



Sunrise

Choice of Fruit Juice	910
Seasonal Fresh Fruits	
Choice of Cereal or Homemade Granola	
Choice of Bakery Items	
Two Eggs Any Style with Choice of Chicken or Pork Sausage, Bacon or Honey-Glazed Ham	
Coffee, Decaffeinated Coffee or Tea	

Japanese

Miso Soup with Tofu & Seaweed	840
Broiled Fish of the Day	
Boiled Spinach with Light Soy Sauce	
Onsen Egg with Soy Sauce	
Japanese Rice & Pickles	
Seasonal Fresh Fruits	
Green Tea	

Continental

Choice of Fruit Juice	780
Seasonal Fresh Fruits	
Choice of Bakery Items	
Preserves & Butter	
Coffee, Decaffeinated Coffee or Tea	

Healthy

Fresh Pineapple & Ginger Juice	840
Traditional Bircher Muesli	
Egg White Omelette with Tomatoes, Onion & Mixed Mushrooms	
Light Multigrain served with Sugarless Raspberry Jam & Margarine	
Decaffeinated Coffee or Herbal Tea Infusion	

Coffee

Freshly Brewed or Decaffeinated Coffee, Espresso, Café Macchiato	170
Cappuccino, Café Latte, Double Espresso	190
Latte Macchiato	220
Iced Coffee, Mocha Frappé, Iced Cappuccino, Tiramisu Coffee, Hazelnut Cappuccino	210
Coffee Ice Cream Float	

Fine Tea Selection

Black Tea	
Marco Polo	250
Earl Grey Provence	250
Darjeeling Master	250
Paris Breakfast Tea	250

White tea	
Thè Blanc Marco Polo	380
Blanc & Rose	380

Green Tea	
Thé À L’opéra	250
De-Stress Tea	250

Red Tea	
Rouge Bourbon	250

Thai-Inspired Tea	
Temple De L’aube	250
Lune Rouge	250
Eléphant Blanc	250

Herbal Infusion	
Chamomile Flowers	210

Fresh Herbal Infusion	
Mint / Lemongrass / Ginger	210

Milk

Ice Chocolate	210
Whole, Low-Fat, Skimmed,	180
Soy Milk Chocolate, Hot or Iced	

Fresh Squeezed Juice

Thai Tangerine, Orange, Pineapple, Watermelon, Carrot, Guava, Mango, Papaya, Green Apple	270
Fresh Whole Young Coconut	200

Juice

Apple, Grapefruit, Cranberry, Tomato	200
Passion , Cantalope, Pineapple Juice, Sunkist, Orange Juice, Guava juice, ABC Juice, Lychee, Pomelo	230

Smoothie

Detox	320
Kale, Pear, Lemon, Ginger, Apple Juice	

Immune	320
Blueberries, Banana, Mango, Low-Fat Milk, Walnuts	

Rejuvenate	320
Banana, Mango, Pineapple Juice, Coconut Milk, Vanilla	

Avocado Passion	320
Avocado, Passion Fruit, Whole Milk	

are in

Fruits

Pomelo, Papaya, Pineapple, Watermelon, Mango	270
Pineapple with Lemongrass Compote	

Cereals

Selection of Cereal, Homemade Granola	270
Traditional Bircher Müesli	370
Hot Oatmeal with Brown Sugar or Maple Syrup	370
Yoghurt Parfait with Homemade Granola & Berries	370

Dairy

Fruit, Plain or Low-Fat Yoghurt	270
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Fresh From The Bakery

Danish Pastry, Raisin Snails or Muffin Selection	290
Plain, Almond Croissant or Pain Au Chocolat	
Breakfast Roll Selection	
Plain Bagel with Cream Cheese or Low-Fat Philadelphia Cream Cheese	
Multi-Grain, Whole Wheat or White Toast	
Daily Bread Selection or French Baguette	
Doughnuts	
(served with Butter or Margarine & Preserves or Honey)	

Breakfast Favourites

Two Eggs Any Style with Your Choice of Chicken or Pork Sausage, Honey-Glazed Ham or Bacon	430
Spanish Egg white Omelette, Potato, Black Olives, Anchovy	370
Traditional or Smoked Salmon Eggs Benedict	440 / 540
Waffles or Buttermilk Pancakes	290
Orange Cinnamon French Toast, Warm Maple Syrup or Honey	290
Sides: Chicken Sausage, Pork Sausage, Bacon, Crispy Bacon, Hash Browns or Honey-Glazed Ham	250

