

The background is a dense, repeating pattern of various tropical leaves. It includes large, heart-shaped monstera leaves with characteristic holes, and several types of ferns with long, feathery fronds. The color palette is a range of greens, from deep forest green to bright, vibrant lime green, creating a lush and textured appearance.

the dining room
phuket



IT IS BREAKFAST TIME!

Available to energize up your mind
at the dining room from 7.00 - 10.30 a.m.



#STEP 1

REFRESHMENTS

- Detox water - Still water -
- Sweetened Thai Tea - Chilled Fruit Juices

HOT COFFEE OR HOT TEA

- Americano -
- Espresso -
- Cappuccino -
- Latte Macchiato -
- English Breakfast Tea -
- Green Tea -
- Mint Tea -
- Earl Grey Tea -
- Cold or hot milk -

#STEP 2

GET SOME VITAMINES

- Salad bar with assorted dressings -
- Assorted fresh fruits of the season -
- Fruit salad -

BAKERY

- Freshly baked breads - Toast -
- Butter croissant - Pastries -

CRUNCH

- Cereals - Muesli -
- Milk - Yoghurt -



#STEP 3

Please feel free to select 2 dishes / person

- Eggs Benedict -
on English muffin, Spinach, cooked Ham & Hollandaise sauce
- Fried Eggs -
sunny side up or over hard.
- Scrambled Eggs -
with cheese or vegetables.
- Omelet -
with cheese or vegetables.
- Poached Eggs -
- Boiled Eggs -
soft boiled 3 min, medium 5 min or hard boiled

Sides

- Grilled Bacon - Grilled Tomato -
- Sautéed Vegetables - Cooked Ham -
- Chicken Sausages - Pork Sausages -
- Baked Beans - Potatoes -

Fork & Spoon

- Boiled Rice with Chicken or Pork -
- Gai Phad Ka-Práo on Rice -
spicy stir-fried minced chicken with chili and holy Basil leave
- Kua Kling Moo on Rice -
dry red curry paste with minced pork
- Pad See-Ew Moo -
wok fried soy sauce, kale, rice noodles with pork
- Egg Fried Rice -
with pork or chicken
- Rice Noodle Soup -
with fish balls and prawn dumplings



#Bubbly Breakfast - Free flow prosecco for 60 minutes at THB 990 NET per person


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SAVOUR ITALIAN & THAI CUISINE FLAVORED BY OUR EXECUTIVE CHEF "CHEF KONG"

