

NOVOTEL CARE
ALTERNATIVE QUARANTINE PACKAGE
(14 DAYS)

*"The closest hotel that you can find after a long journey,
only 5 minutes away from Suvarnabhumi International Airport."*

Room Type	No.of Guest	Rate (THB)/14days
Superior Room (35 sqm.)	1	58,000
	2	87,000
Junior Suite Room (56 sqm.)	1	81,500
	2	110,500
	3	139,000

**Hotel Services provided by
Novotel Bangkok Suvarnbhumi Airport Hotel**

- Full board meals with menu choices
- Airport pick up service from
Suvarnabhumi International Airport (BKK)
- Room with separate bathtub and shower
- Complimentary in-room pocket Wi-Fi
- Complimentary drinking water, coffee/tea making facilities
- Complimentary mask, hand sanitizer

Medical Services by Princ Hospital Suvarnabhumi

- 24 hours standby nursing service
- 3 times COVID-19 testing

Remark: • 3 times COVID-19 tests for Thai nationals are subsidized
by Thai Government.
• Effective from 1 May 2021, quarantine period is 14 Days

Click here to find more details on [Frequently Asked Questions and Meal options](#)



FAQs (Frequently Asked Questions) about AQ (Alternative Quarantine) Stay at Novotel Bangkok Suvarnabhumi Airport Hotel

• Tell me about your AQ stay package?

Novotel Bangkok Suvarnabhumi Airport Hotel has special packages to accommodate AQ (alternative quarantine) stay in two different room categories, in partnership with Princ Hospital Suvarnabhumi.

As per the latest announcement by Thai government dated on 29 April 2021 in regards to 'Extension of quarantine period to 14 days for all arrivals in Thailand', please see the followings.

- 1) From 1 May 2021, all travelers who wish to enter Thailand will be required to undergo quarantine for 14 DAYS regardless of their country of origin or vaccination status.
- 2) Travellers who have obtained their Certificate of Entry (COE) from the Royal Thai Embassy prior to 1 May 2021 and arrive before 6 May 2021 (arrive in Thailand on 1-5 May 2021) will be quarantined for 7 or 10 DAYS, depending on their vaccination status.
- 3) Traveller who arrive in Thailand from 6 May 2021 onward will be quarantined for 14 DAYS, whether or not you have already obtained a CoE from the Embassy.**

Please find the package pricings and details.

Room Type	No. of Guests	Package Rate (THB)
		14 DAYS
Superior Room (35 sqm)	1 (Single Occupancy)	58,000
	2 (Double Occupancy) - 2 adults* (married couple only) - or 1 adult & 1 child	87,000
Junior Suite (56 sqm)	1 (Single Occupancy)	81,500
	2 (Double Occupancy) - 2 adults* (married couple only) - or 1 adult & 1 child	110,500
	3 (Triple Occupancy) - 2 adults* & 1 child (married couple only) - 1 adult & 2 children	139,000

- Anyone, whose age is **15 years or above**, is considered as an adult.
- The rates are inclusive of 19.7% tax and service charge.

The arrival day is counted as 'Day 0' when your flight landing time to BKK is 18:01 or after, therefore 14 DAYS AQ stay has to complete 16 days and 15 nights, ordered by the communicable disease control office.

- **How many people can stay in the same room?**

Following the Thai government rules and conditions, we highly recommend a single occupancy per room.

However in case of family members, Superior room and Junior Suite can accommodate up to 2 guests and 3 guests respectively as shown in the table above. For a family of 4 members (2 adults and 2 children), we highly recommend 02 rooms inter-connecting, subject to availability.

To share a room among the family members, **the informed consent form of a sharing a room quarantine** to be signed and submitted at the time of booking request. *2 adults to share a room must be a married couple.

- **What is included in your AQ stay package?**

AQ stay packages as above are inclusive of the followings.

