



# Sea+Land

## SPECIAL A LA CARTE – THB 350++ EACH

### duck confit

*crispy duck skin, tender meat, roasted potatoes, sautéed broccoli, baby carrots and mixed berry jus*

### pan-seared Atlantic salmon with miso glaze

*sautéed French beans with Asian mixed greens*

### charcoal-grilled Aussie beef rib-eye

*garlic mashed potatoes, café de Paris*

### lobster pizza

*tom yum sauce, mozzarella cheese, dried chilli, crispy kaffir lime leaf*

### sous vide octopus

*Thai spicy and sour salad with roasted rice, crispy shallots, chilli flakes, mint gel*

## DELICATESSEN

daily selection of cheese  
daily charcuterie  
daily seasonal fruits  
daily salad bar

## JAPANESE STATION

(DAILY ROTATION)

*shrimp tempura, spider roll, California roll, vegetarian California roll, inka maki, acevichado quinoa maki, lomo saltado, huancaína, tiradito*

## SEAFOOD ON ICE

cockles' clam, mussel, shrimp, Thai scallop, squid, crab, blue and sea crab leg, filets of sea bass, snapper, mackerel

## THAI SALAD

mixed seafood spicy salad

ยำทะเลรวม

spicy green papaya salad

ส้มตำไทย

minced chicken spicy salad

ลาบไก่

## ASIAN STATION

dim sum

(chef's recommend by daily)

ติ่มซำ

steamed egg custard with minced pork and crab

ไข่ตุ๋นหมูสับและปู

shrimp tom yum

ต้มยำกุ้ง

spicy chicken clear soup

ต้มซุปเปอร์ไก่

steamed fish balls with dipping sauce

ลูกชิ้นปลาจิ้มจิม

fish boiled rice

ข้าวต้มปลา

egg fried rice

ข้าวผัดไข่

steamed jasmine rice

ข้าวหอมมะลิ

## ON THE WOK

wok-fried seafood with yellow egg curry

ทะเลผัดผงกะหรี่

sizzling scallop and oyster omelette

ออส่วนหอยเชลล์กับหอยนางรม

stir-fried soy sauce noodles with shrimp

ผัดซีอิ๊วกุ้ง

steamed prawns with glass noodles

กุ้งอบวุ้นเส้น

sautéed Chinese cabbage with tofu

ผักกาดขาวผัดเต้าหู้

stir-fried squid and squid eggs with salted egg

ปลาหมึกและไข่ปลาหมึกผัดไข่เค็ม

cashew chicken

ไก่ผัดเม็ดมะม่วงหิมพานต์

spicy minced beef fried rice with onsen egg

ข้าวผัดกะเพราเนื้อสับกับไข่อ่อนเซ็น

deep-fried sea bass with sweet, sour, and spicy sauce

ปลากระพงสามรส

stir-fried pork belly with chilli, garlic and salt

หมูสามชั้นคั่วพริกเกลือ

rock lobster in sweet and sour curry  
with Thai acacia shoot omelette

แกงส้มกุ้งไข่ชะอม

mussel in sour yellow curry with betel leaf

แกงเหลืองหอยแมลงภู่

stir-fried wild mushrooms  
with garlic and pepper

เห็ดผัดกระเทียมพริกไทย

## ON THE CHARCOAL GRILL

fired wagyu flank steak

Australian beef tenderloin

wagyu charcoal-grilled beef hamburg steak

Australian lamb short loin, rosemary crusted

Australian boneless lamb leg

charcoal-grilled kurobuta pork hamburg steak

pork neck

belly honey soy marination

iberico pork jowl

boneless chicken tenderloin

marinated tandoori chicken

artisanal sausages

pork vienna, chorizo, veal, smoked chicken

grilled meat platter

grilled seafood platter

## INDIAN STATION

biryani of the day

Indian curry of the day

paratha

## PASTA STATION

(DAILY ROTATION)

fettuccine spicy miso carbonara

penne prawn creamy gochujang

spaghetti green curry smoke chicken

linguine red curry roasted duck

gnocchi pork tonkatsu Japanese curry

spaghettini mentaiko spring onion cream

pappardelle local scallop X.O.

penne wasabi pesto tuna tataki

## DESSERT STATION

selection of international dessert

*pastries, crème brûlées, cakes of the day,  
desserts in glasses, tarts and pies of the day*

daily selection of Thai dessert

daily soft serve ice cream

## BEVERAGE

### SOFT DRINK

coke, coke zero, sprite, a&w rootbeer, soda, tonic,  
manao soda

### KIMPTON BLEND COFFEE

espresso, americano (hot/iced),  
cappuccino (hot/iced), latte (hot/iced)

### TEA

English breakfast tea, chamomile, peppermint,  
earl grey, sencha green, oolong

### BEVERAGE FREE FLOW (2 HOURS)

850

*house red and white wine, draft beer, soft drink,  
water, juice, coffee and tea*

### ADD-ON SPARKLING WINE

1,150