

# FOOD FOR THOUGHT

A little something  
to keep you going.

# IN-ROOM DINING BREAKFAST MENU

(06:30 AM to 10:30 AM)

## BREAKFAST SET

### AMERICAN BREAKFAST

600



#### EGG SELECTIONS

Your choice of: fried, scrambled, poached, omelette, egg white omelette



#### OMELETTE FILLINGS

Your choice of; onions, tomatoes, mushrooms, cheese, capsicum, ham (P)



#### SIDES

Chicken or pork sausage, crispy bacon, potatoes, grilled tomatoes, sautéed mushrooms



#### CEREAL BOWL

Your choice of; cornflakes, coco pops, all-bran, mixed muesli, mixed berry granola served with milk (full fat, low fat or soy milk)



#### YOGHURT

Your choice of; full fat, low fat, fruit yoghurt



#### BAKERY'S BASKET

White and brown toast, croissant, Danish, muffin, hard and soft roll, sliced loaf breads, wild flower honey, local artisan jams, butter



Gluten Free Bread Available on Request



#### FRUITS

Seasonal sliced fruits

#### JUICE

Your choice of; guava, orange, pineapple, grapes, mango, tomato



#### HOT BEVERAGE

Your choice of; coffee, cappuccino, Americano, café late, decaf, hot chocolate, English breakfast tea, peppermint tea, green tea, Earl Grey tea, camomile tea or jasmine tea, fresh milk (low fat, full fat, soy)

Please inform your server of any food allergies, food intolerance, dietary requirements or religious interest that you or any of your party may have

✓ Vegan   Ⓞ Gluten Free   🥛 Dairy   🍳 Eggs   🐟 Fish  
🦀 Crustacean   🐖 Pork   🌰 Nuts   🥩 Beef   ✍️ Signature

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## JAPANESE BREAKFAST

600



### GRILLED SALMON

with teriyaki sauce



### MIXED SALAD

Fresh lettuces with vegetables, sesame-soy dressing



### JAPANESE RICE

Steamed Japanese rice with miso soup, pickled vegetable, nori, wakame, tofu



### SIDES

Natto and tamagoyaki



### FRUITS

Seasonal sliced fruits

### JUICE

Your choice of; guava, orange, pineapple, grapes, mango, tomato



### HOT BEVERAGE

Your choice of; coffee, cappuccino, Americano, café late, decaf, hot chocolate, English breakfast tea, peppermint tea, green tea, Earl Grey tea, camomile tea or jasmine tea, fresh milk (low fat, full fat, soy)

## THAI BREAKFAST

550



### BOILED RICE

Your choice of: prawns, minced chicken or minced pork, spring onions, Chinese celery and condiments



### THAI OMELETTE

Local omelette with minced pork, spring onion, chili, served with steamed jasmine rice, chili sauce



### FRUITS

Seasonal sliced fruits

### JUICE

Your choice of; guava, orange, pineapple, grapes, mango, tomato



### HOT BEVERAGE

Your choice of; coffee, cappuccino, Americano, café late, decaf, hot chocolate, English breakfast tea, peppermint tea, green tea, Earl Grey tea, camomile tea or jasmine tea, fresh milk (low fat, full fat, soy)

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**CEREAL BOWL**

Your choice of; cornflakes, coco pops, all-bran, mixed muesli, mixed berry granola served with milk (full fat, low fat or soy milk)

**YOGHURT**

Your choice of; full fat, low fat, fruit yoghurt

**BAKERY'S BASKET**

White and brown toast; croissant, Danish, muffin, hard and soft roll, sliced loaf breads, wild flower honey, local artisan jams, butter



Gluten Free Bread Available on Request

**FRUITS**

Seasonal sliced fruits

**JUICE**

Your choice of; guava, orange, pineapple, grapes, mango, tomato

**HOT BEVERAGE**

Your choice of; coffee, cappuccino, Americano, café late, decaf, hot chocolate, English breakfast tea, peppermint tea, green tea, Earl Grey tea, camomile tea or jasmine tea, fresh milk (low fat, full fat, soy)

