea ก๋วยเตี๋ยวเนื้อ
Beef Noodle Soup, Poached Beef Meatballs, Braised Beef Shank,
Bean Sprouts, Spring Onions, Fried Garlic | 580 |
|    | Wonton Noodle Soup บะหมี่น้ำเกี๊ยวกุ้ง
Clear Chicken Broth, Soy Sauce, Egg Noodles,
Shrimp Wontons, Barbecued Pork Neck, Fresh Bok Choy,
Coriander, Crispy Garlic | 620 |

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THAI CURRIES




  **Gaeng Khua Moo Krob** แกงคั่วหมูกรอบ 850
Southern Red Curry with Crispy Pork Belly,
Fresh and Tempura-Fried Wild Betel Leaves
Served with Steamed Hom Mali Rice

   **Khao Soi Gai** ข้าวซอยไก่ 850
Chiang Mai Coconut Yellow Curry with Chicken Thigh,
Crispy Shallots, Spring Onions
Served with Soft and Crispy Egg Noodles

    **Gaeng Khiaw Waan Gai, Moo** แกงเขียวหวานไก่ หรือ หมู 690
Green Curry with a Choice of Chicken or Pork, Eggplant, Fresh Thai Herbs
Served with Steamed Hom Mali Rice

   **Gaeng Khiaw Waan Wagyu Nuea** แกงเขียวหวานเนื้อ 920
Green Curry with Wagyu Beef, Eggplant, Fresh Thai Herbs
Served with Steamed Hom Mali Rice



   **Gaeng Khiaw Waan Talay** แกงเขียวหวานทะเล 940
Green Curry with Wild Andaman Prawns, Mussels, Squid,
Eggplant, Fresh Thai Herbs
Served with Steamed Hom Mali Rice





   **Gaeng Khiaw Waan Phak** แกงเขียวหวานมังสวิรัติ 490
Green Curry with Tofu, Carrots, Broccoli, Mushrooms,
Eggplant, Fresh Thai Herbs
Served with Steamed Hom Mali Rice

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


    **Strawberry Parfait** สตรอบเอร์รี่พาร์เฟต์ 460
"Old Man" Strawberry Jam, Pain de Gênes Sponge, Vanilla Diplome 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** 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
ช็อกโกแลตเจลาโต

  **Sorbet (per scoop)** ซอร์เบ 110
Coconut, Strawberry, Mango, Lemon
รสมะพร้าว สตรอบเอร์รี่ มะม่วง มะนาว

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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.