- **3 times Covid-19 tests* with Princ Hospital** (1st test on Day 0 or Day 1, 2nd test on Day 5 and 3rd test on Day 12 of your stay) per guest
- 3 set meals (breakfast, lunch and dinner) per guest by hotel's room service
- Airport pick up from Suvarnabhumi (BKK) airport to hotel
- Drinking water bottles
- Coffee and tea making facilities
- Wi-Fi connectivity

- **Do you allow smoking inside the room?**

We regret to inform you that smoking is not allowed inside the room

- **Do you have a room with balcony?**

Being an official airport hotel, all of our rooms are equipped with sound-proof window and not with a balcony. We are advised that our window in the room to remain closed, not open, during AQ stay period.

- **Do you allow a pet?**

We regret to inform you that pets are not allowed to stay at the hotel premise.

- **What are the booking conditions and cancellation and refund policy?**

You can inquire our availability of your preferred dates and further details at our reservation directly via email only at reservation@novotelairportbkk.com

The reservation will only be confirmed when the full payment is made and the copy of your medical insurance is provided at the time of booking.

1. Pre-payment;

We accept the pre-payment **via bank transfer only**. Please refer to our bank account details for your process and send us the copy of your pay slip. Once the full payment is verified by the hotel, your reservation confirmation will be issued accordingly.

Account name	Suvarnabhumi Airport Hotel Company Limited
Account number	012-2-99392-6
Bank name	TMBThanachart Bank Public Company limited
Address	999 Moo 1, T. Nongprue, Bang Phli, Samutprakarn 10540
Bank branch	Suvarnabhumi Airport Branch
Swift code	TMBKTHBK
Bank code	11

Kindly be informed that the hotel reserves the right to release your tentative booking if the full payment or your medical insurance record is not secured before the deadline.

2. Amendment;

You can amend your check in date, not later than 3 days prior to arrival, without any extra charge, but it is subject to availability to confirm with the new date.

3. Cancellation and Refund;

In case of cancellation, we will refund 100% of your prepayment if notified at least 3 days prior to your arrival date with a supporting document (i.e. flight cancellation or delay). If cancelled less than 3 days to your expected date, there will be 10% of your prepayment to deduct as a penalty and 90% of your prepayment will be refunded.

Once you arrive and check in with us, there is no refund of any amount of your stay, in case of any changes or early departure.

4. Medical Insurance per Guest;

Medical insurance or a letter from employer guaranteeing that the insurance company or employer will cover a minimum of 100,000 US Dollars (or equivalent in other currencies) of medical costs incurred by the applicant (i.e. per guest), in Thailand, including medical costs in the event of COVID-19.

From 1 April 2021, non-Thai travellers no longer need to present a Fit to Fly Certificate at check-in. It is sufficient to present a Medical Certificate with a laboratory result indicating that COVID-19 is not detected, using RT-PCR method, issued no longer than 72 hours before departure (in addition to the COE, health insurance & AQ confirmation).

• Do you have any discount for Thai citizen or Thai expat resident?

We respect one fair pricing to all guests.

However Thai nationals would have reduced pricings as per the latest announcement by Thai government, which the cost of Covid-19 tests for Thai nationals (not resident) are subsidized by the government, effective as of 1 July 2021.

- **Can I use your hotel facilities?**

As per the latest announcement by Thai government dated on 29 April 2021, relaxation area is no longer permitted until further notice. Please understand AQ guests are not allowed to leave their room during the quarantine period.

- **How often do you clean my room during the stay?**

As per the latest announcement by Thai government dated on 29 April, make-up room by our housekeeping team is no longer applicable until further notice.

- **What kind of meals do you provide? Do you have special diet meals?**

The guest can choose from our AQ Package menu selection for Breakfast, Lunch and Dinner and they are available via hotel's room service.

Our culinary team is happy to adjust our menu selection to meet your special diet. Please advise us your details at the time of your booking inquiry.

Besides from AQ package menu selection, we are happy to extend a 20% discount on the prices on our Room Service Menu (*extra charge, not included in your package rate).

*Please note that you will need to pre-authorize your credit card upon check-in to guarantee your extra charges (personal and incidental) during the stay.

- **Can I order some food deliveries from outside?**

As per the latest announcement by Ministry of Public Health of Thailand, ordering food delivery is allowed from Day 1, with the condition of full payment is completed at the time of placing an order. Please note any payment transaction via cash, credit card or any other means is not permitted upon delivery of the food at the premise.

