

# ASIAN KITCHEN

**KHAO NIEW MOO YANG • 350**  
char-grilled pork, sticky rice, spicy Isaan sauce

**KHAO MOK GAI • 350**  
turmeric rice, grilled free-range chicken  
sweet chilli, sweet & sour Arjard sauce

**KHAO KAI JIEW**  
Thai flat omelette on steamed jasmine rice  
Sriracha chilli sauce  
your choice of plain • 220, pork | prawn • 290

**KHAO TOM KREUNG • 350**  
boiled rice soup, ginger, spring onion  
your choice of minced pork | minced chicken  
sea bass | prawn

**SCRAMBLED TOFU • 240**  
broccoli, spinach, mushrooms, light soy sauce

**ROAST DUCK UDON NOODLES • 490**  
kale, shiitake, duck breast, tofu, udon noodles  
hoi sin, spring onion

**GABA RICE CONGEE • 390**  
pumpkin, shiitake, edamame, coriander  
sriracha, soy, sesame, kimchi, youtiao

**GUOY TEOW NAHM • 450**  
rice noodle soup, spring onion, crispy-fried garlic  
your choice of pork | chicken | sea bass

**GUOY TEOW TALAY • 450**  
wok-fried rice noodles, prawn, squid, mussels  
bean sprouts, soy sauce, Sriracha chilli sauce

## COFFEE | ICED COFFEE

Americano | Coffee • 180  
Espresso | Macchiato • 180  
Cappuccino | Cafe latte • 220  
Double espresso • 220  
Cafe mocha • 220  
Chocolate • 220

**BLACK TEA • 180**  
English breakfast

**GREEN TEA • 200**  
Japanese sencha

**HERBAL INFUSIONS • 180**  
Lemongrass

**HOME-BREWED  
MASALA CHAI • 220**

## MORNING BOOSTER

### SIAM BLOODY MARY • 450

*Ketel one Vodka, tomato juice, fresh lime  
spice mix, sweet basil, brined olives*

### CAFFE SHAKERATO • 390

*chilled double espresso, Amaretto  
dried orange slice*

### MIMOSA • 490

*Prosecco extra dry, your choice of  
orange | pineapple | passion fruit*

### SIAM EARL GREY • 180

black tea, bergamot essential oil  
A blend of two high grade leaves and  
buds from Thailand's high mountain

### SIAM JASMINE • 180

oolong tea no. 12 with blooming jasmine  
and buds essential oil

### HOMKHAO "freshly cooked rice aroma" • 180

roasted green tea and vanilla bean from  
Doi Tung mountain



**SAWANBONDIN**

EST. 2015

"Heaven on Earth"

Sawanbondin Farm & Tea House crafts  
artisanal blends using leaves from Huay Hin Lad Nai  
– a small Karen Hill Tribe village in Chiang Rai.

Expertly blended for tea lovers,

Sawanbondin will soothe your body and mind.

Their products are eco and environmentally friendly  
and support local farmers and communities.

OCT 2024



# BREAKFAST

THB 1,150++ per person

## COLD PRESSED JUICES • 290

orange | pineapple  
watermelon

## HERBAL DRINKS • 180

lemongrass | rosella  
butterfly pea | chrysanthemum  
aloe vera pandan



## KOMBUCHA • 290

*Kombucha is fermented from sweetened black  
tea and is known for its probiotic qualities  
aiding digestive health.*

*All combined with a refreshing taste for those  
seeking a flavorful and bubbly thirst quencher.*

### THAI THAI

*lemongrass, galangal, lime, kaffir lime, chili*

### ORANGE CINNAMON

*orange peel & star anise*

### 10,000 MILES HOPS

*sweet Osmanthus flower*

### PASSION FRUIT

*turmeric, ginger, black pepper*

Prices are subject to 10% Service Charge & 7% Government Tax

## CEREALS • 240

All-Bran | Corn Flakes | Coco Crunch  
served with your choice of  
fresh milk | soy milk | almond milk

## GREEK YOGHURT • 220

plain | strawberry | passion fruit

## THE SIAM GRANOLA • 420

crunchy granola, Greek yoghurt  
mixed seasonal berries, longan honey

## ACAI BOWL • 390

acai sorbet, banana, kiwifruit, berries  
granola, nuts, seeds

## BIRCHER MUESLI • 240

fresh apple, raisins  
almonds, longan honey

## PORRIDGE • 240

raisin compote  
fresh milk | soy milk | almond milk

## FROM THE BAKERY

homemade croissant • 120

pain au chocolat • 120

blueberry muffin • 90

white toast | whole wheat toast • 50

gluten free toasts | sourdough toasts • 90

served with jams & butter

## BREAKFAST SALAD BOWL • 320

baby cos hearts, avocado, pickled red onion  
roast tomato, soft poached egg  
sunflower seeds, soy & sesame dressing

## HOUSE-CURED SALMON • 350

horseradish & chive cream

## FRUIT PLATE • 240

local seasonal fruits

## CHEESE PLATE • 490

Brie, Manchego, Gorgonzola  
fresh pear, quince paste, rosemary cracker

# FROM THE KITCHEN

## CURED SALMON BAGEL • 420

house-cured salmon, red onion  
cream cheese, capers, dill pickles, lemon

## SMASHED AVOCADO TOAST • 390

slow roast tomatoes, soft feta, basil  
pomegranate, sunflower seeds

## VINE TOMATO BRUSCHETTA • 390

vine tomatoes, fresh mozzarella  
balsamic, rocket pesto

## TIGER PRAWN HASH • 450

tiger prawn, potato hash, asparagus  
poached egg, hollandaise, herring caviar

## CURED SALMON "CROAST" • 550

grilled croissant, poached egg  
cured salmon avocado, rocket  
parmesan, ikura

## HAM & CHEESE ON TOAST • 390

Serrano ham, whipped ricotta, figs  
basil, truffle honey

## TRUFFLE CHEESE TOASTIE • 360

truffle paste, gruyere, mozzarella  
rocket pesto

## COCONUT WAFFLES • 390

candied banana, salted caramel, walnuts  
streaky bacon, dulce de leche ice cream

## FRENCH TOAST • 450

caramelized fig, pistachios, blueberries  
ricotta, maple syrup

## CILBIR • 350

Turkish poached eggs, dill-garlic yoghurt,  
hot chili butter, grilled sourdough

## ENGLISH MUFFIN

BREKKIE SANDWICH • 350  
fried egg, streaky bacon, rocket leaves  
gruyere cheese, red pepper jam

## EGGS BENEDICT • 450

poached eggs, leg ham, English muffin  
asparagus, hollandaise sauce

## EGGS FLORENTINE • 450

poached eggs, spinach, English muffin  
hollandaise sauce

## FREE-RANGE EGGS

**Boiled • 100** soft | medium | hard

**Fried • 100** sunny | over easy | well-done

**Omelette • 310** whole egg | egg white  
with choice of onion | tomato | mushroom  
capsicum | ham | cheese

**Poached | Scrambled • 220**

on grilled sourdough

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## SIDE DISHES

potato hash | vine ripened tomato • 120

wilted baby spinach | roast mushrooms • 120

streaky bacon • 200

chicken & sage sausage | pork sausage • 250

*all dishes are freshly cooked to order*

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