

Breakfast

Served from 6:30 AM until 11:00 AM

- ◆ **Continental** 400
Selection of Pastries and Preserves, Tropical Fruit Plate, Juice and Coffee or Tea
- ◆ **Wellbeing** 🌱 550
Poached Organic Free Range Eggs With Green Goddess Sauce, Tomato Salad, Whole Wheat Toast, Sliced Papaya, Fresh Orange Juice And Coffee Or Tea
- ◆ **Cereals And Grains** 🌱 150
A Choice of Cornflakes, All Bran, Coco Pops, Gluten Free Flakes, Served with Fresh Whole Milk or Low Fat Milk or Soy Milk
- ◆ **Organic Free Range Eggs Cooked To Your Style** 🍳 300
Selection of Boiled, Fried, Omelet, Poached and Scrambled
- ◆ **Pancake Stack** 🍳 350
With Honeycomb Butter, Bananas, Pecans, Berries
- ◆ **Thai Boiled Rice Soup** 250
Chicken Dumplings, Ginger and Spring Onions
- ◆ **American** 🍳 550
Two Organic Free Range Eggs Cooked To Your Style, Roast Potatoes, Roast Tomatoes
- ◆ **Thai** 🍳🌱 450
Stir-fried Minced Chicken Omelet, Clear Soft Tofu and Seaweed Broth, Pork Skewers, Tamarind Dipping Sauce, Steamed Rice and Thai Iced Tea
- ◆ **Chinese** 🍳 450
Nakhorn Ratchasima Free Range Chicken Congee with Ginger, BBQ Pork Bun, Warm Soy Milk, Fried Bread, Braised Gai Lan and Jasmine Tea
- ◆ **Organic Free Range Eggs Benedict, Royale, or Florentine** 🍳 350
Poached Eggs, Ham, Salmon or Spinach, Hollandaise, English Muffin, Grilled Tomatoes, Bacon, Selection of Toast, Fresh Orange Juice and Coffee or Tea
- ◆ **Sides** 🍳 150
Selection of Grilled Bacon, Pork Sausage, Chicken Sausage, Tomatoes, Mushrooms, Hash Browns, Baked Beans

Fruit and Yogurt

- ◆ **Local & Seasonal Cut Fruit** 🌱 250
- ◆ **Tropical Fruit Salad In Passion Fruit Syrup** 🌱 250
- ◆ **Greek Yogurt** 🌱 150
- ◆ **Fruit Yogurt** 🌱 150

The Signature Breakfast

- ◆ **The Green Goddess** 🌱 380
Our signature breakfast! Start your day with this nutrient-dense dish featuring poached eggs with green goddess sauce, mixed green vegetables, steamed spinach and garnished with a wedge of citrus.
- ◆ **The Board Member** 🍳🥩 400
Get down to business with this classic breakfast spread, complete with eggs sunny side up, toast, crispy bacon, pork sausage, bake bean and sautéed mushroom.
- ◆ **Smoked 'n' Scrambled** 380
Nothing says breakfast like scrambled egg, which we serve in a butter croissant alongside smoked salmon and roasted tomatoes.
- ◆ **The Smash Hit** 380
Make every day a knockout with this version of the beloved avocado on toast, featuring poached eggs with a bed of avocado guacamole on rye bread toast, served with smoked salmon, roasted tomatoes and mixed green leaves.
- ◆ **Assorted Bread Basket** 🍳 160
Selection of White Toast, Whole Wheat Toast, Multigrain Bread, Rye Bread, Gluten Free Bread and Rolls
- ◆ **Toast Basket** 150
Selection of White, Whole Wheat, Multigrain, Rye and Gluten Free Toast
- ◆ **Croissant Basket** 150
Selection of Plain, Chocolate and Almond
- ◆ **Señorita** 🍳 410
Buenos dias! Spice up your morning with our rendition of the Spanish Omelette prepared with grilled chorizo sausages and served alongside roasted potatoes and mixed green leaves.
- ◆ **Miss Berries** 430
For the sweet tooth, dig into a stack of warm fluffy New York pancakes, topped with mixed berries compote sauce and drizzled all over with maple syrup.
- ◆ **The Trainer** 🌱 400
Pack in the proteins with this low-calorie egg white omelet, served with poached green vegetables, tomato salsa, and garnished with a wedge of tangy lemon.
- ◆ **Hey Benedict!** 🍳 400
Our take on the timeless brunch staple created in New York, home to the original The St. Regis hotel. Poached eggs and honey roasted ham slices perch on a bed of sautéed spinach on English muffin, enhanced with truffle hollandaise sauce and truffle oil, and served with grilled asparagus and roasted tomatoes.