Asian Specialities

Congee with Minced Pork, Sliced Ginger & Soft Boiled Egg	290
Kaow Tom – Boiled Rice with Shrimp / Pork / Chicken	360 / 270
Fried Rice with Mushrooms, Tofu & Broccoli	340
Thai Fried Rice with Chicken / Pork / Beef / Prawns	380
Thai Omelette with Minced Pork / Crabmeat, served with Steamed Jasmine Rice, Chili Sauce	360



A la Carte

APPETIZERS & SALADS

Shrimp Cocktail	410
Smoked Salmon, Horseradish Cream	400
Spinach Salad, Button Mushroom and Provolone Cheese	370
Mixed Salad with Cherry Tomato, Japanese Cucumber, Red Onion and Balsamic Dressing	360
Mediterranean Salad: Radicchio, Endive, Herb Breaded Tuna, Blue Cheese and Walnuts	460
Caesar Salad Classic / Chicken / King Prawn	370 / 430 / 470

SOUPS

Crab Bisque	450
Provençal Pistou Soup	350
Mushroom Cappuccino Soup	410

SANDWICHES

Ham & Cheese French Tostada	520
Australian Wagyu Beef Cheese or / Chicken Cheese Burger	950 / 780
Club Sandwich with Chicken, Fried Egg, Ham and Bacon	520
Tuna Multigrain Sandwich	520
🍄 Mushroom Crostini: Sautéed Mushroom, Caramelised Onions	470

FISH & MEAT

Spaghetti Meat Sauce / Carbonara Sauce	450
Spaghetti with Tomato Sauce	450
Fish and Chips	960
Grilled Salmon	920
Seared Duck Breast, Vegetable Caponata, Green Asparagus and Potato Fondant	920
Herb Crusted Pork Loin, Snow Peas, Crushed Potatoes and Mushroom Sauce	960
Braised Beef Short Rib, Young Vegetable and Mashed Potatoes	1,250

THAI

Tom Yam Goong – Spicy Prawns Soup with Lemongrass	350
Tom Kha Gai – Spicy Chicken Soup with Coconut Milk	280
Larb Gai / Moo / Pla Muek – Spicy Minced Chicken / Pork / Squid Salad	320
Gaeng Phed Ped Yang – Red Curry with Roasted Duck in Coconut Milk	440
Gaeng Mat-sa-Man Nua Gab Roti – Massaman Beef Curry with Roti Bread (Australian Short Rib 150 Days)	780
Phad Pak Ruam Jae Gub Toahoo – Fried Garden Vegetables with Bean Curd	290

ASIAN SPECIALTIES

Egg Noodle with Shrimp Wonton Soup	380
Nasi Goreng – Indonesian Fried Rice	440
Phad Thai Kai Hor – Fried Rice Noodle with Prawns Wrapped in Egg Net	440
Kuey Tiew Kua Gai – Wok-Fried Flat Noodles with Chicken	330
Kaow Soy Gai rue Nua – Northern Style Egg Noodles in Curry with Chicken or Beef	330 / 410
Rad Nar Goong – Rice Noodles with Prawns and Vegetable Gravy	410
Kaow Phad Goong rue Poo – Fried Rice with Prawns or / Crab Meat	440
Pad Ka-Praow Gai rue Moo – Stir-Fried Chicken Pork with Chili and Hot Basil Top with Rice	340
Pad Ka-Praow Nua – Stir-Fried Beef (Australian Beef Sirloin 150 Days) with Chili and Hot Basil Top with Rice	480

Snacks

Available from 11:00am to 12:00 pm

🍄Vietnamese Spring Roll, Sweet Chili Sauce	290
🍄Potato Samosa, Tamarin Sauce	280
🍄Mushroom Tartlet	360
Creamy Seafood in Triangle Filo Crust	360
Ham & Cheese Tostada	320
Lamb Kofta, Mint Yoghurt Sauce	360
Quesadilla, Ham, Cheese, Guacamole, Tomato Salsa and Sour Cream	400
Crispy Fish Cakes, Spicy Roasted Pepper Sauce	360
Calamari Rings, Tartar Sauce	360
Marinated Chicken Wings with Thai Spicy Sauce	360
Nachos with Meat Sauce, Cheese and Sour Cream	320
Mixed Satay: Grilled Chicken, Pork, Beef and Shrimp with Peanut Sauce	440

Desserts

The Lobby Banana Split	290
Apple & Cranberry Crumble	270
Blueberry Cheesecake	290
Cocoa Bean Crème Brulée	270
Apple Crispy Tart	270
Seasonal Fresh Fruit	270
Homemade Ice Cream or Sherbet – one or two scoops	180 / 230



