# 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 16<sup>th</sup> 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**

| <b>Wagyu Tartare &amp; Caviar Toasts</b> พาร์ทาร์เนื้อวากิวและคาเวียร์บนขนมปังบริออช<br>Australian Wagyu Beef Tartare, Avruga Caviar,<br>Mustard and Pickles, Truffle Paste, Parmigiano Reggiano<br>Served on Toasted Brioches                          | 950     |
|---|---------|
| Prawn Katsu & Wasabi กุ้งเทมปุระ<br>Golden-brown White Prawns Coated with Tempura-Beer Batter and<br>Panko Breadcrumbs<br>Served with Wasabi Ebiko Aïoli and Lemon Wedge  | 680     |
| <b>Thai Style Calamari</b> ปลาหมึกทอดสไตล์ใทย<br>Crispy Calamari Flavored with Kaffir Lime,<br>Served with Tamarind Sauce, Apple Som Tam and Pineapple Salad  | 680     |
| Moo Dad Deaw หมูแดดเดียว<br>Thai-Style Pork Jerky, Marinated with Fish Sauce and Coriander Seeds,<br>Served with Sticky Rice and Sriracha Sauce   | 580     |
| Vietnamese Spring Rolls ปอเป็ยะสดสไตล์เวียดนาม<br>Rice Paper Rolls with Marinated Tofu, Avocado, Baby Cos, Red Cabbage,<br>Carrot, Capsicum, Coriander, Topped with Crispy Garlic<br>Served with Vegan Nuoc Cham Style Sauce, Peanut and tamarind Sauce | 550     |
| 🔊 Add-on: Andaman Tiger Prawns เพิ่ม กุ้งลายเสือ  | 250     |
| PLATTERS  |         |
| โดย Traditional Mixed Satay สะเด๊ะรวมมิตร<br>Grilled Skewers of Thai-Marinated Chicken, Prawn, Pork and Beef<br>Served with Ajaad Cucumber Relish and Peanut Sauce  | 700     |
| Vegetarian Mezze Platter เมดิเตอร์เรเนียนอาราบิคเมชเช<br>Herbed Falafels, Chickpea Hummus, Beetroot Hummus, Muhammara Dip,<br>Baba Ghanoush, Labneh, Fattoush Salad, Onion Pickles, Marinated Olives<br>Served with Tahini Sauce and Pita Bread         | 750     |
| Cold Cut & Cheese Platter โคลด์คัตและซีสแพลตเตอร์<br>Chef's selection of the Day: Four Cheeses and Four Cold Cuts<br>Served with Sourdough Bread, Mango Chutney, Walnuts, Cornichons<br>and Dried Fruits  | 1,120   |
| Vegetarian Vegan Cluten-Free Nuts Pork Egg Spicy Shellfish Dairy Product  | Alcohol |

#### **SALADS**

|              | Caesar Salad ซีซ่าร์สลัด<br>Baby Gem Lettuce, Parmigiano Reggiano, Smoked Bacon, White Anchovies,<br>Olive Oil Croûtons, Chives, Classic Caesar Dressing  | 670 |
|--------------|---|-----|
|              | Enhance Your Caesar Salad   |     |
| 3            | Wild Andaman Tiger Prawns เพิ่ม กุ้งลายเสือ   | 250 |
|              | Grilled Chicken Breast เพิ่ม อกไก่  | 140 |
|              | Smoked Salmon เพิ่ม แซลมอนรมควัน  | 180 |
|              | Mango Prawn Salad สลัดกุ้งลายเสือ<br>Steamed Andaman Sea Tiger Prawns, Ripe Mango, Hass Avocado,<br>Baby Cos Lettuce, Citrus Zest, Cocktail Sauce, Pumpernickel Tuiles,<br>Pickled Shallots, Mustard Seeds                            | 980 |
|              | The Verandah Super Bowl สลัดซุปเปอร์โบลว์อกไก่ย่างควินัว<br>Grilled Chicken Breast, Mixed Quinoa, Baby Cos Lettuce, Boiled Egg,<br>Gruyère Cheese, Hass Avocado, Grilled Pumpkin, Edamame, Croutons<br>Served with Lime Dressing      | 740 |
|              | Salmon Poke Bowl แชลมอนโปเกโบลว์<br>Salmon Sashimi, Soy Sauce, Mango, Hass Avocado, Edamame,<br>Cucumber, Furikake, Coriander, Spring Onions, Sesame Seeds, Wakame<br>Japanese Rice, Spicy Mayonnaise                                 | 780 |
|              | Burrata Parma Ham บุราด้าพาร์มาแฮม<br>Creamy Burrata, Parma Ham, Melon Scoops,<br>Rocket Salad with Balsamic Dressing, Fresh Italian Basil, Toasted Pine Nuts   | 850 |
| <b>&amp;</b> | Cucumber & Coconut Tzatziki สลัดแต่งกวาเมดิเตอร์เรเนียนซอสมะพร้าวซัทซิกิ<br>Cucumber Salad with Fresh Mint, Dill, Lemon Zest,<br>Coconut Tzatziki with Preserved Lemon, Sesame Seeds, Green Herbs Oil<br>Served with Crispy Flatbread | 550 |

