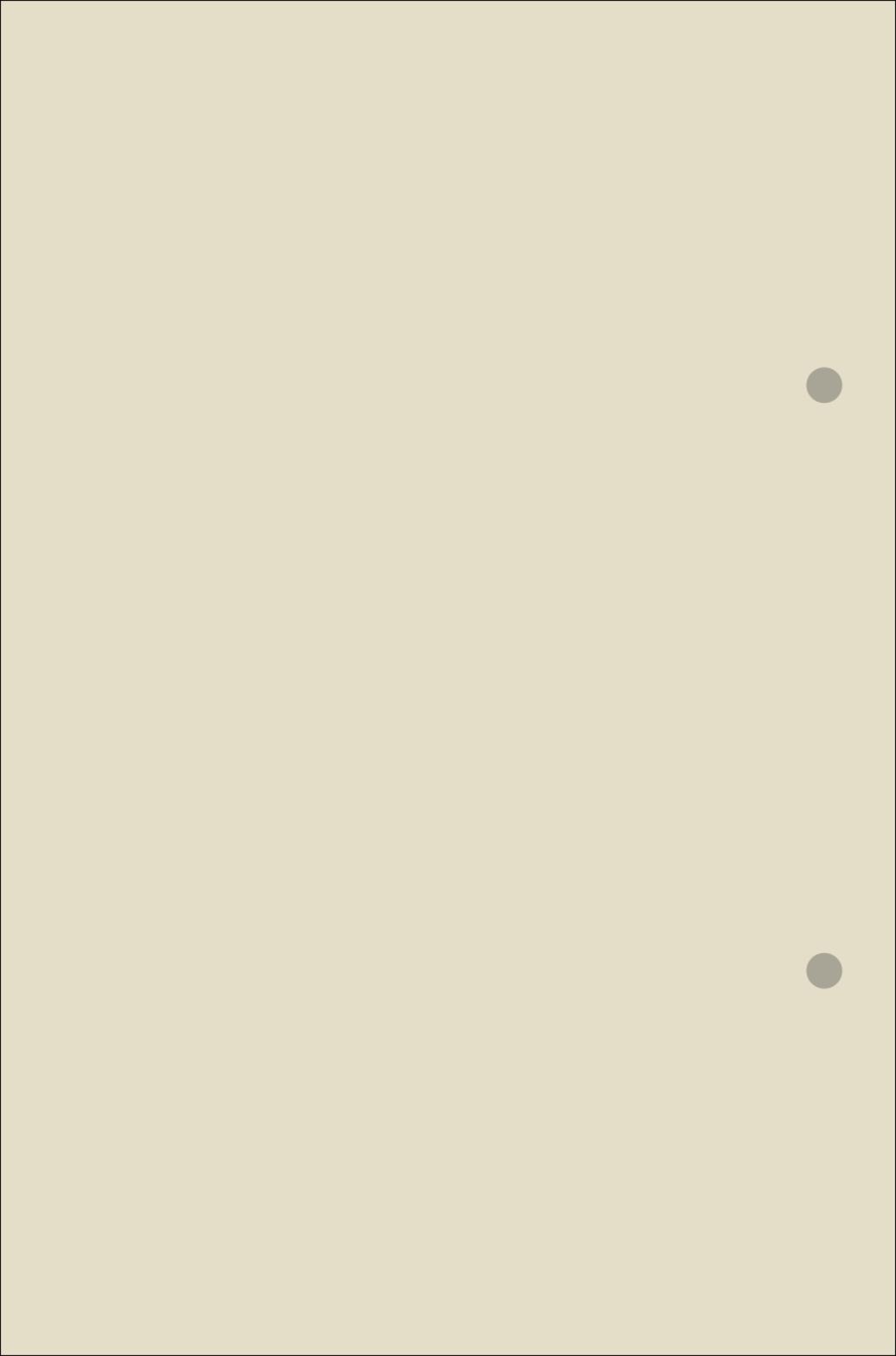




PRIVATE DINING





MANDARIN ORIENTAL
BANGKOK

PRIVATE DINING

Mandarin Oriental has long been renowned for excellence and innovation in In-Room Private Dining. At Mandarin Oriental, Bangkok, our award-winning cuisine and exceptional service create a dining experience designed to delight the senses of even the most refined connoisseurs.

Our ingredients are sourced from the finest suppliers across Thailand. We work closely with farmers and producers to ensure the highest quality standards for all our ingredients, preparing each dish to your liking and satisfaction.

We are pleased to offer you the Mandarin Oriental, Bangkok experience in the comfort of your room or suite. Our team is available around the clock to accommodate your requests, from early morning breakfast in bed to late-night cravings for delicious Thai or Western dishes.

Please dial In-Room Dining to speak with our Private Dining team.

If you have any special dietary requirements, please let us know. We will be delighted to provide detailed allergen information for all dishes and beverages on our menu.



Gluten-Free



Contains Pork



Vegetarian



Contains Seafood



Vegan



Contains Egg



Contains Nuts



Contains Dairy



Spicy

Please advise us of any dietary requirements and we will be delighted to assist.