Besides from AQ package menu selection, we are happy to present hotel's in-room dining menu and Le Gourmet bakery menus for additional choices upon your request. Please note these are not included in your packaged meal service.

Please note that the consumption of alcohol beverage is not allowed during the quarantine period.

- **Do you provide laundry service?**

As per the latest announcement by Thai government dated on 29 April, laundry service by our housekeeping team is no longer applicable until further notice.

- **I will stay with a young baby who does not need a bed or food, but 03 times Covid-19 test. Can I pay for the test only?**

Please tell us your requirement and we will provide you the appropriate pricing accordingly. All payment should be made to the hotel directly as per AQ regulations.

- **If I do not feel well during the stay, what will happen?**

Your safety and wellbeing is our top priority! Please rest assured that we have a nurse on site around the clock, 24/7, in case of medical assistance is needed.

The hotel package covers 03 times Covid-19 test and its related medical support while non Covid-19 related medical assistance will be entirely subject to a guest's own personal expense.

- **Can my family or friend visit during my stay?**

We regret to inform that no visitor is permitted to your room nor to the hotel premises during your quarantine stay period.

- **When and who will issue the Covid-19 free certificate?**

Princ Hospital Suvarnabhumi will conduct the 3rd test on Day 12 of your stay and the hospital will advise the result and the certificate accordingly within 24 hours.

- **I am ALL (Accor Live Limitless loyalty programme) member. Can I earn ALL points from AQ stay?**

We are happy to credit eligible ALL points (excluding hospital expense) to your membership. Please provide us your ALL membership number when booking. Our sincere apologies for not providing the benefits as per your status of membership.

- **I am a Travel Agency. Can I process the booking for my guest and earn a commission?**

Please contact our reservation directly at reservation@novotelairportbkk.com.

- **Any further questions?**

Please feel free to contact our reservation team directly for any further inquiries on your AQ stay, at reservation@novotelairportbkk.com.

Your Daily

Meal Plan



NOVOTEL
HOTELS & RESORTS
BANGKOK
SUWARNABHUMI AIRPORT HOTEL



BREAKFAST

AMERICAN BREAKFAST

- o Orange, Apple, Guava or Pineapple Juice
- o Tropical Fruit Platter
- o Baker's Basket with your Choice Croissant, Danish, Muffins, White or Whole-Wheat Toast, Preserves and Butter
- o Two Farm Egg-Fried, Scrambled, Poached, Boiled or Omelets Served with Crispy Bacon, Chicken Sausage, Provencal Tomato and Hash Brown Potato
- o Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Hot Chocolate or Fresh Milk

THAI BREAKFAST

- o Orange, Apple, Guava or Pineapple Juice
- o Tropical Fruit Platter
- o Congee or Boiled Rice with your Choice of Minced Pork, Minced Chicken or Sea bass with Condiments
- o Freshly Brewed Coffee, Decaffeinated Coffee, Tea, Hot Chocolate or Fresh Milk

EXTRA BREAKFAST ORDER

Yoghurt Plain Yoghurt, Flavored (Blueberry, Strawberry, Apple Cinnamon or Honey Lemon)

Cereal (Choice of Cereal) Cornflakes, Organic Muesli, All Bran, Coco Pops, Rice Krispies, Bircher Muesli or Oatmeal Served with Cold Milk, Hot Milk or Soya Milk

Waffle or Pancake Plain Waffle or Pancake Served with Maple Syrup and Butter or Fruit Compote and Vanilla Sauce



LUNCH / DINNER SELECTION

CHOOSE 3 APPETIZERS AND 1 DESSERT



or



1 APPETIZER, 1 MAIN AND 1 DESSERT



= Vegetarian



= Nuts



= Shellfish



= Spicy

Please let us know if you have any special dietary requirement, food allergies or food intolerances

MONDAY LUNCH

APPETIZER

Tuna Tartar Hiashi Wakame Seaweed, Fresh Tuna Tartar, Mango, Avocado, Spicy Sesame Dressing, Black Ink Melba Toast

Papaya Avocado Salad 🌱 🥥 Papaya, Avocado, Cashew Nut, Lettuce Salad, Ginger Vinaigrette, Fresh Mint

