

# Private Dining

## BREAKFAST

Served from 6:30 AM until 11:00 AM

### CONTINENTAL 750

Selection of Pastries and Preserves, Tropical Fruit Plate,  
Juice and Coffee or Tea

### WELLBEING 850 (V)

Poached Organic Free Range Eggs with Green Goddess Sauce, Tomato Salad,  
Whole Wheat Toast, Sliced Papaya, Fresh Orange Juice and Coffee or Tea

### AMERICAN 950 (P)

Two Organic Free Range Eggs Cooked to Your Style, Roast Potatoes,  
Grilled Tomatoes, Bacon, Selection of Toast, Juice, and Coffee or Tea

### THAI 750 (S, P)

Stir-Fried Southern Sea Crab Omelette, Clear Soft Tofu and Seaweed Broth,  
Pork Skewers, Tamarind Dipping Sauce, Steamed Rice and Thai Iced Tea

### CHINESE 750 (P)

Nakhorn Ratchasima Free Range Chicken Congee with Ginger,  
BBQ Pork Bun, Warm Soy Milk, Fried Bread,  
Braised Gai Lan and Jasmine Tea

### BREAKFAST IN BED 2000 (P)

Chef's favorite Norwegian smoked salmon with warm bagels, pancake stack  
with fresh berries & honey, wafer thin Parma ham served with toasted ciabatta  
croutons, Juice, and Coffee or Tea

## BREAKFAST

Served from 6:30 AM until 11:00 AM

### CEREALS AND GRAINS 200 (V)

A Choice of Cornflakes, All Bran, Coco Pops, Gluten Free Flakes,  
Served with Fresh Whole Milk or Low Fat Milk or Soy Milk

### FRUIT AND YOGURT (V)

Local & Seasonal Cut Fruit 450  
Tropical Fruit Salad in Passion Fruit Syrup 250  
Greek Yogurt 300  
Fruit Yogurt 320

### BAKERY

#### ASSORTED BREAD BASKET 200

Selection of White Toast, Whole Wheat Toast, Multigrain Bread,  
Rye Bread, Gluten Free Bread and Rolls

#### TOAST BASKET 200

Selection of White, Whole Wheat, Multigrain, Rye and Gluten Free Toast

#### ASSORTED BAKERY BASKET 350

Selection of Croissants, Danish Pastries, Muffins and Donuts

#### CROISSANT BASKET 200

Selection of Plain, Chocolate and Almond Croissants (N)

## BREAKFAST

Served from 6:30 AM until 11:00 AM

### A LA CARTE

Organic Free Range Eggs Cooked to Your Style 400 (V)

Selection of Boiled, Fried, Omelet, Poached and Scrambled

Sides 200

Selection of Grilled Bacon (P), Pork Sausage (P), Chicken Sausage,  
Tomatoes, Mushrooms, Hash Browns, Baked Beans

Organic Free Range Eggs Benedict, Royale or Florentine 550

Poached Eggs, Ham (P), Salmon or Spinach, Hollandaise, English Muffin

Smoked Norwegian Salmon & Rye Toast 750

With Red Onion, Capers, Sour Cream

Pancake Stack 550 (N)

With Honeycomb Butter, Bananas, Pecans, Berries

Thai Grilled Pork Belly with Chili Jam 550 (P)

Served with Fried Eggs and Sticky Rice

Thai Boiled Rice Soup 450

Chicken Dumplings, Ginger and Spring Onions

## ALL-DAY PRIVATE DINING

Last order by 10:30 PM

### SALADS

Rocket Salad (Chef's Favorite) 480 (V)  
Beetroot, Mixed Berries and Balsamic Dressing

Caesar Salad 580 (P)  
Romaine Lettuce, Crispy Prosciutto and Garlic Croutons

Wild Caught Yellowfin Tuna Tartar (Chef's Choice) 450  
Fresh Mango Salsa, Avocado, Ponzu Sauce, Micro Greens, Sesame Lavosh

### SOUPS (V)

Royal Project Sweet Corn and Basil Soup 400  
*The Royal Project is an initiative of His Majesty King Bhumibol Adulyadej of Thailand. Founded in 1969 to solve the problems of deforestation, poverty and opium production by promoting alternative crops. Ingredients used in this dish are exclusively from farmers who work with the Royal Project.*

Roast Organic Pumpkin, Sour Cream, Chive Soup 400

### SANDWICHES

Australian Angus Beef Burger 700  
Grilled Patty, Sesame Bun, French Fries

Spicy Nakhorn Ratchasima Free Range Chicken Burger 680 (N)  
With Organic Free Range Fried Egg, Peanut Sauce, Pickled Papaya

