



INTERCONTINENTAL.
PHUKET RESORT



ROOM SERVICE MENU

WELCOME



We understand that when you order in-room dining you want fresh food, expertly cooked, beautifully presented and delivered in good time. Our extensive menu covers a wide range of dishes to suit all tastes and appetites.

At the InterContinental Phuket we are guided by "Our 4 Pillars" philosophy

SUSTAINABILITY | using sustainable local products and ensuring that our imported products are sustainable at their origins

TRADITION TO CONTEMPORARY | cuisine with a modern touch whilst respecting traditional recipes and flavors

RESPECT THE PRODUCT | always placing the main product front and center of each dish, celebrating its quality, taste and texture

FARM TO TABLE | partnering and supporting our local producers, farmers and fishermen

Please read on for our Chef's selections for breakfast, lunch, dinner, overnight meals and snack options. If the item you would like does not appear on the menu, please ask and we will be delighted to create something tailored to your preference.

When you have made your choice, please press the Room Service button on your telephone to place your order. We welcome enquiries from guests who wish to know whether any meals contain particular ingredients or allergens.

If you have a food allergy or intolerance, please inform your server upon placing your order.
All prices are excluding 10% service charge and applicable government taxes

BREAKFAST
AVAILABLE ON 6:30 AM - 10:30 AM

EGGS YOUR WAY	290	PASTRIES	170
Please select 1 egg dish and 1 side dish		White, brown and whole wheat toast	
Fried egg		Fruit danish	
Poached egg		Plain butter croissant	
Omelet egg		Chocolate croissant	
Scrambled egg		Cream croissant	
SIDE DISH	150	FRUITS	170
Marinated baked tomatoes		Daily selection of fresh seasonal fruit	
Hash brown potatoes			
Pork sausage			
Chicken sausage			
Grilled bacon			
Baked beans			
WESTERN SPECIALS		LOCAL FAVORITES	
House cured Salmon Benedict	420	Gastro congee	310
Slow cooked organic egg, house cured salmon, warm baked sourdough, spinach, Sriracha hollandaise sauce		Congee, century eggs, dry fish, spring onion, coriander, xo sauce, fried shallots, minced pork, coriander.	
Avocado on Toast	315	Phad Bee Hun	290
Heirloom tomatoes, avocado, thick sourdough bread, cracked pepper, extra virgin olive oil		Stir-fried rice noodle with pork, kale, and light soy sauce	
Fluffy white eggs	425	Khao Kai Jeow	280
White fluffy eggs, roasted chicken breast, sourdough, local kale, extra virgin olive oil and herbs		Local style fried eggs, fish sauce, and springs onion, chilli and jasmine rice	
Energizing Bowl	375	Kanoom Jeen Nam Ya Poo	490
Fresh banana, probiotic yoghurt, Thai cacao powder, cacao nibs and chia seeds		Homemade rice noodle with crab meat yellow curry served with bean sprout, string bean pickle, Phuket pine apple, hard-boiled egg	
Pancake and Banana	325	Bak Kut the	325
Fluffy buttermilk pan cake, banana, local seasonal fruits, maple syrup and whipped cream		Phuket pork spare rib stews with Chinese spices and shitake mushroom soup	
Baked Eggs	427	Dim Sum Basket	350
Organic egg, fresh tomato sauce, ricotta cheese, bell peppers, onion and spices		With pork, prawns dumpling, Hug Goa, Chinese bun	
Bircher Muesli	315	Khao Pad	390
Overnight oats, milk, mixed nuts and chia seeds		Stir fried rice with vegetable	
House made granola	350		
House made granola macrobiotic yogurt, fresh mixed berries bowl			



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BREAKFAST
AVAILABLE ON 6:30 AM - 10:30 AM

COFFEE

Espresso	150
Latte	150
Cappuccino	150
Americano	150
Macchiato	160
Mocha	160
Hot chocolate	160
Iced Latte	190
Iced Coffee	190
Iced Cappuccino	190
Double Espresso	180