## BREAKFAST A LA CARTE

### THAI BREAKFAST OFFERINGS

**BOILED RICE**

Your choice of: prawns, minced chicken or minced pork, spring onions, Chinese celery and condiments

170

**NOODLE SOUP**

Chicken broth, sliced pork or chicken, rice noodles, coriander and spring onions, beans sprouts, Chinese bok choy

190

**THAI OMELETTE**

Local omelette with minced pork, spring onions, chili, served with steamed jasmine rice, chili sauce

240

**THAI FRIED RICE**

Wok-fried rice with vegetables, topped with a fried egg

200



- with chicken or pork

280



- with beef or seafood

350

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## INTERNATIONAL BREAKFAST OFFERINGS

-  **BAKERY BREAKFAST BASKET;** 250  
 Croissants, Danish, muffin, bread roll, toast bread, sliced bread loaves  
 Butter, locally produced artisan jams and wild flower honey  
 \*Gluten Free Bread Available on Request
-  **YOGHURT** 120  
 Your choice of; full milk, low fat, fruit yoghurt
-  **CEREAL** 150  
 Your choice of: cornflakes, coco pops, all-bran, mixed muesli, mixed berry granola served with milk (full fat, low fat or soy milk)
-  **CHIA POT; GLUTEN-FREE & VEGAN** 190  
 With coconut milk, mango, grilled pineapples, caramelised cashew nuts
-  **SWISS MUESLI BOWL** 220  
 Figs, berries, apples, almond sticks
-  **COLD CUT & CHEESE** 320  
 Selection of international cheese, cold cuts and cured meats, olives, pickles and sliced bread loaves
-  **2-EGGS** 280  
 Your Choice of: fried eggs, poached eggs, scrambled eggs, boiled eggs (hard or soft), serve with chicken or pork sausage, crispy bacon, potatoes, grilled tomatoes, sautéed mushrooms
-  **OMELETTE or SCRAMBLED** 280  
 Your choice of; regular or egg white, filled with mushroom, onions, tomatoes, capsicum, ham or cheese, serve with chicken or pork sausage, crispy bacon, potatoes, grilled tomatoes or sautéed mushrooms
-  **FRUITS** 200  
 Seasonal sliced fruits

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# IN-ROOM DINNING A LA CARTE MENU

(11:00 AM to 11:00 PM)

## APPETIZERS

-  **PARMA HAM & BURRATA** 620  
 Truffle honey, aged balsamico, caramelised walnuts
-  **BEEF YAKITORI** 540  
Grilled beef tenderloin on a stick with shishito peppers
-  **PEARL COUSCOUS & SHRIMPS** 330  
with avocado, pomegranate, leafy greens, apple cider vinaigrette
- CHICKEN WRAP** 260  
Grilled tortilla wraps, chicken, lettuce, tomato, feta cheese, garlic mayo
-  **CHICKEN SATAY** 180  
Curry spiced chicken breast on a stick, peanut sauce, pickled cucumber and shallots
-  **VEGETABLE GYOZA** 180  
Fried veggie gyoza, spring onion, soy sauce

## SALADS




-  **CAESAR SALAD WITH CHICKEN** 320  
Romaine lettuce, grilled chicken, Caesar dressing, Parmesan shavings, bacon
-  **GREEK STYLE SALAD** 320  
Heirloom tomato, olives, cucumbers, caramelised goat cheese
-  **COLOURFUL LEAFY SALAD** 280  
Mixed Asian green leaves, red radish, walnuts, green apple honey mustard dressing

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








## SANDWICHES

 PANORAMA'S CLUB SANDWICH 350 Sourdough, grilled chicken, bacon, egg, avocado, tomato
 AVOCADO MASH 340 Sourdough, avocado, ricotta, figs, blueberries, herbs
 WAGYU BURGER 490 Wagyu beef patty, cheddar cheese, sautéed mushroom, crispy bacon, onion marmalade, chili mayo

## SOUPS

 MUSHROOM AND POTATO SOUP 280 Sour cream with truffle paste
 MISO SOUP 180 Tofu, wakame, spring onions