A la Carte

Plain & Cranberry Scones served Warm with Fresh Cream, Strawberry & Rhubarb Preserves	230
Afternoon Tea Sandwiches	240
Chocolate Melt with Vanilla Ice Cream	260
Baked Cheesecake with Blueberry Compote	290
Jasmine Tea-Infused Custard	240
Cocoa Bean Crème Brûlée	240
Khanom Thai – Assorted Thai Sweets	250
Homemade Ice Cream or Sherbet – One or Two Scoops	180 / 230

Weekdays

A classic Afternoon Tea stand featuring and Sweets, Savouries, Scones	850
Please select your preferred Tea or Coffee from our wide selection	

Weekends

A full array of Afternoon Tea classics including Sandwiches, Savouries and Sweets, Scones	950
Please select your preferred Tea or Coffee from our wide selection	

The Grand Adrenture of Mariage Frères

Mariage Frères invites you to share its passion, to travel through an emational and nostalgic world of tea, by discovering a particular <art de vivre> so called the French Art of tea

Black Tea250

Marco Polo
*Fragrances of Chinese and Tibetan flowers lend it a uniquely velvety taste.
Its extraordinary bouquet makes Marco Polo the most legendary of flavored teas.*

Earl Grey Provence
*The zesty and lightly peppered flavor of bergamot lends itself perfectly to black tea.
An addition of wild lavender gives a touch of warmth and mystery to the cup.
Its round and ample body feels silky on the palate, energising all the senses.*

Darjeeling Master
*A great blend of first flush, second flush, and autumnal harvests.
Its rich aroma and balanced taste make it a fine tea all day long.*

Paris Breakfast Tea
A cross between traditional savoir-faire and clever imagination, this eloquent and passionate tea, rich in aroma, hovering between gastronomy and poetry nd handcrafted by Mariage Frères chief tea blender is simply marvellous.

White tea380

Thè Blanc Marco Polo
The fresh aroma of the Paï Mu Tan Impérial is enlivened by velvety notes of honey and vanilla behind Tibetan fruit and flowers and a profusion of berries.

Blanc & Rose
*Buds of white tea mixed with tender Oriental rosebuds, symbol of luxury and voluptuousness, evoking tales of love, graceful beauty, and noble feelings...
Tea leaves and flower petals perform a ballet in the cup, producing a floral fragrance and a fresh, velvety taste in the mouth.*

Green Tea 250

Thé À L’opéra
A eulogy to sensuality. From spiritual beverage to lyrical elixir, the refinement of tea meets the melodic beauty of opera. A distinguished green tea has been enhanced with the subtle fragrance of red berries and spices.

De-Stress Tea
A wonderful green tea, light in theine, garnished with vervain (Verbena) , tea flowers, orange zest, lavender, chamomile, tile and cornflower – soothing and comforting... “A tea to escape the maddening world!”

Red Tea 250

Rouge Bourbon
Flavoured with ‘Bourbon vanilla’, this red rooibos displays great finesse. Delicate aroma, subtle taste. 100% theine-free. For pleasant occasions.

Thai-Inspired Tea 250

Temple De L’aube
In Bangkok there is a well-known riverside temple called the Temple of Dawn (“l’Aube”). It is famous for its tall, stepped towers with multi-coloured decorations presented by residents of the city. This tea, evokes the Temple of Dawn as it glows in the early morning light when the air is heavy with the scent of offerings. The flowery, stimulating taste of its green leaves is enhanced by notes of citrus and other exotic fruits, and highlighted by a touch of mild spices to generate an incomparable profusion of sweet, sacred sensations.

Lune Rouge
‘Red Moon’ is a green tea grown on hillsides in the Golden Triangle, from whence it follows an age-old caravan route to Tibetan monasteries. Its flowery, spicy taste has a flavour of honey balanced by ginger and scented with rose. For those timeless moments.

Eléphant Blanc
According to a legend from Siam, the capture of a magnificent ‘White Elephant’ guarantees the king a long and prosperous reign. This sentimental blend is composed of essences of wild spices and festive fruits–long may it reign.

Custom-Made Iced Tea 220

A selection of organic and fruit flavoured teas to inspire your day

Lemongrass & Mint
Relaxing and cleansing

Bael Fruit
Thai Bael Fruit, known for its ability to balance out ying and yang

Mango Scented
Quench your thirst with this refreshing iced ted that bursts with fragrant and sweet mango.