🌱 Vegetarian, 🍳 Contains Pork, 🌱 Healthy, 🌊 Contains Shellfish, 🥜 Contains Nuts

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in Thai Baht, subject to 10% service charge and 7% applicable tax.

All-day VIU Menu

Last order by 10:30 PM

Salad

- ♦ Rocket Salad (Chef's Favorite) 🥕 380
Wild Rocket Leaves, Poached Beetroot, Shaved Parmigiana Parmesan, Mixed Strawberries and Blueberries, Berries and Balsamic Dressing
- ♦ Caprese Salad 🍅 380
Italian Buffalo Mozzarella and Fresh Tomatoes, Basil Leaves
- ♦ Norwegian Smoked Salmon Salad 490
Capers, Pickles, Shallot, Organic Green Leaves, Sour Cream
- ♦ Roasted Organic Pumpkin Salad 380
Pomegranate, Rocket Leaves, Semi-dried Tomatoes, Pumpkin Seeds, Honey Balsamic Vinaigrette
- ♦ Poached Free-range Chicken Caesar Salad 🍗 430
From Nakhorn Ratchasima
Romaine Lettuce, Crispy Prosciutto and Garlic Croutons
Additional Adding - Norwegian Smoked Salmon THB 100
- Prawn THB 100

Starter & Appertizers

- ♦ Cheesy Baked Fin De Clair Oysters (6 Pieces) 🍷 550
Classic Cheese Sauce, Topped With Three Kinds Of Italian Cheese
- ♦ Wild-caught Yellowfin Tuna Tartar (Chef's Favorite) 560
Fresh Mango Salsa, Avocado, Ponzu Sauce, Micro Greens, Sesame Lavosh
- ♦ Pan Seared Foie Gras With Brioche 1,640
Mixed Strawberries and Blueberries, Rocket Leaves

Soups

- ♦ Mushroom Cream Soup (Chef's Favorite) 🍄 400
Creamy Mushroom Soup, White Truffle Oil Perfumed, Bread Twist Stick
- ♦ 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.

Burgers & Sandwiches

- ♦ The St. Regis Classic Beef Burger 🍗 450
Grilled 170 gms Patty, Crispy Bacon, Gruyere Cheese, Sesame Bun, Served with Fries and Mixed Salad Leaves
- ♦ Spicy Nakhorn Ratchasima 🍗 480
Free Range Chicken Burger
Roasted Organic Free Range Topped With Fried Egg, Pickled Papaya, Peanut Sauce Served with Fries and Mixed Salad Leaves
- ♦ Club Sandwich 450
Poached Organic Free Range Chicken, Grilled Bacon, Tomatoes, Organic Fried Egg Served with Fries and Mixed Salad
- ♦ Soft Shell Crab Sandwich 🦀 650
Crispy Fried Soft Shell Crab from South of Thailand Served with Fries and Mixed Green Leaves
- ♦ Surf and Turf Burger 🦀 1,050
Grilled 170 Gms Wagyu Beef Patty, Half Boston Lobster, Sesame Seed Bun Served with Parmesan Truffle Fries and Mixed Salad Leaves
- ♦ Lobster Roll (1 Piece) 🦀 1,500
Boston Lobster Mixed with Wasabi Mayonnaise, Spring Onion in Brioche Bread Served with Parmesan Truffle Fries and Mixed Salad Leaves

🥕 Vegetarian, 🍗 Contains Pork, 🌱 Healthy, 🦀 Contains Shellfish, 🌰 Contains Nuts

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in Thai Baht, subject to 10% service charge and 7% applicable tax.

