

THE VERANDAH

















FAVORITES TO SHARE

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|---|--|-------|
|  | Norwegian Smoked Salmon แซลมอนรมควัน
Pickled Onions, Ikura Caviar, Crème Fraîche & Horseradish, Dill, Melba Toast | 750 |
|    | Cold Cut & Cheese Platter โคลด์คัตและชีสแพลตเตอร์
Chef's selection of the Day: Composed of Cheeses & Cold Cuts served with Sourdough Bread, Grape Relish & Condiments | 1,120 |
|  | Chicken Liver Pâté ปาเตตับไก่บด
'Khlong Phai Farm' Organic Liver Pâté, Truffle Jelly, Grape Chutney, Sourdough Bread | 750 |
|    | Bruschetta Stracciatella & Parma Ham บรูเชตต้า สแตรคเซียเทลล่าและพาร์มาแฮม
Toasted Focaccia, Stracciatella Di Bufala, Sliced Parma Ham, Fresh Mango, Basil Pesto, Cherry Tomatoes, Dried Olives, Crushed Pistachio, Herb Oil | 680 |
|   | Calamari Fritti ปลาหมึกทอด
Lemon & Garlic Seasoning, Tartare Sauce, Fresh Lime Zest & Coriander | 550 |
|  | Arancini Truffle อรันจีนี่เห็ดทรัฟเฟิลไส้ชีส
Risotto & Black Truffle Purée stuffed with Mozzarella, Arrabbiata Sauce | 590 |
|    | Traditional Grilled Satay สะเต๊ะรวมมิตร
Grilled Skewers of Thai Marinated Chicken, Prawn, Pork & Beef, 'Ajad' Cucumber Salad, Classic Peanut Sauce | 640 |
|  | Poh Pia Jay เปาะเปี๊ยะเจ
Golden Deep-fried Vegetable & Vermicelli Spring Rolls, served with Sweet Plum Dip | 400 |
|  | Moo Dad Deaw หมูแดดเดียว
Thai Style Pork Jerky, Marinated with Fish Sauce, served with Sriracha Sauce & Sticky Rice | 500 |
| | Thai Style Chicken Wings ปีกไก่ทอด
Fried Chicken Wings, Marinated with Fish Sauce, served with Sweet Chili sauce | 550 |
|   | Vegetarian Mezze Platter เมดิเตอร์เรเนียนอาราบิกเมซเซ
Herbed Falafel, Hummus, Baba Ghanoush, Labneh, Fatouche Salad, Marinated Olives, Tahini Sauce, Toasted Fresh Pita Bread | 600 |

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

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SALADS

-    **Classic Caesar** ซีซาร์สลัด 670
Baby Gem Lettuce, Reggiano Parmesan, Smoked Bacon, 'Ortiz' Anchovy, Olive Oil Croutons, Chives, Classic Caesar Dressing
- Enhance your Caesar Salad**
-  Wild Andaman Tiger Prawns เพิ่ม กุ้งลายเสือ 250
Grilled Organic Chicken Breast เพิ่ม ออกไก่ 140
Smoked Salmon เพิ่ม แซลมอนรมควัน 160
-  **Fennel & Citrus Fruits** สลัดเฟนเนลและผลไม้ 520
Confit Fennel Bulb & Orange Supremes, Grapefruit, Pink & White Pomelo, Diced Lemon, Lime Zest, Radicchio Leaves, Dill Flower, Puffed Quinoa, Flax & Sesame Seeds, Orange Juice & Sesame Dressing
-  **Ahi Tuna Niçoise** สลัดทูน่าอาฮี นิซัวร์ 790
Pan-seared Tuna Loin, Sesame Crust, Lettuce, Cerignola Olive, Green Asparagus, Onions, Baby Potato, Capsicum, Green Beans, Boiled Egg, Anchovy, Olive Oil & Lime Dressing
-     **Tomato & Mozzarella** สลัดมะเขือเทศและมอสซาเรลลาชีส 520
Bocconcini Mozzarella, Heirloom Cherry Tomatoes, Pesto Sauce, Toasted Pine Nuts, Fresh Italian Basil, Balsamic Reduction
-   **Greek Salad & Pita Bread Pocket** สลัดกรีกและขนมปังพิต้าพ็อกเก็ต 550
Feta Cheese, Kalamata Olives, Capsicum, Cucumber, Red Onion, Pickled Shallots, Mint Cherry Tomato, Herb & Red Wine Vinaigrette, served in Pita Pocket
-  **The Verandah Poke Bowl** เวิร์นดาห์โปเกโบลล์ 850
Salmon & Tuna Sashimi, Soy Sauce, Mango & Avocado, Edamame, Cucumber, Coriander & Spring Onions, Sesame Seeds & Furikake, Wakame, Japanese Rice, Spicy Mayonnaise
-    **Yellow Endive & Goat Cheese** สลัดเบลเยียมองโดฟี่เหลืองและชีสนมแพะ 670
Belgian Endive, Yellow Frisée, Fresh Goat Cheese, Gala & Green Apple, Walnuts, Croutons, Hazelnut Dressing, Red Grapes, Spring Onions