Mediterranean Mandarin
The most appealing fruit from the citrus family helps to enhance the senses

Earl Grey
The traditional iced tea with the finest quality tea leaves, your choice to enjoy with lemon or milk

Coffee 170

Freshly Brewed Regular or Decaffeinated Coffee, Espresso, Café Macchiato 170

Cappuccino, Café Latte, Double Espresso 190

Latte Macchiato 220

Iced Coffee, Mocha Frappé, 210

Iced Cappuccino, Tiramisu Coffee, 210

Hazelnut Iced Cappuccino, Coffee Ice Cream Float 210



SIGNATURE COCKTAILS
TEA-INSPIRED (Dilmah Tea Cocktails)

The Arcade 320
Tanqueray Gin Infused with Dilmah Earl Grey Tea
Bergamot, Cointreau, Lime

Earl Grey Martini 320
Tanqueray Gin, Dilmah Earl Grey
Fresh Apple Juice, Lavender

Rose and Vanilla Martini (Non-Alcoholic Cocktail) 280
Dilmah Rose and French Vanilla Tea, Lychee, Honey

Honey Flower (Non-Alcoholic Cocktail) 280
Dilmah Chamomile Flowers, Fresh Apple Juice
Lime, Orange Bitters

THAI INSPIRED
(Craft Cocktails with a Local Twist)

A Date in Bangkok 450
Don Julio Reposado Tequila, Orange Liqueur
Tamarind, Lime, Pink Salt

Sticky Mango 320
Pampero Blanco Rum, Fresh Mango
Coconut Cream, Vanilla Syrup

Tom Yum Siam 330
Ketel One Vodka, Malibu, Lychee Syrup, Lime

MOJITO COLLECTION

Covent & His Garden 320
Tanqueray Gin, Mint, Lime, Elderflower Syrup, Soda Water

Louvre In Her Smile 320
Tanqueray Gin, Port Wine, Fresh Blackberries
Mint, Lemon, Soda Water

Classic Mojito 310
Pampero Blanco Rum, Mint, Lime, Sugar, Soda Water

Passion & More 320
Pampero Blanco Rum, Passion Fruit, Mint, Lime
Vanilla Syrup

Golden Time 420
Johnnie Walker Gold Label, Mint, Lemon
Housemade Caramel Syrup, Soda Water

Smoked Mojito 370
Johnnie Walker Black Label, Angostura
Mint, Lime, Sugar, Soda Water

Royale Mojito 470
Ron Zacapa 23 Years Old Rum,
Bisol Prosecco, Mint, Lime, Sugar

Biscotti Mojito 360
Ketel One Vodka, Martini Bianco, Mint, Rose Syrup
Soda Water

REVISITED
(Classics Cocktails our Way)

Martinez <i>Tanqueray Gin, Martini Bianco, Maraschino Liqueur Housemade Orange Bitters</i>	320
Cucumber Mint Gimlet <i>Tanqueray Gin, Cucumber, Mint, Lime, Sugar</i>	320
Bronx <i>Tanqueray Gin, Martini Bianco, Dry Martini Fresh Orange Juice</i>	320
Flamingo <i>Pampero Blanco Rum, Fresh Pineapple Raspberry Syrup</i>	320
Caipirinha <i>Leblon Cachaça, Lime / Passion Fruit / Strawberry Sugar</i>	360
Rob Roy <i>Johnnie Walker Gold Label, Martini Bianco Angostura Bitters</i>	420
Cosmopolitan <i>Lemon-Infused Ketel One Vodka, Cranberry Juice Cointreau</i>	360
Caipiroska <i>Ketel One Vodka, Lime / Passion Fruit / Strawberry Sugarr</i>	360

MIXOLOGIST CREATIONS

A Scent of Tuscany <i>Tanqueray Gin, Grappa, Fresh Pineapple Italian Basil, Lime</i>	320
1st Borough <i>Johnnie Walker Gold Label, Apricot Brandy Honey Syrup, Lemon, Cinnamon</i>	420
Duomo di Milano <i>Johnnie Walker Gold Label, Fernet Branca Campari, Cloves</i>	420
Cruise to Schiedam <i>Lemon-Infused Ketel One Vodka, Campari Sweet Vermouth</i>	360
“Otomae” Way Of Tea <i>Ketel One Vodka, Shoju, Green Tea, Rice Tea</i>	360
Fichi Buoni <i>Ketel One Vodka, Fig Jam, Lemon, Honey</i>	360

GIN

Gordon’s	Glass	290
Tanqueray		310
Bombay Sapphire		350
Hendrick’s		400
Beefeater 24		350

VODKA

Smirnoff	300
Ketel One	320
Absolut	330
Belvedere	330
Ciroc	330
Grey Goose	400
Elyx	400

RUM

Pampero Blanco	280
Havana Club 3yrs	300
Havana Club 7yrs	350
Bacardi	300
Ron Zacapa	470
Captain Morgan Black	280