ITALIAN PIZZA'S & SMALL BITES

| | |
|--|---------|
| Garlic Bread ขนมปังกระเทียม (V) | THB 120 |
| French baguette, butter, garlic and parsley | |
| French Fries เฟรนช์ฟรายส์ (V) | THB 120 |
| Herb & BBQ Onion Rings หอมใหญ่ชุบแป้งทอดและบาร์บีคิว | THB 150 |
| Crispy fried onion rings with bread crumb, barbeque powder, rosemary, thyme, black pepper serve with Tar-Tar sauce | |
| Vegetable Spring rolls โปเปาะผัก (V) | THB 180 |
| Mixed vegetable spring roll served on top crispy rice noodle and palm sauce | |
| Goong Sa-Rong กุ้งสะโร่ง  | THB 250 |
| Crispy prawn wrapped with rice noodle serving with plum sauce and mango salsa | |
| Classic Caesar Salad ซีซาร์สลัด | THB 220 |
| Romance lettuce, parmesan cheese, crispy bacon & bread croutons | |
| Caesar Salad with Grilled Chicken ซีซาร์สลัดไก่ | THB 250 |
| Romance lettuce, grilled marinate chicken, parmesan cheese, crispy bacon and bread croutons | |
| Caesar Salad with Grilled Prawn & Rosemary ซีซาร์สลัดกุ้ง | THB 280 |
| Romance lettuce, grilled marinate white prawn with rosemary, parmesan cheese, crispy bacon & bread croutons | |
| Prawn Greek Salad กรีกสลัด | THB 280 |
| Poached prawn with thyme and white wine serv capsicum, cucumber, Feta cheese, Italian olive, sun dried cherry tomato with mango & avocado topped ricotta | |
| Yam Woon Sen Ta-Ley ยำวุ้นเส้นทะเล | THB 280 |
| Salad Thai style with glass noodle, tomato, shallot, garlic, celery, mixed with poached seafoods; White prawn / squid / NY mussel, chili & lime dressing | |
| Italiano Pomodoro Pizza พิซซ่าซอสมะเขือเทศอิตาลี (V) | THB 200 |
| Italian Pizza with tomato pomodoro sauce, fresh cherry tomato, Italian basil, mozzarella cheese & ore | |
| Carbonara & Crispy Smoky Bacon Pizza พิซซ่าคาร์โบนารา | THB 250 |
| Italian pizza with white cream sauce, onion, smoke ham, mushroom mozzarella and parmesan cheese, oregano topped crispy smoke bacon | |
| Mediterranean Pizza พิซซ่าเมดิเตอร์เรเนียน  | THB 250 |
| Roasted capsicum, Italian olive, onion ring, parmesan cheese, balsamic vinaigrette, pomodoro sauce and mozzarella cheese | |
| Phad Ka – Praow Neau Pizza พิซซ่ากะเพราเนื้อ “วากิว” | THB 280 |
| Italian pizza with stir fried thai hot basil with garlic, chili, beef “Wagyu” and mozzarella cheese | |
| Massaman Pulled Chicken Pizza พิซซ่ามัสมั่นไก่ | THB 280 |
| Thai popular curry Massaman with herb, spice, chicken, onion, potato, Phuket Pineapple, Massaman curry sauce and mozzarella cheese | |
| Frutti Di Mare Pizza พิซซ่าหน้าซีฟู้ด | THB 250 |
| Mixed seafood's, garlic, sweet basil leaf, cherry tomato, pomodoro sauce and mozzarella cheese | |

INTERATIONAL FAVORITES

| | |
|---|-----------|
| Mexican Quesadilla Chicken เม็กซิกันเตชติญาไก่ | THB 250 |
| Quesadilla Mexican style with grilled chicken, capsicum, onion, jalapenos chili, zucchini cucumber serv with tomato salsa and sour cream | |
| Open Tuna Sandwich แซนวิชทูน่าสโตน | THB 250 |
| Tuna, avocado salsa, salad, mayo, tomato served on grain bread | |
| Eggplant Pasta Amatriciana ริเก็ตตีส้อมมาติเซียน่า (V) | THB 270 |
| Rigatoni pasta, eggplant, tomato and Italian basil topped with pecorino cheese | |
| La Stella Bangkok Pasta สปาเก็ตตี้ลาสตาล่าเบงค็อก  | THB 280 |
| Spaghetti, garlic, olive oil, Anchovies, capers, and touch of Italian bread crumbs. | |
| Vongole Pasta สปาเก็ตตี้หอยตลับอิตาลี  | THB 280 |
| Squid Ink Spaghetti, garlic, white wine sauce, fresh cherries tomato and tough of spice, Italian Sweet Clam | |
| Fettuccini Carbonara & Egg Onsen | THB 280 |
| Fettuccini pasta cooked with cream sauce, onion, mushroom, smoke bacon & parmesan cheese topped with egg Onsen | |
| Penne Seafood Pesto เพนเน่ทะเลกับซอสเพสโต | THB 280 |
| Penne pasta cooked with Italian pesto sauce, sweet basil, parmesan cheese, prawn, squid and NZ mussel | |
| American Hot Dog อเมริกันฮอตดอกหมู | THB 280 |
| Grilled pork sausage, Hotdog bun, cucumber pickle, fresh tomato, mustard, ketchup served with French fries | |
| Classic Beef & Cheese Burger คลาสสิกชีสเบอร์เกอร์เนื้อ | THB 350 |
| Grilled Wagyu Beef with herbs, sesame bun, lettuce, grilled capsicum, tomato, onion, avocado and cheddar slice served with French fries | |
| Wagyu Beef Tenderloin 180g. สเต็กเนื้อวากิวเทนเดอร์ลอยน์ | THB 950 |
| Grilled Wagyu beef tenderloin marinate with virgin olive oil, red wine, served with young pepper corn sauce, mash potato and grilled mixed vegetables | |
| Norwegian Salmon Steak 150g. สเต็กปลาแซลมอนนอร์เวย์ | THB 950 |
| Grilled Norwegian Salmon with white wine, thyme & rosemary, pepper, roasted vegetables, sweet mash potato, lemon and white wine sauce | |
| Australian Lamb Rack 180g. สเต็กเนื้อแกะออสเตรเลีย | THB 1,250 |
| Grilled Aus. Lamb rack with virgin olive oil, rosemary, red wine served with red wine gravy sauce potato steak house fries, roasted capsicum and mushroom | |

