

Breakfast

07:00 to 11:00 (last order 11:00)

Continental Breakfast **390.00**

Two slices of toasted home-made bread, tropical jams, fresh fruits,
Juice and Coffee or Tea

Asian Breakfast **490.00**

Fried Rice or Khov Tom

Two slices of toasted home-made bread, tropical jams, fresh fruits,
Juice and Coffee or Tea

American Breakfast **590.00**

2 egg any style with your choice of bacon, ham-, veal, pork- or chicken sausage,
seasonal mushroom, tomato, spinach, and ricotta cheese.

Served with two slices of toasted home-made bread, tropical jams, fresh fruits,
Juice and Coffee or Tea

Gourmet a la Carte Breakfast

07:00 to 10:00 (last order 10:00)

Gourmet a la Carte Breakfast **1,620.00**

Gourmet a la Carte Breakfast with Veuve Clicquot Champagne **2,120.00**

Coffee and Tea

Freshly brewed coffee, Cappuccino, Café Latte, Espresso, or choice of Tea

Freshly Squeezed Juice

Today's selection

Fresh Fruits

Seasonal tropical fresh fruits

Yoghurt

Plain yoghurt or low-fat yoghurt, served with tropical jam or fresh fruit on the side

Cereals

Corn Flakes, Special k, or Fruit 'n Fiber Muesli, served with fresh whole milk or low-fat milk

Bread Basket

Selection of home-made breads, croissant, banana muffin, and Danish pastry
Served with tropical jams and marmalades

Butter Milk Pancakes

Served with pure maple syrup

Wanakarn Pancakes

Chocolate chip buttermilk pancakes, topped with fresh mango and honey

Porridge

Corn Flakes mixed with Fruit 'n Fiber Muesli , served in warmed fresh milk, honey, and cream topped with fresh fruits

Hearty Breakfast

2 egg any style with your choice of bacon, ham-, veal, pork- or chicken sausage, garnished with seasonal mushroom, tomato, spinach, and ricotta cheese

Cold Cuts

Selection of imported Milano, Honey ham, and Parma ham

Cheese Plate

Selection of imported Cheddar, Mozzarella, Camembert, Sainte Maure

Eggs Benedict

Poached egg over ham or bacon and draped with Hollandaise sauce served on home-made bread

Chef's Salad

With grilled chicken breast, asparagus, cherry tomato, half boiled egg, lettuce, red oke, red onion, beet root and French Vinaigrette

Vegetarian Chef's Salad

Assorted lettuce, asparagus, avocado, green apple, tomato, sweet mango, parmesan shavings, served with a zesty garlic-ginger olive oil dressing

Smoked Salmon

Smoked Norwegian salmon with fresh vegetables, served with toast, capers and onion

Ham Steak

Served with fried egg, pineapple, hash-browns, mushroom, spinach and grilled tomato

Pan Fried Red Snapper

Topped on eggplant served with mixed salad, pasta and green curry sauce

Grilled Loin of Lamb

Served with soft cooked onion, fried potato, sautéed seasonal beans, crispy beat root, Choice of shallot sauce, red wine sauce, tamarind sauce or Thai-style pepper sauce

Roasted Wagyu Sirloin Steak

With sautéed spinach, soft cooked onion, fried egg and hash-browns, Choice of shallot sauce, red wine sauce, or sweet & sour tamarind sauce

Prawn Wonton Soup

Minced prawns wrapped with egg sheet served in clear chicken broth

Khao Tom

Boiled rice soup with your choice of pork, chicken or prawn
Garnished with coriander leaves, chives and crispy fried garlic flakes

Khao Pad

Your choice of chicken, prawn or pork,
Woked with fried rice, carrot, onion, cucumber, and spring onion

Rice Noodle Soup

Your choice of minced pork, chicken or prawns,
Served in a clear chicken stock with spring onion, and crispy fried garlic flakes