Club Sandwich 680 (P)  
Roasted Organic Free Range Chicken, Grilled Bacon,  
Tomato, Organic Fried Egg

Lentil and Seven Grain Burger 650 (V)  
Avocado Crush, Tomato Salsa, Spa Slaw

## ALL-DAY PRIVATE DINING

Last order by 10:30 PM

### MAINS

Choice of Spaghetti, Fusilli or Penne 600  
Cooked with Your Choice of Sauce: Bolognese, Tomato Basil,  
Mushroom Cream and Bacon (P)

Margherita Pizza 590 (V)  
Mozzarella, San Marzano Tomatoes, Fresh Basil

Al Tartufo Pizza 790 (V)  
Truffle, Oven Baked Potato, Mozzarella

Seared Wild Caught Norwegian Salmon (Chef's Favorite) 800  
Sweet Pea Puree, Crispy Roasted Potatoes,  
Champagne Caviar Sauce, Charcoal Tuile

Roasted Australian Lamb Rack with Herb Crust (Chef's Favorite) 900  
Spicy Couscous Salad, Roasted Red Peppers and Tomatoes, Lamb Jus

### SIDES (V)

French Fries 280

Crushed Potatoes 280

Sautéed Mushrooms 280

Steamed Seasonal Green with Extra Virgin Olive Oil and Lemon Juice 280

Green Leaves and House Vinaigrette 280

Brown Rice or Jasmine Rice 110

(S) Shellfish (N) Nuts (P) Pork (V) Vegetarian

All prices are in Thai Baht, subject to 7% VAT and 10% service charge.

Allow us to fulfill your needs – please let your butler know if you have any special dietary requirements, food allergies or food intolerances.

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

## THAI PRIVATE DINING

Last order by 10:30 PM

### SNACKS

Larb Moo Tord (Chef's Favorite) 480 (P)  
Fried Minced Pork Balls, Tamarind Dipping Sauce

Poh Pia Tord 450  
Fried Vegetable Spring Rolls, Sweet Chili Sauce

Gai Tord 480  
Spicy Organic Free Range Chicken Wings, Fried Shallots, Plum Sauce

### SALADS

Yum Som O (Chef's Favorite) 550 (S)  
Grilled Tiger Prawns, Toasted Coconut Flakes, Fried Shallots

Som Tum Thai 450 (N)  
Green Papaya Salad, Dried Shrimp from Chonburi,  
Cherry Tomatoes, Cashew Nuts

Larb Gai 500  
Minced Chicken Salad, Mint, Chili Powder, Lime

### SOUPS

Tom Yum Goong 690 (S)  
Prawns, Lemongrass, Lime

Tom Kah Gai 550  
Chicken from Nakhon Ratchasima, Mushrooms,  
Coconut Milk, Galangal Broth

(S) Shellfish (N) Nuts (P) Pork (V) Vegetarian

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## THAI PRIVATE DINING

Last order by 10:30 PM

### CURRIES

Mussaman Gai 600

Chicken curry from Nakhon Ratchasima, Shallots, Potatoes, Peanuts

Geang Kiaw Wan Neua 850

Green Curry with Australian Beef, Eggplants, Sweet Basil

### NOODLES AND RICE

Pad Thai Goong (Chef's Favorite) 690 (N, S)

Wok-Fried Noodles, Prawns, Organic Egg, Peanuts, Tamarind Sauce

Pad Si-Ew 600

Pork or Chicken or Beef with Wok-Fried Thick Rice Noodles,  
Soya Sauce, Kale

Khao Pad 590 (S)

Wok-Fried Rice, Organic Egg with Chicken or Prawn

Pad Kra Prow 550 (P)

Wok-Fried Minced Chicken or Beef or Pork with Holy Basil, Chili, Fried Egg

Cup Noodles 80

Available in Assorted Flavors

### DESSERTS

Passion Fruit Crème Brûlée (Chef's Favorite) 450

Orange Salsa, Cilantro Sponge, Lemon Compote

Raspberry Chocolate Bomb (Chef's Favorite) 500

Single Origin Madagascar Chocolate Sheet, Raspberry Gel

Amaretto Tiramisu 550 (N)

Shaved Chocolate, Pistachio Biscotti, Bitter Chocolate Sauce

Mango Sticky Rice 500

Fresh Mango, Sweet Sticky Rice, Coconut Milk Jelly



## CHILDREN'S MENU

Last order by 10:30 PM

Corn Flakes, Rice Bubbles or Coco Pops 150  
Served with a Choice of Full Cream Milk or Low Fat Milk or Soy Milk

