

# All Day Dining Menu

## Salads | สลัด

### Caesar Salad (G-D-F) 320

Romaine Lettuce, Focaccia Croutons, Smoked Lardons and Parmesan

ซีซาร์สลัด

### With Smoked Salmon (G-D-F) 420

เสิร์ฟกับแซลมอนรมควัน

### With Steamed Prawns (G-D-F-Sf) 420

เสิร์ฟกับกุ้ง

### With Chicken Lollipops (G-D-F) 390

เสิร์ฟกับไก่

### Tuna Niçoise Salad (D-F) 390

Tomato, Black Olives, Beans and Quail Egg

ทูน่ามิชัวสลัด

### ✓ Caprese Salad (G-D) 390

Ciliegini Mozzarella, Tomato Sponge, Avocado and Balsamic

คาเปเรซสลัด

## Soups | ซุป

### ✓ Cucumber and Pennywort Gazpacho (D) 230

Requeson Cheese and Aloe Vera

ซุปก๊วยปาโซ

### Lobster Bisque (D-F-Sf) 330

Slipper Lobster, Ratatouille and Caviar

ซุปครีมล็อบสเตอร์

### ✓ Mushroom Cappuccino (D) 270

Mascarpone and Truffle Ravioli

ซุปครีมเห็ด

## Starters | สตาร์ทเตอร์

### ✓ Vietnamese Summer Rolls (N) 310

Tofu, Banana Blossom and Peanut Sauce

ปอเปี๊ยะสดสไตล์เวียดนาม

### Beef Tartare (D) 430

Raw Beef, Cured Egg Yolk and Mustard Pearls

สเต็กเนื้อดิบทาร์ตาร์

### Fried Calamari (G-D-F) 320

Black Garlic Aioli

ปลาหมึกชุบแป้งทอด

## Burgers and Sandwiches

เบอร์เกอร์ และแซนด์วิช

Served with Fries and Green Salad

เสิร์ฟกับมันทอดและสลัด

### Kampu Beef Burger (G-D) 400

Smoked Cheese, Pancetta and Chili Jam

เบอร์เกอร์เนื้อ

### ✓ Beyond Meat Burger (G-D) 360

Vegan Swiss Cheese, Avocado and Corn Salsa

เบอร์เกอร์มังสวิรัต

### ✓ Tofu Katsu Sando (G-D) 350

Firm Tofu, Avocado and Kimchi

แซนด์วิชเต้าหู้ชุบเกล็ดขนมปังสไลด์ญี่ปุ่น

### Club Sandwich (G-D) 380

Chicken, Bacon, Fried Egg, Lettuce and Tomato

คลับแซนด์วิช

## Pizza | พิซซ่า

### Al Mare (G-D-F-Sf) 530

Shrimps, Mussels, Reef Fish and Squid

พิซซ่าทะเล

### ✓ Quattro Formaggi (G-D) 400

Mozzarella, Gorgonzola, Grana and Ricotta

พิซซ่าชีส

### Prosciutto (G-D) 440

Parma Ham, Fresh Mozzarella and Rocket

พิซซ่าพาร์มาแฮม

### ✓ Margherita (G-D) 360

Tomato, Fresh Mozzarella and Basil

พิซซ่ามาเกอริตา

### Diavola (G-D) 390

Spicy Italian Sausage, Scamorza and Red Onions

พิซซ่าไส้กรอกอิตาลี

## Rice and Pasta | ข้าว และพาสต้า

### Seafood Risotto (F-Sf) 450

Saffron Rice, Shrimp, Mussels, Clams and Squid

ข้าวริซอตโตทะเล

### Chili Crab Angel Hair Pasta (G-F-Sf) 430

Tomato and Salmon Caviar

เส้นแองเจิลฮอร์นี่ปู

✓ : Recommended by Mövenpick | ✓: Vegetarian | G: Gluten | Sf: Shellfish | N: Nuts | Sy: Soya | D: Dairy | Su: Sulfites | F: Fish | Msg: Monosodium Glutamate

Prices include service charge and government tax.