COLD BREW COFFEE

Mae Thon Luang	180
From the Tepsadej district in Chiang Mai grown by Mr. Aek Suwanno, the natural sun dried beans bring out flavors of honeydew and dried mango	
Pa Un Kee Village	180
Grown in the Om Koi district in Chiang Mai on the Sopas estate. The brew produces flavors of orange and pomegranate	
Doi Sam Muen	180
Mr. Wiroj Wattanayothin from the village of Sam Muan produces beans that evoke flavors of mandarin and cacao	

TEA

English Breakfast Ceylon Summer	180
Darjeeling Earl Grey Autumn	180
Green Leaf Darjeeling	180
Fruity Chamomile	180
Refreshing Mint	180
Rooibos Cream Orange	180
Morgentau Summer	180
Milky Oolong	180

DAIRY

Full cream milk	140
Low fat milk	140
Soy milk	140







FRESH JUICE

Watermelon	160
Pineapple	160
Orange	160
Apple	160



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BITES

Smoked olives 	195
Castelvetro and Kalamata olives, house smoked with tamarind wood chips	
Rosemary and sea salt white pizza bread 	155
Freshly wooden baked flat bread, sea salt, and rosemary	
Toasted sourdough and homemade butter  	80
Truffle fries with parmesan  	320


A GREAT START

Calamari 	330
Deep fried squid, tartar sauce, chilli pickles and micro herbs	








SIGNATURE TACO'S

Tuna ceviche 	325
Tuna tartar, house made berries vinegar, organic herbs, avocado salsa	
Sea bass ceviche 	275
Fresh caught local fish, lemon juice, chili, herbs and coriander mango salsa	




HEALTHY AND DELICIOUS

Grilled caesar salad	315
Lightly grilled hydroponic lettuce, Caesar dressing, croutons, aged Parmesan and anchovies	
Add-Ons:	
Grilled Chicken	150
Local Prawns 	200

PIZZAS

Truffle 	650
Mozzarella, dry porcini, black truffle paste, Parmesan and truffle	
Vegetarian  	350
Fresh tomato sauce, fior di latte and local grown smoked vegetables	
Seafood 	445
Fresh caught local seafood, fresh tomato sauce, roasted tomato, chili flakes and local rocket lettuce	
Classic 	310
Fresh tomato sauce, fior di latte, mozzarella, oregano and basil	
Bresaola 	400
Fresh tomato sauce, fior de latte, Bresaola, Parmesan local rocket and extra virgin olive oil	
Burrata 	500
Fresh tomato sauce, roasted tomatoes, sundried tomatoes, fresh basil & Oregano	
Pizza of the day	380
Ask our team for the daily special	

FROM THE GRILL

Wagyu beef craft burger  	510
Tomato jam, cheese and braised onion	
Kamala seabass burger 	510
Royal Thai guacamole, house made onion pickle served with fries	



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds








Spicy

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A GREAT START

Fresh burrata 	450
Heirloom tomatoes, roasted pumpkin with herbs and extra virgin olive oil	
Charred octopus 	570
Black garlic, Escalivada and Pimiento sauce	
Crispy soft-shell crab 	375
Sweet and spicy dressing, raw mango & papaya, fresh radish, lime and chili	
Oven baked meatball  	410
Beef meat ball, Parmesan cheese, tomato sauce and garlic crostini	


PASTAS

Home made truffle pasta 	650
Rustic butter, truffle paste, Parmesan cheese and fresh summer truffle	
Linguine vongole & bottarga 	420
Leeks, parsley, cherry tomatoes, lemon zest	
Andaman prawns ravioli 	590
Fresh prawns ravioli, bisque and shellfish butter	