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APPETIZERS

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| | Homemade Crab Ravioli ราวิโอลี่ไส้เนื้อปู
Crab Lump, Lobster Bisque, Lemongrass Foam, Sautéed Artichoke
Bottom & Kaffir Lime, Coriander Oil | 690 |
| | Blue Crab & Papaya สลัดเนื้อปูตำรับโอเรียนเต็ล
Hand-picked Blue Swimmer Crab Meat, Ripe Papaya,
‘Tab Tim Siam’ Pomelo, Verjus Jelly, Coriander, Fresh Lime | 1,050 |
| | Salmon Tartare แซลมอนทาร์ทาร์
Fresh Salmon Tartare Seasoned with Lime Zest, Mango & Tomato Salsa,
Avocado Guacamole & Tabasco, Crispy Croutons, Lime Dressing | 590 |
| | Mackerel Tarte Fine ปลาแมคเคอเรลทาร์ท
Croissant Dough ‘Tarte Fine’, Confit French Mackerel, Tomato Chutney,
Potato Salad, Dried Olives, Carrot & Onion Pickles, Mixed Salad,
Pine Nuts, Lemon Zest | 680 |
| | The Oriental Prawn Cocktail ค็อกเทลกุ้งตำรับโอเรียนเต็ล
Steamed Wild Andaman Tiger Prawns, Fresh Mango, Iceberg Lettuce,
Cocktail Sauce | 980 |
| | Coral Trout Ceviche เซวิชปลาเทราต์
Line-caught ‘Ikejime’ Coral Trout, ‘Leche de Tigre’, Young Coconut,
Fresh Jalapeño, Baby Coriander, Sweet Potato Crisps | 1,050 |

SOUPS

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| | Tomato Gazpacho ซุปมะเขือเทศเย็น
Chilled Soup of Crushed Tomatoes, Bell Peppers, Cucumbers,
Basil, Focaccia Croutons, Extra Virgin Olive Oil | 450 |
| | Bouillabaisse ซุปชั้นบูยยาเบสปลากระพงแดงสไตล์ฝรั่งเศส
Fish Soup Seasoned with Safran & Pastis, Pan-seared Red Snapper Fillet,
Potato & Garlic Rouille Toast | 590 |
| | Classic French Onion ซุปหัวหอมสไตล์ฝรั่งเศส
Roasted Chicken Broth, Caramelised Onions, Aged Sherry,
Gruyère, Sourdough Crouton | 550 |
| | Pumpkin ซุปฟักทอง
Velvet Pumpkin with Coconut Milk, Toasted Pecans, Crispy Sweet Potatoes,
Pumpkin Seeds, Pea Sprouts | 550 |

