

ASIAN KITCHEN

KHAO NIEW MOO YANG

char-grilled pork, sticky rice, spicy Isaan sauce

KHAO MOK GAI

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 | pork | prawn

KHAO TOM KREUNG

boiled rice soup, ginger, spring onion

your choice of minced pork | minced chicken

sea bass | prawn

SCRAMBLED TOFU

broccoli, spinach, mushrooms, light soy sauce

KANOM JEEN LON TUA

rice noodles, mild ground pork-peanut-coconut curry
crisp shallots, fresh garlic, pineapple, coriander

KHAO TOON HED

gaba rice-mushroom congee, crisp garlic
coriander, salted duck egg

GUOY TEOW NAHM

rice noodle soup, spring onion, garlic
your choice of pork | chicken | sea bass

GUOY TEOW TALAY

wok-fried rice noodles, prawn, squid
bean sprouts, soy sauce, Sriracha chilli sauce



SAWANBONDIN
EST. 2015
"Heaven on Earth"

Sawanbondin Farm & Tea House
crafts eco-friendly artisanal blends
using tea leaves from the Karen
Hill Tribe village of Huay Hin Lad
Nai in Chiang Rai supporting local
farmers and communities

SIAM EARL GREY

black tea, bergamot essential oil

A blend of two high grade leaves and
buds from Thailand's high mountain

SIAM JASMINE

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

HOMKHAO

"freshly cooked rice aroma"

roasted green tea and vanilla bean from
Doi Tung mountain

MORNING BOOSTER

HONEYBERRY SHRUB • 350

*mixed berries infused in apple cider
and honey vinegar, soda*

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*



PROTEIN SHAKES

• 390

BERRY KISS

soy protein, mixed berries, honey

TROPICAL

soy protein, pineapple
mango, passion fruit

PEANUT & BOO

soy protein, coffee, peanut butter

**Enjoy a curated selection of
soy protein isolate shakes
(30 grams of protein)
blended to support your day
with exceptional flavour!**

JAN 2026



BREAKFAST

THB 1,250++ per person

COLD PRESSED JUICES
orange | pineapple | watermelon

HERBAL DRINKS
lemongrass | chrysanthemum
butterfly pea pandan

COFFEE | ICED COFFEE

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

KOMBUCHA • 290



*naturally fermented black tea
that is lightly sweet, fizzy
and packed with probiotics,
great for digestion*

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

BOWLS & FRIENDS

CEREALS

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

CHIA SEED PUDDING

almond -coconut milk
fresh mango, kaffir lime zest

GREEK YOGHUR

plain | strawberry | passion fruit

THE SIAM GRANOLA

crunchy granola, Greek yoghurt
mixed seasonal berries, longan honey

ACAI BOWL

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

PORRIDGE

raisin compote
fresh milk | soy milk | almond milk

FROM THE BAKERY

homemade croissant
white toast
gluten free toast
Siam sourdough | multigrain sourdough toast
served with jams & butter

BREAKFAST SALAD BOWL

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

HOUSE-CURED SALMON

horseradish & chive cream

FRUIT PLATE

local seasonal fruits

CHEESE PLATE

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

GLOBAL KITCHEN

SMASHED AVOCADO TOAST

slow roast tomatoes, soft feta, basil, pomegranate
sunflower seeds
-add a poached egg

ENGLISH MUFFIN BREKKIE SANDWICH

fried egg, streaky bacon, rocket leaves
gruyere cheese, red pepper jam

MUSHROOM BRUSCHETTA

eryngi, straw, shimeji mushrooms, spinach
soft feta, fried egg, parmesan

TIGER PRAWN HASH

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

CURED SALMON "CROAST"

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

HAM & CHEESE BRUSCHETTA

Jamon Serrano, fresh mozzarella
caramelized fig, pomelo marmalade, basil

TRUFFLE CHEESE TOASTIES

truffle paste, gruyere, mozzarella
rocket pesto

COCONUT WAFFLES

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

WARM LONGAN HONEY TOAST

Chiang Mai strawberry butter
caramelized fig, pistachio

CILBIR

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

EGGS BENEDICT

poached eggs, leg ham, English muffin
hollandaise sauce

EGGS FLORENTINE

poached eggs, spinach, English muffin
hollandaise sauce, grana padano

EGGS ROYALE

poached eggs, cured salmon, English muffin
hollandaise sauce

JALAPENO SCRAMBLED

scrambled eggs, smoked bacon
pickled jalapeno, gruyere, sourdough

FREE-RANGE EGGS

Boiled soft | medium | hard

Fried sunny | over easy | well-done

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

Poached | Scrambled

on grilled sourdough

SIDE DISHES

potato hash | vine ripened tomato

wilted baby spinach | roast mushrooms

streaky bacon

chicken sausage | pork sausage