Prices are subject to 10% service charge and government tax.



BREAKFAST



BREAKFAST SUGGESTIONS

Available between 6 and 11am

THE CONTINENTAL BREAKFAST

Chilled Fruit or Vegetable Juice

A glass of tangerine, pineapple, pomelo, green apple, mixed fruit or mixed vegetable juice

or

Banana or Papaya Smoothie

Seasonal Fresh Tropical Fruits

A choice of papaya, pineapple, watermelon, pomelo, sweet melon or a mix of fresh tropical fruits

Cereals

A choice of crunchy muesli, wild berry muesli, crunchy classic, choco shells, rice krispies, cornflakes, porridge or cream of wheat, with whole or low-fat, rice, almond or soya milk

Pastry Basket

A basket of home-made croissants, Danish pastries and muffins with butter, marmalade, jam and mulberry honey

or

Bread Basket

A basket of selected breads and rolls with butter, jam, marmalade and mulberry honey

Hot Beverage

Your choice of coffee, tea or hot chocolate

THB 1,800

All our fish is locally sourced whenever possible. When not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

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BREAKFAST SUGGESTIONS

Available between 6 and 11am

THE ORIENTAL BREAKFAST

Chilled Fruit or Vegetable Juice

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or

Banana or Papaya Smoothie

Seasonal Fresh Tropical Fruits

A choice of papaya, pineapple, watermelon, pomelo, sweet melon or a mix of fresh tropical fruits

Cereals

A choice of crunchy muesli, wild berry muesli, crunchy classic, choco shells, rice krispies, cornflakes, porridge or cream of wheat with whole, low-fat, rice, almond or soya milk

Pastry Basket

A basket of home-made croissants, Danish pastries and muffins with butter, marmalade, jam and mulberry honey

Two Farmhouse Eggs

Boiled, fried, scrambled or poached with your choice of ham, pork bacon or chicken, veal or pork sausages

or

Omelette

With your choice of fresh herbs, cheese, mushrooms, tomato, asparagus tips or smoked salmon and onion

Hot Beverage

Your choice of coffee, tea or hot chocolate

THB 2,100

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BREAKFAST SUGGESTIONS

Available between 6 and 11am

JAPANESE BREAKFAST

  **Tangerine Juice**

Chilled and freshly squeezed

   **Japanese Traditional Asagohan**

Grilled salmon, shio-koji, sesame tofu,
chilled dashi egg omelette, miso soup,
assorted pickles, spinach ohitashi, daikon radish,
carrot kinpira served with your choice of organic steamed
Japanese rice or congee

  **Seasonal Fresh Tropical Fruits**

Hot Beverages

Your choice of coffee or Japanese green tea

THB 2,300

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BREAKFAST SUGGESTIONS

Available between 6 and 11am

POWER BREAKFAST

  **Chilled Fruit or Vegetable Juice**

A glass of orange, carrot, pomelo, green apple, pineapple, mixed fruit or mixed vegetable juice

or

Green Smoothie

Avocado, green apple and cucumber

  **Healthy Bread Basket**

A basket of wholesome breads served with mulberry honey

   **Half Papaya with Lime and Low-Fat Yoghurt**

   **Homemade Bircher Muesli**

Mulberry honey, raisins and apple

or

  **Açaí Bowl**

Açaí smoothie topped with seasonal exotic fruits

    **Egg White Omelette**

Grilled tomato and asparagus tips

Hot Beverage

Your choice of coffee, tea or hot chocolate

THB 1,800

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BREAKFAST À LA CARTE

Available between 6 and 11am

FROM OUR BAKERY

   **Bread Basket**

Selection of breakfast breads
THB 450

   **The Oriental Healthy Bread Basket**

Homemade whole wheat and
rolled oat croissants, rolled oat and carrot muffins,
four-cereal rye loaf and muesli loaf
THB 450

   **Pastry Selection**

A selection of homemade butter croissants
or Danish pastries
THB 450

 **Toasts**

White, whole wheat or rye served with butter,
mulberry honey and choice of jams
THB 450

  **Homemade and Gluten-Free
Sweetened Breads**

Served with butter, mulberry honey and choice of jams
THB 450

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BREAKFAST À LA CARTE

Available between 6 and 11am

EGGS



Two Farmhouse Eggs

Two eggs cooked to your liking

THB 350



Farmhouse Eggs and Protein

Two eggs cooked to your liking, served with your choice of pork bacon, ham or chicken and veal or pork sausages

THB 450



Farmhouse Eggs Benedict

Two fresh farmhouse eggs with ham, spinach or home-smoked salmon and hollandaise sauce

THB 550



Farmhouse Three-Egg Omelette

Three fresh farmhouse eggs with fresh herbs, tomato, seasonal mushrooms, Gruyère cheese, asparagus, ham, and soft or crispy pork bacon

THB 550



Farmhouse Egg White Omelette

Grilled tomato and asparagus tips

THB 450

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BREAKFAST À LA CARTE

Available between 6 and 11am

BREAKFAST FAVOURITES

Toasted Sesame Bagel

Topped with home-smoked salmon,
cream cheese and condiments

THB 600

Grilled Beef Tenderloin

Served with baked beans, grilled onions, fried egg
and hash browns

THB 1,000

Charcuterie and Cheese Plate

A selection of homemade charcuterie and
cheeses, served with relish, walnuts and pickles