All-day VIU Menu

Last order by 10:30 PM

Mains

◆ Choice of Spaghetti / Fusilli / Penne 🍖	400	◆ Al Tartufo Pizza 🌿	760
<i>Cooked with Your Choice of Sauce: Bolognese, Tomato Basil, Mushroom Cream & Bacon</i>		<i>Truffle Sauce, Oven Baked Potato, Italian Mozzarella Cheese Topped with Truffle Oil</i>	
◆ Seared U.S. Scallops 🍽️	900	◆ Margherita Pizza 🌿	600
<i>Served with Fettuccini Cream Sauce</i>		<i>Italian Mozzarella Cheese, San Marzano Tomatoes, Fresh Basil</i>	
◆ Confit Duck Leg – Classic French Recipe	890	◆ Seared Wild-caught Norwegian Salmon	1,050
<i>White Wine Risotto, Organic Pumpkin Puree, Poached Beetroot, Cherry and Red Wine Sauce</i>		<i>Sweet Pea Puree, Crispy Roasted Potatoes, Champagne-caviar Sauce, Micro Greens, Tuile</i>	
◆ Char Grilled Kurobuta Pork Chop 🍖	650	◆ Roasted Queensland Lamb Chops Coated with Spices (Chef's Favorite)	1,550
<i>Premium Kurobuta-breed Pork Chop, Roasted Seasonal Vegetables, Sautéed Spinach Served with Mushroom Cream Sauce</i>		<i>Spiced Couscous Salad, Roasted Red Peppers and Tomatoes, Lamb Jus</i>	
◆ Sous Vide Roasted Free Range Chicken Breast From Nakhon Ratchasima	830	◆ Tournedos Rossini (Chef's Favorite)	1,800
<i>Grilled Asparagus, Roasted Tomatoes, Truffle and Mushroom Risotto</i>		<i>Australian Wagyu Beef Tenderloin Sous Vide Served with Grilled French Duck Foie Gras, Sautéed Spinach, Truffle Mash Potato Served with Red Wine Beef Jus</i>	
		◆ Grilled Australian Kilcoy Ribeye Steak (Chef's Favorite)	1,900
		<i>Roasted Seasonal Vegetable, Beets, Onion Rings Served with Red Wine Beef Jus</i>	
		◆ Grilled Whole Boston Lobster (1 piece) 🍽️	2,100
		<i>Served with Garlic Butter Sauce and Lemon Wedge</i>	

Sides

◆ French Fries 🌿	180	◆ Green Leaves & House Vinaigrette 🌿	190
◆ Crushed Potatoes 🌿	180	◆ Sautéed Mushrooms 🌿	180
◆ Steamed Seasonal Greens 🌿	180	◆ Brown Rice or Jasmine Rice 🌿	60

🌿 Vegetarian, 🍖 Contains Pork, 🍃 Healthy, 🍽️ Contains Shellfish, 🥜 Contains Nuts

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in Thai Baht, subject to 10% service charge and 7% applicable tax.

Thai Menu

Last order by 10:30 PM

Thai Snacks Menu

- ◆ Larb Moo Tord (Chef's Favorite) 🍖 380
Fried Minced Pork Balls, Tamarind Dipping Sauce
- ◆ Poh Pia Tord 🥕 350
Fried Vegetable Spring Rolls, Sweet Chili Sauce
- ◆ Gai Tord Nam Pla 380
Free Range Chicken Wings Marinated with Fish Sauce
- ◆ Spicy Deep Fried Soft Shell Crab 🦀 450
Soft Shell Crab From Surat Thanee Fried and Mixed with Thai Spicy Seasoning
- ◆ Char Grilled Australian Wagyu Beef Striploin 750
*Thai Style Marinated Beef
Served with Thai Styled Spicy Tamarind Sauce*

Soups

- ◆ Tom Yum Goong 🦐 500
Thai Style Tom Yum Soup Served with Prawns
- ◆ Tom Kah Gai 450
*Chicken from Nakhon Ratchasima, Mushrooms
Coconut Milk and Galangal*

Noodles and Rice

- ◆ Pad Thai Goong (Chef's Favorite) 🦐🥜 520
Wok-fried Noodles, Prawns, Organic Egg, Peanuts, Tamarind Sauce
- ◆ Pad Kra Prow Pork or Chicken 🍖 400
*Wok-fried Minced Pork or Chicken with Holy Basil, Chili, Fried Egg
Additional Prawn or Beef THB 80*
- ◆ U.S. Striploin Krapow 950
Grilled U.S. Striploin, Topped with Stir-fried Minced Beef, Chili and Basil

