



LOBBY SALONS

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ASIAN SPECIALITIES

SOUPS

TOM YAM GOONG 550

Spicy Prawn Soup, Lemongrass

Lime Juice & Garden Chillies

TOM KHAA GAI 400

Coconut Soup with Chicken, Galangal, Kaffir Lime

APPETISERS

SATAY GAI RUE MOO 400

Chicken, Pork or Mixed Satays, Peanut Sauce

YAM NUEA 420

Spicy Grilled Charolais Beef Salad

SOMTAM KORMOORYANG 400

Green Papaya Salad, Marinated Roasted Pork Neck

LOBBY SALONS

DESSERTS

APPLE "AFTER EIGHT"	420
Almond Crumble, Green Apple Sorbet	
CHEESE CAKE	420
Strawberry, Warm Berries	
LEMON TART IN TWO TEXTURES	420
Green Tea Ice Cream	
STICKY DATE AND PRUNE PUDDING	420
Fudge Sauce, Vanilla Ice Cream, Crème Anglaise	
SWEET STICKY RICE WITH MANGO	420
Thailand's Signature Dessert	
SEASONAL TROPICAL FRUIT PLATTER	350
HOMEMADE ICE CREAMS AND SORBETS	110
Vanilla, Chocolate, Coconut, Pistachio	(per scoop)
Strawberry, Passion Fruit, Lemon	

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MAIN COURSES

GAENG KIEWWAAN GAI	400
Green Curry of Chicken, Two kinds of Eggplant	
GAENG PHED PED YAANG SAI APPLE	420
Red Curry of Roasted Duck, Apple in Coconut Milk	
KANA MOO KROB	380
Stir-fried Chinese Kale, Crispy Pork	
NUEA PHAD PRIK KEE NOO SOD	550
Stir-fried Spicy Beef Fillet, Fresh Aromatic Herbs	
PHAD NOR MAI FARANG KUB HEDHOM	380
Stir-fried Green Asparagus, Shitake Mushrooms in Ginger Soya Sauce	

NOODLES AND RICE

PHAD THAI NUEAPOO GOONG MAENAAM YAANG	560
Traditional Fried Rice Noodles with Tamarind Bean Sprouts, Garlic Chives, Crab Meat and Grilled Prawn	
GUAY TIEW SUKHOTHAI	460
Soup of Sukhothai Rice Vermicelli Noodle, BBQ Pork, Minced Pork, Pork Balls, Snake Beans, Roasted Peanuts, Dried Shrimps	
KHAO SOY GAI RUE NUEA	460
Northern Style Egg Noodles in Curry with Chicken or beef Chili Oil, Shallots and Pickled Cabbage	
KHAOPHAD GOONG RUE, NUEAPOO	460
Fried Rice with River Prawn or Blue Swimmer Crab Meat	

LOBBY SALONS

AFTERNOON TEA SET

Monday - Thursday, 14:00-17:00 hrs

THE SUKHOTHAI TEA SET

800

ON ARRIVAL

White Chocolate Baba Ganoush, Black Sesame Cone

SANDWICHES

Mini Croissant Filled with Coffee Marinated Salmon
and Sour Cream

Italian Cold Cut and Fig Compote, Buckwheat
and Chia Seed Roll

Braised Lamb Shank with Sticky Espresso Gravy,
Milky Soft Roll

Cucumber Raita in White Toast

Eggplant Caponata in Tortilla Wrap, Grated Venezuela 72%

MINI PASTRIES

Pistachio Praline Mozart

Oreo & Baileys Cheese Cake

Traditional Bordeaux Canele

White Chocolate and Quinoa Mousse, Kalamansi Confit

Fresh Fruits and Berry Tartlets

SCONES

Currant Fruit Scones

Clotted Cream, Strawberry Jam

Fresh Fruits Platter

SIDE SURPRISE

We Keep You Guessing!

Coffee, Tea or Infusions

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AFTERNOON TEA SET

Monday - Thursday, 14:00-17:00 hrs

THAI HERITAGE TEA SET

800

THAI SAVORIES

Dried Shrimp and Coconut Syrup in Betel Leaf

Golden Fried White Shrimps rolled in Vermicelli Noodles

Steamed Rice Pancake Wrapped

with Minced Pork & Thai Herbs

Deep Fried Minced Scallop Wrapped With Egg Noodles

Deep Fried Rice Dumping Stuffed With Minced Fish

SWEETS

Thai Layer Cake in Rose Shape

Coconut Jelly Topped With Young Coconut Meat

Coconut Milk & Taro Custard Scented With Jasmine

Yellow Bean Candies

Golden Thai Dessert

MANGO STICKY RICE

SCONES

Currant Fruit Scones

Clotted Cream, Strawberry Jam

Fresh Fruits Platter

Coffee, Tea or Infusions