## **APPETISERS**

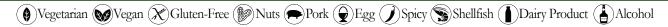
| ★ Kaviari Kristal Platter (30g) คาเวียร์คริสตัล (30 กรัม)     Firm Grains, Rich Flavour with an Almond Finish     Served with Crème Fraiche, Lemon Wedges, Blinis,     Onions, Spring Onions, Boiled Egg White and Yolk                 | 5,300 |
|---|-------|
| <b>Scallops Champagne Sabayon</b> หอยเซลล์ซอสแซมเปญชาบายอง<br>Seared Hokkaido Scallops, Champagne Sabayon, Celeriac Mousseline,<br>Compressed Green Apple, Herb Oil, Buckwheat Tuiles, Avruga Caviar                                    | 1,350 |
| <b>Duck Ravioli Foie Gras</b> ราวีโอลี่เป็ดฟัวกราส์ Ravioli Stuffed with Shredded Confit Duck Leg, Topped with Pan-Seared French Foie Gras, Pumpkin Puree and Seeds, Red Wine Sauce, Sautéed Onions and Mushrooms, Garlic Foam, Chervil | 1,100 |
| Tuna Tiradito ทูน่าชาชิมิสไตล์เปรู<br>Ahi Tuna Loin Sashimi Marinated with Lime Dressing,<br>Spicy Aji Amarillo Sauce, Pickled Shallots, Sweet Potato Crisps,<br>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<br>Pickled Onions, Ikura Caviar, Crème Fraîche, Horseradish,<br>Pumpernickel Toasts, Lemon Wedges and Fresh Dill   | 800   |

## **SOUPS**

|             | Tomato Gazpacho ซุ<br>Chilled Soup of Crush<br>Fresh Basil, Focaccia C | ned Tomatoes, B        |                              | e Cucumbers,                                     | 500     |
|-------------|--|------------------------|------------------------------|--|---------|
|             | Classic French Onion<br>Roasted Chicken Brot<br>Toasted Sourdough      | •                      |                              | y, Gruyère Cheese,                               | 580     |
|             | Pumpkin ซุปฟักทอง<br>Velvet Pumpkin with (<br>Pumpkin Seeds, Pea S     |                        | Гoasted Pecans, Cris         | py Sweet Potatoes,                               | 550     |
|             |  | PA                     | STA                          |  |         |
|             |  | Choic                  | ce of Pasta                  |  |         |
|             | <i>Spaghetti</i><br>สปาเกตตี้  | Penne<br>เพนเน         | Pappardelle<br>พาพาเดลเล     | Gluten-free Fusilli<br>ออเกนิคพาสต้าแบบไม่มีกลูเ | ตน      |
|             | Bolognese ซอสเนื้อ<br>Beef Ragout, Garlic, C                           | Onions, Parmigia       | ano Reggiano                 |  | 650     |
|             | Carbonara ซอสครีมกับเบ<br>Traditional Organic E                        |                        | Guanciale, Parmigian         | no Reggiano                                      | 650     |
|             | Frutti di Mare ซอสซีฟู<br>Sautéed Prawns, Mani<br>Cherry Tomatoes, Ext | la Clams, Squid        |                              | ne, Anchovy Paste,                               | 1,350   |
|             | Spicy Arrabbiata ซอสเ<br>Vine-Ripened Tomato                           |                        | c, Extra Virgin Olive        | e Oil  | 580     |
|             | Lemon Ricotta & Zuo<br>Lemon-Scented Ricott<br>Capers, Parmigiano Ro   | ta, Zucchini No        | odles and Crisps, Fro        |  | 580     |
| (a) Vegeta: | rian Wegan XGluten-Fre   | ee Nuts Pork           | Egg ( )Spicy ( SS            | nellfish Dairy Product (                         | Alcohol |
|             | Please advise us   | of any dietary require | ements and we will be deligi | nted to assist.                                  |         |

#### **BURGERS & SANDWICHES**

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



## **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 สเด็กอกไก่กับซอสเห็ด<br>Roasted Chicken Breast with Sautéed Mushrooms, Glazed Chestnuts,<br>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 ปลากะพงซอสแซฟฟร่อน<br>Pan-Seared Spanish Seabass, Baby Zucchini Stuffed with Lemony Ricotta,<br>Zucchini Noodles, Gremolata, Chilli Oil, Saffron Beurre Blanc                       | 1,350     |
| Cauliflower Steak สเต็กดอกกะหล่ำย่าง Roasted Cauliflower Steak Marinated with Ground Cumin, Smoked Paprik Chickpea Hummus, Muhammara Dip, Toasted Pine Nuts, Gremolata, Tomato Salsa and Fresh Mint | 650<br>a, |
|   |           |

