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

Vegetarian

Vegan

Contains Nuts

Spicy

Contains Pork

Contains Seafood

Contains Egg

Contains Dairy

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

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

BREAKFAST SUGGESTIONS

Available between 6 and 11am

THE ORIENTAL 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, 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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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 'Khlong Phai Farm' organic chicken
with diavolo sauce, roasted potatoes and
charred broccolini
THB 1,200

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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 applicable government tax.

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

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

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

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

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

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

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

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

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

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 applicable government tax.

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

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 applicable government tax.

OVERNIGHT RECOMMENDATIONS

Available between 11pm and 6am

APPETISERS AND SALADS

Home-Smoked and Cured Salmon Open Sandwich
Pumpernickel, 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

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 applicable government tax.

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 applicable 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 'Khlong 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

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 applicable government tax.

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

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 applicable government tax.

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

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

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

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

WINE BY THE GLASS

	Glass 150 ml	Bottle 750 ml
CHAMPAGNE		
Billecart-Salmon, Le Réserve, Brut, France	THB 1,600	THB 8,000
SPARKLING		
Ca'Stele, Prosecco, Brut, Italy	THB 420	THB 2,000
WHITE		
Sauvignon Blanc, Tohu, Awatere Valley, Marlborough, New Zealand	THB 520	THB 2,500
Pinot Grigio, Cantina Terlano, Alto Adige, Italy	THB 620	THB 3,000
Chardonnay, Domaine Cornu, Hautes-Côtes de Beaune, Bourgogne, France	THB 980	THB 4,800
ROSÉ		
Domaine Ott,"By Ott" Côtes de Provence, France	THB 460	THB 2,300
RED		
Chianti, Bindi Sergardi "La Boncia", Toscana, Italy	THB 650	THB 3,300
Château de Pitray, Vendanges, Bordeaux, France	THB 760	THB 3,800
Pinot Noir, Albert Bichot "Origin", Bourgogne, Burgundy, France	THB 960	THB 4,800

Our master wine list is available upon request, with selections subject to availability. Please contact your Butler for further assistance or recommendations.

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

WINE BY THE BOTTLE

CHAMPAGNE

Diebolt-Vallois, Blanc de Blancs, Extra Brut, France	(375 ml)	THB 4,500
Legras & Haas “Les Visions”, Blanc de Blancs, Grand Cru, Brut, Chouilly, France		THB 7,200
Taittinger “Cuvée Prestige”, Brut, France		THB 9,200
Ruinart, Brut, France		THB 12,000
Bollinger “Special Cuvée”, Brut, France		THB 13,000

ROSÉ

Lombard, Rosé, 1er Cru, Extra Brut, France	THB 7,200
Taittinger “Prestige Rosé”, Brut, France	THB 10,500
Billecart-Salmon “Le Rosé”, Brut, France	THB 11,500
Laurent-Perrier “Cuvée Rosé”, Brut, France	THB 13,800
Ruinart, Rosé, Brut, France	THB 16,000

VINTAGE

Krug “Grande Cuvée”, 173ème Édition, Brut, France	THB 24,000
Louis Roederer, Cristal, Brut, France	THB 32,000
Dom Pérignon, Brut, France	THB 34,000
Dom Ruinart, Blanc de Blancs, Brut, France	THB 36,000
Henri Giraud, Argonne, Grand Cru, Aÿ, Brut, France	THB 42,000

SPARKLING

Monmousseau “Cuvée Etoile 1886”, Crémant de Loire, Brut, France	THB 2,100
Valentin Zusslin, Crémant d'Alsace, Brut Zéro, France	THB 3,000
Balan “Gold”, Prosecco DOC Millesimato, Brut, Italy	THB 3,300
Ferrari “Maximum”, Blanc de Blancs, Brut, Trento DOC, Italy	THB 4,400
Ferrari “Perlé Rosé”, Millesimato Riserva, Brut, Trento DOC, Italy	THB 5,500

Our master wine list is available upon request, with selections subject to availability. Please contact your Butler for further assistance or recommendations.

