



### ALL DAY BREAKFAST

<b>KETO LOBSTER CHILLI SCRAMBLED EGGS</b> (D,E,SF) 350 <i>lobster meat, mixed leaves, alfalfa sprouts, red onions, lime, coriander and lemon zest</i>	<b>SEAFOOD OMURICE</b> (D,E,G,P,SF) 320 <i>shrimps, squid, bacon, eggs, chives, lkura, garlic, riceberry rice, carrots and a demi-glace sauce</i>
<b>SHAKSHUKA</b> (D,E,G,V) 350 <i>one sunny-side up egg, bell peppers, onions, tomatoes, cumin and warm pita bread</i>	<b>BUBUR AYAM</b> (D,G,N,SS) 290 <i>smoked chicken breast, ginger, chilli, green onion, fried dough, crispy vermicelli, peanuts, coriander and soy sauce</i> add on: poached egg or salted duck egg (E) 30
<b>EGGS YOUR STYLE</b> (D,E,G,V) 290 <i>choice of eggs: fried, poached, omelette, scrambled, vine-tomatoes, feta cheese on a toasted muffin</i>	<b>CHIA SEED PUDDING &amp; GREEK YOGHURT</b> (D,G,N,V) 290 <i>sugar-free granola, milk, mixed berries, almonds, walnuts, honey, coconut flakes</i>
<b>FOUR CHEESE EGG-WHITE OMELETTE</b> (D,E,G,V) 320 <i>halloumi, brie, parmesan, feta cheese, spinach, mushrooms, arugula-tomato salad with a toasted rye baguett</i>	<b>MIGHTY MIGHTY POWER SMOOTHIE BOWL</b> (D,G,N,V) 350 <i>banana, mango, pineapple, strawberries, red dragon fruit, granola, ginger and toasted coconut</i> add on: 25 grams whey protein isolate 70
<b>MEDITERRANEAN AVOCADO TOAST</b> (D,G,V) 350 <i>fresh mozzarella, basil leaves, kalamata olives, tomato confit, multigrain seeded toast with a balsamic glaze</i> add on: a.) poached egg, scrambled, fried egg (E) 30 b.) smoked salmon (SF) 70 c.) prosciutto ham (P) 70	<b>BREAKFAST KAPRAO WRAP</b> (D,E,G,P,SS) 320 <i>riceberry rice, scrambled eggs, marinated minced-pork, chilli, garlic, cheddar, mozzarella and sweet basil aioli</i>

### SALADS, BOWLS & SOUP

<b>SUP MANG CUA</b> (E,G,SF,SS) 290 <i>crab meat, abalone, tofu, sweet corn, eggs and chives</i>	<b>SALMON, KALE, SALAD</b> (SF,SE,SS) 320 <i>seared salmon cubes on roasted pumpkin, green oak lettuce, cherry tomatoes, cucumbers, edamame, boiled egg with ginger miso dressing</i>
<b>GRILLED PRAWN SALAD</b> (G,N,SE,SF) 390 <i>carrots, cabbages, lettuce, cherry tomatoes, shallots, avocado, sugar snap peas, chilli, mint, coriander and peanut dressing</i>	<b>SMOKED DUCK BREAST, KUMQUATS SALAD</b> (N) 320 <i>kumquat, confit ginger, fresh shaved fennel, walnuts, radicchio, local greens and pomegranate dressing</i>
<b>TUNA TATAKI SALAD</b> (D,G,SE,SF,SS) 290 <i>mixed greens, feta cheese, cherry tomatoes, fried garlic, chilli and spicy tamarind aioli</i>	<b>HAMACHI &amp; SALMON POKE BOWL</b> (D,G,N,SE,SF,SS) 450 <i>riceberry rice, avocado, edamame, chukka wakame, togarashi, pickled ginger and soy dressing</i>
<b>ASIAN CHOP SALAD</b> (D,G,SE,SS) 290 <i>smoked chicken breast, edamame, mixed greens, sunflower sprouts, bok choy, carrots, fried garlic and sesame mayo</i>	<b>APPLE WOOD SMOKED CHICKEN TERIYAKI POKE BOWL</b> (D,G,SE,SS) 420 <i>riceberry rice, avocado, cucumber, red radish, corn, carrots, chuka wakame, pickled ginger, coriander and sesame dressing</i>
<b>ROASTED VEGETABLE &amp; BUCKWHEAT SALAD</b> (N,VG) 320 <i>kale, baby carrots, shallots, mixed heirloom tomatoes, beetroot, dairy-free feta cheese, green beans, lemon, fresh thyme, butternut squash, chilli flakes and evo dressing</i>	