CACHAÇA

Leblon	330
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TEQUILA

Tres Magueyes	290
Don Julio Reposado	420
Patron Silver	470
Patron Anejo	500

WHISKEY

Irish	
Jameson	300

Bourbon	
Jim Beam	300

Tennessee	
Jack Daniels	310

Canadian	
Canadian Club	310

Malt	
Singleton 12Yrs	320
Singleton 15Yrs	370
Singleton 18Yrs	480
Glenmorangie 10Yrs	340
Glenmorangie 18Yrs	890
Macallan 12Yrs	500
Glenfiddich 12Yrs	340
Glenfiddich 18Yrs	470
Glenlivet 12Yrs	490
Glenlivet 18Yrs	950
Bowmore 15Yrs	520

Japanese	
Suntory Hakushu 12Yrs	510
Suntory Hibiki 17Yrs	810

Blends	
Johnnie Walker Red	300
Johnnie Walker Black	340
Johnnie Walker Gold	410
Johnnie Walker Platinum	470
Johnnie Walker Blue	970
Johnnie Walker Blue King George V	2,900
John Walker & Sons Odyssey	4,500
Chivas 12Yrs	470
Chivas Royal Salute	970
J&B	320

COGNAC

Hennesy VSOP	320
Remy Martin VSOP	340
Hennesy XO	970

ARMAGNAC

Sempé VSOP	420
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FRUIT SPIRITS

Grappa

Lo Chardonnay di Nonino	340
Il Fragolino di Nonino UE	490

Calvados

Eau De Vie Massenez	340
(Framboise, Poire Williams)	340

Port and Sherry

Taylor Ruby, Tio Pepe	290
Grahams LBV	450

APERITIF

Ricard	290
Campari	290
Martini Bianco/ Rosso	290

BEER

Singha Draft/ Bottle	220
Chang Export	230
Asahi	230
Heineken	230
San Miguel Light	250
Corona	280
Erdinger Hefe-Weizen	280
Hoegaarden	280

SOFT DRINKS

Coke, Diet Coke, Coke Zero	130
Sprite	130
Ginger Ale	130
Tonic, Soda Water	130

Freshly Squeezed juice

Thai Tangerine, Orange, Watermelon, Melon, Green Apple, Papaya, Mango, Guava	270
Young Coconut	200

Mineral Water

Still Water:	Small / Large
Evian, Acqua Panna,	180 / 280
Voss	340

Sparkling Water:

San Pellegrino, Perrier, Badoit	180 / 280
Voss	340

MOCKTAILS (Non-Alcoholic Cocktails)

Rose and Vanilla Martini	280
Dilmah Rose and French Vanilla Tea, Lychee, Honey	

Bangkok Supreme

Dilmah Ceylon Supreme, Fresh Mango Juice, Cardamom, Chili, Lime	280
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Honey Flower

Dilmah Chamomile Flowers, Fresh Apple Juice, Lime, Orange Bitters	280
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Coco Colada

Coconut milk, Fresh Pineapple Juice, Cream	230
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Purple Lemonade

Evian Mineral Water, Lavender, Lemon, Lime	230
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Mickey Mouse

Coca-Cola, Homemade Vanilla Ice Cream	230
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Basil Pina

Italian Basil, Fresh Pineapple, Lime, Vanilla Syrup	230
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SMOOTHIES

Detox	320
Kale, Pear, Apple, Lemon, Ginger, Fresh Apple Juice	

Immune

Blueberries, Banana, Mango, Low Fat Milk, Walnuts	320
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Rejuvenate

Banana, Mango, Fresh Pineapple, Coconut Milk, Vanilla	320
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Avocado Passion

Avocado, Passion Fruit, Whole Milk	320
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MILK SHAKE

Vanilla, Chocolate, Strawberry, Pistachio	200
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SNACKS

Cold Snacks	
Vietnamese Spring Rolls, Sweet Chili Sauce (V)	290

Hot Snacks

Potato Samosas, Tamarind Sauce (V)	280
Mushroom Tartlet (V)	360
Ham and Cheese Tostada	320
Lamb Kofta, Mint Yoghurt Sauce	360
Crispy Fish Cakes, Spicy Roasted Pepper Sauce	360
Calamari Rings, Tartar Sauce	360
Marinated Chicken Wings, Thai Spicy Sauce	360
Nachos with Meat Sauce, Cheese and Sour Cream	320
Mixed Satay (4 Kinds / 3 pieces of each)	440
(Assorted Grilled Chicken, Beef and Shrimp Satay Pork with Peanut Sauce)	



ANANTARA

SIAM BANGKOK • HOTEL