IN-ROOM
DINING

A TASTE OF BANGKOK!

Holiday Inn Bangkok's In-Room Dining focuses on high-quality ingredients, skillful preparation and timely delivery. The menu features a great range of local and international dishes all with intriguing flavors, textures and colors that excite the senses.

We have made every effort to minimize trans-fats in all our menu items. Please let us know if you have any specific dietary requirements

- Alcohol
- Beef
- Dairy
- Eggs
- Gluten free
- Halal
- Lactose free
- Light meal
- Local Cuisine
- Nuts
- Pork
- Seafood
- Sesame seeds
- Soya bean
- Spicy
- Vegan
- Vegetarian
- 20 minutes preparation time

Please advise our team of any dietary requirement.
Please be aware some dishes may contain nuts.

BREAKFAST

Served from 06.00 to 23.00 hours.

Continental Breakfast 550

Orange, watermelon, pineapple or apple juice
Fresh fruit platter
Baker's basket with your choice of croissant, Brioche,
Danish pastries, muffins,
white or whole-meal toast, preserves and butter
Freshly brewed coffee, decaffeinated coffee, tea,
hot chocolate or milk

American Breakfast 650

Orange, watermelon, pineapple or apple juice
Tropical fruit plate
Baker's basket with your choice of croissant, Brioche,
Danish pastries, muffins,
white or whole-meal toast, preserves and butter.
Two eggs - scrambled, poached, fried, boiled or omelette
bacon, chicken sausage, grilled tomato
and breakfast potato, baked beans, mushrooms
Freshly brewed coffee, decaffeinated coffee, tea,
hot chocolate or milk

Thai Breakfast 500

Orange, watermelon, pineapple or apple juice
Tropical fruit platter
Boiled rice with your choice of pork, chicken or shrimp
Freshly brewed coffee, tea or Thai tea

Arabic Breakfast 650

Orange, watermelon, pineapple or apple juice
Tropical fruit plate
Baker's basket with your choice of croissant, Brioche,
Danish pastries, muffins,
white or whole-meal toast, preserves and butter.
Shakshouka
scramble eggs with tomato, onion
and grill chicken sausage (2pc)

Prices are in Thai Baht and subject to 10% service charge and applicable government taxes.

A LA CARTE

Served from 06.00 to 23.00 hours.

A La Carte

Fresh fruit plate, watermelon / papaya / pineapple	200
Fresh fruit salad	250
Yoghurt - plain, fruit or low fat	200

Cereals

Choice of cereal - corn flakes, wheat bran, rice crispies, muesli, all-bran with full cream, skimmed or soya milk	230
Bircher muesli	250

From the baker

Baker's basket of croissant, two Danish pastries (orange and pineapple Danish) and muffins	250
Toast - white toast, brown toast, baguette, rye bread or farmer bread	250
French toast with warm maple syrup	250
Pancakes with raspberry sauce and whipped cream	250
Waffles with banana and maple syrup Selection of spread: Marmalade jam, strawberry jam, pineapple jam, honey	250
Fruit compote Apricot	200
Plain English porridge	250

Cheese & Cold Cuts

Cheddar, Brie	260
Pork ham, chicken ham, smoked salmon	260

Dairy Product

Fresh milk, low fat milk, soya milk, natural low-fat yoghurt, natural sugar free yoghurt, fruit yoghurt	110

Eggs

Three eggs omelette plain or egg white with cheese, chicken ham, bell peppers, onion, tomato, mushroom or chilli	300
Two eggs any style, scrambled eggs, poached eggs, fried eggs, boiled eggs bacon, chicken sausage, tomato, mushroom, potato hash, baked beans	300
Khao Tom boiled rice with chicken, or prawn and soft egg	250
Congee rice porridge with chicken or pork and soft egg	250
Khao Phad Gai Kai Dao fried rice with chicken topped with fried egg	270

Local Light Snack

Vegetables spring rolls	220
Thai chicken satay	220

Light Bites

Deep-fried chicken wings	250
Mediterranean wrap Grilled vegetables, hummus and French fries	350

Appetisers and Salads

Thai glass noodles with vegetables spicy salad	220
Larb Gai (Spicy) Spicy chicken salad with herbs	300
Som Tam (Spicy) Green papaya salad, dried shrimp, peanut	250
Garden veggies salad Salad leaves, green vegetables, house dressing	290
Caesar salad Caesar dressing, anchovies, crispy bread, bacon	370

Soups

Clear soup with minced pork and tofu	200
Spicy and sour soup with prawns	390
Creamy mushroom soup Sautéed mushrooms, herbs, cream	220
Minestrone soup with baked garlic bread	220

Sandwiches and Burgers

Smoked salmon bagel Capers, dill cream cheese and lettuce	350
Club sandwich Chicken breast, bacon, fried egg, lettuce, tomato, mayonnaise	390
Grilled American burger 100% beef patty, Cheddar cheese, dill pickle, onion rings (prepared medium well unless otherwise requested)	380