Assorted Maki Roll

Sushi Roll with Radish Pickle, Avocado, Cucumber and Crab Stick

Naam Tok Hed

🌱 🥵 Thai Spicy Salad with Mushroom and Grounded Rice

Calamari Fritters

Deep Fried Calamari Served with Tartare Sauce and Lemon Wedges

MAIN COURSE

Tom Yum Noodle Soup Spicy Lemongrass Soup with Rice Noodle, Mushroom and Chicken

Gaeng Kiew Wan Gai

🌱 🥵 Green Curry with Chicken served with Steamed Rice

Vegetarian Burger

🌱 🥥 🥵 Whole Wheat Bun, Vegetable Patty, Spicy Sesame Tofu Mayonnaise, Sautéed Shitake Mushroom, Caramelized Shallots, Lettuce

Spaghetti Phad Ki Mau

🥵 🦀 Spaghetti with Spicy Seafood, Holy Basil, Green Peppercorn

DESSERT

Assorted Fruit Platter / Lemon Grass Crème Brûlée / Pandan Opera Cake / Banana cooked in Coconut Milk

DINNER

APPETIZER

Chicken Liver Pate Chicken Liver Port Pate, Raspberry and Green Peppercorn Chutney, Crispy French Bread

Sate Gai

🥵 Marinated Grilled Chicken Skewer, Peanut Dip, Cucumber Relish

Quinoa Poke Ball

🌱 🥥 🥵 Quinoa, Rice Berry, Avocado, Mango, Papaya, Cashew Nut, Carrot, Cucumber, Seaweed, Japanese Sesame Dressing

Larb Moo

🥵 🥵 Spicy Minced Pork with Roasted Rice and Herbs

Sweet Potato Soup

Sweet Potato, Garlic, Chili Soup Served with Garlic Bread

MAIN COURSE

Grilled Chicken Breast Grilled Chicken Breast, Lemon Rosemary White Wine Sauce, Garlic Mash Potatoes, Sautéed Broccoli

Buta Tonkatsu Don Breaded Pork Cutlet served on a Bed of Rice with Shredded Cabbage and Japanese Sesame Dressing

Phad Thai Jae

🌱 🥵 🥵 Classical Stir Fried Rice Noodles with Tamarind Sauce Tofu and Peanuts

Pizza Frutti di Mare

🦀 Tomato Sauce, Mozzarella, Seafood, Garlic, Chili

DESSERT

Assorted Tropical Fruit / Coconut Cream Pie / Green Tea Tiramisu Cake / Apple Crumble with Vanilla Sauce

TUESDAY

LUNCH

APPETIZER

Caesar Salad

Romaine Lettuce, Croutons, Parmesan, Crispy Bacon

Chicken Wings Sweet and Spicy Sriracha baked Chicken Wings, Sesame Dip, Curried Curly Fries

Som Tum Thai Gab Moo Tod

Spicy Papaya Salad Served with Sum Dried Pork and Sticky Rice

Tofu Chinese Style

Deep-fried Tofu with Salt and Chili

Tom Kha Hed sai Hua Plee

Coconut Milk Soup with Mushroom and Banana Blossom

MAIN COURSE

Spaghetti Bolognese Spaghetti with Beef Ragout

Gai Phad Med Mamuang Stir-fried Chicken with Cashew Nut

Mussaman Wrap

Sweet Potato in Mussaman Curry wrapped in Tortilla with Peanuts, Crispy Shallots and Romaine Lettuce

Fish Sweet and Sour

Fried Fish Sweet and Sour with Pineapple Served with Steamed Rice

DESSERT

Assorted Fruit Platter / Oreo Cheese Cake / Chocolate Mousse / Lok Chong (Pandan Noodle in Sweet Coconut Milk)

DINNER

APPETIZER

Sai Krok Isarn Grilled Isarn Pork Sausage with Condiment

Yum Som O

Pomelo Salad with Roasted Chili Paste and Crispy Shallot

Drunken Chicken Boiled Chicken Cooked in Chinese Wine

Salmon Maki Sushi Roll with Salmon and Nori Seaweed

Look Chin Boiled Fish Ball with Lettuce and Thai Chili Sauce

MAIN COURSE

Panaeng Gai

Thicky Red Curry with Chicken Served with Steamed Rice

Gnocchi al Pomodoro

Potato Gnocchi with Tomato, Basil Sauce

Chicken Stroganoff Chicken Stripes in a Sour Cream Mushroom Sauce, 3 Colored Fusilli Pasta