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PASTA PANTRY























Choice of Pasta

Spaghetti
สปาเกตตี้

Penne
เพนเน

Pappardelle
พาพาเดลเล













 Gluten-free Fusilli
ออเนนิคพาสต้าแบบไม่มีกลูเตน

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|---|---|-------|
|    | <p>Basil Pesto ซอสเพสโต้ใบโหระพา
Vine-ripened Tomatoes, Pine Nut Pesto & Italian Basil</p> | 520 |
|    | <p>Spicy Arrabbiata ซอสมะเขือเทศกับพริก
Vine-ripened Tomatoes, Chilli, Garlic, Extra Virgin Olive Oil</p> | 520 |
|   | <p>Tomato Pomodoro ซอสมะเขือเทศอิตาเลียนเบซิล
Vine-ripened Tomatoes, Italian Basil, Garlic, Onions, Extra Virgin Olive Oil</p> | 520 |
|   | <p>Chicken Alfredo ซอสครีมกับเพสโต้ไก่
Grilled Chicken Thigh, Green Asparagus, Cream, Garlic, Onion, Reggiano Parmesan</p> | 580 |
|  | <p>Bolognese ซอสเนื้อ
Beef Ragout, Garlic, Onions, Reggiano Parmesan</p> | 600 |
|     | <p>Carbonara ซอสครีมกับเบคอน
Organic Egg Yolk, Bacon, Reggiano Parmesan</p> | 580 |
|     | <p>The Oriental Seafood ซอสมะเขือเทศซีฟู้ด
Tiger Prawns, Dutch Mussels, Hokkaido Scallop, Clams, Bisque Sauce, White Wine, Garlic, Vine-ripened Tomatoes, Extra Virgin Olive Oil</p> | 1,350 |
|   | <p>Truffle Risotto Arborio ริซอตโต้เห็ดซอสทรัฟเฟิล
Mixed Sautéed Mushrooms, Black Truffle, Cream, Garlic & Onion, White Wine, Reggiano Parmesan</p> | 650 |
|  | <p>Vegan Plant-Based Lasagna ลาซานญ่ามังสวิรัต
Plant-based Meat, Spinach & “Ricotta” Tofu, Tomato Sauce, Vegan Cheese</p> | 680 |

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BURGERS & SANDWICHS

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|   | The Verandah Club Sandwich เดอะเวอรัันดาห์คลับแซนด์วิช
Champagne Ham, Organic Chicken Breast, Fried Egg, Bacon,
Lettuce, Vine-ripened Tomatoes, French Fries | 690 |
|   | Smoked Salmon Croissant Roll ครั้วของดีโรล์แซลมอนรมควัน
Norwegian smoked Salmon, Croissant Dough Roll, Cream Cheese
with Fresh Garlic & Fines Herbes, Ikura Caviar, Lemon, Red Onion Pickles,
Celery Microgreen & Mixed Salad | 620 |
|  | Vegan Burger วีแกนเบอร์เกอร์
Soft-toasted Sesame Bun, Grilled Plant-Based Patty, Vegan Cheese,
Butter Lettuce, Avocado, Tomato, Vegan Burger Sauce | 590 |
|   | New Orleans Chicken Wrap ออกไก่ทอดด้วยแป้งทอดนุ่ม
Crispy Chicken Breast, Cajun Spice Aioli, Grilled Tortilla Bread,
Cheddar Cheese, Romaine Lettuce, Carrot & Red Cabbage, Cucumber Pickles,
French Fries | 590 |
|   | Croque Monsieur คร็อกมองซีเออร์
Homemade Toasted Brioche, Paris Ham, Gruyère Cheese,
Wholegrain Mustard Bechamel, French Fries | 700 |
|   | The Oriental Wagyu Burger เบอร์เกอร์เนื้อวากิวตำรับโอเรียนเต็ล
160g Australian Wagyu Beef Patty, Butter Lettuce, Vine-ripened Tomato,
Caramelised Onions, Gruyère Cheese, Smoked Bacon, French Fries | 1,050 |
|  | Vegan Bombay Burrito เบอร์ริโตมังสวิรัต
Grilled Tortilla Bread, Potato Purée Yellow Curry,
Roasted Broccoli & Cauliflower seasoned with Cumin, Chickpea,
Red Onion Pickles, Rocket Salad, Coriander & Mint Chutney, | 550 |