Salads

- ◆ Thai Spicy Salmon Salad 470
*Fresh Norwegian Salmon Sliced, Mint Leave
Crispy Shallot, Lime and Chili Dressing*
- ◆ Som Tum Thai 🥕 380
Green Papaya Salad, Dried Shrimp from Chonburi, Cherry Tomatoes, Cashew Nuts
- ◆ Yum Som O with Grilled River Prawn (Chef's Favorite) 🦐 560
*Pomelo, Khao Num Peang from Nakorn Patom And Tamerind Sauce
Served with Grilled Tiger Prawns from South of Thailand, Toasted
Coconut Flakes and Fried Shallots*
- ◆ Larb Gai 380
*Minced Chicken from Nakorn Ratchasima, Mint Leaves,
Chili Powder, Roasted Rice Powder, Fresh Lime Juice*
- ◆ Pla U.S. Scallop 🦪 610
*Lightly Seared U.S. Scallop Topped with Spicy Chili Paste Dressing,
Crispy Shallot and Mint Leaves*

Curries

- ◆ Massaman Gai 490
Chicken Curry from Nakhon Ratchasima, Shallots, Potatoes, Peanuts
- ◆ Geang Kiaw Wan Neua 🍖 610
*House Made Green Curry Paste with Australian Beef Sliced,
Eggplants and Sweet Basil*

🥕 Vegetarian, 🍖 Contains Pork, 🌿 Healthy, 🦐 Contains Shellfish, 🥜 Contains Nuts

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in Thai Baht, subject to 10% service charge and 7% applicable tax.

Desserts & Children's Menu

Last order by 10:30 PM

Desserts

◆ Passion Fruit Creme Brulee (Chef's Favorite) <i>Orange Salsa, Cilantro Sponge, Lemon Compote</i>	370	◆ Amaretto Tiramisu <i>Shaved Chocolate, Pistachio Biscotti, Bitter Chocolate Sauce</i>	390
◆ Raspberry Chocolate Bomb (Chef's Favorite) <i>Single Origin Madagascar Chocolate Sheet, Raspberry Gel</i>	390	◆ Mango Sticky Rice <i>Fresh Mango, Sweet Sticky Rice, Coconut</i>	300
◆ Lod Chong Wat Jed <i>Authentic Thai Sweet Located from Samut-songklam, Pandan Flour Dumpling with Plum Sugar Coconut Milk and Crushed Ice</i>	250	◆ St. Regis Cheese Cake <i>New York St. Regis Recipe's Cheesecake, Blueberry Compote, Fresh Berries</i>	400
◆ Coconut Cake <i>Soft Sponge Cake with Coconut Custard Filling, Swiss Meringue, Raspberry Coulis</i>	390		

Children's Menu

◆ Corn Flakes / Rice Bubbles / Coco Pops <i>Served with a Choice of Full Cream Milk or Low Fat Milk or Soy Milk</i>	170	◆ Choice of Penne or Spaghetti Cooked with Bolognese Sauce	320
◆ A Little Breakfast <i>Organic Free Range Egg - Any Style, Crispy Bacon, Hash Browns</i>	310	◆ Crispy Chicken Schnitzel with Chunky Roasted Potatoes	300
◆ Waffles <i>Maple Syrup, Icing Sugar</i>	250	◆ Wok Fried Rice With Egg And Vegetables	250
◆ Rice Congee <i>Minced Pork, Ginger</i>	200	◆ Egg Noodles with Chicken & vegetable Soup	250
◆ Seasonal Fresh Cut Fruit	200	◆ Mini Sliders <i>Beef Patty, Lettuce, Pickles, Sesame Bun</i>	250

Desserts

◆ Monster Cookie Ice Cream <i>With Whipped Cream, Sprinkles</i>	200	◆ Fruit Salad <i>Seasonal Fresh Cut Fruit in Orange Juice</i>	150
◆ Ice Cream Crumble Pop	150		

 Vegetarian,  Contains Pork,  Healthy,  Contains Shellfish,  Contains Nuts

Allow us to fulfill your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.
All prices are in Thai Baht, subject to 10% service charge and 7% applicable tax.