Pizza Phad Krapaow Moo

Pizza with Thai Spicy Minced Pork Meat and Holy Basil

DESSERT

Assorted Fruit Platter / Raspberry Mousse / Chocolate Cake
Thai Coconut Jelly

WEDNESDAY

LUNCH

APPETIZER

Yaam Hua Plee Gai Gub Goong

Spicy Banana Blossom Salad with Chicken and Shrimp

Spanakopita Spinach and Feta Cheese Puff Pastries

Hiya Yakko Chilled Japanese Bean Curd with Soya Sauce

Mediterranean Quinoa Salad

Quinoa, Cherry Tomato, Black Olive, Artichoke, Sun Dried Tomato, Basil, Mozzarella, Apple Cider Vinegar, Extra Virgin Olive Oil

Pumpkin Soup, Pumpkin Seed

Creamy Roasted Pumpkin Soup with Pumpkin Seed

MAIN COURSE

Chicken Burger Poppy Seed Bun, Chicken Patty, Curried Mayo, Grilled Pineapple, Tomatoes, Lceberg Lettuce

Spaghetti al Pesto

Spaghetti with Basil Pesto, String Beans, Potatoes

Hokkien Noodle

Fried Egg Noodle with Shrimp and BBQ Pork

Pla Sam Rod

Thai Sea Bass Fillets with Three Flavor Sauce and Steamed Rice

DESSERT

Assorted Fruit Platter / Tiramisu Cake / Chocolate Éclair / Tub Tim Grob (Water Chestnut Wrapped with Coconut Sysup)

DINNER

APPETIZER

Grilled Eggplant Focaccia Grilled Eggplant, Tomato, Basil, Mozzarella Focaccia Sandwich, French Fries

Carpaccio Thai Salmon and Grouper Carpaccio, Pomelo Salad, Tamarind and Lime Dressing, Crispy Shallots

Larb Moo Meatballs

Fried Pork Meatballs Isarn Style served with Condiments

Tom Kha Gai Coconut and Galangal Soup with Chicken

Yam Woon Sen Hed

Spicy Glass Noodle Salad with Assorted Mushroom

MAIN COURSE

Grilled Striploin Grilled Australian Striploin, Ratatouille, Potato Gratin, Red Wine Reduction

Mussaman Gai Chicken in Mussaman Curry with Peanuts, Potato and Crispy Shallot Served with Steamed Rice

Pizza Margharita Tomato Sauce, Mozzarella, Basil

Pla Phad Prik Thai Dum Fried Sea Bass with Black Pepper Sauce Served with Steamed Rice

DESSERT

Assorted Fruit Platter / Opera Cake / Mango Éclair / Taro Cake

Please let us know if you have any special dietary requirement, food allergies or food intolerances

THURSDAY

LUNCH

APPETIZER

Saba Su Marinated Mackerel with Japanese Vinegar

Thord Man Pla Deep-fried Spice Fish Cakes with Cucumber and Sweet Chili Sauce

Tum Kaopod Khai Kem 🌶️ 🥜

Spicy and Sour Corn, Peanut, Salted Egg Salad

Honey Roasted Pumpkin Salad 🌿 🥜

Honey Roasted Pumpkin, Pecan Nuts, Cherry Tomatoes, Red Onion, Rocket Salad, Balsamic Dressing

Kao Lao Moo Toon Hang Dried Bean Sprout with Pork Stewed

MAIN COURSE

Khao Phad Gai Fried Rice with Chicken

Linguine Broccoli

Linguine with Mashed Broccoli, Tuna, Anchovies, Garlic and Chili

Gaeng Karee Pak 🌿 Vegetarian Yellow Curry with Sweet Potato and Pumpkin served with Steamed Rice

Chicken Teriyaki Don

Grilled Chicken with Teriyaki Sauce Served with Japanese Rice

DESSERT

Assorted Fruit Platter / Apple Pie with Vanilla Sauce / Passion Fruit Panna Cotta / Taro in Coconut Milk