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

**89**

A=Alcohol B=Beef D=Dairy E=Egg G=Gluten N=Nuts P=Pork SE=Sesame SF=Seafood SS=SoySauce V=Vegetarian VG=Vegan

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

ราคาอาหารและเครื่องดื่มยังไม่รวมค่าบริการ 10% และ ภาษีมูลค่าเพิ่ม 7%



# CRAFT

ALL DAY  
MENU

## BURGERS, SANDWICHES AND WRAPS

<b>WAGYU BEEF BURGER</b> (B,D,G) 390 <i>brioche bun, truffle mayo, lettuce, tomatoes, homemade pickled cucumber and jalapeños, served with choices of cassava chips or mixed salad</i> add on:		<b>CHIPOTLE BBQ PULLED-CHICKEN SANDWICH</b> (D,G,P) 320 <i>sourdough bread, garlic butter, bacon, caramelized onions, pickles, BBQ pineapple sauce and chips</i>
a.) brie cheese 70		<b>DUCK CONFIT TAQUITOS</b> (D,G,P) 290 <i>feta cheese, pico de gallo, crispy pork skin, coriander, avocado cream sauce and chipotle aioli</i>
b.) cheddar cheese 70		<b>BACON &amp; EGG ROLL</b> (D,G,P) 290 <i>brioche bun, chipotle aioli, bacon, lettuce, tomatoes, sunny-side-up egg, sweet potato fries and roasted tomato salsa</i>
c.) emmental cheese 70		<b>CROQUE MONSIEUR</b> (D,G,P) 320 <i>smoked pepper ham, white cheddar cheese, brioche toast, nutmeg, dijon mustard and a mixed salad</i>
<b>TEX-MEX CHICKEN &amp; GUACAMOLE CLUB</b> (D,G,P) 350 <i>fried chicken breast, bacon, refried beans, guacamole, lettuce, tomatoes, pickled jalapeños, chipotle sour cream, sourdough breads and sweet potato fries</i>		

## SHARING IS CARING

<b>FRIES</b> (V,VG)		<b>CHASHUMEN</b> (G,P,SE,SF,SS) 330 <i>slow cooked pork belly, soy marinated egg, hijiki seaweed, seasoned bamboo shoots, naruto, egg noodles, green onion</i>
<i>crispy sweet potato fries</i> 230		<b>COLD NOODLES</b> (G,SS,VG) 290 <i>long-life noodles, hijiki broth, carrots, cucumber, red cabbage, capsicum and seaweed</i>
<i>French fries</i> 230		<b>POP ROCKS</b> (D,G,SS) 230 <i>crispy spicy chicken, coleslaw and sweet chilli aioli</i>
<i>curly fries</i> 230		<b>VEGAN POPS</b> (G,VG) 260 <i>crispy plant-based chicken, green onion and vegan sweet chilli aioli</i>
<i>steak fries</i> 230		<b>MIDDLE EASTERN</b>
<i>truffle fries</i> 310		a.) hummus, pita bread, carrots and cucumber (G,SS,VG) 150
<i>cheesy fries with bacon bits</i> (D,G,P) 310		b.) zaatar labneh, pita bread, carrots and cucumber (D,G,V) 150
<b>WING MASTER WINGS</b> (G,SS) 260 <i>6-wings, carrots, celery, ranch dressing and spicy garlic dip sauce choice:</i>		c.) hot falafel wrap tomatoes, cucumber, lettuce, tahini sauce and mixed green salad (G,SS,VG) 150
a.) garlic parmesan (D)		
b.) flaming habanero chilli		
<b>FRITTO MISTO</b> (D,G,SF) 330 <i>shrimp, sea bass, mussels and squid in crispy batter, cassava chips with spicy dill tartar sauce</i>		
<b>OJINGEO BOKKEUM</b> (G,SE,SF,SS) 260 <i>stir-fried squid, gochujang, green chilli, onion, bean sprouts, kimchi, pickled radish and perilla leaf</i>		