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TASTE OF THAILAND

Khao Phad Gai, Moo, Nuae ข้าวผัดไก่, หมู, เนื้อ THB 250
Thai fried rice mixed vegetable, egg, white soya sauce with chicken, pork or beef meat topped with crispy fried egg

Phuket Mee Hok-Kiean Seafoods THB 250
ภูเก็ตฮ็อกเกียนหมี่สะปะทะเล "Phuket Signature"
Original fried egg noodle hok-kiean style with vegetable, soya sauce, seafoods and sesame oil topped with poach egg

Khao Obb Sab Pa-Rodd Gai ข้าวอบสับประดู่ไก่ THB 250
Southern style fried rice with Phuket pineapple, onion, raisin, chicken breast, cherry tomato topped with Phuket cashew nut and crispy shallot

Tom Kha Hed ต้มข่าเห็ด (V) THB 220
Coconut milk cream soup with lemon glass, galanga, tomato, shallot, shimeji mushroom

Tom Yam Goong or Seafood ต้มยำกุ้ง / ทะเล THB 280
Authentic thai spicy & sour soup with lemon glass, galanga, tomato, shallot, mushroom and phuket white prawn or seafood

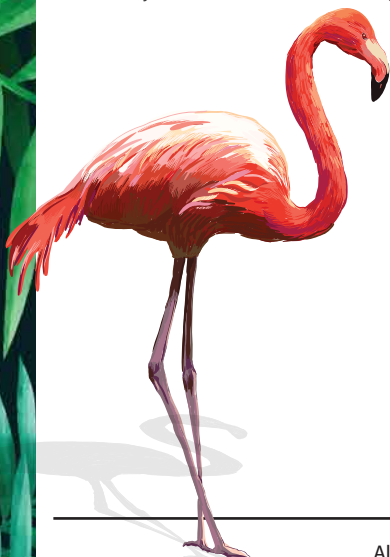
Gai Phad Med Ma-Meung ไก่ผัดเม็ดมะม่วง THB 250
Stir fried crispy chicken onion, capsicum, dried chili, mushroom, cashew nut and Chinese whisky

Peek Gai Tod Num Pla ปีกไก่ทอดนำปลา THB 250
Deep fried seasoning chicken wing with fish sauce, crispy garlic, kaffir lime leave, fried chili served with sweet and chili sauce

Neau Phad Prik Thai Dum เนื้อผัดพริกไทยดำ THB 280
Stir fried thai beef tenderloin with capsicum, young pepper corn, shitake' mushroom, spring onion and sesame oil

Massaman Gai & Roti โรตีสานแบบมัสมั่นไก่ THB 250
Thai Massaman curry with Asian spic, chicken, potato, onion, coconut milk served with roti sheet

Green Curry Gai แกงเขียวหวานไก่ THB 250
Green curry in coconut milk with chicken thigh, Thai sweet basil, eggplant, red chili



Kor Moo Yang คอหมูย่าง THB 280
Thai Style Grilled marinate pork with, garlic, coriander seeds, black pepper, palm sugar served with Thai roast chili sauce & BBQ sauce

Goong Sauce Ma-Kram กุ้งซอสมะขาม THB 300
Deep fried Phuket white prawn, Tamarind sauce and crispy shallot

Steamed Rice ข้าวสวย THB 50

Phuket White Snapper Dish - THB 450 - เมนูปลาทะเลภูเก็ต

Please Select 1 Of 5 choice for your favorites (เลือกได้ 1 เมนู)