Allow us to fulfill your needs, please let one of our wait staff knows if you have any special dietary requirement, food allergies or food intolerances. Consuming raw or undercooked meats, specially burgers, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# All Day Dining Menu

## Tagliatelle or Penne

เส้นดัดยาวดัดเล หรือเส้นเพนเน่

Seafood (G-F-Sf) 430

ซอสทะเล

Bolognese (G) 390

ซอสนี้

✓ **Napoletana (G)** 300

ซอสมะเขือเทศ

Carbonara (G-D) 390

ซอสคาร์โบนารา

Squid Ink Risotto (F-Sf) 440

Squid Ink Rice, Grilled Squid and Dried Shrimps  
ข้าวรีซอตโตหมึกดำ

## Grill | ย่าง

Served with Fries and Grilled Vegetables

เสิร์ฟกับมันทอดและผักย่าง

Beef Tenderloin 200 Gr 990

เนื้อสันใน 200 กรัม

Pork Baby Ribs 300 Gr 580

ซี่โครงหมู 300 กรัม

Chicken Espetada 580

ไก่ย่างสไลด์โปปรัควัส

Salmon 200 Gr (F) 680

ปลาแซลมอน 200 กรัม

Tiger Prawns 300 Gr (Sf) 940

กุ้งลายเสือ 300 กรัม

Choice of Sauces:

Red Wine Jus (Su) ซอสไวน์แดง

Green Pepper(D-Su) ซอสพริกไทย

Chimichurri ซอสซิมิซูริ

Lemon Butter(D) ซอสมะนาวและเนย

Mushrooms (D-Su) ซอสเห็ด

## Mains | งานหลัก

Fish and Chips (G-D-F) 430

Peas and Mint, Tartare Sauce and Fat Chips  
ปลาชุบแป้งทอด

Lamb Shank(G) 650

Moroccan Vegetable Couscous, Ras-El-Hanut Jus  
ขาแกะอบสไลด์โมริออคัน

Grilled Black Seabass (F-Sf) 430

Razor Clams, Butter Beans and Chorizo  
เนื้อปลาแกะพวย่าง

Braised Angus Beef Cheeks (G-D) 650

Oxtail and Foie Gras Cannelloni  
and Maple Glazed Baby Carrots  
เนื้ออกัมวัวเองกัสตุนไวน์แดง

✓ **Veal Zürich-Style (D)** 390

Mushroom Cream Sauce and Potato Rösti  
เนื้อลูกวัวสไตลซ์ูริค

## Local Flavours | อาหารไทย

Yum Som-O (N-F-Sf-Msg) 260

Pomelo and Tamarind Salad  
ยำส้มโอ

Yum Woonsen Talay (Sy-F-Sf-Msg) 275

Glass Noodles and Seafood Salad  
ยำวุ้นเส้นทะเล

Tom Yum Goong (F-Sf-Msg) 300

Prawn, Thai Herbs and Chili Soup  
ต้มยำกุ้ง

Pad Krapao (F-Sf-Msg) 290/300/310

Chicken, Pork or Prawn, Holy Basil, Chili,  
Fried Egg and Jasmine Rice  
ผัดกะเพรา ไก่ หมู หรือกุ้ง ไข่ดาวและไข่ดาว

Phad Med Mamuang Himmaphan 300/310/320  
(F-Sf-Msg-N-G)

Chicken, Pork or Prawns, Cashews, Chili and Jasmine rice  
ไก่ผัดเม็ดมะม่วงหิมพานต์ ไก่ หมู หรือกุ้ง และข้าวหอมมะลิ

Khao Pad (F-Sf-Msg-D) 240/250/260

Chicken, Pork or Prawn Fried Rice  
ข้าวผัด ไก่ หมู หรือกุ้ง และไข่ดาว

Phad Thai 300/310/320  
(F-Sf-Msg-N-G-Sy-D)

Chicken, Pork or Prawn Stir-fried Noodles,  
Tofu and Tamarind Sauce  
ผัดไทย ไก่ หมู หรือกุ้ง

Goong Sord Ma Kam ( F-Sf-Msg) 380

Fried Tiger Prawns with Tamarind  
กุ้งราดซอสมะขาม

Gaeng Pu Bai Chaplu ( Sf-Msg) 350

Coconut Curry with Crab and Wild Betel Leaves  
แกงปูใบชะพลู

✓ : Recommended by Mövenpick | ✓: Vegetarian | G: Gluten | Sf: Shellfish | N: Nuts | Sy: Soya | D: Dairy | Su: Sulfites | F: Fish | Msg: Monosodium Glutamate

Prices include service charge and government tax.