THB 850

French Farmhouse Cheeses

A selection of French cheeses served with nuts,
grapes, relishes and crackers

THB 800

Homemade Chicken, Pork or Veal Sausages (6pcs)

THB 300

Homemade Smoked Bacon (6pcs)

THB 300

Hash Browns (6pcs)

THB 250

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BREAKFAST À LA CARTE

Available between 6 and 11am

 **Banana, Blueberry, Chocolate or
Buttermilk Pancakes**

Served with maple syrup or mulberry honey
THB 600

   **Belgian Waffles**

Served with preserved forest berries and whipped cream
THB 600

  **Brioche French Toast**

Served with fresh strawberries
THB 600

   **Homemade Bircher Muesli**

Served with mulberry honey, raisins and apple
THB 370

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BREAKFAST À LA CARTE

Available between 6 and 11am

ASIAN BREAKFAST

   **Khao Tom - Moo, Gai Rue Goong**

Boiled rice soup with pork, chicken or prawns,
garnished with coriander, chives and crispy fried garlic
THB 450

   **Joke - Goong, Moo Rue Gai**

Rice porridge with prawn, pork or chicken,
topped with crispy mung bean noodles,
soft boiled egg and ginger threads
THB 450

   **Thai Omelette**

Minced pork served with steamed Hom Mali rice
THB 400

  **Moo Ping**

Thai style pork or chicken skewer served with sticky rice
THB 350

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BREAKFAST À LA CARTE

Available between 6 and 11am

VEGAN OPTIONS



Chilled Fruit or Vegetable Juice

A glass of coconut, pineapple, pomelo, tangerine, green apple, watermelon, mixed tropical fruits, carrot or cucumber juice

THB 350



Seasonal Fresh Tropical Fruits

A choice of papaya, pineapple, watermelon, pomelo, sweet melon or a mix of fresh tropical fruits

THB 450



Cereals

Crunchy muesli, wild berry muesli, crunchy classic, choco shells, rice krispies or cornflakes served with rice, almond or soya milk

THB 350



Porridge or Cream of Wheat

Served with your choice of rice, almond or soya milk

THB 350



Açaí Bowl

Açaí smoothie topped with seasonal exotic fruits

THB 400



Avocado Toast

Crushed avocado on multigrain bread with tomato and pickled onions

THB 550



Vegan Scramble Tofu

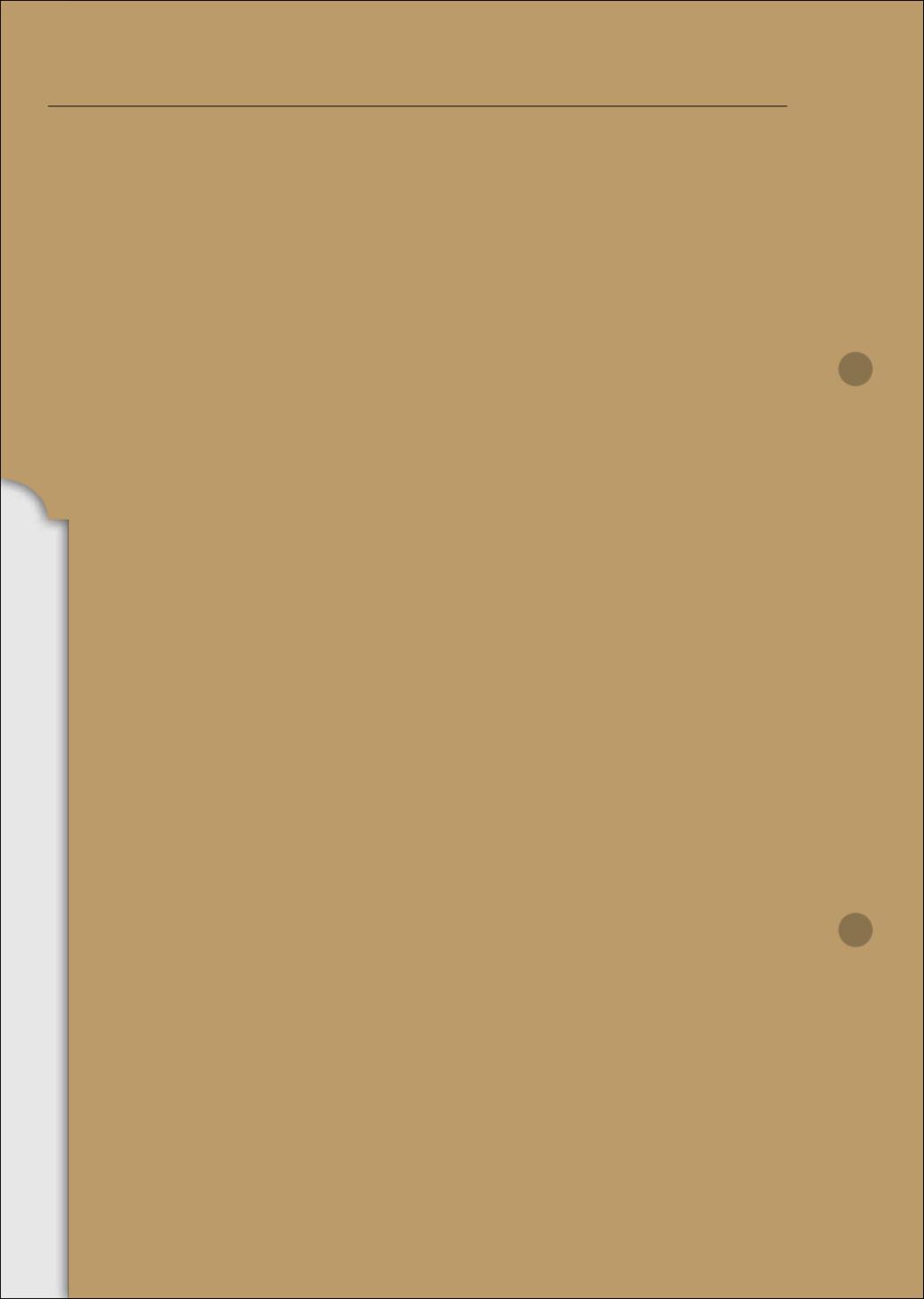
Mushrooms, grilled tomato, and vegan sausage