HEALTHY AND DELICIOUS

Chiang Mai garden salad	385
Combination of bitter, medicinal herbs, leaf salad, raspberry vinaigrette, woodworm leafs, organic cherry tomato	
Beet root 	315
Cream of beet, roasted beet, fresh mix lettuce, lemon dressing and goat's cheese	
Mixed green kaiso salad 	380
Organic green salad, mixed seaweed, Ponzu dressing	
Crunchy heart salad 	325
Organic mixed lettuce, pine nuts, house made ricotta cheese, sun dried tomato and lemon dressing	

JAPANESE SELECTION

Unagi Don	450
Japanese sea eel, Teriyaki sauce, pickled ginger, Kochihikari rice, Sansho pepper	
Steak Don 	550
Aged beef 100 gram, Teriyaki sauce, Moshiro salt, white onion, mushroom, Koshihikari rice	
Chicken Teriyaki Don	375
Organic chicken Koshihikari rice with house made Teriyaki sauce	

FROM THE GRILL

T-bone steak 	950
(Good for 2, amazing for 1) Australian dry-aged T-Bone steak, fermented roots, sautéed Chiang Mai potatoes and black garlic	
Bistecca 	890
Dry aged Wagyu rib eye, roasted cauliflower, fermented vegetable BBQ lettuce heart	
Grilled lamb chop 	710
With sautéed artichoke, green beans, herb butter, and spiced breadcrumb	
Oven roasted half chicken	510
Organic marinated chicken, roasted roots and black garlic	
Local catch of the day 	430
Local grown roasted roots and lemon wedge	
Steamed snapper steak 	450
Light soy sauce, fermented tomatoes & preserved lemon with chilly	



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THAI SELECTIONS

We respect Thai tradition and authentic taste, by using locally sourced ingredients.
We proudly support our local producers, farmers and fishermen.

Khao Phad Goong  	590	Tom Yum Goong  	430
Fried rice with prawn		Thailand's famous hot and sour soup with Andaman king prawn, lemongrass, galangal and mushroom	
Khao Phad Poo  	590	Pla Krapong Tom Som 	410
Fried rice with crab		Southern clear soup with white snapper, shallot, lemongrass, turmeric and spring onion	
Khao Phad Phak 	320	Phad Thai Gai  	490
Fried rice with carrot, onion, spring onion and kale		Stir fried noodle with chicken, bean sprout, tofu, peanut and chive	
Phad Ka Pao Moo Sab Kai Dow   	350	Phad Thai Talay   	520
Stir fired hot basil with garlic, chilli, fried egg and minced pork served with rice		Stir fried noodle with Andaman shrimp, squid, mussel, bean sprout, tofu, peanut and chive	
Phad Ka Pao Gai Sab Kai Dow  	350	Phad Thai Goong   	590
Stir fired hot basil with garlic, chilli, fried egg and minced chicken served with rice		Stir fried noodle with prawn, bean sprout, tofu, peanut and chili	
Phad Ka Pao Talay Kai Dow   	390	Pla Nueng Ma Now 	650
Stir fried hot basil with garlic, chilli, fried egg and Andaman seafood		Steamed white snapper with lemongrass, galangal, bokchoy and spicy lime dressing	
Gaeng Keow Wan Gai	480	Gaeng Poo Mee Hoon 	750
Green curry with chicken, pea eggplant, sweet Thai basil, coconut milk		Crab meat with Southern yellow curry served with rice noodles	
Phad Pak Miang 	380		
Stir fried Miang leave with egg and garlic			



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Seafood



Contains Nuts



Lactose Free



Dairy



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Alcohol



Sesame Seeds



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DESSERT
AVAILABLE ON 12:00 PM - 09:30 PM

SWEETS

Drunken tiramisu  	420
Mascarpone cheese, lady finger, coffee, alcohol, sugar	
Nutella pizza 	325
The dream of all Nutella lovers	
Coconut panna cotta 	260
Strawberry, Yuzu soup, orange syrup, Parmesan crispy	
Mango passion fruit mousse 	250
Pistachio financier, black berry jelly, coconut sponge and almond candy	
Affogato 	210
Shot of espresso with homemade coconut ice-cream	
Seasonal fruit platter	170
Selection of fresh cut fruits	
House made gelato	55 per scoop
Mark Rin chocolate	
Coconut	
Gelato of the day	



