



ALL DAY DELIGHTS

SHAKSHUKA (D,E)* 290 <i>2 surin farms sunny side up eggs, bell peppers, onions, tomatoes, cumin</i> add-on: 50 a.) hummus b.) falafel c.) labneh (D)	PORK CONGEE & EGG (E,P,SS) 180 <i>minced pork, poached egg, ginger, green onions, crispy vermicelli and soy sauce</i>	PORK CHORIZO WRAP (E,D,P) 220 <i>scrambled eggs, pork chorizo, cheese and roasted tomato salsa</i>
YOUR EGGS, YOUR STYLE (E,G) 250 <i>your choice of 2 surin farms eggs -- fried, poached, omelet, boiled or soft, garlic herbs, panzanella salad, and sliced baked baguettes</i>	AVOCADO TOAST (G)* 280 <i>sourdough bread, avocado smash, mixed salad, egg, coriander honey mustard dressing</i> additional poached egg (E) 20	BACON FRENCH TOAST (E,P,N) 240 <i>brioche, bacon, walnut, mixed berries, maple syrup</i>
BREAKFAST BACON EGG ROLL (P,E) 280 <i>bacon, roasted tomatoes, mixed greens, chipotle mayo, herb potatoes and salsa</i>	HUEVOS RANCHEROS (P,E,G) 220 <i>fried egg, chorizo, refried beans, tortillas, sour cream, avocado smash, green salsa, coriander, fresh pico de gallo</i>	GREEK YOGHURT (D,N)* 180 <i>roasted organic palm nectar granola, cashews, coconut, ginger and blueberries</i>
	SPANISH OMELET (E,D)* 220 <i>creamy egg white omelet, spinach, potato, tomato, onion, feta cheese</i>	MIGHTY, MIGHTY POWER SMOOTHIE (D,N)** 230 <i>almond milk, roasted almonds granola, mixed berries, banana, mango, coconut water, toasted coconut and goji berries</i>

ANYTIME LIGHT BITES

POACHED SHRIMP, POMEGRANATE, & MIXED GREENS SALAD (SF) 220 <i>sugar pea snaps, cherry tomatoes, kalamata olives, honey lime dressing</i>	CORIANDER CRUSTED TUNA FILET SALAD (SF,E) 220 <i>flash seared tuna, rocket & organic mixed greens, potato, tomato, capsicum, red onion, french beans, poached egg, passion fruit vinaigrette</i>	FALAFEL WRAP (SE)** 220 <i>crispy garbanzo cake, cumin, tahini sauce, rocket, cucumber, mint, pomegranate seeds, molasses dressing</i>
RED AND WHITE QUINOA & AVOCADO, KALE SALAD ** 190 <i>sweet potato, sweet corn, roasted almonds, with coriander vinaigrette</i>		YUM PON LA MAI RUAM (SF,N) 190 <i>seasonal mixed fruit, cashew nuts, tomatoes, beans, dried shrimp, chili & lemon dressing</i>

WARM SNACKS

PATATAS BRAVAS (D,E) 120 <i>white potatoes, chipotle aioli</i> add minced pork chorizo (P) 40	ROASTED WILD MUSHROOM SOUP (D,G)* 220 <i>porcini foam, white truffle oil, homemade ricotta, sour dough crostini</i>	BEER BATTERED ONION RINGS (D,G)* 150 <i>sprinkled with chili, paprika & parmesan</i> roasted tomato salsa dipping sauce
TOM KHA HED ** 220 <i>asian aromatic soup, mixed mushrooms and chili</i>		CHICKEN POPS ROCKS (D,E) 180 <i>crispy and spicy chicken, mayonnaise, with sweet chili sauce</i>

BURGERS & A SANDWICH *Each served with a choice of cassava chips or a mixed greens salad*

VEGAN BURGER (SE) 280 <i>vegan grain bun, soy beans, tahini, lettuce, vine ripe tomatoes</i>	WAGYU BEEF BURGER (G,E,B) 320 <i>brioche, truffle mayo, lettuce, tomato, pickled cucumbers, jalapenos, creamy brie cheese</i>	GRILLED CHICKEN & ONION CHEESESTEAK (G,D) 220 <i>rustic bread, marinated grilled chicken breast, caramelized onions, emmental cheese</i>
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AND PERHAPS A LITTLE MORE