THB 450

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ALL-DAY DINING



ALL-DAY DINING

Available between 11am and 11pm

APPETISERS AND SALADS



Caviar Perseus N°2 Superior Oscietra

30 g, served with classic condiments and blinis

THB 5,200



Home-Smoked and Cured Salmon Open Sandwich

Pumpernickel, cream cheese, pickled cucumbers
and salmon roe

THB 780



Oriental Lettuce Salad

Mulberry honey dressing, almonds, carrot,
cucumber and tomatoes

THB 380



Tuna Tataki

Ponzu sauce, grilled avocado, cured egg yolk
and black sesame chips

THB 900



Seafood Ice Tower – for 2 guests

Crab salad, crab claw, freshly shucked oysters,

Dutch mussels, tiger prawns, river prawns,
scallop ceviche, marinated clams

THB 5,600

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ALL-DAY DINING

Available between 11am and 11pm

Wagyu Beef Tartare

Smoked bone marrow mayonnaise, marinated shallots
and grilled garlic sourdough bread

THB 1,200

Burrata and Heirloom Tomatoes

Balsamic reduction, pistachio crumble,
frisée salad and dehydrated figs

THB 750

The Oriental Prawn Cocktail

Iceberg lettuce, cocktail dressing, mango
and poached tiger prawns

THB 1,100

Caesar Salad

Romaine lettuce, garlic croûtons, anchovies,
crispy bacon and Parmigiano-Reggiano

THB 700

Add-on

Grilled King Prawn

THB 750

Grilled Chicken Breast

THB 300

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ALL-DAY DINING

Available between 11am and 11pm

SOUPS



Velvet Mushroom Soup

Seasoned with white truffle oil and golden croûtons
THB 700



French Onion Soup

Traditional onion soup topped with crusty
farmhouse bread and gratinated Gruyère cheese
THB 650



Shellfish Bisque

Poached perch quenelle and Avruga caviar
THB 850



Double-Boiled Chicken Consommé

Garnished with diced vegetables,
chicken julienne and aged sherry
THB 650

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ALL-DAY DINING

Available between 11am and 11pm

PASTAS

Select your Pasta:

  **Spaghetti, Penne, Rigatoni, Angel hair**

  **Gluten-Free Pasta**

Select your sauce:

 **Wagyu Beef Bolognese**
THB 750

   **Parmesan-Egg Yolk Carbonara
with Crispy Bacon**
THB 700

  **Seafood Catch of the Day with Marinara Sauce**
THB 890

  **Boston Lobster, Crustacean Sauce and Tarragon**
THB 1,850

  **Seasonal Creamy Mushroom Sauce**
THB 650

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ALL-DAY DINING

Available between 11am and 11pm

SANDWICHES, BURGERS AND PIZZA

 **All are served with a choice of French fries or a green salad**

   **The Oriental Club Sandwich**

Cooked ham, roasted chicken breast, fried egg, bacon, tomato and lettuce layered between crispy toasted whole wheat or white bread

THB 800

  **Truffled Hot Dog**

Brioche bun, homemade chicken truffle sausage, pointed cabbage and pickles

THB 780

  **Croque Monsieur**

Gratinated Paris ham, Gruyère cheese and mustard béchamel sauce

THB 850

  **The Oriental Wagyu Burger**

Australian Wagyu beef patty, butter lettuce, tomato, caramelised onions, Comté cheese and smoked bacon in a brioche bun

THB 1,300

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ALL-DAY DINING

Available between 11am and 11pm

ORIENTAL PIZZA

  **Margherita**

Mozzarella cheese, Italian basil and tomato sauce
THB 750

  **Prosciutto and Salami**

Mozzarella cheese, Salami Milano,
Parma ham, chorizo and rocket salad
THB 850

  **Seafood**

Mozzarella cheese, squid, tiger prawns,
New Zealand mussels,
spicy tomato sauce and Italian basil
THB 850