- **Steamed With Lime & Chili Sauce** ปลาทะเลพงขาวนึ่งมะนาว
- **Steamed With Palm Sauce** ปลาทะเลพงขาวนึ่งบ๊วย
- **Deep Fried 3 Flavor Sauce** ปลาทะเลพงขาวทอด 3 รส
- **Authentic Stir fried with Herb** ปลาทะเลพงขาวผัดฉ่า
- **Southern Curry Style with Phuket Pineapple** แกงส้มปลาทะเลพงสับประดู่ภูเก็ต

KIDS MENU

Kids Penne Pomodoro THB 89
Penne with tomato pomodoro sauce, cherry tomato, sweet basil and parmesan cheese

Kid's Khao Phad Gai THB 89
Kid's fried rice with egg, tomato, onion, soya sauce, chicken breast and topped with fried egg

Kid's Phad See Eiw Gai THB 99
Local style fried flat noodle with black soya sauce, kale, carrot, egg and chicken

Kid's Prawn Tempura THB 149
Deep fried white prawn with bread crumb, served with plum sauce

Kid's Fish & Chips THB 149
Crispy white snapper served with French fries, tartar sauce and tomato ketchup

Kid's Crispy Chicken Wings & Rice THB 149
Deep fried marinate chicken wings served with steam rice Thai sweet n' chili sauce and tomato ketchup

SWEETS & DESSERTS

Fresh Fruits in Season ผลไม้รวม THB 150

Pluto' Homemade Ice Cream ไอศกรีม THB 120/Scoop

Mixed Berry Panna Cotta พานาคอตต้าเบอร์รี่รวม THB 150

Mango Sticky Rice ข้าวเหนียวมะม่วง THB 120

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Beverage

Frozen Healthiness

Baan Mon Village THB 299
with Carrot, young Ginger, Orange Juice

Soi 1
with fresh Pineapple, Celery, Mint

Fresh Fruit Blends

Pineapple / Watermelon THB 120

Mango / Passion fruit

Young Coconut Juice THB 90

Coffee

Cappuccino THB 90 / 120
Select: Hot / Ice

Cafe Latte THB 90 / 120
Select: Hot / Ice

Americano THB 60 / 90
Select: Hot / Ice

Still Water

Acqua Panna 50 cl THB 130

Sparkling Water

San Pellegrino 50 cl THB 130

Chang 46 cl THB 30

Soft Drinks

Coke, Coke Zero THB 70

Sprite, Soda THB 70

Schweppes Tonic THB 70

Schweppes Ginger Ale THB 70

Beer

Change (bottle) THB 130

Singha (bottle) THB 130

Heineken (bottle) THB 150

San Mig Light (bottle) THB 150

Drunken Milkshakes

Manhattan Shake THB 300
Bourbon, Sweet Vermouth, Cherry Syrup, Vanilla Ice Cream

Don Pedro Shake THB 300
Kahlua Coffee Liqueur, Whiskey, Vanilla Ice Cream



Classic Cocktails

Manhattan Shake THB 300

Bourbon, Sweet vermouth, Cherry Syrup,
Vanilla Ice Cream

Don Pedro Shake THB 300

Kahlua Coffee Liqueur, Whiskey, Vanilla Ice Cream

Mojito THB 240

Pina Colada THB 240

Caipirinha THB 240

Negroni THB 240

Long Island Ice Tea THB 240

Old Fashioned THB 240

Whiskey Sour THB 240

Mai Tai THB 240

Margarita THB 240

Signature Cocktails

Espresso Martini THB 299

Espresso Shot, Espresso Vodka, Kahlua,
Baily's Irish Cream

Vintage THB 270

Bourbon, Peach Schnapps, Red Apple,
Cinnamon, Citrus, Angostura Bitters

Amour THB 280

Kettle One Vodka, Mangosteen Juice, Lychee Juice,
Citrus, Lavender

Margarita's Sassy Cousin THB 280

Tequila, Triple Sec, Passion Fruit, Vanilla Syrup,
Lime Juice

Mojito THB 259

Chalong Bay lemongrass, Lime Juice,
Lemon Citrus, White Caster sugar, Mint leaves, Soda