FLATBREADS 240 Choice: Garlic Butter Shrimp (N,G,SF,D) <i>pesto spread, shaved parmesan, rocket, wild greens, sweet, cherry tomatoes confit, arugula</i> Apple Wood Smoked Boneless Pork Ribs (P,G) <i>caramelized onions, rocket, wild greens, cherry tomatoes confit, fresh squeezed lime</i>	BUTTER CHICKEN & SHRIMP BRYANI COMBO (SF,N,D,G) 340 <i>boneless chicken thigh, shrimp, biryani rice, paratha, raita</i> LOBSTER & GARLIC BAKED FLUTES (D,G,SF) 210 <i>taquito-like rolls, mozzarella, olive oil, and crunchy slaw, cumin-coriander cream</i> roasted tomato dipping sauce	HOT & COLD MEZZE WITH WARM FLAT BREAD (D,N)* 320 <i>hummus, muhammara, cheese rakaka-potato vegetable samosa and warm pita bread basket</i>
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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 SS = Soy Sauce SE = Sesame SF = Seafood *Vegetarian ** Vegan

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



CRAFT

BEVERAGE MENU

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 Bean	240ml	180

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
Nitro Cold Brew	185

TURKISH

strong and rich made traditionally in quartz sand with a dark roast ground to a fine powder.

With or Without Cardamom	170
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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

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

SOFT

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

FRESH JUICES

Orange	95
Pineapple	95

WATER

ACQUA PANNA

250ml	100	500ml	150	750ml	200
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SAN PELLEGRINO

250ml	100	500ml	150	750ml	200
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ICELANDIC SPARKLING WATER 750ML 320

ICELANDIC STILL WATER 750ML 300



CRAFT

BEVERAGE MENU

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, 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

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	
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, averna amaro and cream

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

Bottega Prosecco Brut DOC 390/1950

France

Louis Roederer Brut Imperial, NV 4500

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

CRAFT

LATE NIGHT MENU

CRISPY TRUFFLE STEAK FRIES (D)* 390
parmesan reggiano, truffle oil, mayonnaise

WAGYU BEEF BURGER (G,E,B) 390
brioche, truffle mayo, lettuce, tomato, home pickled cucumbers, jalapeños, creamy brie cheese served with a choice of cassava chips or a mixed green salad

PATATAS BRAVAS (D,E)* 120
white potatoes, chipotle aioli
add minced pork chorizo (P) 40

BEER BATTERED ONION RINGS (G,D)* 150
sprinkled with chili, paprika & parmesan roasted tomato salsa dipping sauce

CHICKEN POPS ROCKS (E,D) 180
crispy & spicy chicken with mayonnaise sweet-chili dip

GRILLED CHICKEN & ONION CHEESESTEAK (D,G) 220
rustic bread, marinated and grilled chicken breast, caramelized onions, emmental cheese served with choice of cassava chips or a mixed greens salad

BEEF CHILI BEAN (D,B)* 290
melted goat and mozzarella cheeses, diced tomatoes, onions, avocado green salsa, tortilla chips

FLATBREADS 240
Choice:
Garlic Butter Shrimp (N,G,SF,D)
pesto spread, shaved parmesan, rocket, wild greens, cherry tomatoes confit, arugula

Apple Wood Smoked Boneless Pork Ribs (P,G)
caramelized onions, rocket, wild greens, cherry tomato confit, fresh squeezed lime

COLD & HOT MEZZE
WARM FLAT BREAD (D,G,N)* 320
hummus, muhammara, cheese rakaka-potato vegetable samosa and warm pita bread basket

FRESH BAKED PASTRIES UNTIL 10PM: 65
Please inquire with server for today's bakery selection

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N = Nuts

P = Pork
B = Beef
G = Gluten

SS = Soy Sauce
SE = Sesame
SF = Seafood

*Vegetarian
** Vegan

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