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Seafood



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Alcohol



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BEVERAGE MENU

GIN

Burnett's	390
Tanqueray	475
Ungava Canadian Premium	480
Bulldog London Dry	480
Beefeater 24	490
Ford's Gin by 86 Co	500
Saffron Premium	500
Premium Colombian Aged Ortoodoxy	520

RUM & CACHAÇA

Chalong Bay	290
Diplomatico Planas	350
Diplomatico Mantuano	350
Havana Club 7 YO	380
Flor de cana grand reserve aged 7 years	400
Abelha Silver Organic Cachaça	450
Plantation Grand Reserve 5 Year	450
Abelha Gold Organic Cachaça	450

VODKA

Russian Standard Platinum	300
Ketel One	300
Tito's	325
Zubrowka Bison Grass	350
Ultimat	400
Karlsson's Gold	420
Belverdere	450
Grey Goose	475

TEQUILA & MEZCAL

Two Fingers White	290
Lunazul Reposado	350
Kah Bianco	390
Ocho Reposado	400
Don Julio Blanco	450
Corralejo Triple Destilado	500

BLENDED WHISKY

Johnnie Walker Double Black Label	450
Teeling Small Batch	460
Johnnie Walker Gold Label	520
Suntory Special Reserve	525
Chivas Regal 18 YO	550
Ballentine's 17 YO	575

SINGLE MALT

Glenfarclas Heritage Speyside single malt	490
Ardbeg 10 YO	500
Singleton 15 YO	500
Glen Moray 15 YO	525
Glenmorangie The Nectar d'Or	525
Glenfraclas Highland Single Malt 12 YO	550

COGNAC & ARMAGNAC

Hennessy VSOP	600
Camus VSOP Elegance	600
Martell VSOP	600
Hine rare VSOP	650
Ysabel Regina	700

BOURBON & RYE

Evan Williams	390
Rittenhouse Rye	425
Bulleit Bourbon	450
Elijah Craig bourbon, 12 YO	450
Maker's Mark	450
Bulleit Rye	470

PORT & SHERRY

Graham's 10 Years Tawny	450
Dow's Port Wine 10 Years Old	550

PISCO

Barsol	325
Demonio de Los Andes Pisco	350

GRAPPA

Donnafugata Grappa di Mille e una notte	450
Nonino Amaro Quintessentia	990

CALVADOS & EAU DE VIE

Pere Magloire VS	350
Gabriel Boudier Dijon Poire William	450

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BEVERAGE MENU

BEER

Chalawan	290
Heineken	160
Chang	150
Asahi	160

JUICE

Orange	160
Pineapple	160
Apple	160
Watermelon	160

SOFTDRINKS

Coca Cola	130
Coca Cola Light	130
Sprite	130
Ginger ale	130
Soda water	130

KOMBUCHA

Original	250
Lychee	250
Yuzu & peach	250
Honey ginger	250

COFFEE

Americano	150
Espresso	150
Double Espresso	180
Latte	150
Cappuccino	150
Macchiato	150
Hot Chocolate	150

TEA

English Breakfast Ceylon Summer	180
Darjeeling Earl Grey Autumn	180
Green Leaf Darjeeling	180
Fruity Chamomile	180
Refreshing Mint	180
Rooibos Cream Orange	180
Morgentau Summer	180
Milky Oolong	180

WATER

Aqua Panna 250ml	130
Aqua Panna 750ml	270
San Pellegrino 250ml	130
San Pellegrino 750ml	270

WINE MENU

WINES - BY THE GLASS

GLASS | BOTTLE

SPARKLING

NV	Prosecco Spumante Aromatico Brut "IL FRESCO" Veneto, Italy	410 1,250
NV	Villa Sandi Prosecco, Veneto, Italy	410 2,500
NV	Veuve Du vernay Brut , Burgundy, France	415 2,500