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

WINE BY THE BOTTLE

WHITE WINES

Pinot Grigio, Cantina Terlano, Alto Adige, Italy		THB 3,000
Riesling Trocken, Weingut Robert Weil, Rhiengau, Germany		THB 3,200
Pouilly-Fumé, Francis Blanchet, Calcite, Loire Valley, France		THB 3,700
Croze-Hermitage, M. Chapoutier, Les Meysonniers, Rhône, France		THB 4,200
Chablis, Domaine Saint-Antoine, Vieilles Vignes, Burgundy, France		THB 4,500
Bourgogne, Domaine Cornu, Hautes-Côtes de Beaune, Burgundy, France		THB 4,800
Meursault, Albert Bichot “Domaine du Pavillon”, Burgundy, France		THB 12,000

ROSÉ WINES

Whispering Angel, Château d’Esclans, Provence, France		THB 3,200
Clos Mireille, Domaines Ott, Provence, France		THB 3,600
Bau Zuan, “Allofme Rosé”, Hauts Plateaux de l’Himalaya, Yunnan, China		THB 4,900

SWEET WINES

Grace “Shugoro”, Yamanashi, Japan		THB 6,200
Weinlaubenhof Kracher,“Red Roses”, Beerenauslese, Austria	(375 ml)	THB 4,200
Château d’Yquem, 1er Grand Cru Classé, Sauternes, France	(375 ml)	THB 35,000

Our master wine list is available upon request, with selections subject to availability. Please contact your Butler for further assistance or recommendations.

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

WINE BY THE BOTTLE

RED WINES

Cabernet Sauvignon, Kruger Family Reserve, Stellenbosch, South Africa	THB 2,800
Malbec, Château du Cèdre, Cahors, Southwest, France	THB 3,000
Cabernet Sauvignon, Mojo, Coonawarra, Australia	THB 3,000
Shiraz, Kalleske Moppa, Barossa Valley, Australia	THB 3,600
Negroamaro, Amastuola, Salento, Italy	THB 4,250
Blaufränkisch, Moric, Burgenland, Austria	THB 4,400
Shiraz Blend, Monsoon Valley “Cuvée de Siam Rouge”, Hua-Hin, Thailand	THB 4,900
Haut-Médoc, Les Hauts de Lynch-Moussas, Bordeaux, France	THB 5,100
Synthesis, Napa Valley, California	THB 5,400
Pomerol, By Clinet, Bordeaux, France	THB 6,400
Brunello di Montalcino, Casanova Di Neri, Tuscany, Italy	THB 7,900
Domaine Goichot, Volnay, Burgundy, France	THB 9,500
Barolo, Vietti “Castiglione”, Piedmont, Italy	THB 9,900
Pauillac, Pauillac de Latour, Bordeaux, France	THB 15,000
Hauts Plateaux de l’Himalaya, Bau Zuan “Célèbre” Rouge, Yunnan, China	THB 19,000
Cos d’Estournel, 2ème Grand Cru Classé Saint-Estèphe, Bordeaux, France	THB 27,500

Our master wine list is available upon request, with selections subject to availability. Please contact your Butler for further assistance or recommendations.

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

BEVERAGES

Mineral Waters

Acqua Panna 50 cl	THB 280
Acqua Panna 75 cl	THB 380
San Pellegrino 50 cl	THB 310
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, Diet Coke, Coca-Cola Zero Sugar, Fanta Orange, Sprite, Ginger Ale, Soda Water, Tonic Water	THB 210
Red Bull (Imported) 25 cl	THB 280

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

Our master wine list is available upon request, with selections subject to availability. Please contact your Butler for further assistance or recommendations.

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

BEVERAGES

Apéritifs	45 ml
Campari, Pernod, Fernet Branca, Vermouth (Dry, Rosso or Bianco), Ricard	THB 380
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 Whisky	
Canadian Club	THB 420

Our master wine list is available upon request, with selections subject to availability. Please contact your Butler for further assistance or recommendations.

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

BEVERAGES

	30 ml
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	THB 4,500
Liqueurs	
Amaretto, Baileys Irish Cream, Grand Marnier, Kahlúa, Sambuca	THB 350

Our master wine list is available upon request, with selections subject to availability. Please contact your Butler for further assistance or recommendations.

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

BEVERAGES

Fresh Fruit & Vegetable Juices — THB 350

Choice of: pineapple, pomelo, tangerine,
green apple, watermelon, mixed tropical fruits,
carrot, cucumber juice or young coconut

Yoghurt Smoothie — THB 350

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

TEAS AND COFFEE — THB 240

Tea Selection

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

The Oriental Blend Coffee

Regular or decaffeinated coffee served hot or iced
Choice of: espresso, café latte, mocha or cappuccino

Ovaltine or Hot Chocolate

Our master wine list is available upon request, with selections subject to availability.
Please contact your Butler for further assistance or recommendations.

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