## CRAFT DESSERTS

<b>TORTA VASCA</b> (D,G,V) 290 <i>creamy Basque burnt styled cheesecake, raspberry, chocolate, strawberries and mixed berry sauce</i>		<b>MALT CHOCOLATE PUDDING CAKE</b> (D,N,V) 290 <i>85% African cocoa Abinao, hazelnut ice cream, blueberry, strawberry, mint leaf</i>
<b>ICE PEANUT BUTTER BROWNIES</b> (D,G,N,V) 260 <i>peanut butter brownies ice cream cake, caramelized peanuts forest and berry coulis</i>		

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# CRAFT

## BEVERAGE MENU

### KIMPTON MAA-LAI COFFEE BLEND SELECTION

#### ESPRESSO (HOT OR ICED)

**LET'S GET CRAFTY** 120

250g 400.- / 1kg 1,200.-

*MEDIUM DARK ROAST*

*Tasting Notes: dark chocolate, nut mix, creamy finish*

*Fully washed beans, sourced from regions around Brazil, Colombia, Thailand and Vietnam.*

**KIMPTON BLEND** 120

250g 400.- / 1kg 1,200.-

*MEDIUM DARK ROAST*

*Tasting Notes: Dark chocolate, molasses, burnt caramel*

*Fully washed beans, sourced from regions around Thailand and Vietnam.*

**Americano, Cappuccino, Latte, Macchiato, Mocha**

*Alternative Bean Selection at Additional Charge*

Dark Roast Casa Lapin - Caramel - Chocolate +48

Kad Kakoa Thailand Single Origin +68

Moo Moo Casa Lapin - Nutty & Milky +68

Vietnam Arabica Decaf Bean +48

Ethiopia Mix Thai Natural +80

#### DRIP/SYPHON

Kad Kokoa Thailand Single Origin 240ml 210

Vietnam Arabica Decaf Bean 240ml 180

Geisha Perci Panama 240ml 420

Ethiopia Mix Thai Natural 240ml 260

#### COLD BREW & ESPRESSO DRINKS

*slow brewed in-house with a dark roast for the cleanest extraction of a crisp and smooth brew.*

Moo Moo Casa Lapin Cold Brew 135

Moo Moo Casa Lapin Cold Brew & Tonic 150

Nitro Cold Brew Moo Moo Casa Lapin 185

Cold Brew & Thai Tea Foam 150

Cold Brew & Passionfruit 150

OJ Express (espresso and orange juice) 180

Dirty Latte (cold milk with espresso) 110

#### TURKISH

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

with or without cardamom 170

### COLD & HOT CHOCOLATE

*Made with our super rich homemade ganache*

**HOT CHOCOLATE** 180

**COLD CHOCOLATE** 180

### BAG AND LOOSE LEAF TEA

**VOYAGE BAG TEA** 110

Sencha Shizuoka Green Tea, Earl Grey Ceylon Tea  
English Breakfast Ceylon Tea, Highland Oolong  
Green Peppermint (Herbal), Whole Chamomile (Herbal)  
and Lemongrass

**VOYAGE LOOSE LEAF TEA** 128

Voyage Royal Genmaicha Shizuoka Summer  
Voyage Highland Oolong Fujian  
Voyage Green Peppermint

### KIMPTON MAA-LAI PREMIUM BLEND TEA SELECTION

**KIMPTON MAA-LAI MARIGOLD** 150

50g Tin 750.- / 100g Tin 1,100.-

*Lanna green tea, Lanna white tea, jasmine, rose  
and marigold flower*

**KIMPTON MAA-LAI PEACH** 150

50g Tin 750.- / 100g Tin 1,100.-

*Lanna green tea, Lanna white tea, jasmine, rose and peach*

### MONSOON LOOSE LEAF TEA

**LYCHEE OOLONG** 120

*lychee flavored oolong tea*

**RAINBOW BLEND** 120

*black, green, yellow, white, and oolong tea mixed with  
mango flavored, passion fruit flavored, dried papaya, and  
jasmine flower*

**LANNA SILVER NEEDLE** 130

*A brilliant silver needle white tea from the youngest tea  
buds. Smooth and light floral honey flavor with chestnut  
finish from Chiang Rai*

### ICED BEVERAGES

**ARNOLD PALMER, lemonade and black tea** 98

**THAI COFFEE, with condensed milk** 140

**THAI MILK TEA, with condensed milk** 140

**FRESH SQUEEZED LEMONADE** 110

**ICED BLACK TEA** 100

**COCO FLOWER** 260

*Ha-Young coco flower, Thai tea mix, whole milk, espresso shot  
optional-replace: Thai milk with cold water or soda*