A Little Breakfast 200 (P)  
Organic Free Range Egg - Any Style, Crispy Bacon, Hash Browns

Waffles 250 (V)  
Maple Syrup, Icing Sugar

Rice Congee 200 (P)  
Minced Pork, Ginger

Seasonal Fresh Cut Fruit 200 (V)

### ALL DAY DINING

Choice of Penne or Spaghetti Cooked with Bolognese Sauce 250

Crispy Chicken Schnitzel with Chunky Roasted Potatoes 300

Mini Sliders 250  
Beef Patty, Lettuce, Pickles, Sesame Bun

Wok Fried Rice with Egg and Vegetables 250 (V)

Glass Noodles with Chicken Vegetable Clear Soup 250

### DESSERTS

Fruit Salad 200  
Seasonal Fresh Cut Fruit in Orange Juice

Monster Cookie Ice Cream with Whipped Cream, Sprinkles 230

S'more Marshmallow Brownie with Butter Scotch Sauce, Strawberries 250

Ice Cream Crumble Pop 180

## LATE NIGHT MENU

Served from 10:30 PM until 6:30 AM

Cheese Platter 590

Brie, Camembert, Parmesan, Blues Cheese, Dried Fruit,  
Roasted Nut, Grapes, Cracker

Cold Cut Plate 550

Beef Pastrami, Salami, Spicy Chorizo, Olives, Cornichon, Onion Pickled

Mexican Nachos Tortilla Chips 450

Guacamole, Salsa, Sour Cream

Rocket Salad (Chef's Favorite) 480 (V)

Beetroot, Mixed Berries and Balsamic Dressing

Royal Project Sweet Corn Soup 400

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Founded in 1969 to solve the problems of deforestation, poverty and opium production by  
promoting alternative crops. Ingredients used in this dish are exclusively from farmers who  
work with the Royal Project.*

Smoked Chicken Sandwich 280

Lettuce, Mayo, Semi-dried Tomato

Geang Kiaw Wan Chicken 650

Green Curry with Organic Chicken, Eggplants, Sweet Basil, Rice

Cup Noodles 80

Available in Assorted Flavors

Fruit Salad 200

Seasonal Fresh Cut Fruit in Orange Juice

Raspberry Chocolate Bomb (Chef's Favorite) 500

Single Origin Madagascar Chocolate Sheet, Raspberry Gel

Blueberry Cheesecake 400

Cheesecake Made with Finest of Cream Cheese Flavored with Blueberry Sauce

## BEVERAGE LIST

A more extensive list is available.

For enquiries, please contact your Butler.

### BLOODY MARY

In 1934, at The St. Regis New York's legendary King Cole Bar, famed bartender Fernand Petiot perfected the recipe for a vodka and tomato juice cocktail, which he called 'The Bloody Mary'. Honoring our storied past and the creation of the Bloody Mary cocktail, over 75 years ago, each St. Regis hotel and resort has crafted its own unique, local interpretation of the original classic recipe. We invite you to sample our collection of Bloody Marys from The St. Regis Hotels and Resorts around the world.

### RED SNAPPER 380

The original St. Regis Bloody Mary, New York, USA  
Ketel One Vodka, Tomato, Fresh Lemon, Worcestershire Sauce, Tabasco, Black Peppercorns, Cayenne Pepper, Celery Salt

### SIAM MARY 380

The St. Regis Bangkok's signature cocktail, Thailand  
Ketel One Vodka, Lemongrass, Thai Chili, Cilantro, Wasabi, Fresh Lime

### SHOGUN MARY 350

Osaka, Japan  
Tanqueray Gin, Soy Sauce, Wasabi Powder

### MARDAVALL PEPPER SNAPPER 350

Mallorca, Spain  
Tanqueray Gin, Sea Salt

## CHAMPAGNE AND WINE SELECTION

Please find below highlights from our champagne and wine selection for your enjoyment, for a more extensive menu selection, please ask your butler who will provide this for you.

Kindly note that whilst we endeavor to provide the stated vintages, these are subject to change.

