



LOBBY SALON MENU

THAI

Served 11.00 AM - 9.00 PM

THAI APPETIZER

SATAY GAI 400
GRILLED CHICKEN TENDERLOIN | SKEWERED | PEANUT SAUCE

VEGETABLE SPRING ROLL 400
GOLDEN FRIED VEGETABLE SPRING ROLLS | PLUM SAUCE

SALAD

SOM TAM 300
SHREDDED GREEN PAPAYA | CARROT | GARLIC | CHILI | LONG BEANS | SIRA TOMATO
DRIED SHRIMP

YAM SOM O 350
POMELO | MINT | WATER CHESTNUT | CRISPY GARLIC | CRISPY SHALLOT
DRIED CHILI

SOUP

TOM YAM GOONG 450
TIGER PRAWN | SPICY LEMONGRASS BROTH | LIME JUICE | BIRD'S EYE CHILI

TOM KHA GAI 350
CHICKEN BREAST | ORINGI MUSHROOM | GALANGAL | COCONUT BROTH

CURRY

GAENG KIEW WAN NUEA 600
CHAROLAIS BEEF TENDERLOIN | GREEN CURRY | COCONUT MILK
THAI EGGPLANT | SWEET BASIL

GAENG MASSAMAN GAI 500
CHICKEN THIGH | MASSAMAN CURRY | COCONUT MILK
POTATO | SHALLOT | LOTUS SEED

MAIN COURSE

KHAO KAPRAO SERVED WITH STEAMED JASMINE RICE | STEAMED RICEBERRY
STIR-FRIED | HOT BASIL | CHOICE OF

CHAROLAIS BEEF TENDERLOIN | ANDAMAN SEAFOOD 500

CHICKEN BREAST | PORK TENDERLOIN | SQUID 400

GOONG PHAD MED-MAMUWANG HIMMAPHAN 600
WOK-FRIED TIGER PRAWN | CASHEW NUT | DRIED CHILI

PHAD THAI GOONG SOD 600
THAI FRIED RICE NOODLE | TIGER PRAWN | TAMARIND SAUCE

KHAO PAD CHICKEN 400
THAI FRIED RICE | CHICKEN BREAST | VEGETABLES | EGGS

KHAO PAD PORK 350
THAI FRIED RICE | PORK TENDERLOIN | VEGETABLES | EGGS

KHAO PAD PAK 300
THAI FRIED RICE | VEGETABLES

WESTERN

Served 11.00 AM - 9.00 PM

ATLANTIC SALMON NIÇOISE SLOW ROASTED ATLANTIC SALMON FILET BABY COS HEIRLOOM CHERRY TOMATO GREEN BEAN BOILED POTATO BOILED EGG NIÇOISE OLIVE WHITE ANCHOVIE EXTRA VIRGIN OLIVE OIL-LEMON DRESSING	600
BURRATA SALAD 100 GRAM BURRATA HEIRLOOM CHERRY TOMATO EXTRA VIRGIN OLIVE OIL ITALIAN BASIL	500
CAESAR SALAD GRIDDLED CHICKEN TENDERLOIN BABY COS CAESAR DRESSING BACON WHITE ANCHOVIE PARMESAN CROUTON	450
SPINACH PUMPKIN SALAD BABY SPINACH ROASTED PUMPKIN PARMESAN CHEESE CROUTONS BALSAMIC REDUCTION	400
PROSCIUTTO MELON 24 MONTHS PROSCIUTTO MELON WILD ROCKET GRISSINI STICK EVO	500
BURGER SERVED WITH A SIDE OF SALAD CHOICE OF FRENCH FRIES STEAK FRIES SWEET POTATO FRIES	
CHEESE BURGER WAGYU BEEF PATTY BACON GRUYERE CHEESE CARAMELIZED ONION TOMATO JAPANESE PICKLED CUCUMBERS MAYONNAISE SESAME BUN	700
VEGETARIAN BURGER PLANT BASED PATTY VEGAN CHEESE CARAMELIZED ONION TOMATO JAPANESE PICKLED CUCUMBERS SESAME BUN	550
SANDWICH SERVED WITH A SIDE OF SALAD CHOICE OF FRENCH FRIES STEAK FRIES SWEET POTATO FRIES	
CLASSIC CLUB GRILLED CHICKEN BREAST AVOCADO LETTUCE TOMATO BACON EGG WHITE TOAST	550
GRILLED VEGGIES WRAP TORTILLA LABANEH RACKLET CHEESE ORINGI MUSHROOM ZUCCHINI CARROT PESTO CARAMELIZED ONION	450
CHICKEN CROQUE MONSIEUR THE SUKHOTHAI'S SMOKED CHICKEN BREAST BECHAMEL SAUCE RACKLETTE CHEESE PARMESAN CHEESE	450