### FRESH JUICES

**ORANGE** 98

**PINEAPPLE** 98



# CRAFT

## BEVERAGE MENU

### SOFT

<b>COKE, ZERO, SPRITE, GINGER ALE, SCHWEPPE'S MANAO, A&amp;W ROOT BEER</b>	95
<b>RED BULL (EURO) 250ML</b>	195
<b>HILLPOP ORGANIC SPARKLING</b>	195
<b>CHOCOLATE COFFEE COLD BREW</b>	

### WATER

<b>EVIAN</b>	330ml	140		
<b>VITTEL</b>	750ml	190		
<b>PERRIER</b>	330ml	140	750ml	220

### BUBBLES & HANGOVER CURES

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

#### THE CRAFT MARTINI 420

*Tanqueray gin infuse coffee, Mezzodi aperitivo infuse vanilla tea, Baileys liqueur and espresso*

#### PEACHY PIMM'S 420

*Whitley Neill sloe gin, Aperol, longan cordial, Cinzano prosecco, Perrier peach and mix berries*

#### DON'T ORDER THIS 420

*Roku gin, yuzu syrup, Silpin lemongrass syrup, lemon juice, Amarena cherry, edible Silpin tamarind and honey perfume*

#### LANGSUAN HIGHBALL 420

*Tanqueray gin, cucumber syrup, chamomile liqueur, clarified lemon juice, Fever-Tree elderflower tonic, edible Silpin rose and lychee perfume*

#### THAI TEA NEGRONI 420

*Tanqueray gin, Campari infuse Thai tea, coco flower drink, Perrier lemon and longan foam*

#### GOLDEN BEE 420

*Bacardi blanco infuse cacao nibs, Whitley Neill sloe gin, lemon juice and Silpin golden sweet tamarind syrup*

### THE HOTEL BAR (CLASSIC COCKTAILS)

#### CLOVER CLUB 420

*Tanqueary gin, raspberry, lemon juice and egg white*

#### NEGRONI 420

*Tanqueary gin, Cinzano vermouth di torino rosso 1757 and Campari bitter*

#### APEROL SPRITZ 420

*Aperol, Cinzano prosecco and soda*

#### MIMOSA 420

*orange juice, Cointreau liqueur and prosecco*

### WINES & CHAMPAGNES

#### CHAMPAGNE & BUBBLES

NV Duval Leroy, Fleur de Champagne, Brut, Champagne Premier Cru, France	1,200 / 6,000
NV Bisol & Figli, Belstar, Prosecco, Brut, Veneto, Italy	440 / 2,300

#### SPARKLING ROSÉ

NV Louis Perdrier, Rosé Excellence, Brut, Vin Mousseux, Burgundy, France	2,300
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#### WHITE

2020 Pio Cesare, L'Altro, Chardonnay, Langhe, Piedmont, Italy	580 / 2,900
2021 Talamonti, Aternum, Trebbiano d'Abruzzo, Abruzzo, Italy	460 / 2,300
2021 Protos, Verdejo, Rueda, Castilla y León, Spain	400 / 2,000
2022 Villa Maria, Private Bin, Sauvignon Blanc, Marlborough, New Zealand	440 / 2,200

#### ROSÉ

2021 M de Minuty, Rosé, Côtes de Provence, Provence, France	480 / 2,500
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#### RED

2020 Chartron et Trébuchet, Bourgogne Pinot Noir, Burgundy, France	520 / 2,600
2019 Domaine de L'Ostal, Estibals, Minervois, Languedoc-Roussillon, France	460 / 2,300
2020 Carpineto, Dogajolo, Toscana IGT, Tuscany, Italy	440 / 2,200
2021 Catena, Alamos, Malbec, Mendoza, Argentina	400 / 2,000

### DRAFT BEER

#### Thailand

Full Moon Bussaba Ex Weisse	260 / 420
Brewing Project "Crispy Boy" Helles Lager	260 / 460

#### Japan

Asahi	240 / 440
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### BOTTLED BEER

#### Thailand

Full Moon Bussaba Ex Weisse 4.7%	330ml	230
Full Moon Chatri IPA 5.2%	330ml	240

#### Italy

Menabrea	330ml	220
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*Please note that the wine vintages may vary, depending on the availability. Kindly contact CRAFT team for more information.*

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