Pasta

Spaghetti Carbonara Crispy bacon, mushroom, egg yolk, garlic and cream sauce	400
Penne Pesto Shrimps and creamy pesto sauce	410
Penne Bolognese Penne with beef sauce	410
Fusilli Pomodoro Fusilli with tomato sauce	300

From the Grill

(please allow us a cooking time of 20 minutes)

Australian Angus rib eye with pepper sauce	990
Grilled chicken breast with thyme jus	470
Pan-fried salmon with garlic cream sauce	590

Sides

Choose any two sides to accompany your main course from the following categories:

Starches - French fries or steamed rice

Vegetable - Green beans, mushrooms or carrots

Salad – Green veggies salad or Caesar

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A LA CARTE

Served from 06.00 to 23.00 hours.

Thai Spetialities

Wok-fried vegetables	250
Khao Phad Pak Fried rice with vegetables and tofu	260
Khao Phad Poo or Goong Fried rice with crab meat or shrimp topped with fried egg	410
Phad Thai Goong Fried rice noodles “Thai style” with prawns	300
Gaeng Kiew Warn Gai Green curry with chicken	270
Rad Nar Moo, Gai, Nua Rue Goong Rice noodles “Thai style” with pork, chicken, beef or prawns with light brown gravy	290

Desserts

Mango sticky rice	280
Tiramisu coffee cake	280
Chocolate orange cake, raspberry mousse and crumble	280
Fresh fruit plate	200
Baked cheesecake with blueberries	280
Ice cream selection Vanilla, chocolate, strawberry and Thai tea	90 /Scoop

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LATE NIGHT MENU

Served from 23.00 to 06.00 hours.

Two eggs any style, scrambled eggs, poached eggs, fried eggs, boiled eggs bacon, chicken sausage, tomato, mushroom, potato hash, baked beans	300

Light Bites

Deep-fried chicken wings	250
Mediterranean wrap Grilled vegetables, hummus and French fries	350

Appetisers and Salads

Garden veggies salad Salad leaves, green vegetables, house dressing	290
Caesar salad Caesar dressing, anchovies, crisp bread, bacon	370
Thai glass noodles with vegetables spicy salad	220
Larb Gai (Spicy) Spicy chicken salad with herbs	300
Club sandwich Chicken breast, bacon, fried egg, lettuce, tomato, mayonnaise	390
Grilled American burger 100% beef patty, Cheddar cheese, dill pickle, onion rings (prepared medium well unless otherwise requested)	380
Creamy mushroom Soup Sautéed mushrooms, herbs, cream	220
Fusilli Pomodoro Fusilli with tomato sauce	300
Grilled chicken breast with thyme jus	470
Pan-fried salmon with garlic cream sauce	590
Khao Phad Poo or Goong Fried-rice with crab meat or shrimp topped with fried egg	410
Mango sticky rice	280
Tiramisu coffee cake	280
Fresh fruit plate	200

BEVERAGE LIST

Served 24.00 hours.

Soft Beverages

Chilled juices Pineapple, guava, tomato, apple	130
Freshly squeezed juices Orange, watermelon	130
Fruit shakes Watermelon & basil, strawberry & guava, lychee & lemongrass, pineapple & mint	125
Milk shakes Classic vanilla, chocolate chip, strawberry, malted milk	155
Ice-blended drinks Chocolate, Coffee or tea	130

Mineral Water

Minéré	50
Perrier 330 ml	120
San Pellegrino 250 ml	110
Acqua Panna 250 ml	110

Soft Drink

Coke, Diet Coke, Sprite, Tonic, Soda water, Ginger Ale	90

Coffee

Americano, Black coffee, Espresso, Latte, Cappuccino, Hot chocolate	120

Tea

English breakfast , Earl grey, Jasmine green tea, Camomile tea	95

Alcoholic Beverages

Spirit

Chivas Legal 12 years , Johnnie Walker Black Label	240
Beefeater Gin, Absolute Vodka, Havana Club 3 years Rum, Jose Cuervo Tequila	220

Bottled Beers

Corona	240
Asahi	150
Heineken	150
Singha	140

House Wine	By Glass	By Bottle
White		
Pinot Grigio, Colle Corviano, Italy	250	1,200
Sauvignon Blanc, Lamador, Chile	230	1,100
Chardonnay Pinical Estate, Australia	240	1,150
Red		
Cabernet Sauvignon, De Bortoli, Australia	270	1,300
Merlot, Lamador, Chile	200	950
Pinot Noir, New Zealand	340	1,700
Sparkling		
Prosecco, Follador, Italy	250	1,200
Champagne, Taittinger, France		4,400

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Serving hours:
Breakfast: From 06.00 to 23.00 hours.
All Day Dining: From 06.00 to 23.00 hours.
Late Night: From 23.00 to 06.00 hours.

Holiday Inn
BANGKOK
BY IHG