



I N - R O O M D I N I N G



Breakfast: 7:00 am - 11 am | Lunch / Dinner: 12:00 pm - 11:30 pm

Last order at 11:30 pm

Please dial 1

Please let us know if you have any food allergies or special dietary requirements.

Dishes can be adjusted to vegetarian and vegan.



Thai CORNER



APPETIZERS

POR PIA THOD

290

Vegetable spring rolls served with plum sauce

GOONG SARONG

390

Prawn wrapped in Phuket noodles served with chilli sauce

SATAY

Marinated meat and served with peanut sauce

CHICKEN / BEEF 320

SHRIMP 390

THOD MUN GOONG

390

Shrimp cake served with plum sauce

SALADS

SOMTUM

Green papaya salad with tomatoes, lime, palm sugar, chili, garlic, dried shrimps and peanuts

GRILLED CHICKEN 360

GRILLED SHRIMP 390

YUM SOM O

390

Pomelo salad dried coconut, crispy shallot, coriander, spring onion and a hard-boiled egg served with chicken or shrimp

NAM TOK

420

Beef salad with onion, cucumber, tomato, chilli, garlic, coriander and spring onion served with a spicy sauce

SOUPS

TOM YUM GOONG

390

A spicy, sour and aromatic soup with prawns

GAENG JUD MOO

290

Pork rib and vegetable broth with egg, tofu and vegetables

CURRIES

GAENG KAREE

360

Local yellow curry with chicken and potatoes served with a roti

MASSAMAN

390

Spiced-scented curry with slow-cooked beef cheek, potatoes and onions

GAENG KEAW WAN

Thai green curry served with seasonal vegetables

GAENG PHED PED YANG

390

Braised duck breast in a rich, fragrant red curry with vegetables, pineapple and holy basil

CHICKEN 360

SHRIMP 390

THAI MAINS

PHAD THAI

400

Wok-fried rice noodles tossed with chicken, pork, beef or seafood and Phad Thai sauce

KHAO OB SAPPAROD

Pineapple fried rice with curry-spiced jasmine rice, raisins and cashew nuts

CHICKEN 420

PRAWN 460

GAI PHAD MED MAMUANG

340

Chicken and cashew nuts tossed with fresh seasonal vegetables in a fragrant sweet soy sauce

KRAPAO

Wok-fried chicken or pork tossed with hot basil leaves, chilli and oyster sauce

CHICKEN / PORK 290

CRISPY PORK 320

KHAO PHAD

Fried rice with vegetables

CHICKEN / PORK 340

PRAWN 390

SIDE DISHES

PAD PAK BOONG

160

Stir-fried morning glory with
garlic and chili

ROTI

120

Wheat flatbread

PAD PAK RUAM

160

Stir-fried vegetables with oyster sauce

KHAO SUAY

90

Steamed jasmine rice



Western CORNER



APPETIZERS

CHICKEN WINGS

390

Marinated chicken wings served with celery sticks and a BBQ sauce

NACHOS

360

Served with guacamole and cheese

TUNA TARTAR

390

Fresh tuna, mango and avocado served with mozzarella and crispy sweet potato

CHARCUTERIE BOARD

390

Selection of cheeses and cold cuts

SALADS

CAESAR SALAD

390

Romaine lettuce, parmesan cheese, and croutons tossed in a creamy Caesar dressing

BURRATA

390

Fresh burrata served with tomato, rocket leaves, pesto and a balsamic dressing

DATE & ALMOND

390

Feta cheese, almonds, rocket and dates served with an orange dressing

HEALTHY WRAP

390

Mixed vegetables, onion, tomato, cucumber, quinoa, coriander and sweetcorn wrapped in a homemade tortilla

Prices are in Thai Baht and subject to 10% service charge and 7% VAT

BURGERS

Homemade Burger Bun

THE PAVILION'S BEEF

590

Beef patty with tomato, lettuce, bacon, onion and cheddar cheese served with French fries

JAPANESE CHICKEN

520

Japanese katsu chicken with shallots, rocket iceberg lettuce, mayonaise and curry sauce served with French fries

BBQ PORK

560

Smoked pulled pork rib with cheddar cheese, fig jam, BBQ sauce served with sweet potato fries

SANDWICH

CLUB

390

Wholewheat bread with bacon, ham, tomato, lettuce, cheddar cheese, a fried egg and mayonnaise served with French fries

GRILLED VEGGIE

380

Grilled mixed vegetables with pesto, cheddar cheese and a tomato jam

PIZZAS / PASTA

MARGARITA	440	HAM	490
Tomato sauce, mozzarella and fresh basil		Tomato sauce, mozzarella, ham and parmesan cheese	
MUSHROOM	460	SPAGHETTI AL POMODO	450
Tomato sauce, mozzarella, caramelized mushroom and fresh basil		Spaghetti with fresh tomato sauce and basil	
DIAVOLA	490	FETTUCCINE AL RAGÙ	450
Tomato sauce, mozzarella and spicy salami		Homemade fettuccine and Bolognese ragù	

MAINS

CHICKEN BREAST	690	SALMON	890
Grilled chicken breast served with potato, asparagus, green peas and a mushroom sauce		Grilled Norwegian salmon served with shakshuka and rocket	
BEEF TENDERLOIN	990	SEABASS	690
Australian beef tenderloin served with mashed potato, honey-glazed baby carrots and a red wine sauce		Grilled Andaman seabass served with green peas, carrots, mixed green leaves, walnuts and a lemon butter sauce	

SIDE DISHES

190

French fries

Sweet potato fries

Mashed potatoes

Roasted seasonal vegetables

Potato wedges

DESSERT

PANDAN CREPE

390

Pandan crepe filled with coconut
caramel sauce

MANGO STICKY RICE

320

Sweet sticky rice, creamy coconut milk
and fresh mango

CHEESECAKE

390

Baked cheesecake topped with fresh
mixed fruit

MIXED FRUIT PLATTER

260

Thai seasonal fruits