WHITE WINE

2018	Concha y Toro, Sendero Sauvignon Blanc Central Valley, Chile	360 1,750
2019	Villa Sandi, Pinot Grigio, Veneto DOC, Italy	430 2,100
2017	Monsoon Valley, Chenin Blanc, Hua Hin, Thailand	550 2,650
2018	GranMonte, Viognier, KhaoYai, Thailand	550 2,650
2017	Hill-Smith, Chardonnay, Eden Valley, Australia	660 3,300

ROSE WINE

2017	Planeta Rose Sicilia IGT, Sicily, Italy	430 2,200
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RED WINE

2017	Wither Hills, Pinot Noir, Marlborough, New Zealand	490 2,500
2015	Anakena, Merlot, Central Valley, Chile	470 2,300
2018	Concha y Toro, Cabernet Sauvignon Reservado Central Valley, Chile	360 1,750
2017	GranMonte, Syrah Heritage, KhaoYai, Thailand	550 2,550

SWEET WINE

NV	Villa Sandi Dolce Sandi Spumante, Veneto, Italy	475 2,500
2017	Villa Maria, Private Bin Gewurtztraminer, East coast, New Zealand	450 2,100

WINE MENU

WINES - BY THE BOTTLE

CHAMPAGNE

NV	Louis Roederer	6,300
	Rich and refreshing flavors with notes of green fruits and nuts	
NV	Bollinger	9,600
	Medium bodied wine with notes of Peach, roasted apple, brioche finishing fresh walnut	
NV	Moët & Chandon, Brut Impérial	11,500
	Medium bodied with notes of green apple, creamy, toasty and finishing with crisp acidity	
NV	Veuve Clicquot, Ponsadin, Brut Yellow Label	11,500
	Medium bodied with notes of green apple, creamy, toasty and finishing with crisp acidity	

CHAMPAGNE ROSÉ

NV	Taittinger Prestige Rosé Brut	6,300
	Full bodied wine with notes of cherry, raspberry, strawberry and finishing with a vibrant acidity	
2012	Louis Roederer, Rosé vintage	6,800
	Full bodied with blackcurrant and orange, subtle notes of hazelnut and vanilla lingering on the palate	

SPARKLING

NV	Veuve du Vernay Brut, Burgundy, France	2,500
	Light bodied wine with freshness and crispness, fruity and citrusy with elegant acidity	
2017	Villa Sandi, Prosecco Superiore Valdobbiadene Millesimato, Veneto, Italy	3,100
	Light bodied wine with notes of green apple, peach and finishing with mineral	
NV	Berlucchi '61 Franciacorta Brut DOCG, Lombardy, Italy	3,000
	Full bodied wine with notes of apple, pear, citrus and finishing with velvety texture and fine balance	
NV	Ferrari, Maximum Brut, Trento DOC, Alto Adige	3,350
	Fresh and intense with citrusy, ripe peach, crusty bread and finish with a great minerality	

ROSÉ

FRANCE

2017	Domaine des Forges, Rosé d' Anjou, Loire Valley (Off dry)	2,500
	Semi-dry rose with strawberry, gooseberry and finishing with rose petals and white pepper	
2018	Miraval Rosé, Côtes de Provence	3,200
	Dry, Light bodied with notes of red berries, strawberry, watermelon and lingering with Mineral after	

ITALY

2017	iLauri Chiola, Cerasuolo D'Abruzzo DOC Rose, Abruzzo	2,300
	Medium bodied wine with notes of raspberry, blackberry and meets pleasant acidity Apricot	

THAILAND

2017	Sakuna, Granmonte, Asoke Valley	2,500
	This wine is lively and refreshing with notes of raspberry, strawberry and lingering with silky acidity	

