

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

Hibiscus & lemongrass

Scent of the forest

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 craft their
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 environmental friendly
and support local farmers and communities.

April 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 • 220

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

CURED SALMON BRUSCHETTA • 550

house-cured salmon, avocado
soft poached egg, horseradish cream

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

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 • 310

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

FRENCH TOAST • 320

caramelized fig, pistachios, blueberries
ricotta, maple syrup

CILBIR • 350

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

ENGLISH MUFFIN

BREKKIE SANDWICH • 300

fried egg, streaky bacon, rocket leaves
gruyere cheese, charizo jam

EGGS BENEDICT • 430

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

EGGS FLORENTINE • 430

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

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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