



CRAFT

BREAKFAST MENU

7:00 AM - 11:00 AM

SUNRISE MENU

GREEK YOGHURT (D,N)* 180 <i>roasted organic palm nectar granola cashews, coconut, ginger and blueberries</i>	PORK CONGEE WITH ONSEN EGG (P,E,SS) 240 <i>soy sauce, ginger, green onions, crispy vermicelli and onsen egg</i>
CEREALS (G,N)** 190 a.) signature homemade roasted organic palm nectar granola b.) whole grain cereal flakes c.) koko krunch d.) cinnamon toast crunch e.) cornflakes <i>milks: low-fat, non-fat, almond, soy, whole (D)</i>	AVOCADO TOAST (G)** 280 <i>rustic country bread, avocado smash, wild rocket, coriander honey mustard dressing</i> add poached egg (E): 20
CHAING MAI SAUSAGE FRIED EGG (E,P) 190 <i>green chili relish and fresh coriander</i>	BREAKFAST BACON EGG ROLL (E,G,P) 290 <i>roasted tomatoes, basil, salsa roasted chipotle herb breakfast potatoes</i>
FRESHLY BAKED PASTRY & BREAD BASKET (G,E)* 190 <i>croissant, fruit danish, muffin, sourdough, multigrain and mini baguette</i> <i>gluten free bread available upon request</i>	KHLONG PHAI FARM FREE RANGE EGGS (E,G)* 290 <i>a choice of 2 eggs any style oven roasted potatoes, garlic, herbs, tomatoes, basil and olives bread choices: sourdough, multigrain and sliced baguettes</i>
CHICKEN RICE NOODLE SOUP 210 <i>bitter cucumber, shitake mushrooms, green onions, crispy garlic and coriander</i>	SHAKSHUKA (D,E)* 290 <i>2 sunny side up eggs, bell peppers, onions, tomatoes, cumin</i> add-on: a.) hummus 50 b.) falafel c.) labneh (D)
CHEESE DUET OMELET CROISSANT (P,D,E,G) 220 <i>goat cheese, prosciutto, gruyere butter croissant</i>	SMOKED SALMON EGGS BENEDICT (E,D,SF) 290 <i>poached egg, sautéed spinach and hollandaise sauce</i>
EGG WHITE FRITTATA (E,D)* 220 <i>4 eggs, cherry tomatoes, herbs, asparagus, onions, garlic, broccoli and shaved parmesan</i>	TACO SCRAMBLE EGGS (E,G,D)* 290 <i>sautéed green beans, cherry tomatoes, potatoes, mozzarella and yellow capsicum</i>
PORK CHORIZO WRAP (P,E,D,G) 220 <i>scrambled eggs, pork chorizo, cheese and roasted tomato salsa</i>	CHARCUTERIE & CHEESE BOARD (P,G,D) 550 <i>prosciutto emiliano, spanish chorizo, pecorino, brie, homemade olive rosemary baguette crusts, homemade daily jam, grapes and olives</i>
MIGHTY, MIGHTY POWER SMOOTHIE BOWL (N,D)* 230 <i>almond milk, roasted almonds granola, mixed berries, banana, mango, coconut water, toasted coconut and goji berries</i>	SIDE OF INDIVIDUAL LOCAL SEASONAL EXOTIC FRUITS ** 90 <i>daily chef's selection</i>
BACON FRENCH TOAST (G,N,E)* 240 <i>toasted walnut, maple syrup</i>	

FRESH BAKED PASTRIES: Please inquire with server for today's bakery selection

65

D = Dairy E = Egg N = Nuts P = Pork B = Beef
G = Gluten S = Soy Sauce SF = Seafood *Vegetarian ** Vegan

All prices are in THB and are subject to 10% service charge and 7% vat



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BREAKFAST
MENU

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COFFEE (DARK ROAST)