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ALL-DAY DINING

Available between 11am and 11pm

MAIN COURSES

Fish and Chips

Golden deep-fried Cod fish served with potato skins, tartare sauce, malt vinegar and garden green peas

THB 1,900

Garlic Butter Tiger Prawns

Garlic butter tiger prawns, spicy tomato sauce, crispy garlic and olive oil

THB 1,500

Roasted Andaman Seabass

Sautéed spinach, herbed crushed potatoes and rainbow beurre blanc sauce

THB 1,100

Grilled Salmon Steak

Glazed with teriyaki sauce, served with garlic rice, green asparagus, and pickled shiso

THB 1,200

Baby Chicken Diavolo

Roasted whole 'Khlung Phai Farm' organic chicken with diavolo sauce, roasted potatoes and charred broccolini

THB 1,200

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ALL-DAY DINING

Available between 11am and 11pm



Australian Lamb Chops

Honey mustard balsamic-glazed lamb chops,
grilled eggplant, parsnip and black garlic jus

THB 2,450



Australian Grain-Fed Beef Tenderloin

Roasted king oyster mushrooms, green peas
and glazed pak choi

THB 1,950



Beef Bourguignon

Braised Wagyu beef cheek, orzo pasta,
champignon mushrooms and carrots

THB 1,050



Wiener Schnitzel

Served with potato and cucumber salad,
cranberry sauce and lemon

THB 2,100

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ALL-DAY DINING

Available between 11am and 11pm

THAI FLAVOURS

Yam Som-O

Aromatic white 'Nakhon Phathom' pomelo salad with chicken shreds, dried shrimps, crispy fried shallots and peanuts

THB 480

Som Tam Thai

Young green papaya salad infused with dried shrimps, peanuts, chilli and tomatoes

THB 450

Phla Talay

Spicy seafood salad with lemongrass, shallots, kaffir lime, Asian mint, lime juice and bird's eye chilli

THB 890

Yam Woon Sen Talay

Glass noodles with fresh poached seafood, wood ear mushrooms and coriander in spicy Thai sauce

THB 890

Tom Kha Gai

Coconut milk soup with chicken, galangal, straw mushrooms, kaffir lime leaves, bird's eye chilli, lime juice and coriander

THB 550

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ALL-DAY DINING

Available between 11am and 11pm



Tom Yum Goong

Spicy and sour soup with river prawns and straw mushrooms, lemongrass, kaffir lime, galangal, bird's eye chilli, lime juice, chilli oil and coriander

THB 750



Bamee Kiew Goong Moo Daeng

Shrimp wonton egg noodle soup with barbecued pork and condiments

THB 650



Gaeng Kiew Waan

Your choice of pork or chicken simmered in a fragrant green curry sauce with pea eggplant, chilli and sweet basil leaves served with steamed Hom Mali rice and condiments

THB 750



Gaeng Kiew Waan Nua

Beef tenderloin simmered in a fragrant green curry sauce with pea eggplant, chilli and sweet basil leaves served with steamed Hom Mali rice and condiments

THB 950



Pla Gapong Neung Manao

Steamed white sea bass with fresh herbs, bird's eye chilli and lime juice, served with Hom Mali rice

THB 680

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ALL-DAY DINING

Available between 11am and 11pm

   **Phad Gaprow**

Your choice of stir-fried minced pork, beef or chicken with bird's eye chilli, chopped garlic, oyster sauce and holy basil leaves, served with steamed Hom Mali rice

THB 650

  **Phad Thai**

Thai-style wok-fried rice noodles with prawns, dried shrimps, Chinese chives, peanuts and bean curd, complemented with banana blossom and bean sprouts

THB 850

    **Khao Phad Mandarin Oriental**

Wok-fried Hom Mali rice with pork, chicken, shrimp, spring onions, topped with a fried egg, served with pork, shrimp, chicken satay, peanut sauce and condiments

THB 800

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ALL-DAY DINING

Available between 11am and 11pm

DESSERTS

  **Mango Sticky Rice**

Sweet Thai mango with coconut sticky rice
THB 400

   **The Oriental Tiramisu**

A signature take on the classic Italian dessert
THB 450

   **Crème Brûlée**

Silky vanilla custard with a caramelised sugar crust
THB 450

 **Lightly Baked Cheesecake**

Lemon cream and blueberry sorbet
THB 450

  **Seasonal Fresh Tropical Fruits Selection**

THB 450

   **Homemade Ice Creams and Sorbets**

Your choice of three scoops
Please ask for the chef's daily selection
THB 350

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ALL-DAY DINING

Available between 11am and 11pm

VEGAN OPTIONS

APPETISERS AND SALADS



Superfood Salad

Avocado, buckwheat, quinoa, pomegranate
and yuzu dressing

THB 680



The Mandarin Oriental Lettuce Salad

Mulberry honey dressing, almonds, carrot,
cucumber and tomatoes

THB 380



Strawberry Gazpacho

Chilled strawberry, raw tomato, cucumber and
capsicum soup, blended with extra virgin olive oil
and a dash of sherry vinegar