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MAIN COURSES

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|   | Chicken Ballotine Basquaise ไก่ม้วนยัดไส้แบบฝรั่งเศส
Pan-seared Chicken Thigh Stuffed with Prune & Olive, Piperade, Romesco, Chipotle Sauce | 900 |
|  | Veal Osso Buco เนื้อลูกวัวออสโซบูโก
Braised Veal Osso Buco, Potato Purée, Maple Glazed Baby Carrots & Onions, Red Wine Sauce, Gremolata | 1,850 |
|  | Duck Confit Parmentier กงพีเปิดกรอบตุ๋นเสิร์ฟซอสบัลซามิก
Baked & Shredded Duck Confit, Mashed Potatoes, Gratinated with Parmesan, served with Mixed Salad & Balsamic Dressing | 780 |
|  | Atlantic Cod Fish ปลาคอตแอตแลนติกอบ
Baked Cod Fish, Celeriac Purée, Capers & Raisin Sauce, Pickled Cabbage, Roasted Cauliflower, Berry Capers, Parmesan Tuile, Black Garlic | 1,350 |
|   | Salmon Darne ปลาแซลมอนทอด
Pan-fried Salmon Steak, Grilled Bok Choy, Ricotta & Spinach Puree, Parsley & Lemon Emulsion, Tomato Salsa, Ikura, Green Herb Oil | 950 |
|   | Hokkaido Scallops หอยเชลล์ฮอกไกโด
Pan-seared Scallops, Green Pea Puree, Mango & Saffran Coulis, Charred Sweet Corn, Crispy Coppa, Ebiko | 1,300 |
|  | The Verandah Fish & Chips เดอะเวอรัันดาห์ฟิชแอนด์ชิพส์
Beer-battered French Snow Fish, Crushed Minted Peas, French Fries, Tartar Sauce, Malt Vinegar, Fresh Lemon | 1,350 |
|   | Vegan Meatball Casserole ไส้กรอกมังสวิรัติ
Pan-seared Plant-based Meatball, Lentils Stew with Carrot, Celery, Onions, Garlic, Rosemary & Parsley | 650 |

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FROM THE GRILL
























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|   | Wagyu Picanha สเต็กเนื้อวากิวพิกานย่า
220g Australian Beef Wagyu Rump MS 8+, Chimichurri Sauce
Roasted Whole Garlic, Jalapeño Cornbread, Vine Tomatoes, Broccolini, Lime | 2,200 |
|   | Wagyu Sirloin สเต็กเนื้อวากิวสันนอกจากออสเตรเลีย
220g Australian Beef Wagyu Sirloin MS 8+, Roasted Bone Marrow,
French Fries, Café de Paris Butter | 2,500 |
|   | Beef Tenderloin สเต็กเนื้อสันในจากออสเตรเลีย
180g Australian Beef Grain-Fed Tenderloin, Tomato Confit,
Caramelised Onions, Choice of Red Wine Sauce,
Peppercorn Sauce or Béarnaise Sauce | 1,750 |
|   | Lamb Rack สเต็กเนื้อแกะ
Green Parsley Crust, Ratatouille Provençale, Eggplant Caviar & Lemon
Confit Puree, Rosemary Sauce | 1,950 |
|    | Kurobuta Pork Chop สเต็กหมูคุโรบุตะ
Organic Pork Chop, Caramelised Apple, Confit Fennel,
Dijon Mustard & Truffle Sauce | 900 |
|    | Tiger Prawns กุ้งลายเสือย่าง
Grilled Jumbo Tiger Prawns, Herbed Garlic Butter Sauce | 1,490 |

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SIDE DISHES

SIDES เครื่องเคียง

 	Grilled Green Asparagus หน่อไม้ฝรั่งย่าง	260
 	Steamed mixed Garden Vegetables ผักรวมหนึ่ง	250
 	Ratatouille a la Provençale สตูผักราตาตูย	260
 	Fresh sautéed Spinach ผักโขมผัด	290
  	Buttered Bok Choy บ๊อคชอยผัดเนย	250
	Garlic Bread ขนมปังกระเทียม	240
 	Hass Avocado & Tomatoes แอสอะโวคาโดและมะเขือเทศ	420
 	French Fries, Truffle Aioli มันฝรั่งทอดกับทรัฟเฟิล	250
  	Potato Purée, Truffle Oil มันบดน้ำมันเห็ดทรัฟเฟิล	290
 	Steamed Purple Rice Berry ข้าวไรส์เบอร์รี่	150
 	Steamed Hom Mali Rice ข้าวหอมมะลิ	100

SAUCES ซอสต่างๆ



















60

 	Red Wine ซอสไวน์แดง
 	Peppercorn ซอสพริกไทยดำ
 	Mustard ซอสมัสตาร์ด
 	Garlic Butter ซอสเนยกระเทียม
  	Béarnaise Sauce ซอสเบเนส