ESPRESSO - VOYAGE NOIR (hot or iced) 90
the voyage noir dark roast includes medium roasted beans from both southern and northern thailand in cooperation with the royal thai project.
Americano, Cappuccino, Latte, Macchiato, Mocha

Alternative Bean Selection at Additional Charge

Kad Kakao Thailand Single Origin +60
Voyage Mae Tang +60
Cafe Richard Sumatra +80
Vietnam Arabica Decaf Bean +40

DRIP/SYPHON

Kad Kakao Thailand Single Origin 240ml 210
Cafe Richard Sumatra 240ml 240
Voyage Mae Tang 240ml 260
Vietnam Arabica Decaf 240ml 180

TURKISH

strong and rich made traditionally in quartz sand with a dark roast ground to a fine powder.
With or Without Cardamom 170

COLD BREW

slow brewed in-house with a dark roast for the cleanest extraction of a crisp and smooth brew.
Mae Tang Origin Cold Brew 135
Cold Brew & Tonic 150

BAG AND LOOSE LEAF TEA

VOYAGE BAG TEA 95
Sencha Shizuoka Green Tea, Earl Grey Ceylon Tea
English Breakfast Ceylon Tea, Highland Oolong
Green Peppermint (Herbal), Whole Chamomile (Herbal)

VOYAGE LOOSE LEAF TEA 120
Voyage Royal Genmaicha Shizuoka Summer
Voyage Highland Oolong Fujian
Voyage Green Peppermint

HANGOVER CURES

a few concoctions to set the body and mind straight after an evening (or morning) of bending the liver.

RED EYE 280
tequila, beer, tomato and house bloody mary mix and arugula

HAIR OF THE DOG 290
blended scotch, local honey and cream

CORPSE REVIVER #2 340
dry gin, curacao, aperitif wine, lemon and pernod

ICED BEVERAGES

Arnold Palmer, lemonade and black tea 80
Thai Coffee, w/condensed milk 90
Thai Milk Tea, w/condensed milk 90
Fresh Squeezed Lemonade 95

FRESH JUICES

Orange 95
Pineapple 95

SOFT

COKE, ZERO, SPRITE, GINGER ALE, TONIC, MANAO SODA, SODA, A&W ROOT BEER 65

WATER

ACQUA PANNA
250ml 100 500ml 150 750ml 200

SAN PELLEGRINO
250ml 100 500ml 150 750ml 200





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POST
11 AM
MENU

LIGHT BITES

AVOCADO TOAST (G)** 280

rustic country bread, hass avocado smash, wild rocket, honey mustard coriander chili dressing

add poached egg: 20

POACHED SHRIMP, 220

POMEGRANATE, & MIXED GREENS SALAD (SF)**

sugar pea snaps, cherry tomatoes, kalamata olives, honey lime dressing

ROASTED VEGETABLES & GOAT CHEESE BRULEE (D)* 190

zucchini, pumpkin, eggplant, beetroot, spinach, rocket, cherry EVO emulsion

RED AND WHITE QUINOA & AVOCADO, KALE SALAD 190

sweet potato, sweet corn, roasted almonds coriander vinaigrette

COLD MEZE WITH WARM FLAT BREAD (N,G,D)* 320

hummus, muhammara, feta cheese with marinated kalamata olives warm pita bread basket

WARM SNACKS

BEER BATTERED ONION RINGS (G)* 150

sprinkled with chili, paprika & parmesan roasted tomato salsa dipping sauce

ROASTED WILD MUSHROOM SOUP (D,G)* 220

porcini foam, white truffle oil, homemade ricotta sour dough crostini

PATATAS BRAVAS (D,E)* 120

white potatoes, chipotle aioli add minced pork chorizo: 40

SANDWICHES

each sandwich served with a choice of cassava chips or a mixed, fresh green garden salad

GRILLED CHICKEN & ONION CHEESESTEAK (D,G) 220

marinated and grilled chicken breast, golden onions, pepper jack cheese, rustic bread