THB 700



Creamy Roasted Pumpkin Soup

Coconut milk, pumpkin seeds and cress

THB 550

ALL-DAY DINING

Available between 11am and 11pm

SANDWICHES AND BURGERS

 **All served with a choice of French fries or mixed green salad**

 **Avocado Quinoa Wrap**

Lettuce, chickpea and roasted pepper hummus
THB 450

 **Vegan Black Bean Burger**

Grilled black bean patty, butter lettuce, avocado, vine-ripened tomato and spicy vegan burger sauce
THB 650

MAIN COURSES

  **Creamy Lentil Stuffed Butternut Squash**

Tahini dressing, spring onions and chilli
THB 650

  **Cauliflower Curry**

Served with garlic rice, pomegranate and cilantro
THB 550

 **Vegan Spaghetti Bolognese**

Plant-based protein, confit cherry tomato and basil
THB 680

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ALL-DAY DINING

Available between 11am and 11pm

THAI FLAVOURS



Vegan Yam Som-O

Aromatic white 'Nakhon Phathom' pomelo salad
with fried shallots, fragrant herbs and peanuts

THB 450



Vegan Som Tam Thai

Young green papaya infused with peanuts, chilli and tomatoes

THB 450



Vegetable Spring Rolls

Golden-fried spring rolls filled with vegetables, mung bean noodles
and mushrooms, accompanied by a wild Asian apricot dip

THB 450



Panang Curry with Tofu

Tofu and vegetables in panang curry with galangal,
kaffir lime, coconut milk and red chilli,
served with steamed Hom Mali rice and condiments

THB 650



Stir-Fried Mixed Vegetables

Broccoli, cabbage, tofu, coriander root and spring onions,
served with steamed Hom Mali rice

THB 450



Khao Phad Jay

Wok-fried Hom Mali rice with a selection of vegetables,
white onion, spring onions and condiments

THB 550

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ALL-DAY DINING

Available between 11am and 11pm

BENTO BOX

 **Salmon Teriyaki**

Served with garlic rice, pickles, tuna tataki, lettuce salad
and baked cheesecake

THB 1,200

 **Khao Phad Mandarin Oriental**

Wok-fried Hom Mali rice with pork, chicken, shrimp, fried egg,
satay skewers of pork, chicken and shrimp,
pomelo salad with shredded chicken and mango sticky rice

THB 970

 **Vegan Phad Thai**

Phad Thai-style wok-fried rice noodles with bean curd,
deep-fried vegetables spring rolls, panang curry with tofu,
lettuce salad and seasonal fresh fruits

THB 790

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CHILDREN'S MENU

Available between 11am and 11pm

KIDS MENU



Fried Rice

Egg-fried rice with vegetables

THB 350



Ham and Cheese Sandwich

Served with French fries and mixed lettuce salad

THB 350



Mini Pizza

Tomato and mozzarella

THB 350

Fish & Chips

Fish fingers with French fries and mixed lettuce salad

THB 500



Mini Crispy Chicken Burger

Tomato, lettuce, thousand island dressing and French fries

THB 350



Spaghetti Tomato Sauce

Parmesan and basil

THB 350



Seasonal Fruit Salad

THB 350



Ice Cream and Sorbets

Chocolate, vanilla, pistachio and strawberry

THB 350

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OVERNIGHT RECOMMENDATIONS

Available between 11pm and 6am

APPETISERS AND SALADS

  **Home-Smoked and Cured Salmon Open Sandwich**
Pumpnickel, cream cheese,
pickled cucumbers and salmon roe
THB 780

   **Burrata and Heirloom Tomatoes**
Balsamic reduction, pistachio crumble, frisée salad
and dehydrated figs
THB 750

   **The Oriental Prawn Cocktail**
Iceberg lettuce, cocktail dressing, mango,
and poached tiger prawns
THB 1,100

  **Caesar Salad**
Romaine lettuce, garlic croûtons, anchovies,
crispy bacon and Parmigiano-Reggiano
THB 700

Add-on

  **Grilled King Prawn**
THB 750

 **Grilled Chicken Breast**
THB 300

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OVERNIGHT RECOMMENDATIONS

Available between 11pm and 6am

SANDWICHES, BURGERS AND PIZZA

 **All are served with a choice of French fries or mixed green salad**

   **The Oriental Club Sandwich**

Cooked ham, roasted chicken breast, fried egg, bacon, tomato and lettuce layered between crispy toasted whole wheat or white bread
THB 800

  **The Oriental Wagyu Burger**

Australian Wagyu beef patty, butter lettuce, tomato, caramelised onions, Comté cheese and smoked bacon in a sesame bun
THB 1,300

ORIENTAL PIZZA

  **Margherita**

Mozzarella cheese, Italian basil and tomato sauce
THB 750

  **Prosciutto and Salami**

Mozzarella cheese, Salami Milano, Parma ham, chorizo and rocket salad
THB 850

  **Seafood**

Mozzarella cheese, squid, tiger prawns, New Zealand mussels, spicy tomato sauce and Italian basil
THB 850

All our fish is locally sourced whenever possible. When not locally available, we ensure it is sustainably certified to uphold our commitment to responsible sourcing and exceptional quality.

