



CRAFT

ALL DAY
MENU

ALL DAY BREAKFAST

KETO LOBSTER CHILLI SCRAMBLED EGGS (D,E,SF) 350 <i>lobster meat, mixed leaves, alfalfa sprouts, red onions, lime, coriander and lemon zest</i>	SEAFOOD OMURICE (D,E,G,P,SF) 320 <i>shrimps, squid, bacon, eggs, chives, lkura, garlic, riceberry rice, carrots and a demi-glace sauce</i>
SHAKSHUKA (D,E,G,V) 350 <i>one sunny-side up egg, bell peppers, onions, tomatoes, cumin and warm pita bread</i>	BUBUR AYAM (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
EGGS YOUR STYLE (D,E,G,V) 290 <i>choice of eggs: fried, poached, omelette, scrambled, vine-tomatoes, feta cheese on a toasted muffin</i>	CHIA SEED PUDDING & GREEK YOGHURT (D,G,N,V) 290 <i>sugar-free granola, milk, mixed berries, almonds, walnuts, honey, coconut flakes</i>
FOUR CHEESE EGG-WHITE OMELETTE (D,E,G,V) 320 <i>halloumi, brie, parmesan, feta cheese, spinach, mushrooms, arugula-tomato salad with a toasted rye baguett</i>	MIGHTY MIGHTY POWER SMOOTHIE BOWL (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
MEDITERRANEAN AVOCADO TOAST (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	BREAKFAST KAPRAO WRAP (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

SUP MANG CUA (E,G,SF,SS) 290 <i>crab meat, abalone, tofu, sweet corn, eggs and chives</i>	SALMON, KALE, SALAD (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>
GRILLED PRAWN SALAD (G,N,SE,SF) 390 <i>carrots, cabbages, lettuce, cherry tomatoes, shallots, avocado, sugar snap peas, chilli, mint, coriander and peanut dressing</i>	SMOKED DUCK BREAST, KUMQUATS SALAD (N) 320 <i>kumquat, confit ginger, fresh shaved fennel, walnuts, radicchio, local greens and pomegranate dressing</i>
TUNA TATAKI SALAD (D,G,SE,SF,SS) 290 <i>mixed greens, feta cheese, cherry tomatoes, fried garlic, chilli and spicy tamarind aioli</i>	HAMACHI & SALMON POKE BOWL (D,G,N,SE,SF,SS) 450 <i>riceberry rice, avocado, edamame, chukka wakame, togarashi, pickled ginger and soy dressing</i>
ASIAN CHOP SALAD (D,G,SE,SS) 290 <i>smoked chicken breast, edamame, mixed greens, sunflower sprouts, bok choy, carrots, fried garlic and sesame dressing</i>	APPLE WOOD SMOKED CHICKEN TERIYAKI POKE BOWL (D,G,SE,SS) 420 <i>riceberry rice, avocado, cucumber, red radish, corn, carrots, chuka wakame, pickled ginger, coriander and sesame dressing</i>
ROASTED VEGETABLE & BUCKWHEAT SALAD (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>	

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

WAGYU BEEF BURGER (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:		CHIPOTLE BBQ PULLED-CHICKEN SANDWICH (D,G,P) 320 <i>sourdough bread, garlic butter, bacon, caramelized onions, pickles, BBQ pineapple sauce and chips</i>
a.) brie cheese 70		DUCK CONFIT TAQUITOS (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		BACON & EGG ROLL (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		CROQUE MONSIEUR (D,G,P) 320 <i>smoked pepper ham, white cheddar cheese, brioche toast, nutmeg, dijon mustard and a mixed salad</i>
TEX-MEX CHICKEN & GUACAMOLE CLUB (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

FRIES (V,VG)		CHASHUMEN (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		COLD NOODLES (G,SS,VG) 290 <i>long-life noodles, hijiki broth, carrots, cucumber, red cabbage, capsicum and seaweed</i>
<i>French fries</i> 230		POP ROCKS (D,G,SS) 230 <i>crispy spicy chicken, coleslaw and sweet chilli aioli</i>
<i>curly fries</i> 230		VEGAN POPS (G,VG) 260 <i>crispy plant-based chicken, green onion and vegan sweet chilli aioli</i>
<i>steak fries</i> 230		MIDDLE EASTERN
<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
WING MASTER WINGS (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		
FRITTO MISTO (D,G,SF) 330 <i>shrimp, sea bass, mussels and squid in crispy batter, cassava chips with spicy dill tartar sauce</i>		
OJINGEO BOKKEUM (G,SE,SF,SS) 260 <i>stir-fried squid, gochujang, green chilli, onion, bean sprouts, kimchi, pickled radish and perilla leaf</i>		

CRAFT DESSERTS

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

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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

COKE, ZERO, SPRITE, GINGER ALE, SCHWEPPE'S MANAO, A&W ROOT BEER	95
RED BULL (EURO) 250ML	195
MIVANA ORGANIC SPARKLING COFFEE, CHOCOLATE	195

WATER

EVIAN	330ml	140		
VITTEL	750ml	190		
PERRIER	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

Haymans 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 Bollinger, Special Cuvée, Brut, Champagne, France	1,290 / 6,400
NV Bisol & Figli, Belstar, Prosecco, Brut, Veneto, Italy	440 / 2,300

SPARKLING ROSÉ

NV Contadi Castaldi, Franciacorta Rosé, Lombardy, Italy	3,300
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WHITE

2021 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 SUUA BAI Thai Tea IPA 6.7%	320 / 490
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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