





IN ROOM DINING FOOD MENU


APPETIZERS & SALADS

Caesar Salad with Chicken or Prawn	560bht
Romaine lettuce, herbed crouton, crispy bacon, aged parmesan shaves	
Beef Carpaccio 	450bht
With rocket, celery hearths, parmesan shaves and truffle oil dressing	
Caprese  	400bht
With fresh mozzarella, tomatoes, basil leaves and balsamic – olive oil dressing	

SANDWICHES

Shawarma Roll 	560bht
Middle eastern spiced beef or chicken, hummus, red onion, cucumber and tomatoes	
The Grand Club	490bht
Grilled chicken, crispy smoked bacon, lettuce, tomato, fried egg, whole meal toast accompanied with french fries	

GOURMET BURGERS



The Classic Latitude Burger	490bht
Angus beef patty with cheddar cheese, crispy bacon, lettuce and tomato served with a caesar salad with mayo and ketchup	
Cajun Chicken Burger 	490bht
Chicken breast, rocket salad, cayenne pepper, paprika and onion flakes and mayo	

FROM THE GRILL



All grills come with your choice of 2 sides and 1 sauce

• Australian beef tenderloin 200 gms	1400bht
• Australian rib eye 250 gms	1200bht
• Australian lamb rack 250 gms	1200bht
• Pork chop 300 gms	850bht
• Local caught sea bass fillet 220 gms	750bht
• Whole white snapper 500 gms	750bht
• Rock lobster 700g (3 pieces)	750bht
• Salmon fillet 200 gms	750bht

Sides

Truffle mashed potato
Kale sautéed with almond and oyster
Cabbage sautéed with potato and bacon 
Roasted baby potatoes
Steamed seasonal vegetable 

Sauces

Black pepper sauce
Mushrooms sauce
Thai seafood sauce
Lemon tartare sauce 
BBQ sauce 



Chili



Vegetarian



Nuts



Gluten Free

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PASTAS

- Classic Lasagna Bolognese style** 560bht
The famous layered lasagna pasta from bologna
- Fettucine Duck ragout** 560bht
Red wine gel and juniper berries
- Spaghetti Tom Yam** 🌶️ 490bht
Prawns, lemon grass, galangal, kefir leaves and chili paste

PIZZA

- Seafood Pizza** 490bht
Mozzarella, tomatoes, mussels, calamari, prawns, scallops
- Capricciosa Pizza** 490bht
Mozzarella, tomato, cooked ham, artichokes, olives and mushrooms
- Vegetarian Pizza** 🌿 400bht
Mozzarella, tomatoes, zucchini, capsicum and eggplant
- Margarita Pizza** 350bht
Mozzarella, tomatoes, sweet basil leaves

MAIN COURSES

- Grilled Sea-Bass sliced** 🍷 850bht
With spiced broccoli sautéed Mexican style, lemon sauce and coriander leaves
- Chicken Roulade** 750bht
Roasted chicken breast filled with spinach, truffle paste, cheese fondue, sweet potato puree, green peppercorn sauce

Thai Cuisine

LOCAL STARTERS & SALADS

- Satay Ruam** 🍷 450bht
Grilled marinated Phuket style chicken served with spicy papaya salad
- Spicy Seafood Salad** 🌶️🌶️🍷 450bht
Spicy Thai salad with seafood and mix salad
- Por Pia Puk** 🌿 250bht
Deep fried vegetable spring rolls

SOUPS

- Tom Yam Goong** 🌶️ 330bht
Hot and sour soup with prawns
- Tom Kha Gai** 300bht
Chicken in coconut milk
- Geang Jued Woon Sen Moo Sab** 280bht
Thai clear soup with minced pork and vegetable









VEGETABLE

- Phad Pak Ruammit** 300bht
Stir - fried vegetable with oyster sauce and fried garlic
- Phad Pak Boong** 🌶️ 280bht
Sautée' morning glory with garlic and chili










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NOODLES & RICE

- Pad Tai Goong or Gai**   490bht
Stir fried rice noodle, bean sprouts, chives, tofu and banana blossom
- Poo Neem Phad Kee Mao**   490bht
Wok fry soft shell crab with glass noodles, Thai herbs and young pepper corn
- Pad Krapao Talay**    440bht
Stir -fried seafood with hot basil
- Kao Phad Moo, Gai, Nuea, Goong or Jea**  420bht
Fried rice with pork, chicken, beef, shrimps or vegetables topped with fried eggs

