

ALL DAY BREAKFAST

GLUTEN-FREE BREAD, BUNS AND WRAPS ARE AVAILABLE

EGGS YOUR WAY (D,E,G,P) 295

Choice of egg: fried, poached, omelet or scrambled, served with herb roasted potato, roasted vine tomato, crispy bacon, baked bean, wild rocket salad, rosemary herb focaccia

TWO CHEESE

EGG-WHITE OMELETTE (D,E,G,V) 320

Brie, parmesan, spinach, asparagus, artichoke, roasted tomatoes, braised portobello mushroom, wild rocket salad, toasted marble bread

BACON FRENCH TOAST (D,E,G,P) 290

Brioche, mixed berries, cream, maple syrup

SHAKSHUKA WITH PITA BREAD (D,E,G,V) 340

Egg, mozzarella, feta, bell pepper, onion, tomatoes, basil

ZA'ATAR BAGEL & SALMON (D,F,G,SE) 325

Avocado, cream cheese, capers, dill, rocket

JASMINE RICE SEAFOOD PORRIDGE (E,F,S,SH) 325

Salmon, shrimp, squid, onsen egg, chives, coriander, fried garlic

THAI GREEN CURRY WRAP (D,E,G,S) 325

Pan-seared chicken, riceberry, scrambled egg, mixed cheese red chilli, Thai basil, green curry aioli, choice of fries or salad

SUPER GREEN SMOOTHIE BOWL (D,S,V) 390

Mango, banana, avocado, spinach, kale, chia seed, coconut, whey protein, strawberry, blueberry, raspberry

TROPICAL SMOOTHIE BOWL (D,V) 290

Banana, mango, coconut, passion fruit, dragon fruit, Greek yoghurt, cacao nibs

BREAKFAST FATAYER (G,D,SE,V) 220

Arabic flatbread with mixed cheese, black sesame seed, rocket, frisée lettuce, za'atar, harissa dip

CRAFT'S SIGNATURE SOURDOUGH BURRATA AVOCADO TOAST (D,G,V) 340

Heirloom tomatoes, artichoke, frisée sunflower sprout

FATAYER AND AVOCADO TOAST ADD ON:

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|---|----|
| a.) Choice of egg: fried, poached, or scrambled (E) | 35 |
| b.) Smoked salmon (F) | 90 |
| c.) Prosciutto de Parma (P) | 90 |
| d.) Cured Salmon (F) | 90 |
| e.) Sliced Avocado (VG) | 90 |
| c) Sundried tomato (VG) | 45 |

GREENS & POKE BOWLS

GRILLED PRAWN SALAD (N,SE,SH) 395

Carrots, cabbage, lettuce, cherry tomatoes, shallot, avocado, sugar snap peas, chilli, mint, coriander and peanut dressing

SALMON & TUNA KAISEN SALAD (E,G,F,S,SE) 365

Tamagoyaki, vine-ripe baby tomatoes, charred bell pepper, sesame yuzu dressing

VIETNAMESE CHICKEN & NOODLE SALAD (G,N,S) 355

Bean sprouts, carrots, shallots, sunflower sprouts, coriander, mint, bell pepper, baby romaine, cashews, chilli soy dressing
*Vegan version (VG): grilled tofu and braised portobello

SALMON SALAD (E,F,S,SE) 365

Roasted pumpkin, kale, green oak lettuce, red cabbage, cherry tomatoes, cucumber, edamame, boiled egg with ginger miso dressing

TUNA & SALMON POKE BOWL (E,F,G,S,SE) 450

Riceberry, avocado, edamame, chuka wakame, togarashi, pickled ginger, sriracha aioli, soy dressing

CHICKEN TERIYAKI POKE BOWL (E,G,S,SE) 355

Riceberry, avocado, cucumber, red radish, corn, carrots, chuka wakame, pickled ginger, coriander

CRAB & SEAFOOD HUMMUS (D,G,S,SH,SE) 390

Crab meat, shrimp, squid, mussels, garlic, onion, lime juice, chickpea, tahini, warm pita bread

GREEN CURRY PRAWN (D,SH) 365

Basmati rice, raita, spinach gravy, papadums, tomato, coriander, cumin, Indian spices

KOREAN CHICKEN RICE BERRY BOWL (E,SE,S) 325

Grilled boneless chicken, fried egg, green oak lettuce, sweet corn, coleslaw, kimchi, spring onion, sesame vinaigrette, ssamjang sauce

DIPS

HUMMUS (G,SE,VG) 175

Chickpea, tahini, lemon, served with crudités & pita chips

PLAIN OR HARISSA LABNEH (D,G,SE,V) 175

Chilli, yoghurt, lime, crudités & pita chips

DECADENT BITS

SWEET POTATO FRIES (VG) 235

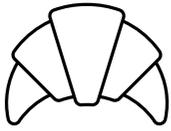
SHOESTRING FRIES (VG) 235

CURLY FRIES (VG) 235

TRUFFLE PARMESAN FRIES (D) 315

CHEESY BACON FRIES (D,G,P) 315

ONION RINGS (E,G) 190



CRAFT

ALL DAY
MENU

SANDWICHES

GLUTEN-FREE BREAD, BUNS AND WRAPS ARE AVAILABLE

CUBANO (D,G,P) 420

Shaved ham, roasted pork, swiss cheese, mustard, pickles, choice of yucca fries or salad