DINNER

APPETIZER

Hakusai Ohi Tashi 🌿 🥜 Chilled White Lettuce with Soy Sauce

Insalata Caprese 🌿 Tomato and Mozzarella with Fresh Basil, Olive Oil and Balsamic Reduction

Tortilla Chips 🌿 Tortilla Chips with Tomato, Avocado Salsa

Naem See Krong Moo

Deep Fried Fermented Pork Ribs with Condiments

Yum Kua Tiew Talay 🌶️ 🦀

Spicy Rice Flat Noodle with Seafood Salad

MAIN COURSE

Gaeng Kua Sabparos Sai Hoy Maleng Poo 🌶️

Pineapple with New Zealand Mussel Curry and Steamed Rice

Gaeng Kiew Wan Luk Chin Pla Grai

Green Curry with Fish Ball and Steamed Rice

Chicken Picatta Pan-fried Chicken with Carbonara Sauce and Garlic Mash Potatoes

Fusil alle Verdure 🌿 3 Colored Fusilli, Cherry Tomato, Rosemary, Bell Pepper, Onion, Zucchini Stew

DESSERT

Assorted Fruit Platter / Nut Pie / Mango Cheese Cake / Mango Pudding

FRIDAY

LUNCH

APPETIZER

Pizza Salame Mini Pizza with Salami and Bell Pepper

Beet Salad 🌿

Red Beet, Orange Salad, Apple Cider Vinaigrette

Larb Moo 🌶️ Spicy Minced Pork with Roasted Rice and Herbs

Khao Tang 🥜 Crispy Rice Cracker with Mineed Chicken and Peanut in Coconut Dip

Udon Tempura 🌶️

Japanese Udon Noodle Soup with Prawn Tempura

MAIN COURSE

Phad Krapaow Moo Stir Fried Minced Pork Meat with Holy Basil, Steamed Rice and Fried Egg

Pla Muek Phad Pong Karee 🌶️

Stir-fried Squid with Curry Powder Served with Steamed Rice

Spaghetti al Arrabiata 🌿

Spaghetti in Spicy Tomato Sauce with Parsley

Rosti Sweet Potato Rosti with Avocado Mash and Poached Egg

DESSERT

Assorted Fruit Platter / Chocolate Brownie / Melon Cheese Cake / Rice Flour Dumplings in Coconut Milk

DINNER

APPETIZER

Asian Meat Balls Chicken Meat Ball and Lettuce Wraps

Phod Pia Pak 🌿

Deep Fried Vegetable Spring Roll and Plum Sauce

Yam Makua Yang 🌶️

Grilled Eggplant Salad with Minced Pork and Shrimp

Thai Yum Nuea Wrap Grilled Beef Sirloin, Romaine Lettuce, Lime and Chili Mayo, Onion, Tomatoes, Celery and Coriander in Tortilla Wrap

Gaeng Jued Tao Hoo 🥜

Clear Soup with Soft Bean Curd with Minced Chicken

MAIN COURSE

Souvlaki Greek Style Marinated Grilled Pork Skewer with Tzatziki, Tomato Salad and Pita Bread

Kana Phad XO 🌶️ Stir-fried Hong Kong Kale with XO Sauce Served with Steamed Rice

Panaeng Nuea 🌶️ Thick Red Curry with Beef and Coconut Cream Served with Steamed Rice

Lasagna con Verdure 🌿 Vegetable Lasagna with Zucchini, Eggplant, Tomatoes, Bell Pepper, Onion

DESSERT

Assorted Fruit Platter / Lemon Meringue Tart / Banana Bread / Lok Chong (Pandan Noodle in Sweet Coconut Milk)

Please let us know if you have any special dietary requirement, food allergies or food intolerances