GRUYERE & SHARP CHEDDAR GRILLED CHEESE (D,G)* 220

grilled sourdough bread, roasted tomato dip

AND PERHAPS A LITTLE MORE

MEATS & CHEESE (P,D,G) 550

salami, prosciutto emiliano pecorino, asiago, gorgonzola nuts, dry and fresh fruits

LOBSTER & GARLIC BAKED FLUTES (D,G,SF) 190

taquito-like rolls, mozzarella, olive oil, and crunchy slaw cumin coriander cream and roasted tomato dipping sauces

MARINATED & GRILLED TENDERLOIN FLATBREAD (D,B,G) 220

shaved parmesan, sweet caramelized onions, cherry tomatoes, arugula

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SOFT

COKE, ZERO, SPRITE, GINGER ALE, SCHWEPES MANAO, A&W ROOT BEER 65

DRAFT BEER (380ml/540ml)

Thailand Full Moon Chalawan Pale Ale 4.7% 190/280
Germany Hacklberg – Dunkel 5.6% 250/340
Thailand Triple Pearl Weisse Pearl 5.5% 280/370
Netherlands Oedipus Thai Thai - Triple 8% 320/420

BOTTLED BEER

Belgium

Lindeman's Lambic Apple 3.5% 250ml 290
Lindeman's Lambic Framboise 2.5% 250ml 290

Germany

Hacklberg Weizen Hell 5.5% 500ml 380
Hacklberg Urhell Helles 4.9% 500ml 440

Thailand

Full Moon Bussaba Ex Weisse 4.7% 330ml 230
Full Moon Chatri IPA 5.2% 330ml 240
Spacecraft Galaxy Express IPA 5.9% 330ml 290
Yaksa Pale Ale 5.5% 330ml 340

USA

Deschutes Mirror Pond Pale Ale 5.0% 355ml 380
Deschutes Fresh Squeezed IPA 6.4% 355ml 380

CRAFT SIGNATURE COFFEE BASED COCKTAILS

IRISH COFFEE 220
irish whiskey, demerara, coffee and slightly whipped cream

RISTRETTO MARTINI 330
house made amaro ristretto liqueur with vodka and fresh brewed ristretto

WHITE RUSSIAN 310
bourbon whiskey, orange liqueur made from jamaican rum, house coffee liqueur, averta amaro and cream

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THE HOTEL BAR (CLASSIC COCKTAILS)

THE MARTINI 350
Widges Gin or Tried & True Vodka
#1 Traditional Gin (3:1 gin:vermouth ratio)
#2 Bone Dry (Hemingway) Gin or Vodka
#3 Dirty (so dirty) Gin or Vodka
Bespoke (Market)
select your gin and vermouth to preference - price varies

THE VESPER 320
gin, vodka and cocchi americano

M.O.P. 320
gin, elderflower, dry vermouth and celery

RED-APPLETINI 370
american bonded apple brandy, raspberry and lemon

WINE (VINTAGE MAY VARY)

BUBBLES

Italy Borgo San Leo Prosecco Brut DOC 290/1450
Italy Bottega Prosecco Brut DOC 390/1950
France Moet Chandon Brut Imperial 8900

RED

Thailand Monsoon Valley Shiraz 270/1350
Italy Carpineto Dogajolo Sangiovese
- Cabernet Sauvignon 280/1400
Australia Little Things Cabernet Sauvignon 300/1500
France Chanson Pere & Fils Bourgogne
Pinot Noir, AOC 340/1700

WHITE

Italy Talamoto Trebbiano Anno 240/1200
New Zealand Wairau Hills Sauvignon Blanc 240/1200
Thailand Monsoon Valley Colombard 270/1350
Australia Thom Goss-Chardonnay 340/1700

ROSE

France LES ORMIÈRES Rose Vin de France 240/1200



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