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THAI STREET FOOD & CLASSIC

  	Som Tam Thai ส้มตำไทย Classic Green Papaya Salad, String Beans, Cherry Tomatoes, Peanuts, Dried Shrimps, Garlic, Chilli	400
 	Laab Gai ลาบไก่ North-Eastern Minced Chicken Salad, Chilli, Lime Juice, Shallots, Mint	420
	Yam Ma Muang Poo Nim ยำปูนิ่ม Crispy Soft-shell Crab, Green Mango Salad & Fresh Thai Herbs	680
  	Yam Woon Sen Talay ยำวุ้นเส้นทะเล Traditional Glass Rice Noodle Salad, Tiger Prawns, Squid, Mussels	800
 	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 Sam O ยำส้มโอ Thai Pomelo, Shrimps, Coconut Milk, Minced Chicken Breast, Prawn Sauce, Crispy Garlic & Shallots, Peanuts	480
	Jumbo River Prawn & Tamarind Sauce กุ้งแม่น้ำซอสสมะขาม Grilled Blue River Prawns, Sweet & Sour Tamarind Sauce, Crispy Garlic & Shallot	1,980
	Chu Chi Pla ฉูฉีปลากะพง Crispy Seabass Filet, Red Curry & Coconut Milk, Rhizome, Kaffir Lime Leaves, Chilli, served with Steamed Hom Mali Rice	620
	Hainanese Chicken Rice ข้าวมันไก่สไตล์ไหหลำ Poached Capon Chicken in Broth, Rich & Aromatic Rice with Ginger & Lemongrass served with Clear Chicken Soup, Chilli Sauce, Black Soy Sauce, Ginger-Garlic Sauce	690
 	Pla Neung Manow ปลากระพงนึ่งมะนาว Steamed Seabass Fillet, Chilli, Lime Sauce, White Cabbage served with Steamed Hom Mali Rice	590

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THAI FROM THE WOK

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Khao Phad Oriental ข้าวผัดตำรับโอเรียนเต็ล 500
 Fried Rice with Chicken, Pork & Prawn or a Selection of Your Choice.
 served with Grilled Pork, Beef, Chicken & Prawn Satay, Fried Egg,
 Spring Onions, Soy Sauce, Peanut Sauce
- 

Phad Thai Prawn ผัดไทยกุ้งแม่น้ำ 860

 Wok-fried Rice Noodle, Jumbo Blue River Prawn, Peanuts, Shallots, Tofu,
 Chinese Chives, Banana Blossom, Bean Sprouts
- 

Phad See Iew Moo, Gai ผัดซีอิ้วหมู, ไก่ 470
 Stir-fried Large Wide Noodles, Kale Leaves, Dark Soy,
 Choice of Chicken or Pork
- 

Phad See Iew River Prawns ผัดซีอิ้วกุ้งแม่น้ำ 860
 Stir-fried Large Wide Noodles, Kale Leaves, Dark Soy, River Prawns
- 


Phad Gra Prow Moo, Gai, Nuea ผัดกะเพราหมู, ไก่, เนื้อ 470
 Choice of Stir-fried Minced Pork, Chicken or Beef
 Holy Basil, Chilli, Soy Sauce, Garlic
 served with Fried Egg & Steamed Hom Mali Rice
- 

Soft-shell Crab & Black Pepper ปูนึ่งผัดพริกไทยดำ 790
 Crispy Soft-shell Crab, Spring Onions, Garlic, Black Pepper, Bell Pepper
- Gai Phad Med Ma-Muang** ไก่ผัดเม็ดมะม่วงหิมพาน 490
 Stir-fried Chicken, Cashew Nuts, Chilli, Spring Onions, Mushrooms, Baby Corn
- 
Yellow Tofu Sweet & Sour Vegan เต้าหู้ซอสเปรี้ยวหวาน 450
 Stir-fried Tofu, Pineapple, Cucumber, Onion, Capsicum
 Sweet & Sour Tomato Sauce
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Keemao Noodles Vegan ยากิโซบะผัดซีอิ้วแดง 460
 Stir-fried Tofu & Yakisoba Noodles, Garden Vegetables, Chilli & Garlic, Onion,
 Soy Sauce, Young Peppercorn, Hot Basil
- 
Phad Pak ผัดผัก 400
 Seasonal mixed Vegetables, Mushroom Sauce, Soya Sauce
- 

Phad Pak Boong Fai Dang ผัดผักบุ้งไฟแดง 420
 Wok-fried Morning Glory, Bean Paste, Garlic, Soya Sauce, Chilli






