REUBEN SANDWICH (B,D,E,G) 420

Marble rye bread, corn beef, sauerkraut, Swiss cheese, thousand island dressing, choice of yucca fries or salad

DOUBLE SMASHED BURGER (B,D,G) 395

Beef patties, cheddar-crust bun, lettuce, tomato, guacamole, caramelised onion, fried onion rings, chipotle aioli, jalapeño, choice of fries or salad

choice of Brie (D), Cheddar (D), Emmental (D) 90

CHICKEN GUACAMOLE CLUB (D,E,G,P) 420

Guacamole, bacon, refried bean, lettuce, tomato, jalapeño, chipotle spread

BLT SANDWICH (G,N,P,SE) 390

Seeded multigrain bread, smashed avocado, sliced tomato, lettuce, wild rocket, mixed green salad, crispy bacon, prosciutto de Parma

CHICKEN SHAWARMA WRAP (D,E,SE) 325

Chilli-marinated chicken, garlic, orange, yoghurt, lime juice, Arabic spice, garlic sauce, pickle, served with French fries

CROQUE MADAME (D,G,P) 355

Grain-fed jamón serrano, gruyère, fried egg, parmesan, sourdough bread, dijon mustard, served with mixed green salad and French fries

OPEN-FACED THAI LOBSTER WALDORF SALAD (D,E,G,N,SH) 390

Lobster meat on brioche bun, apple, celery, walnut, served with mixed green salad and French fries

TIDBITS

PORK CARNITAS TAQUITOS (D,G,P) 295

Pork shoulder, feta, pico de gallo, coriander, avocado cream, chipotle aioli

THAI FISH-SAUCE CHICKEN WINGS (G,F,SE) 295

Chicken wings, white sesame, sesame aioli, sriracha sauce, fried shallot, spring onion, mixed green salad

CEVICHE & TOSTONES (F,S) 350

salmon yuzu & tuna in tiger's milk

EMPANADA TRIO (G) 270

a.) Prosciutto de Parma, pepperoni, mozzarella (D,P)

b.) Spinach, feta, sundried tomato (D,V)

c.) Minced chicken kaprao

served with pesto sauce (N)

VEGAN POPS (G,S,VG) 265

Crispy plant-based chicken, green onion, sweet chilli dressing

CRAB CAKE (D,E,F,G,SH) 390

Lemongrass, tarragon, frisée, wild rocket, tartare sauce

CRAFT DESSERTS

BASQUE BURNT CHEESECAKE (D,E,G,V) 295

Raspberry, chocolate, strawberry, mixed berry compote

BANOFFEE ICE CREAM (D,G,V) 295

Salted toffee, whipped banana, banana ice cream, chocolate shavings, biscuit crumble

BROWNIES A LA MODE (D,E,G,N,V) 265

Peanut butter ice cream, caramelised peanut, wildberry coulis

ABINAO COCOA CAKE (D,E,G,N,V) 295

85% African Abinao cocoa, hazelnut ice cream, blueberry, strawberry, mint leaf

FURRY-FRIENDLY 🐾

CANINE FINE DINE

MAC AND CHICK 320

Chicken breast, macaroni, chicken liver, tomato, celery

PORKY PAWSTA 320

Lean pork, pasta, apple, carrot

FIDO'S FISH DISH 320

Tilapia, brown rice, pumpkin, yard long beans

HOWLING BEEF STEW 320

Beef, brown rice, carrot, green beans

FRIENDLY FOR FELINE & CANINE

SKIN DETOX BAR 350

Tuna and beetroot cake mixed with collagen extract, eggs, oats

LEAN MEAT BAR 350

Chicken breast cake mixed with carrots, oats

4 PAWS & A PAIR PET-FRIENDLY ICE CREAMS

(100% natural, no sugar, preservatives, additives, colours or flavours)

MINTY FRESH DOG KISS 180

goat milk, peppermint & spearmint, raw organic blue spirulina

LICKIN' LIVER PATE 180

probiotic yogurt, roasted chicken liver, organic beetroot & thyme

CARBONARA GELATO 180

extra mature cheddar, fideo pasta, egg yolks, parmesan, parsley flakes

HAPPY TUMMY 180

pumpkin & banana, coconut milk, tumeric & ginger

A=Alcohol B=Beef D=Dairy E=Egg F=Fish G=Gluten N=Nuts P=Pork S=Soy SE=Sesame SH=Shellfish V=Vegetarian VG=Vegan

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

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CRAFT

BEVERAGE MENU

BEANS & BREWS



Kimpton Maa-Lai Bangkok collaborates exclusively with Karo coffee to blend and roast coffee beans just for this little spot on Langsuan. Visit the roaster and artisanal coffee house Karo in Ekkamai or visit their handle