WINE MENU

WHITES WINES

FRANCE

2016	Domaines Barons de Rothschild Lafite 'Aussières Blanc' IGP, Languedoc Full bodied wine with aromas of citrus, white peach, passion fruit and delicate minerality	2,850
2017	Chablis, Maison Louis Jadot, Burgundy Light bodied wine with green apple, melon and finishing with high acidity	6,750
2017	Pouilly-Fuisse, Mommessin, Mâconnais, Burgundy Full bodied wine with notes of apple, citrus, flinty and lingering with creamy for after taste	6,500
2017	Pfaff Tradition Riesling Alsace AOC Light bodied wine with notes of citrus, peach and finishing with pine tree and cinnamon	2,250
2012	Valentin Zusslin Riesling Pfingstberg Grand Cru, Alsace Intense wine with notes of lemon, melon, pear and finishing with a good minerality	7,000
2017	Fournier Père & Fils, Sancerre Les Belles Vignes AOC, Loire Valley Light bodied with hints of tropical fruit and lingering with minerality	3,400

ITALY

2018	Broglia Gavi "Il Doge" DOCG, Piedmont Light bodied wine with notes of lemon, pear, honey and along with floral for after taste	2,450
2018	Roero Arneis DOCG, Marchesi di Barolo, Piedmont Light bodied wine with notes of lemon, pear, honey and along with floral for after taste	2,450
2017	Castello di Pomino Bianco DOC., Tuscany Medium Full bodied with notes of citrus, bergamot, banana and lingering with strong minerality	3,900
2017	Talamonti, Trebbiano D'Abruzzo DOC Light bodied wine with notes of apple, pear and finishing with green melon	2,400
2016	Pighin Collio Pinot Grigio, DOC Collio, Friuli Light bodied wine with notes of citrus, melon, pear and finishing with perfect minerality	3,000
2016	Prà Soave Classico Staforte, Veneto Medium bodied wine with notes of pear, melon, peach, bergamot and long lingering with minerality	3,500

GERMANY

2016	Riesling, Robert Weil, Trocken, Rheingau Medium bodied wine with notes of citrus, green apple, pear and lingering finish of ginger	3,050
2016	Weingut Ziereisen Grauer Burgunder , Baden Light - medium wine with notes of apple, pear, and finishing with flinty minerality	2,700

AUSTRIA

2017	Weingut Knoll Grüner Veltliner Federspiel Loibner, Wachau Light bodied and refreshing wine with notes of peach, grapefruit and finishing with strong minerality	3,500
2018	Weingut Rabl Gelber Muskateller, Kamptal Light bodied wine with notes pear, peach, melon and lingering with a vibrant acidity	2,800
2017	Bernhard Ott Grüner Veltliner Am Berg, Wagram Light bodied wine with notes of citrus, green apple and floral aftertaste	2,700

USA.

2016	Francis Coppola 'Diamond Collection' Chardonnay, Monterey County Full bodied wine with notes of pineapple, citrus, melon, creamy and crisp natural acidity	3,300
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CHILE

2015	Chardonnay, Hugo Casanova Reserve, Maule Valley Full bodied wine with tropical fruits, dried apricot and finishing with a nice touch of oaky flavour	2,450
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WINE MENU

WHITES WINES

SOUTH AFRICA

- 2018 Sauvignon Blanc, Two Oceans, Western Cape 1,950
Full bodied wine with tropical fruits, dried apricot and finishing with a nice touch of oaky flavour.