Allow us to fulfill your needs, please let one of our wait staff knows if you have any special dietary requirement, food allergies or food intolerances. Consuming raw or undercooked meats, specially burgers, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Beverage Menu

### Beer & Cider

Chang, Thailand	33 cl	150
Singha, Thailand	33 cl	160
Asahi, Japan	33 cl	180
Heineken, The Netherlands	33 cl	180
Erdinger Wheat beer, Germany	50 cl	310
Erdinger Dark Wheat beer, Germany	50 cl	310

### Champagne

Champagne Moët & Chandon, Brut, France	37.5 cl	3,500
Jacquart Brut AOP Mosaique NV, France	75 cl	4,500
Nicolas Feuillate Brut Reserve, France	75 cl	6,500
Champagne Bollinger, Brut, France	75 cl	6,500
Champagne Moët & Chandon, Brut, France	75 cl	7,500

### Sparkling

Cava Freixenet Brut, Spain	20 cl	540
Cava Freixenet Rosé, Spain	20 cl	540
Prosecco Jeio DOCG Valdobbiadene, Italy	75 cl	2,100

### Wine

#### White

	Glass	Bottle
Mövenpick Pinot Grigio, Friuli Colli Orientali DOC, Italy	390	2,000
Mövenpick Fendant Les Grenouilles, Valais AOC, Switzerland	420	2,200
Pinical Estate Reserve, Chardonnay, Australia	330	1,600
Sendero Sauvignon Blanc, Concha y Toro, Chile	330	1,600
Wither Hills Sauvignon Blanc, Marlborough, New Zealand		2,100
Yalumba Organic Chardonnay, South Australia		2,800
Trimbach, Gewurztraminer AOC, Alsace, France		3,300

#### Rosé

	Glass	Bottle
Gallician Prestige Rosé, Rhone, France	390	1,900
Chateau d'Esclans, Whispering Angel Rose, Cotes de Provence, France, 2017		3,100

#### Red

	Glass	Bottle
Mövenpick Primitivo, Salento, Italy	390	2,000
Mövenpick Dole La Mouette, Valais AOC, Switzerland	420	2,200
Pinical Estate Reserve, Cabernet Merlot, Australia	330	1,600
Sendero Merlot, Concha y Toro, Chile	330	1,600
Banfi, Col Di Sasso, Sangiovese-Cabernet Sauvignon, Tuscani, Italy		2,100
E. Guigal, Cotes du Rhone Rouge, Rhone Valley, France		2,200
Talamonti, Moda Montepulciano, Abruzzo DOC, Italy		2,000
Matua Valley Pinot Noir, Marlborough, New Zealand		2,250
Penfolds Koonunga Hill 76 Shiraz-Cabernet, Australia		2,800

### Mocktails

<b>Mango Mule</b>	<b>200</b>
Cucumber, honey, mango, lime, ginger ale	
<b>Virgin Hua Hin Mojito</b>	<b>200</b>
Fresh pineapple, pineapple, lime, mint, soda, brown sugar	
<b>Virgin Mojito</b>	<b>160</b>
Lime, mint, soda, brown sugar	
<b>Virgin Piña Colada</b>	<b>160</b>
Coconut milk, fresh pineapple, Amarena cherry	
<b>Virgin Mary</b>	<b>160</b>
Tomato juice, lemon juice, hot pepper sauce, Worcestershire sauce, celery, salt	

### Smoothies

<b>Mango O</b>	<b>180</b>
Mango, orange juice, yoghurt, syrup	
<b>Sound of the Sea</b>	<b>180</b>
Papaya, banana, lime juice, yoghurt, syrup	
<b>Sawadee Kha</b>	<b>180</b>
Pineapple juice, lime juice, yoghurt, orange juice, grenadine	

### Water & Sodas

<b>Evian</b>	<b>50 cl</b>	<b>140</b>
<b>Acqua Panna</b>	<b>50 cl</b>	<b>190</b>
<b>Perrier</b>	<b>50 cl</b>	<b>140</b>
<b>San Pellegrino</b>	<b>50 cl</b>	<b>190</b>
<b>Singha Soda Water</b>		<b>70</b>
<b>Coca-Cola, Coke Zero, Sprite</b>		<b>90</b>
<b>Schweppes Tonic Water, Ginger Ale</b>		<b>90</b>

<b>Fresh squeezed juice</b>		
Orange, watermelon, pineapple, apple		<b>220</b>
Carrot, orange, apple		<b>250</b>

<b>Fresh fruit shake</b>		<b>160</b>
Mango, coconut, pineapple, lime, orange		

<b>Fresh young coconut</b>		<b>140</b>
----------------------------	--	------------