### CHAMPAGNE (Glass/Bottle)

Bollinger Special Cuvée NV 1,050 /4,950

Moët & Chandon 'Imperial', Brut NV -/7,750

Veuve Clicquot Yellow Label Cuvée, Brut NV -/8,800

Moët & Chandon Grand Vintage, Brut 2006 -/9,800

Moët & Chandon Imperial Rosé, Brut NV -/10,850

Veuve Clicquot Cuvée La Grande Dame, Brut 2004 -/24,500

Dom Perignon Cuvée Brut 2009 -/26,800

Dom Pérignon Rosé, Brut 2005 -/37,100

### SPARKLING WINES (Glass/Bottle)

Chandon Brut NV, Australia 590/2,650

Chandon Rosé, Brut NV, Australia 590/2,650

### WHITE WINES (Glass/Bottle)

Rueda Comenge, Verdejo 2017, Spain 640/3,100

Penfolds Koonunga Hill, Chardonnay 2017, Australia 600/2,900

Weingut Prinz von Hessen Classic Rheingau, Riesling 2016,  
Germany 560/2,700

St.Hallett Poacher's Semillon Barossa Valley, Sauvignon Blanc 2017,  
Australia 540/2,600

Batasiolo, Gavi Di Gavi Grantee D.O.C., Piemonte 2018, Italy 520/2,500

Matua Valley Regional, Sauvignon Blanc 2017, New Zealand 500/2,400

ROSÉ (Glass/Bottle)

Coteaux Varois Provence, AOP, Gassier Sensations Rose, 2017,  
France 500/2,400

RED WINES (Glass/Bottle)

Koonunga Hill 76, Shiraz-Cabernet 2016, Australia 640/3,100

Sierra Cantabria Seleccion, Rioja 2016, Spain 620/3,000

Altivo Vineyard Selection, Malbec 2015, Argentina 600/2,900

Matua Valley Regional, Pinot Noir 2017, New Zealand 560/2,700

Beringer Main & Vine, Merlot 2016, USA 540/2,600

St.Hallett Gamekeeper's, Barossa, Shiraz-Grenache-Tourgia 2018,  
Australia 500/2,400

WHISKY (Bottle)

Johnnie Walker Black Label Blended Whisky 5,300

Talisker 18 years Single Malt Scotch Whisky, Island 22,700

Glenmorangie 18 years Single Malt Scotch Whisky,  
Highlands 12,900

Macallan 12 years Single malt Scotch whisky, Speyside 12,100

Glenmorangie The Original 10 years Single Malt Scotch Whisky,  
Highlands 6,600

Glenfiddich 12 Year Old 6,100

TEQUILA (Bottle)

Patrón Silver Tequila 8,100

Don Julio Blanco 8,700

GIN (Bottle)

Hendrick's Gin 8,000

Beefeater 24 5,700

Beefeater 3,400

Tanqueray London Dry Gin 5,700

PRIVATE DINING

VODKA (Bottle)

Grey Goose Vodka 8,700

Ketel One Vodka 5,600

Smirnoff 4,300

COGNAC

Hennessy V.S.O.P 7,500

RUM (Bottle)

Pampero Blanco 4,300

Plantation 3 Stars 4,700

BEER (Bottle)

Corona 340

Chalawan Pale Ale 340

Chatri IPA 340

Asahi 340

Chang 240

Singha 240

Tiger 240

SIGNATURE VIRGIN COCKTAILS

Exotic Paradise 220

Mango, Passion Fruit, Lime

Royal Garden 220

Apple, Lime, Kiwi Syrup

JUICES

Campagna 240  
Carrot, Orange, Pineapple, Celery

Sogno di Amore 240  
Green Apple, Beetroot, Honey

SIGNATURE SMOOTHIES

Paradiso Estivo 250  
Watermelon, Orange, Banana

Eccezionale 250  
Mango, Pineapple, Ginger

Splendido 250  
Papaya, Green Apple, Honey

FRESHLY-MADE FRUIT & VEGETABLE JUICES

Orange, Pineapple, Watermelon, Mango, Lime, Carrot, Apple 240

SOFT DRINKS

Pepsi, Pepsi Max, 7up, Mirinda Orange 160

Red Bull 180

Ginger ale, Tonic water 210

Mineral Water Evian 330ml 180

Perrier 330ml 180

Evian 750ml 280

San Pellegrino 750ml 280

Perrier 750ml 280

Aqua Panna 750ml 280

PRIVATE DINING

COFFEE

Espresso 160

Americano Coffee 195

Cappuccino 205

Macchiato 205

Latte 205

Decaffeinated Coffee 190

Ice Coffee 190

TEA SELECTION

St. Regis Blend Tea 220 (N)

Delight in our exclusive blend, a sophisticated symphony of green and black tea with malty notes of white chocolate, nuts and a floral aftertaste of white rose and jasmine blossoms.

English breakfast, Earl Grey, Jasmine Queen Tea, 220

Moroccan Mint, Emperor Sencha

Ice Tea 190

(N) Nuts

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