Summer Splash THB 259

Chalong Bay Thai Sweet basil, Lemon Citrus,
Thai sweet Basil, Syrup

The Parch THB 270

Dark Rum, Pineapple, Lime Juice, Mint,
Hazelnut Monin, Brown Sugar

Monkey Dance THB 280

Gin, Cointreau, Martini Bianco, Kaffer lime leave,
Clove, White egg, Lime juice, Syrup

Sangria

White Sangria

THB 270 per a glass / THB 590 per pitcher
White wine, Cayo Grand Blanco Reserva, Triple Sec,
Lemon cello, Passion fruit juice, Lime juice syrup, Sprite

Red Sangria

THB 270 per a glass / THB 590 per pitcher
Red wine, Vodka, Triple sec, Martini rosso, Orange juice, Pineapple,
Lime juice, Syrup, Sprite

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Spirit & Wine

Spirits

| | | | |
|----------------------------------|---------|----------------------------|---------|
| Sminoff Vodka | THB 190 | Gordon's Gin | THB 190 |
| Chalong Bay rum | THB 190 | Bombey Sapphire | THB 190 |
| Thai sweet basil Chalong bay rum | THB 190 | Johnnie Walker Red Label | THB 290 |
| Chalong Bay Lemongrass rum | THB 190 | Jim Beam | THB 250 |
| Tequila Jose Cuervo Gold | THB 190 | Johnnie Walker Black Label | THB 290 |

Champagne and Sparkling

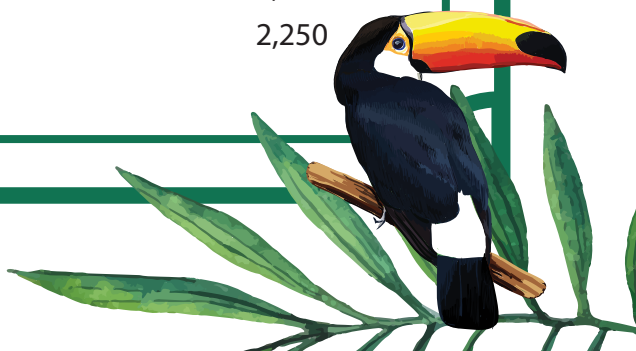
| | Glass | Bottle |
|---|-------|--------|
| Zonin Prosecco Brut- Italy | 290 | 1,395 |
| Champagne Nicolas Feuillatte Brut Reserve - France | | 7,950 |
| Villa Sandi Prosecco Treviso Il Fresco DOC Brut - Italy | | 2,550 |
| Chamdeville Brut Rose - France | | 1,350 |

White Wine

| | Glass | Bottle |
|--|-------|--------|
| Belleville Chardonnay Viognier - France | 290 | 950 |
| Concha Y Torro Sendero Sauvignon Blanc - Chile | 290 | 1,150 |
| Nederburg Lyric Cuvée - South Africa | | 1,750 |
| San Marzano Santoro Chardonnay - Italy | | 1,750 |
| Cono Sur Tocornal Sauvignon Blanc - France | | 1,850 |
| Gerard Bertrand 6eme Sens Blanc - France | | 2,050 |
| Allamos Mendoza Chardonnay - Argentina | | 2,150 |
| Tahuna Sauvignon Blanc - New Zealand | | 2,250 |

Red Wine

| | Glass | Bottle |
|--|-------|--------|
| Belleville Grenache Syrah Merlot – France | 290 | 950 |
| Concha Y Toro Sendero Cabernet Sauvignon – Chile | 290 | 1,150 |
| Oxford Landing Merlot – Australia | | 1,850 |
| Anakena Birdman Cabernet Sauvignon - Chile | | 1,950 |
| La Piuma Montepulciano D'Abruzzo – Italy | | 2,050 |
| Banfi Chianti Toscana DOCG – Italy | | 2,150 |
| Matua Valley Regional Pinot Noir - NZ | | 2,250 |
| Bodegas Salentein Portillo Malbec, Argentina | | 2,250 |
| La Vieille Ferme Rouge AOC Ventoux – France | | 2,250 |



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