### Classic Cocktails

#### All time favourites

<b>Aperol Spritz</b>	<b>350</b>
Sparkling wine, Aperol, soda water, orange slice	

<b>Piña Colada</b>	<b>390</b>
Flor de Caña Añejo Oro and Blanco, Mahiki coconut liqueur, pineapple juice, coconut milk, syrup	

<b>Chalong Bay Mojito</b>	<b>350</b>
Chalong Bay Rum, fresh mint leaves, fresh lime juice and wedges, sugar, soda	

<b>Pineapple Daiquiri</b>	<b>360</b>
Chalong Bay Rum, pineapple juice, lime juice, syrup	

<b>Mai Tai</b>	<b>350</b>
Flor de Caña Añejo Blanco and Oro, Triple Sec, orgeat syrup, pineapple, orange & lime juice	

<b>Tequila Sunrise</b>	<b>320</b>
Lunazul Blanco, orange juice, grenadine syrup	

<b>Margarita</b>	<b>320</b>
Lunazul Blanco, Triple Sec., lime juice, syrup	

<b>Singapore Sling</b>	<b>390</b>
Gin, Cherry brandy, D.O.M. Benedictine, Triple sec, pineapple juice, lime juice, red grenadine, soda water, aromatic bitters	

<b>Dry Martini</b>	<b>280</b>
Burnett's Gin, Carpano Dry	

<b>Vodka Martini</b>	<b>280</b>
Burnett's Vodka, Carpano Dry	

<b>Bloody Mary</b>	<b>280</b>
Vodka, tomato juice, lime juice, celery, spices	

<b>Cosmopolitan</b>	<b>280</b>
Vodka, Triple Sec, cranberry juice, lime juice, syrup	

<b>Sex On The Beach</b>	<b>280</b>
Vodka, Peach liqueur, cranberry juice, orange juice, pineapple juice, syrup	

<b>Old Fashioned</b>	<b>350</b>
Evan Williams Black Label Bourbon, sugar cubes, aromatic bitter	

<b>Long Island Ice Tea</b>	<b>350</b>
Gin, Vodka, Tequila, Rum, Triple Sec., lime juice, coke, syrup	

Prices include service charge and government tax.

Allow us to fulfill your needs, please let one of our wait staff knows if you have any special dietary requirement, food allergies or food intolerances. Consuming raw or undercooked meats, specially burgers, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Beverage Menu

## Signature Cocktails

### Signature Tipples and Twisted classics

**Asara Dream** 320  
Flor de Caña 4 years white rum, Blue Curacao syrup, coconut syrup, pineapple juice, orange juice, aromatic bitters

**Leelawadee** 280  
Broken Shed vodka, mango syrup, apple and grapefruit juice, lime, pomelo

**Deep Purple** 280  
Lunazul Blanco, Elderflower liqueur, butterfly pea flower syrup, lime juice

**Thaipiriñha** 350  
Abelha Silver, crème de ginger, honey syrup, lime juice, passion fruit

## Teas

### Private label of premium Loose Teas 140 Baht per Pot

#### Black Tea

English Breakfast  
Earl Grey

#### Flavoured Black Tea

Blueberry and Pomegranate  
Rose with French Vanilla  
Ginger  
Single Estate Oolong

#### Green Tea

Sencha Green Extra Special  
Moroccan Mint Green Tea

#### Herbal Infusions

Pure Chamomile Flowers  
Pure Peppermint Leaves

## Homemade Iced Teas

**Homemade Kampu Iced Tea** 190  
Thai tea, lime, rosemary, syrup

**Iced Japanese Matcha Latte** 190  
Matcha powder, Syrup and low fat milk

**Thai Iced Tea** 160  
Thai tea, condensed milk and low fat milk

**Summer Fresh Chamomile Iced Tea** 160  
Whole Chamomile, apple juice, passion fruit pulp

**Lemon Lights & Kaffir Iced Tea** 160  
Earl Grey tea, kaffir lime leaves, lemon, syrup

## Coffees

**Espresso, Americano** 130

**Double Espresso** 160

**Cappuccino, Latte Macchiato, Mocha** 160

**Hot or Cold Chocolate** 130

**Hot or Cold Milk** 70

## Iced Coffees

**Iced Coconut Mocha Macchiato** 180  
Gold Blend Espresso, coconut milk creamer, coconut juice, chocolate syrup

**Almond Mochaccino Frappé** 160  
Espresso, orgeat syrup, milk, chocolate cream and almond slices

**His Thai Iced Coffee** 160  
Thai coffee, condensed milk, butterfly-pea flower

**Her Thai Iced Coffee** 160  
Thai coffee, condensed milk, sala syrup

## Spirits

### Blended Scotch & Irish Whisky

	Glass	Bottle
Johnnie Walker Red Label	220	1,900
Johnnie Walker Black Label	320	2,900
Chivas Regal 12 y.o.	320	2,900
Ballantine's	220	
Jameson	250	