MAIN

- Pla Thod Prew Wan** 800bht
Deep - fried grouper fish served in sweet and sour sauce
- Thai Salmon Chu Chee**   800bht
Grilled salmon fillet with chu chee curry paste, lime, Thai basil and red chili rice
- Nue Phad Nam Man Hoi** 560bht
Wok - fried Thai beef tenderloin sliced with oyster sauce, onion and Chinese cabbage
- Khao ob Sapparod – Gai or Goong**  490bht
With steamed jasmine rice, curry powder, cashew nuts Phuket pineapple and raisin
- Gaeng Phed Ped Yang**   440bht
Roasted duck breast with red curry, coconut milk, pineapple and grapefruit
- Gaeng Massaman Gai**   440bht
Massaman curry with chicken drumsticks, potatoes, onion and peanuts

SIGNATURE DISH

- Pla Klapong Louy Sauwan**   800bht
Deep fried whole sea bass with mixed Thai herbs, dried coconut, cashew nuts
- Pla Goong**    560bht
Grilled tiger prawns with spicy Thai herbs salad with chili paste, lemon grass, dried coconut and mint

SWEET TEMPTATIONS

- Traditional Tiramisu** 290bht
Mascarpone cheese, coffee and lady finger served with espresso cup
- Chocolate Fondant** 280bht
Served with vanilla ice - cream and strawberries compote
- Gluay Kai Chuem** 300bht
Banana with syrup and coconuts ice - cream
- Assorted Seasonal Fruit platter** 300bht
- Selection of Ice Creams 1 Scoop** 80bht
Chocolate
Vanilla bean
Strawberry
Coconut
Raspberry Sorbet



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IN ROOM DINING BEVERAGE MENU

CLASSIC COCKTAILS

Mai-Tai 330
Bacardi rum, captain morgan dark rum,
orange curacao, orange juice, fresh lime juice,
pineapple juice, grenadine syrup

Mojito 330
Bacardi rum, lime wedge, white sugar,
mint leaves and soda water

Pina Colada 330
Bacardi rum, malibu, fresh pineapple juice,
coconut cream, sugar syrup

Singapore Sling 330
Beefeater gin, cherry liqueur, D.O.M Benedictine,
lime juice, Red grenadine and soda water

Long Island Ice Tea 330
Beefeater gin, bacardi rum, smirnoff vodka,
triple sec, sierra silver tequila, lime juice,
sugar syrup and coke

MOCKTAIL

Pink Mojito 220
Mint leaves, fresh lime wedge, sugar powder,
Red grenadine, soda water on the top

Phuket Booster 220
Fresh pineapple, mango, pineapple juice,
fresh ginger and mint leaves

Shirley Temple 220
Lemonade, lime juice, sugar syrup, grenadine

BEER

Corona Extra 330 ml, Mexico 380

Heineken / Asahi 240

Singha / Chang / Tiger 220

FRUIT JUICE 180

Apple juice

coconut juice

lime juice

Mango juice

orange juice

pineapple juice

watermelon juice

SPIRIT

GIN

Beefeater 260

Tanqueray 320

Bombay Sapphire 320

RUM

Bacardi Superior 300

Havana Club *7 year's* 400

VODKA

Smirnoff 260

Katel One 400

Grey Goose 400

TEQUILA

Sierra Silver 300

Patron Café XO 400

SCOTCH WHISKY

Johnnie Walker Red Label 300

BOURBON

Jack Daniel 350

THAI SPIRIT

Mae Khong 240

WINE

G

BTL

Champagne / Sparkling wine

Champagne Lombard Brut Reference 780 3,400

Hardys the Riddle, Brut, Australia 300 1,400

White wine

Chardonnay, McGuigan, Black Label 250 1,100

Soave, Canaletto 400 1,800

Sauvignon Blanc, Lightband, New Zealand 1,800

Riesling, Rocky Gully, Australia 2,900

Gavi D.O.C.G. Conte di Alari, Italy 3,400

Red wine

McGUIGAN - Black Label Shiraz 250 1,100

Danese Bardolino DOC 380 1,600

Pinot Noir, Kim Crawford, New Zealand 2,500

Valpolicella, Villalta, DOC, Italy 2,900

B&G Passeport Cotes du Rhone, Franc 2,900

Rose

Hardys Stamp Shiraz Rose 250 1,100

Syrah Rose, Stony Cape, South Africa 1,800