## LOCAL THAI FAIR





 YUM PLA THOD SAMUN PRAI 750 Deep fried whole sea bass with spicy salad of chilies, shallots, lemongrass, ginger, garlic and cashew nuts
 GAENG LUANG GOONG 750 Southern style spicy and sour curry with tiger prawns with young coconut and tamarind
 POR PIA TOD 160 Vegetable and mushroom spring roll
 YAM NUA YANG 550 Marinated beef tenderloin, cucumber, Thai celery, spicy seafood sauce
 TOM YAM GOONG 450 Hot and sour Thai lemongrass soup, grilled river prawn
TOM KA GAI 280 Thai coconut soup, chicken thigh, mushrooms
 KHAO PAD POO 450 Fried rice, crab meat lumps, crunchy soft-shell crab
KHAO PHAO PAD KRAPOW 350 Stir fried chilli, hot basil topped with fried egg
 <ul style="list-style-type: none"> <li>• With beef or shrimps 280</li> <li>• With chicken or pork 350</li> </ul>
 PAD THAI GOONG 490 Rice noodles, tamarind glaze, tofu, beansprouts, river prawn
GAENG KEAW WAN GAI 340 Green curry with chicken thigh, served with steamed Jasmine rice
 WOK-FRIED MORNING GLORY 270 Kraffir lime, tofu, rich red curry sauce

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## WESTERN MAINS

 SPAGHETTI WITH SELECTION OF SAUCE	300
Sauces; tomato, arrabbiata, carbonara, aglio e olio	
 HOMEMADE SPINACH FETTUCINE	350
Clams, garlic, chilli, dried tomatoes, fresh basil, white wine	
 CAJUN SPICED CHICKEN BREAST	350
couscous, raisins, black beans, corn, green tomato concasse	
 BEEF TENDERLOIN “STROGANOFF”	980
Fondant potato, baby carrot, smoked paprika	
 WAGYU YAKINIKU DON	640
Grilled wagyu beef and vegetable on steam Japanese rice	
 COD FILET	480
Clam broth, chorizo, kale, guava cider broth	
 FISH AND CHIPS	340
Sea bass filet, beer batter, tartare sauce	

## GRILL STATION

We serve Five Founders Natural Australian Beef which produced exclusively from cattle born and raised on the vast, fertile grasslands of the northern Australian Outback. Consistent, distinctive and delicious natural Australian flavour. It's beef as nature intended.

 BEEF TOMAHAWK STEAK (≈ 900gm) (good for sharing)	3,680
 BEEF RIBEYE (≈300gm)	1,950
 BEEF TENDERLOIN (≈200gm)	1,380
 BEEF STRIPLOIN (≈240gm)	1,250
AUSTRALIAN LAMB SHORT LOIN STEAKS (≈280gm)	680
 BLACK TIGER PRAWNS (≈ 300gm)	880
WHOLE FARMED THAI SEA BASS WRAPPED IN FOIL (≈ 400gm)	680
 GIANT RIVER PRAWNS (1 piece ≈ 200gm)	540
NORWEGIAN SALMON (≈180gm)	420
NORTH ATLANTIC BLACK COD FILLET (≈100gm)	320
CHICKEN BREAST “SUPREME”	380

A choice of one sauce:

- Red wine-rosemary glaze
- Green pepper corn
- BBQ sauce
- Béarnaise
- Shallot White Wine Beurre Blanc
- Herb chimichurri
- Thai Nam Jim Jew
- Thai spicy seafood sauce



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## SIDE DISH

	Grilled asparagus	280
	Mixed mushrooms	220
	Glazed baby carrots	180
	Grilled zucchini	180
	Grilled sweet corn, paprika-garlic butter	180
	French fries, truffle mayonnaise	180
	Crispy spiced potato wedges	180

## DESSERTS

	<b>JAPANESE RICE PUDDING</b>	290
	with coconut milk and fresh mango	
	<b>CHOCOLATE PROFITEROLES</b>	240
	milk chocolate mousse, salted caramel	
	<b>WHITE CHOCOLATE CRÈME BRÛLÉE</b>	260
	mixed fruit salad	
	<b>FRESH FRUITS</b>	200
	Seasonal sliced fruits	
	<b>ICE CREAM “BY YOU”</b>	(PER SCOOP) 90
	Choice of ice creams; vanilla, strawberry, chocolate, coconut	
	Choice of sorbets; mango, passionfruit, raspberry	
	A choice of one topping; caramel, toffee, chocolate crumble, berry compote	