# FROM THE GRILL

| Australian Wagyu MS 8+ Striploin สเต๊กเนื้อสันนอกวากิวออสเตรเลีย<br>220g "Carrara" Wagyu Beef, 350 Days Grain-fed,<br>Topped with Café de Paris Butter<br>Served with French Fries, Red Wine Sauce and Bone Marrow | 2,450   |
|--|---------|
| Australian Wagyu MS 3+ Tenderloin สเต็กเนื้อสันในวากิวออสเตรเลีย<br>180g ''1824'' Wagyu Beef MS 3+ 350 Days Grain-fed,<br>Vine Tomato Confit, Caramelised Onions, Mixed Salad with House Dressing                  | 1,750   |
| Choice of Sauce  Red Wine Sauce, Peppercorn Sauce   Béarnaise Sauce  |         |
| Add-on<br>Pan-Seared French Foie Gras (60g) เพิ่ม ฟัวกราส์ย่าง จากฝรั่งเศส (60กรัม)  | 400     |
| Lamb Chops Gundagai สเต็กเนื้อแกะ<br>Australian "Gundagai" Lamb Chops, Smoked Eggplant Purée,<br>Fondant Potato, Maple-Glazed Baby Carrots, Rosemary Jus<br>Served with Mint Jelly                                 | 1,750   |
| Andaman Sea Tiger Prawns กุ้งลายเสือย่าง<br>Grilled Wild Andaman Sea Jumbo Tiger Prawn,<br>Served with Garlic and Chilli-Lime Butter, Grilled Lemon,<br>Citrus and Herb Salad                                      | 1,420   |
| SIDE   |         |
| 💓 🏵 Hass Avocado & Tomatoes   แฮสอะโวคาโดและมะเขือเทศ  | 420     |
| 🕦 🗷 🕕 Potato Purée มันบด   | 290     |
| 🥯 🏵 Sautéed Mushrooms ผัดเห็ดน้ำมันมะกอก   | 250     |
| 🥯 😿 Steamed Mixed Garden Vegetables 🛮 ผักรวมนึ่ง   | 250     |
| 📦 Grilled Zucchini with Crispy Garlic ซูกินีย่างกับกระเทียมกรอบ  | 250     |
| 🥯 🔀 Sautéed Baby Carrots 🛮 ผัดเบบี้แครอทน้ำมันมะกอก  | 250     |
| 🜒 👽 French Fries, Truffle Mayonnaise   มันฝรั่งทอด   | 250     |
| 🍑 🏵 Steamed Purple Riceberry   ข้าวไรส์เบอร์รี่  | 150     |
| 💓 🏵 Steamed Hom Mali Rice   ข้าวหอมมะลิ  | 100     |
| Vegetarian Wegan Cluten-Free Nuts Pork DEgg Spicy Shellfish Dairy Product  | Alcohol |

## **THAI SALADS**

| Dried Shrimps, Garlic, Chilli<br>Served with Sticky Rice  |         |
|---|---------|
| XI Larb Gai ลาบไก่ North-Eastern Minced Chicken Salad, Chilli, Lime Juice, Shallots, Mint Served with Steamed Hom Mali Rice   | 480     |
| Vegan Larb ลาบมังสวิรัติ 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                               | 080     |
| The Oriental Yam Som O ยำสัมโอ Thai Pomelo, Shrimps, Coconut Milk, Minced Chicken Breast, Prawn Sauce, Crispy Garlic, Shallots, Peanuts   | 550     |
| THAI GRILL & SPECIALITIES   |         |
| S Coong Yang กุ้งย่าง Grilled Jumbo Blue River Prawns from Tapi Served with Spicy Seafood Sauce and Steamed Hom Mali Rice   | 750     |
| Gai Yang ไก่ย่าง<br>Grilled Half Chicken Marinated in Coconut Milk, Sriracha Sauce,<br>Coriander, Turmeric and Garlic<br>Served with Sticky Rice and Nam Jeaw Sauce                   | 700     |
| Pla Tod Rad Prik ปลากะพงทอดราดพริก<br>Crispy Fried Barramundi Fillet Topped with Sweet and Spicy Chilli Sauce,<br>Pineapple, Capsicum and Onions<br>Served with Steamed Hom Mali Rice | 690     |
| XI Pla Neung Manow ปลากะพงนึ่งมะนาว<br>Steamed Barramundi Fillet, Chilli, Lime Sauce, White Cabbage<br>Served with Steamed Hom Mali Rice  | 690     |
| Vegetarian Vegan Chuten-Free Nuts Pork QEgg Spicy Shellfish Dairy Product   | Alcohol |

