

**For inclusive breakfast all dishes are accompanied by coffee or tea.**

**Coffee Selection : Americano / Filter / Espresso / Double Espresso / Cappuccino / Latte / Mocha**

**Tea Selection : English Breakfast / Earl Grey / Chamomile / Peppermint / Jasmine Green Tea**

<b>Full English</b> (ฟูลอิงลิช)	295
Choice of eggs: scrambled, omelet, fried eggs, poached eggs or boiled eggs -	
Locally sourced Mushrooms – Pork Sausage – Tomato – Rosemary Potatoes – Baked Beans – Bacon	
<b>Classic Eggs Benedict</b> (คลาสสิกไข่เบเนดิกต์)	305
Poached Eggs – Country Ham – Hollandaise Sauce	
<b>French Toast</b> (เฟรนช์โทสต์)	305
Milk Brioche – Vanilla Custard – Crispy Bacon – Candied walnuts, Salted Honey Butter Caramel	
<b>Croffles</b> (ครอฟเฟิล)	245
Powdered Sugar – Chocolate Sauce – Mango Ragout	
<b>Chao Phraya Boiled Rice Moo or Gai or Goong</b> (ข้าวต้ม หมู/ไก่ หรือกุ้ง)	275
Wok Fried Kale – Crispy Fish Salad – Fried Garlic	
<b>Thai Wok Omelet with Pork</b> (ข้าวไข่เจียวหมูสับ)	275
Steamed Jasmine Rice – Wok Fried Kale – Minced Pork	
<b>Kuay Tiew Nam Nua Toon</b> (ก๋วยเตี๋ยวเนื้อตุ๋น)	275
Beef Broth – Bean Sprouts – Chinese Coriander	
<b>Egg White Omelet</b> (ออมเล็ตไข่ขาว)	275
Souffle egg whites – Feta cheese – Spinach – Mushroom – Thyme roasted tomato	
<b>Salmon Avocado Toast</b> (ปลาแซลมอนรมควันกับอะโวคาโด)	340
Smoked Salmon – Scrambled Eggs – Sliced Avocado – Grilled Sourdough bread.	
<b>Grilled Pork Skewers</b> (ข้าวเหนียวหมูมิ่ง)	275
Marinated Pork – Spicy Tamarind Sauce – Sticky Rice	
<b>Khao Man Gai</b> (ข้าวมันไก่)	275
Hainanese Chicken – Steamed Rice – Clear Chicken Soup –	
Soy Bean and Chili Dipping Sauce – Cucumber	
<b>Bento Set</b> (ชุดเบนโตะ ไก่ หรือ ปลาซาบะ ซอสเทอริยากิ)	305
Choice of Chicken or Saba Teriyaki Steak – Miso Soup – Seaweed – Japanese Salad	
<b>Blueberry Buttermilk Pancakes</b> (แพนเค้กบลูเบอร์รี่)	305
Berries – Banana – Salted Honey Butter	



# BREAKFAST



**For pictures, please visit  
the above QR code**