ITALIAN

Served 11.00 AM - 9.00 PM

ITALIAN PASTA

MADE WITH FINE DURUM WHEAT

SPAGHETTI | FETTUCCINE | PENNE | TOFETTE | GNOCCHI SARDI

SEAFOOD

550

ANDAMAN SEAFOOD | GARLIC | WHITE WINE | EXTRA VIRGIN OLIVE OIL
ITALIAN BASIL

BOLOGNESE

500

GROUND BEEF RAGOUT | PARMESAN CHEESE

CARBONARA

500

CREAMY EGG YOLK | SMOKED BACON | PARMESAN CHEESE

PESTO

400

SEMI-DRIED TOMATO | BASIL PESTO | BURRATA

WOOD-FIRE OVEN BAKED PIZZA

SERVED FROM 12.00

(PLEASE ALLOW 30 MINUTES PREPARATION TIME)

SCHIACCIATINA (G,D,P)

950

THIN CRISPY PIZZA CRUST | MASCARPONE CHEESE | PROSCIUTTO DI PARMA
WILD ROCKET | TOMATO

LA FRUTTI DI MARE (G,S)

650

SAN MARZANO TOMATO BASE | PRAWN | WHITE COD | CLAM | SQUID
CURED TOMATO | TAGGIASCA OLIVE | BASIL

LA DIAVOLA (G,D,P)

650

FIOR DI LATTE MOZZARELLA | SAN MARZANO TOMATO | SPICY SALAMI
KALAMATA OLIVE

TRUFFLED CONTADINA (G,D,P)

650

FIOR DI LATTE MOZZARELLA | BLACK TRUFFLE CARPACCIO | SPECK HAM
PORK SALSICCIA | TRUFFLED MIX MUSHROOM

LA QUATTRO FORMAGGI (G,D,V)

680

FIOR DI LATTE MOZZARELLA | GORGONZOLA | TALEGGIO
STRACCHINO | PEAR | ACACIA HONEY

LA VEGETARIANA AL PESTO (G,D,V,N)

600

FIOR DI LATTE MOZZARELLA | PESTO SAUCE | GRILLED SEASONAL VEGETABLES

INDIAN

Served 11.00 AM - 9.00 PM

BUTTER CHICKEN TRADITION OF CHICKEN THIGH SPICES INDIAN GARVY RAITA MIXED PICKLES	450
DAL MAKHANI TRIO BEANS TOMATO PUREE INDIAN SPICES CREAM BUTTER	400
JEER RICE BASMATI RICE CASHEW NUT CUMIN SEED CRISPY SHALLOT	250
INDIAN BREAD MALABAR PARATHA	200

DESSERT

Served 11.00 AM - 9.00 PM

STRAWBERRY PISTACHIO TART ALMOND CREAM STRAWBERRY COULIS	320
CHEESE CAKE MASCARPONE CREAM MANGO GELEE	320
RED VELVET CHREM CHEESE MOUSSE RASPBERRY COLIS	280
MANGO STICKY RICE NAM DOK MAI MANGO SWEET COCONUT SAUCE STICKY RICE	350
FRUIT MEDLEY SEASONAL EXOTIC THAI FRUIT	250
ICE CREAM VANILLA CHOCOLATE SALTED CARAMEL OF THE DAY	100 SCOOP
FROZEN YOGHURT HONEY MANGO BLACKCURRANT MACHA COARCOAL-COCONUT	100 SCOOP
SORBET MANGO STRAWBERRY APPLE LYCHEE OF THE DAY	100 SCOOP