### Single Malt Scotch Whisky

Glenlivet Founder Reserve	350
Glenfiddich 12 y.o.	350

### Bourbon and American Whiskey

Evan Williams Black Label	220
Jack Daniels	250
Canadian Club	250

## Vodka

Absolut Blue	220
Grey Goose	420

## Gin

Hendrick's	420
The Bitter Truth Pink Gin	320
Tanqueray	250
Bombay Sapphire	250
Gordon's	220

## Tequila

Lunazul Reposado 100% Agave	220
Ocho Blanco	360

## Rum

Chalong Bay - handcrafted cane spirit from Phuket	220
Flor de Caña Gold 5 y.o.	220
Flor de Caña 12 y.o.	350
Bacardi	220
Abelha Organic Cachaça	280

## Cognac & Brandy

Hennessy XO	1,240
-------------	-------

## Vermouth & Aperitifs

Vermouth Carpano Bianco	250
Vermouth Carpano Classico	250
Vermouth Carpano Dry	250
Campari	250
Ricard	250
Aperol	220

## Liqueurs

Amaretto	250
Bailey's	250
Kahlua	250
Sambuca	220

Prices include service charge and government tax.

Allow us to fulfill your needs, please let one of our wait staff knows if you have any special dietary requirement, food allergies or food intolerances. Consuming raw or undercooked meats, specially burgers, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## Desserts | ของหวาน

**Vanilla Crème Brûlée (G-D-N)** 200

Maple and Walnut Ice-Cream

วานิลลาครีมบรุ่ม์เล เสิร์ฟกับไอศกรีมเมเปิ้ลและถั่ววอลนัท

**Mango and Sticky Rice (D-N)** 240

Black Sesame Ice-cream

ข้าวเหนียวมะม่วง เสิร์ฟกับไอศกรีมงาดำ

 **Swiss Carrot Cake (D-N)** 200

A Modern take on the Traditional Swiss recipe,  
with Mascarpone Ice-cream

เค้กแครอทสไตล์สวิส เสิร์ฟกับไอศกรีมมาสคาร์โปเน

**Dark Chocolate Fondant (G-D)** 240

Beetroot Foam, Vanilla Bean Ice-cream

ชีกโกแลตลาวา เสิร์ฟกับไอศกรีมวานิลลา

**Passion Fruit Cheesecake (G-D)** 200

Maracuja and Mango Sorbet

เสาวรสชีสเค้ก เสิร์ฟกับไอศกรีมมะม่วง

**Seasonal Fruit Salad** 180

Coconut Granita

ผลไม้เสิร์ฟกับไอศกรีมเกล็ดมะพร้าว

Prices include service charge and government tax.

Allow us to fulfill your needs, please let one of our wait staff knows if you have any special dietary requirement, food allergies or food intolerances. Consuming raw or undercooked meats, specially burgers, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# MÖVENPICK®

THE ART OF SWISS ICE CREAM

## Mövenpick Ice Creams (D)

per scoop

150

**Swiss Chocolate** | สลสวิสช็อกโกแลต

**Vanilla Dream** | สวานิลลา

**Strawberry** | สลสตรอว์เบอร์รี่

**Maple and Walnut** | สสามเปิ้ลและถั่ววอลนัท

**Blueberry Cheesecake** | สบลูเบอร์รี่ชีสเค้ก

**Rum and Raisin** | สรัมเรซิน

## Mövenpick Sorbets

per scoop

190

**Raspberry and Strawberry** | สราสเบอร์รี่และสตรอว์เบอร์รี่

**Passion Fruit and Mango** | สราสวนและมะม่วง

Prices include service charge and government tax.

Allow us to fulfill your needs, please let one of our wait staff knows if you have any special dietary requirement, food allergies or food intolerances. Consuming raw or undercooked meats, specially burgers, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.