SATURDAY

LUNCH

APPETIZER

Ratatouille Pie  Baked Stewed Vegetable Pie

Som Tam Polamai 

Spicy Mixed Fruit Salad with Som Tum Sauce

Caesar Pasta Salad

Penne Caesar Pasta Salad with Chicken and Sundried Tomatoes

Maki Roll Sai Pak  Assorted Vegetable Maki Rolls

Gaeng Jud Sarai Luk Chin Pla Clear Soup with Seaweed and Fish Ball

MAIN COURSE

Cauliflower Gratin 

Baked Cauliflower with Cheese in Tomato Sauce

Italian Sausage Grilled Italian Sausage with Onion, Mustard Sauce Mash Potatoes

Pla Prew Wan Fried

Fish with Sweet and Sour Sauce Served Steamed Rice

Gaeng Moo Sai Makueayaow 

Red Curry with Pork and Thai Eggplant with Steamed Rice

DESSERT

Assorted Fruit Platter / Apricot Crumble with Vanilla Sauce
Fruit Pavlova / Banana in Coconut Milk

DINNER

APPETIZER

Yam Moo Yor  Spicy Vietnamese Pork Sausage Salad

Pla Hedhunu Kaow  Spicy White Fungus Mushroom with Roasted Chili Paste and Thai Herbs

Quesadilla  Roasted Sweet Potato, Smoked Peppers, Mango, Spicy Chicken Quesadilla, Sour Cream Dip

Pecan Chicken Nuggets 

Pecan Coated Chicken Bites, Honey Mustard Sauce

Potato Soup  Creamy Potato and Leek Soup

MAIN COURSE

Black Salmon Burger

Black Ink Bun, Salmon Patty, Mango Chutney, Avocado Mash, Romaine Lettuce, Turmeric Chili Lime Aioli

Wiener Schnitzel

Pork Schnitzel Vienna Style with German Potato Salad

Talay Phad Nam Prik Pauw  

Stir-fried Seafood with Roasted Chili Paste served with Steamed Rice

Gaeng Karee Gai Chicken Yellow Curry Served with Steamed Rice

DESSERT

Assorted Fruit Platter / Apple Pie with Vanilla Sauce /
Strawberry Yoghurt Cake / Mango Mousse

SUNDAY

LUNCH

APPETIZER

Yum Woon Sen  

Spicy Glass Noodle with Minced Chicken and Shrimp Salad

Phad Krapaw Moo Slider Mini Chili and Basil Bun, Spicy Grilled Pork Patty, Hot Basil and Garlic Mayo, String Beans Tomato and Cucumber

Greek Salad  Tomato, Onion, Cucumber and Feta Cheese Salad

Croquette 

Coconut Crusted Sweet Potato Croquette with Spicy Mango Salsa

Tom Yum Goong   Spicy Lemon Grass Soup with Prawns

MAIN COURSE

Rad Na Gai Fried Flat Noodle with Chicken in Brown Gravy

Currywurst Berlin Style

Grilled Pork Sausage with Curry Sauce and French Fries

Gnocchi   Potato Gnocchi with Pistachio, Basil Pesto

Sea Bass Grilled Sea Bass, Caper Lemon Sauce, Grilled Vegetable, Fried Butter Rice

DESSERT

Assorted Fruit Platter / Raspberry Éclair / Pandan Coconut Cake
/ Red Velvet Cake

DINNER

APPETIZER

Szechuan Soup Hot and Sour Chicken Soup Szechuan Style

Shrimp Salad 

Deep Fried Shrimp Salad with Sweet Creamy Dressing

California Maki Shushi Rolls with Prawn Roe, Seafood, Avocado

Larb Woon Sen Hed  Spicy Glass Noodle with Mushroom Salad with Roasted Rice and Thai Herbs

Yum Moo Yang Spicy Grilled Pork Neck Salad

MAIN COURSE

Chicken Zurich Style Chicken Stripes in Mushroom Cream Sauce, Potato Rosti, Emmentaler Cheese

Beef Tenderloin Medallions

Grilled Beef Tenderloin Medallions, Red Wine Truffle Jus, Sauteed Spinach, Potato Gratin

Gaeng Kiew Wan Jae 

Vegetarian Green Curry, Eggplant Tofu Served with Steamed Rice

Prawns Sweet and Sour   Chinese Style Sweet and Sour Prawns with Pineapple Served with Steamed Rice

DESSERT

Assorted Fruit Platter / Green Tea Religieuse /
Passion Fruit Panna Cotta / Thai Tea Cake

Please let us know if you have any special dietary requirement, food allergies or food intolerances

ROOM SERVICE Available 24 hours Dial 62