#### THAI FROM THE WOK

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

## **THAI SOUPS**

| X 🕑 🕽 🥱     | Tom Yam Goong ต้มยำกุ้ง<br>Aromatic Thai Broth, Blue River Prawn, Straw Mushrooms,<br>Bird's Eye Chilli, Chilli Paste, Lime, Lemongrass, Galangal, Kaffir Lime<br>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<br>Beef Noodle Soup, Poached Beef Meatballs, Braised Beef Shank,<br>Bean Sprouts, Spring Onions, Fried Garlic  | 580 |
| <b>3</b> -Q | Wonton Noodle Soup บะหมีน้ำเกี้ยวกุ้ง<br>Clear Chicken Broth, Soy Sauce, Egg Noodles,<br>Shrimp Wontons, Barbecued Pork Neck, Fresh Bok Choy,<br>Coriander, Crispy Garlic                           | 620 |
|             |   |     |

## **THAI CURRIES**

| Gaeng Khua Moo Krob แกงคั่วหมูกรอบ<br>Southern Red Curry with Crispy Pork Belly,<br>Fresh and Tempura-Fried Wild Betel Leaves<br>Served with Steamed Hom Mali Rice      | 850 |
|---|-----|
| P Khao Soi Gai ข้าวชอยไก่<br>Chiang Mai Coconut Yellow Curry with Chicken Thigh,<br>Crispy Shallots, Spring Onions<br>Served with Soft and Crispy Egg Noodles           | 850 |
| X Gaeng Khiaw Waan Gai, Moo แกงเขียวหวานไก่ หรือ หมู<br>Green Curry with a Choice of Chicken or Pork, Eggplant, Fresh Thai Herbs<br>Served with Steamed Hom Mali Rice   | 690 |
| X 🕽 Saeng Khiaw Waan Wagyu Nuea แกงเขียวหวานเนื้อ<br>Green Curry with Wagyu Beef, Eggplant, Fresh Thai Herbs<br>Served with Steamed Hom Mali Rice                       | 920 |
| XIS Gaeng Khiaw Waan Talay แกงเขียวหวานทะเล<br>Green Curry with Wild Andaman Prawns, Mussels, Squid,<br>Eggplant, Fresh Thai Herbs<br>Served with Steamed Hom Mali Rice | 940 |
| <b>Gaeng Khiaw Waan Phak</b> แกงเขียวหวานมังสวิรัติ Green Curry with Tofu, Carrots, Broccoli, Mushrooms, Eggplant, Fresh Thai Herbs Served with Steamed Hom Mali Rice   | 490 |



#### **DESSERTS**

| <b>₩</b> X     | Mango Sticky Rice ข้าวเหนียวมะม่วง<br>'Nam Dok Mai' Mango, Sticky Rice, Fresh Coconut Cream,<br>Crispy Mung Beans  | 420 |
|----------------|--|-----|
| <b>9 1 2 9</b> | Lemon Yuzu Tartlet เลมอนยูสุทาร์ต<br>Hazelnut Linzer base, Lemon-Basil Jam, Lemon Yuzu Crémeux and Sorbet,<br>French Meringue Crisp, Citrus Zest, Yuzu Powder  | 450 |
| 0129           | Strawberry Shortcake สตรอเบอร์รี่ซ็อตเค้ก<br>"Old Man" Strawberry Jam, Pain de Gênes Sponge, Vanilla Diplomate Cream,<br>Fresh Strawberries and Sorbet, Pistachio Praliné, Crumble                         | 460 |
| <b>9 9 1</b>   | Chocolate Mousse ช็อกโกแลตมูส<br>Cocoa Bean Custard, 72% Chocolate Mousse,<br>62% Chocolate Sorbet, Pecan Nut Praline,<br>Chocolate Sauce Duo  | 420 |
|                | Water Chestnut Rubies ทับทิมกรอบ<br>Water Chestnuts, Fresh Coconut milk  | 390 |
| X              | Seasonal Fruits ผลไม้รวม   | 350 |
|                | Ice Cream (per scoop) ไอศครีม<br>Pistachio, Chocolate Brownie, Vanilla, Coffee, Caramel, Rum Raisin<br>Chocolate Gelato<br>รสพิสตาชิโอ ช็อกโกแลต บราวนี่ วานิลลา กาแฟ คาราเมล รัมลูกเกด<br>ช็อกโกแลตเจลาโต | 110 |
|                | Sorbet (per scoop) ชอร์เบ<br>Coconut, Strawberry, Mango, Lemon<br>รสมะพร้าว สตรอเบอร์รี่ มะม่วง มะนาว  | 110 |



## **BEVERAGES**

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