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# IN-ROOM LATE NIGHT MENU

(11:00 PM to 05:30 AM)


## APPETIZERS

-  **PARMA HAM & BURRATA** 620  
Truffle honey, aged balsamico, caramelised walnuts




## SALADS

-  **CAESAR SALAD WITH CHICKEN** 320  
Romaine lettuce, Caesar dressing, Parmesan shavings
-  **COLOURFUL LEAFY SALAD** 280  
Mixed Asian green leaves, red radish, walnuts, green apple honey mustard dressing

## LIGHT BITES

-  **CHICKEN SATAY** 180  
Curry spiced chicken breast on a stick, peanut sauce, pickled cucumber and shallots

## BURGER & SANDWICH

-  **PANORAMA'S CLUB SANDWICH** 350  
Sourdough, grilled chicken, bacon, egg, avocado, tomato
-  **WAGYU BURGER** 490  
 Wagyu beef patty, cheddar cheese, sautéed mushroom, crispy bacon, onion marmalade, chili mayo

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## SOUPS

 **MUSHROOM AND POTATO SOUP** 280  
Sour cream with truffle paste


 **MISO SOUP** 180  
Tofu, wakame, spring onions

## MAINS

 **OMELETTE or SCRAMBLED** 280  
Your choice of; regular or egg white omelette  
Filled with: mushrooms, onions, tomatoes, capsicum, ham or cheese,  
served with bacon (P), potatoes, grilled tomato

 **SPAGHETTI** 300  
Sauces; tomato, arrabbiata, carbonara, aglio e olio

**CAJUN SPICED CHICKEN BREAST** 350  
couscous, raisins, black beans, corn, green tomato concasse

 **WAGYU YAKINIKU DON** 640  
Grilled wagyu beef and vegetable on steam Japanese rice

 **FISH AND CHIPS** 340  
Sea bass filet, beer batter, French fries, tartare sauce

 **KHAO PAD POO** 450  
Fried rice, crab meat lumps, crunchy soft-shell crab

 **PAD THAI GOONG** 490  
Rice noodles, tamarind glaze, tofu, beansprouts, river prawn

## DESSERTS

 **JAPANESE RICE PUDDING** 290  
with coconut milk and fresh mango

 **CHOCOLATE PROFITEROLES** 240  
milk chocolate mousse, salted caramel

**FRESH FRUITS** 200  
Seasonal sliced fruits

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# IN-ROOM BEVERAGE MENU

## SOFT DRINKS

Coca Cola, Coke Light, Coke Zero,	80
Sprite, Soda Water	80
Lemon Soda, Lemon Yuzu Soda	80

## FENTIMANS TONIC

(botanically brewed)

Naturally Light Tonic Water, Connoisseur Tonic,	150
Pink Grapefruit, Elderflower Tonic Water, Ginger Ale, 200ml	
Ginger Beer (non-alcoholic) 200ml	150

## CHILLED JUICE

Orange, Apple, Pineapple, Mango, Guava, Grape	150
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## FRESH JUICE

Fresh Young Coconut	180
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## FRAPPE

Coffee Latte, Vanilla, Strawberry, Banana, Chocolate	200
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## WATER

San Pellegrino, 750ml	320
Acqua Panna, 500ml	150
Namthip, Local Water, 550ml	80

## COFFEE

	Hot / Cold
Espresso, Americano, Macchiato, Piccolo / Flat white, Decaffeinated Coffee	120 140
Double Espresso, Cafe Late, Cappuccino, Mocha	
Add extra short of espresso	30

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## TEA

English Breakfast, Elegant Earl Grey, Ceylon Spice Chai,  
Fragrant Jasmine Green Tea, Pure Camomile Flowers,  
Pure Peppermint Leaves