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THAI SOUP & CURRY

 	Tom Yam Goong ต้มยำกุ้ง Aromatic Thai Broth, Blue River Prawn, Straw Mushrooms, Chilli, Lime, Lemongrass, Galangal, Kaffir Lime	550
	Tom Kha Gai ต้มข่าไก่ Fresh Coconut Milk Soup, Chicken, Straw Mushrooms, Bird's Eye Chilli, Galangal, Kaffir Lime	460
	Guay Tiew Nuea ก๋วยเตี๋ยวเนื้อ Beef Noodle Soup, Poached Beef Dumplings, Braised Beef, Bean Sprouts, Spring Onions, Fried Garlic	490
 	Khao Soi Gai ข้าวซอยไก่ Chiang Mai Coconut Yellow Curry with Chicken Thigh, Boiled & Crispy Fried Egg Noodles	550
 	Khao Soi Nuea ข้าวซอยเนื้อ Chiang Mai Coconut Yellow Curry with Beef Tenderloin, Boiled & Crispy Fried Egg Noodles	850
 	Gaeng Phed Ped Yang แกงเผ็ดเป็ดย่าง Slow-braised Duck in Red Curry, Grapes, Pineapple, Sweet Basil, served with Steamed Hom Mali Rice	750
  	Gaeng Khiaw Waan Gai, Moo แกงเขียวหวานหมู, ไก่ Green Curry with a Choice of Chicken or Pork, Eggplant, Fresh Thai Herbs served with Steamed Hom Mali Rice	560
 	Gaeng Khiaw Waan Wagyu Nuea แกงเขียวหวานเนื้อ Green Curry with Beef, Eggplant, Fresh Thai Herbs, served with Steamed Hom Mali Rice	850
 	Gaeng Khiaw Waan Talay แกงเขียวหวานทะเล Green Curry with Wild Andaman Prawns, Mussels, Squid, Eggplant, Fresh Thai Herbs served with Steamed Hom Mali Rice	920
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DESSERT

  	Chocolate Mousse ช็อกโกแลตมูส Cocoa Bean Custard, Chocolate Mousse 72%, Grand Cru Chocolate Sorbet 62%, Pecan Nut Praline, Two Chocolate Sauces	400
 	Peach Melba พีชเมลบา Peaches Marinated with Verbena, Red Fruit Coulis, Caramelized Almonds, Bourbon Vanilla Ice-cream, Chantilly	400
 	Crème Caramel คาราเมลคัสตาร์ด Classic Crème Caramel, Vanilla Arlettes Biscuits	360
  	The Verandah 'Pavlova' พาฟโลวา Baked Meringue, Vanilla Cream, Passionfruit Ice Cream, Fresh Berries & Tropical Fruits เสิร์ฟกับ วิปครีม ไอศกรีมเสาวรส เบอร์รี่สด และผลไม้	420
 	Mango Sticky Rice ข้าวเหนียวมะม่วง 'Nam Dok Mai' Mango, Sticky Rice, Fresh Coconut Cream, Crisp Mung Bean	420
 	Water Chestnut Rubies ทับทิมกรอบ Water Chestnuts, Fresh Coconut milk	320
	Seasonal Fruits ผลไม้รวม	350
   	Ice Cream ไอศกรีม Pistachio, Chocolate, Vanilla, Caramel รสพิสตาชิโอ, ช็อกโกแลต, วานิลลา, คาราเมล	(per scoop) 110
 	Sorbet ซอร์เบ Coconut, Strawberry, Mango, Lemon รสมะพร้าว, สตรอเบอร์รี่, มะม่วง, มะนาว	(per scoop) 100

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

Please advise 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.

BEVERAGES

The Oriental Blend Coffee	กาแฟ	190
Espresso	เอสเปรสโซ	200
Espresso Macchiato	เอสเปรสโซมาเคียอาโต	210
Cafè Latte	ลาเต้	230
Cappuccino	คาปูชิโน	230
Iced Tea	ชาเย็น	190
Thai Milk Tea	ชาไทยเย็น	190
TWG Teas	ชา TWG	190
Nuwara, 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 Fruit or Vegetable Juice		
Milkshake	มิลค์เชค	280
Strawberry, Chocolate or Vanilla		

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