AUSTRALIA

- 2018 Chardonnay, Luke Lambert, Yarra Valley 5,300
Full bodied wine with notes of citrus, lemon, green apple, nutty and with a well-balanced acidity
- 2017 Chardonnay, Jamsheed, Harem Madame Chard, Yarra Valley 2,800
Full bodied wine with notes of lemon, peach, creamy and a touch of butterscotch aftertaste

NEW ZEALAND

- 2017 Mansion House Bay Sauvignon Blanc, Marlborough 2,400
Light bodied wine with aromas of green apple, passion fruit and lingering a vibrant acidity
- 2018 Whitehaven Sauvignon Blanc, Marlborough 3,000
Light medium bodied wine with notes of passionfruit, gooseberry, peach and dancing acidity
- 2017 Chardonnay, Te Mata Estate, Hawk's Bay 2,600
Full bodied wine with notes of lemon, white peach, pineapple and finishing with toasted cashew

THAILAND

- 2018 GranMonte Viognier, Khao Yai 3,100
Medium bodied wine with tropical fruits, lime, dried apricot and long lingering finish of vanilla oak

RED WINES

FRANCE

- 2017 Michel Lynch , Bordeaux 2,500
Medium bodied wine with notes of blackcurrant , plum and finishing with smooth tannins
- 2014 Château Confidences de Prieure-Lichine, Margaux 6,500
Full bodied wine with notes of blackcurrant, ripe cherries, plum, vanilla and silky tannins aftertaste
- 2009 Château La fleur de Boüard, Pomerol 6,500
Medium bodied wine with notes of plum, ripe cherries, roasted coffee and finishing with velvety tannin
- 2015 Côte de Nuits Villages, Louis Latour, Burgundy 6,600
Light bodied wine with notes of strawberry, raspberry, mushroom, silky tannin and smoky
- 2014 Châteauneuf-du-Pape, F. Jeantet, Rhone Valley 6,400
Full bodied wine with notes of blackcurrant, cherry, and long lingering with fruitiness aftertaste

GERMANY

- 2015 Enderle & Moll Pinot Noir Liaison, Baden 3,800
Light bodied wine with notes of raspberry, strawberry, mineral, silky tannin and Mouthwatering

SPAIN

- 2015 Dominio de Pingus - Flor de Pingus, Ribera del Duero 11,600
Full bodied wine with notes of blackberry, black cherry, fig, cocoa, licorice and soft tannin

WINE MENU

RED WINES

ITALY

2012	Marchesi di Barolo, Barolo Sarmassa DOCG, Piedmont Full bodied wine with notes of red berry, licorice, clove and finishing with Fine-grained tannins	7,650
2016	Barbera d'Alba Peiragal DOC, Marchesi di Barolo, Piedmont Medium bodied wine with aromas of blackcurrant, berries, toasted hazelnut, vanilla, soft tannins	4,500
2017	Speri, Ripasso Valpolicella Classico Superiore DOC, Veneto Medium bodied wine with notes of ripe strawberry, ripe raspberry, coffee and rounded tannins	3,300
2013	Nero d'Avola, Saia, Feudo Maccari IGT, Sicily Full bodied wine with notes of dark plum, red cherries, blueberries, Oak, cacao and smoky	4,000
2016	Castiglioni Chianti DOCG, Frescobaldi, Tuscany Medium bodied wine with notes of cherry, blackcurrant, raspberry, tomato and well-balanced acidity	3,000
2015	Grattamacco, Frescobaldi Bolgheri Superiore, Tuscany Full bodied wine with notes of cherry, blackcurrant, blueberry, raspberry and tobacco	14,000
2016	Argiolas Costera Cannonau Di Sardegna DOC, Sardinia Medium bodied wine with notes of plum, mulberry, blueberry and finishing with smooth tannin	2,350

USA.

2015	Beringer, Founder's Estate, Cabernet, California Full bodied wine with notes of black cherry, raspberry, vanilla, cinnamon, supple tannin	3,300
2015	Evening Land Pinot Noir Seven Springs Vineyards, Oregon Light bodied wine with notes of black cherry, plum, licorice and lingering with silky tannin	5,100

ARGENTINA

2017	Malbec, Bodegas Salentein, Portillo, Mendoza Full bodied wine with aromas of red fruits, black berries, floral and finishing with juicy tannin	2,500
2017	Malbec, Alamos, Mendoza Medium, full bodied wine with aromas of plum, blackberry, chocolate and smooth tannin	2,490