Hot / Cold  
120 160

## BEER IN BOTTLES

Singha, 320ml Thailand	180
Leo, 320ml Thailand	180
Asahi, 330ml Japan	190
Heineken, 330ml Netherland	190
Corona, 355ml Mexico	290
Kirin Japan, 330ml Japan	230
Sapporo, 300ml Japan	270

## CRAFT BEER IN BOTTLES

Muay Thai Choke Dee, 330ml Thailand	260
Muay Thai Chai Yo, 330ml Thailand	260
Muay Thai Mee Chai, 330ml Thailand	260
Kagua Blanc, 330ml Belgium	390

## SAKE

Sake Hakutsuru, 300ml	500
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## SPIRIT 45ML

(served with coke, coke light, coke zero, sprite, tonic, soda water)

## GIN

Beefeater, England	240
Bombay Sapphire, England	280

## VODKA

Absolut, Sweden	240
Belvedere, Poland	420
Grey Goose, France	450

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## RUM

Bacardi, Cuba	260
Havana Club Anejo 7 Anos, Cuba	300

## WHISKY, BURBON & SCOTCH

Chivas Regal 12 Years	320
Johnnie Walker Black Label	320
Ballantine's, 12 Years	320
Jack Daniel's, Tennessee	340
Jim Beam, Kentucky	220
Jameson	280
Canadian Club	260
Suntory Kakubin	280

## WINE BY - THE GLASS

### WHITE WINE & ROSÉ

Pa Road, Sauvignon Blanc Marlborough, New Zealand	380
Veramonte, "Reserve Organic", Chardonnay Casablanca Valley, Chile	390

### RED WINE

Thomas Goss, Cabernet Sauvignon McLaren Vale, South Australia	398
Nine Stones, Shiraz Barossa Valley, South Australia	430

### SPARKLING

Nuà, Vino Spumante Brut, N.V. - Glera (Prosecco) Italy, Veneto	320
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## WHITE WINE & ROSÉ BY THE BOTTLE

Daniel Dampt & Fils, Chablis, 2020 – Chardonnay France, Chablis	2,850
La Spinetta, Reserved Selection Lidia, 2017 – Chardonnay Italy, Piedmont	5,980
Luisa, 2019 - Sauvignon Blanc Italy, Friuli Isonzo	2,400
Leeuwin Estate, Siblings, 2018 - Sauvignon Blanc Australia, Margaret River	2,800
Reichsgraf von Kesselstatt, RK Halb-Trocken, 2020 – Riesling Germany, Mosel	2,250
Cape Zebra, 2016 - Chenin Blanc South Africa, Western Cape	1,400
Yalumba, 2015 – Viognier Australia, Eden Valley	2,100
Matua Rosé, 2020 - Pinot Noir Rosé New Zealand, Marlborough	2,000
Bodvar, No. 1 Rosé (Lightly Sparkling), N.V - Cinsaut France, Languedoc-Roussillon	2,880
Pa Road, Sauvignon Blanc New Zealand, Marlborough	1,800
Veramonte, “Reserve Organic”, Chardonnay Chile, Casablanca Valley	1,890

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## RED WINE BY THE BOTTLE

Le Grand Noir, Les Deux Aristos, 2019 - Cabernet Sauvignon France, Languedoc-Roussillon	2,500
Casas del Bosque, Gran Reserva, 2019 - Cabernet Sauvignon Chile, Rapel Valle	1,980
Château du Barry, Saint-Émilion Grand Cru, 2019 - Cabernet France, Bordeaux Sauvignon, Malbec, Merlot	2,850
Saltram, Pepperjack, 2019 – Malbec Argentina, Mendoza	3,500
Matua, 2019 - Pinot Noir New Zealand, Marlborough	1,850
Damilano, Barolo Liste, 2013 - Nebbiolo Italy, Piedmont	6,800
Condado de Haza, Alenza, Gran Reserva, 2009 - Tempranillo Spain, Ribera del Duero	6,880
Thomas Goss, Cabernet Sauvignon South Australia, McLaren Vale	1,900
Nine Stones, Shiraz South Australia, Barossa Valley	2,200

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