

Your Daily Meal Plan

Meal Plan



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, Provençal 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

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 Brule / 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

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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

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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)

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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, Emmenthaler 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

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ROOM SERVICE Available 24 hours Dial 62