*Please advise us of any dietary requirements and we will be delighted to assist.
Prices are subject to 10% service charge and government tax.*

OVERNIGHT RECOMMENDATIONS

Available between 11pm and 6am

Movie Platter

A selection of snacks including

Popcorn

Pretzel

Kale chips

Nachos

Truffle French fries

THB 650

MAIN COURSES

Grilled Salmon Steak

Glazed with teriyaki sauce, served with garlic rice, green asparagus, and pickled shiso

THB 1,200

Baby Chicken Diavolo

Roasted whole 'Khlung Phai Farm' organic chicken with diavolo sauce, roasted potatoes and charred broccolini

THB 1,200

Australian Grain-Fed Beef Tenderloin

Served with roasted king oyster mushrooms, green peas and glazed pak choi

THB 1,950

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OVERNIGHT RECOMMENDATIONS

Available between 11pm and 6am

THAI CUISINE

   **Tom Yum Goong**

Spicy and sour soup with river prawns and straw mushrooms seasoned with lemongrass, kaffir lime, galangal, bird's eye chilli, lime juice, chilli oil and coriander

THB 750

  **Bamee Kiew Goong Moo Daeng**

Shrimp wonton egg noodle soup with barbecued pork and condiments

THB 650

    **Phad Thai**

Thai-style wok-fried rice noodles with prawns, dried shrimps, Chinese chives, peanuts and bean curd, complemented with banana blossom and bean sprouts

THB 850

   **Khao Phad Mandarin Oriental**

Wok-fried Hom Mali rice with pork, chicken, shrimp, spring onions, topped with a fried egg, served with pork, shrimp, chicken satay, peanut sauce and condiments

THB 800

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OVERNIGHT RECOMMENDATIONS

Available between 11pm and 6am

VEGAN OPTIONS



The Mandarin Oriental Lettuce Salad

Mulberry honey dressing, almonds, carrot,
cucumber, tomatoes

THB 380



Khao Phad Jay

Wok-fried Hom Mali rice with a selection of vegetables,
white onion, spring onions and condiments

THB 550



Vegan Spaghetti Bolognese

Plant-based protein, confit cherry tomato and basil

THB 680

OVERNIGHT RECOMMENDATIONS

Available between 11pm and 6am

DESSERTS



Mango Sticky Rice

Sweet Thai mango with coconut sticky rice
THB 400



The Oriental Tiramisu

A signature take on the classic Italian dessert
THB 450



Crème Brûlée

Silky vanilla custard with a caramelised sugar crust
THB 450



Lightly Baked Cheesecake

Lemon cream and blueberry sorbet
THB 450



Seasonal Fresh Tropical Fruits Selection

A refreshing assortment of local tropical fruits
THB 450



Homemade Ice Creams and Sorbets

Your choice of three scoops
Please ask for the chef's daily selection
THB 350

GLASSES OF WINE

	Glass 150 ml	Bottle 750 ml
CHAMPAGNE		
Billecart-Salmon, Le Réserve, Extra Brut, France	THB 1,600	THB 8,000
SPARKLING		
V8+ Prosecco, Millesimato DOC Brut, Italy	THB 490	THB 2,400
WHITE		
Sauvignon Blanc, Tohu, Awatere Valley, Marlborough, New Zealand	THB 520	THB 2,500
Pinot Grigio, Itinera Prima Classe, Friuli-Venezia, Italy	THB 540	THB 2,700
Petit Chablis, Simonnet Febvre, Bourgogne, France	THB 690	THB 3,400
ROSÉ		
Château Romassan, Domaine Ott, Bandol, France	THB 460	THB 2,300
RED		
Malbec, Benmarco, Mendoza, Argentina	THB 650	THB 3,300
Pinot Noir, Vincent Cocherel, Bourgogne, France	THB 700	THB 3,400
Château de Pitray, Vendages, Bordeaux, France	THB 760	THB 3,800

*Our master wine list is available upon request, with selections subject to availability.
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Prices are subject to 10% service charge and government tax.

BOTTLES OF WINE

CHAMPAGNE

Palmer & Co, Brut Réserve, France	THB 8,000
Ruinart, Brut, France	THB 12,000
Bollinger, Special Cuvée, Brut, France	THB 13,000

ROSÉ

Taittinger, Prestige Rosé, Brut	THB 10,500
Billecart-Salmon, Brut, France	THB 11,500
Laurent-Perrier "Cuvée Rosé", Brut, France	THB 13,800

VINTAGE

Louis Roederer, Cristal, Brut, France	THB 32,000
Dom Perignon, Brut, France	THB 34,000
Henri Giraud, Argonne, Grand Cru, Ay, Brut, France	THB 42,000