CHILE

2015	Cono Sur, Pinot Noir, Single Vineyard, San Antonio Valley Medium bodied wine with aromas of cherry, strawberry, mushroom and along with a velvety tannin	3,250
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AUSTRALIA

2017	Shiraz Stonefish Margaret River Medium, full bodied wine with aromas of blueberry, plum, black pepper and finishing with mineral	2,500
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NEW ZEALAND




2016	Villa Maria, Private Bin, Pinot Noir, Marlborough Light bodied wine with notes of raspberry, strawberry and lingering with soft tannin	2,900
2016	Pinot Noir, Tahuna, Hawke's Bay Light bodied wine with aromas of ripe cherries, plum, mushroom and finishing with light tannin	3,050
2018	Two Paddocks Pinot Noir Picnic, Central Otago Light bodied wine with notes of strawberry, plum, cherries and finishing with silky tannin	3,300

THAILAND







2015	Shiraz-Sangiovese, Cuvee de Siam Rouge, Siam winery, Hua Hin Light, medium bodied wine with notes of blackberry, cherry, coffee, pepper and chocolate aftertaste	4,000
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LATE NIGHT MENU
AVAILABLE 24 HOURS







SALADS

Mediterranean garden salad  	305
Mesclun Greens, Cherry Tomatoes, Cucumber, Red Onions, mozzarella Cheese, Olives, Lemon Vinaigrette	
Add-Ons:	
Grilled Chicken	150
Poached Local source fresh Prawns 	200


SANDWICHES

Vegetarian  	330
Smokey vegetables, sundry tomatoes pesto, basil leaves, black pepper and EVOO, lime, mixed fresh salad	
House cured salmon bagel  	350
lime cream cheese, house cured salmon, avocado smash, tomatoes, rocket leaves	
Pastrami and cheddar  	280
Rye bread, sliced beef pastrami, melted Swiss cheese, gherkins, mustard, fresh side salad	





SWEETS

Seasonal fruit platter  	170
Sliced seasonal fruit	
Mango sticky rice  	280
Yellow mango, steam sticky rice, coconut sauce, mint leaves	
Drunken tiramisu  	420
Mascarpone cheese, lady finger, coffee, alcohol, sugar, and	

JAPANESE SELECTION

Steak Don 	550
Aged beef 100 gram, Teriyaki sauce, Moshiro salt, white onion, mushroom, Koshihikari rice	
Chicken Teriyaki Don	375
Organic chicken Koshihikari rice with house made Teriyaki sauce	

FROM THE GRILL

Wagyu beef craft burger  	510
Tomato jam, cheese and braised onion	
Kamala seabass burger 	510
Royal Thai guacamole, house made onion pickle served with fries	
Steamed snapper steak 	450
Light soy sauce, fermented tomatoes & preserved lemon with chilly	
Oven roasted half chicken	510
Organic marinated chicken, roasted roots and black garlic	

THAI SELECTIONS

Khao Phad Gai  	350
Fried rice with chicken	
Khao Phad Moo  	350
Fried rice with prok	
Khao Phad Tha Lay  	590
Fried rice with seafood	
Phad Ka Pao Moo Sab Kai Dow   	350
Stir fired hot basil with garlic, chilli, fried egg and minced pork served with rice	
Phad Ka Pao Gai Sab Kai Dow  	350
Stir fired hot basil with garlic, chilli, fried egg and minced chicken served with rice	
Phad Ka Pao Talay Kai Dow   	390
Stir fried hot basil with garlic, chilli, fried egg and Andaman seafood	



Vegan



Vegetarian



Gluten Free



Contains Egg



Contains Beef



Seafood



Contains Nuts



Lactose Free



Dairy



Contains Pork



Alcohol



Sesame Seeds



Spicy

Please inform your server of any food allergies, food intolerance, dietary requirements or restrictions that you or any of your party may have.

All prices are in Thai Baht and subject to 10% service charge and applicable taxes.