SPARKLING

Prosecco, Torresella, Extra Dry, Italy	THB 2,400
Valentin Zusslin, Crémant d'Alsace Brut Zéro, France	THB 3,000
Ferrari Maximum, Blanc de Blancs, Trento, Italy	THB 4,400

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BOTTLES OF WINE

WHITE WINES

Trebbiano, Lugana San Benedetto, Veneto, Italy	THB 2,200
Sauvignon Blanc, Whitehaven, Marlborough, New Zealand	THB 2,600
Petit Chablis, Jean-Marc Brocard, Burgundy, France	THB 2,900
Riesling Trocken, Weingut Robert Weil, Rheingau, Germany	THB 3,200
Pouilly-Fumé, Francis Blanchet, Calcite, Loire Valley, France	THB 3,700
Crozes-Hermitage, M. Chapoutier, Les Meysonniers, Rhône, France	THB 4,200

ROSÉ WINES

Whispering Angel, Château d'Esclans, Provence, France	THB 3,200
Clos Mireille, Domaines Ott, France	THB 3,600

SWEET WINES

Weinlaubenhof Kracher, Red Roses, (375 ml) Beerenauslese, Germany	THB 4,200
Château d'Yquem, 1er Grand Cru Classé, (375 ml) Sauternes, France	THB 35,000

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BOTTLES OF WINE

RED WINES

Cabernet Sauvignon, Nederburg, Paarl, South Africa	THB 2,000
Negroamaro, Sentieri Infiniti, Cantine San Giorgio, Puglia, Italy	THB 2,550
Shiraz, Kalleske Moppa, Barossa Valley, Australia	THB 3,600
Malbec, Château du Cèdre, Cahors, Southwest, France	THB 3,000
Pinot Noir, Spy Valley, Marlborough, New Zealand	THB 3,700
Negroamaro, Amastuola, Salento, Italy	THB 4,250
Super Tuscan, Castello di Bossi, Corbaia, Tuscany, Italy	THB 5,800
Merlot Blend, Clinet, Pomerol, France	THB 6,400
Bordeaux Blend, Château La Fon du Berger, Pauillac, France	THB 9,000

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BEVERAGES

Mineral Waters

Acqua Panna 50 cl	THB 280
Acqua Panna 75 cl	THB 380
San Pellegrino 50 cl	THB 320
San Pellegrino 75 cl	THB 380
Evian 33 cl	THB 280
Evian 75 cl	THB 380
Perrier 33 cl	THB 280
Perrier 75 cl	THB 380

Soft Drinks

Coca-Cola, Coca-Cola Light, Coke Zero, Fanta Orange, Sprite, Ginger Ale, Soda Water, Tonic Water	THB 210
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Imported Red Bull 25 cl	THB 280
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Local Beers 33 cl	THB 320
Singha, Chang, Heineken	

Imported Beers 33 cl	THB 350
Asahi	

Non-Alcoholic Beer 33 cl	THB 320
Heineken 0.0	

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BEVERAGES

Apéritifs 45 ml

Campari, Pernod, Fernet Branca, THB 380
Vermouth Dry, Rosso or Bianco, Ricard

Blended Scotch Whiskies 30 ml

Johnnie Walker Black Label, Chivas Regal 12 Years THB 450
Johnnie Walker Gold Label THB 540

Single Malt Scotch Whiskies

Glenmorangie 10 Year THB 540
Macallan 12 Years Sherry Cask THB 820
Glenfiddich 12 Years THB 450

Irish Whiskey

Jameson THB 420

Bourbon and Tennessee Whiskies

Bulleit Bourbon, Jack Daniel's THB 420
Canadian Whiskey

Canadian Whiskey

Canadian Club THB 420

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BEVERAGES

Gin

Tanqueray	THB 490
Bombay Sapphire	THB 490
Hendrick's	THB 590

Vodka

Absolut Elyx	THB 520
Grey Goose	THB 490
Belvedere	THB 490
Ketel One	THB 450

Cognac

Hennessy V.S.O.P, Rémy Martin V.S.O.P.	THB 590
Hennessy X.O, Rémy Martin X.O	THB 1,300
Martell Cordon Bleu	THB 1,200
Hennessy Paradis Extra	THB 4,500

Liqueurs

Amaretto, Baileys Irish Cream, Grand Marnier, Kahlúa, Sambuca	THB 350
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BEVERAGES

Fresh Fruit or Vegetable Juice

THB 350

A glass of pineapple, pomelo, tangerine, green apple, watermelon, mixed tropical fruits, carrot or cucumber juice, Young coconut

Yoghurt Smoothie

THB 310

Homemade yoghurt drink blended with your choice of melon, banana, mango, papaya, cucumber or mixed tropical fruits

TEAS AND COFFEES

THB 240

Selection of Teas

English Breakfast, Royal Darjeeling, Earl Grey Tea 1837 Black Tea, Jasmine Queen Tea, Emperor Sencha, Chamomile, Mint, Lemongrass, Ginger Oolong, Lapsang Souchong, Jasmine

The Oriental Blend Coffee

Regular or decaffeinated coffee served hot or iced
Choose your style: espresso, café latte, mocha or cappuccino

Ovaltine and Hot Chocolate

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