@karocoffeeroasters

ESPRESSO, AMERICANO 130

KARO FIFTY TWO BLEND

Chiang Rai, Thailand | Dark Roast

Tasting notes: praline, biscuit, licorice

CAPPUCCINO, LATTE, MACCHIATO, MOCHA 150

PICCOLO, CORTADO 150

KARO MOLUM BLEND

Doi Chang, Thailand & Bolaven, Laos | Medium Roast

Tasting notes: cherry, almond, dark chocolate

ALT. BEANS SELECTION:

CRAFTY PREMIUM +30

House blend with over dark roast

Type: mixed Thai specialty robusta and arabica

Process: washed

Tasting notes: clementine, black cherry, nutmeg, honey

Origin: Nan, Thailand

SIXTY SIX BLEND +60

Process: washed

Tasting notes: gooseberry, toffee, sweet aftertaste

Origin: Chiang Rai, Thailand

DRIP V60

Kimpton Maa-Lai Dark Blend 260

Karo Decaf 260

Sixty Six Blend 280

Sirinya Redwine 320

Alt. Milks:

Soy, almond, oat, pistachio or coconut milk +20

FRUIT JUICE

ORANGE 120

PINEAPPLE 120

WATERMELON 140

COCONUT 140

COLD-PRESSED 200

ENERGIZER – Beetroot, passion fruit, celery

INVIGORATOR – Green apple, cucumber, celery, ginger, spirulina, lemon

SODA

COKE, COKE ZERO, SPRITE, A&W ROOT BEER 120

RED BULL 250ml 180

FRANKLIN & SONS 200ml 160

Brewed Ginger Beer, Original Ginger Ale, Mallorcan Tonic, Premium Indian Light Tonic Water, Premium Indian Tonic Water

WELLNESS FIZZ

AYA SPARKLING TURMERIC LIME & GINGER 140

AYA SPARKLING TURMERIC PASSION FRUIT 140

AYA POP SPARKLING SODA 110

Peach, Pineapple or Yuzu

SLOW CRAFT

CRAFTED COFFEE

Thai Iced Coffee 160

Coconut Express 200

Espresso & Roasted Coconut

OJ Express 200

Espresso & Orange Juice

Cold Brew 160

Dirty Latte 160

MATCHA

Clear or Latte (Hot or Iced) 220

Coconut 240

Milky Earl Grey Foam Matcha (Hot or Iced) 220

Strawberry Cloud Matcha 240

Cream Cheese Matcha Float 240

Yuzu Match 260

CHOCOLATE

Hot or Iced 220

CRAFT TEA SELECTION

KIMPTON CURATED BY MONTEACO

Kimpton Maa-Lai Marigold 180

Kimpton Maa-Lai Peach 180

LOOSE LEAF SELECTION

VOYAGE LOOSE LEAF 140

BLACK TEA

English Breakfast Ceylon

Earl Grey Ceylon

HERBAL INFUSIONS

Green Peppermint

Whole Chamomile

Aromatic Lemongrass

Superior Jasmine Mao Feng Fujian Spring

GREEN TEA

Sencha Shizuoka Green

Highland Oolong Fujian

Royal Genmaicha Shizuoka

Summer

CRAFTED & CHILLED

GINGER LEMON TEA 140

ARNOLD PALMER – lemonade & black tea 140

THAI MILK TEA – with condensed milk 140

FRESH SQUEEZED LEMONADE 140

ICED BLACK TEA 120

WATER & FIZZ

MONT FLEUR STILL 300ml 80 / 700ml 140

MONT FLEUR SPARKLING 300ml 100 / 700ml 160

VITTEL 750ml 220

PERRIER 750ml 220

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CRAFT

BEVERAGE MENU

THE HOTEL BAR TWIST

| | |
|--|-----|
| COCONUT COLD BREW COLLINS | 340 |
| <i>Tito's Vodka, Karo cold brew coffee, coconut, lemon, soda</i> | |
| THAI TEA NEGRONI | 380 |
| <i>Beefeater London Dry, Campari, Thai tea, coco flower, Perrier lemon, longan foam</i> | |
| SAINT ELIZABETH | 360 |
| <i>Havana Club 7 years, rhubarb, pandan, clarified lemon, ginger beer, lemon bitters</i> | |
| SUAN SONG | 400 |
| <i>Demonio De Los Andes Pisco Acholado, Thai Jasmine rice, yuzu, peach & jasmine soda</i> | |
| JOURNEY IN SUMMER | 420 |
| <i>Aperol, Bulldog London Dry Gin, Kyoho, citrus, egg white</i> | |
| PLUM SOUR | 380 |
| <i>Aperol, Matusalem 7 Years Rum, 400 Conejos Mezcal, apricot, cinnamon, Peychud's, citrus</i> | |

CRAFT CLASSIC

| | |
|---|-----|
| APEROL SPRITZ | 250 |
| <i>Aperol, Cinzano prosecco, soda</i> | |
| CLASSIC NEGRONI | 420 |
| <i>Beefeater London Dry, Cinzano Vermouth di Torino Rosso 1757, Campari</i> | |
| ESPRESSO MARTINI | 420 |
| <i>Tito's vodka, Karo Coffee espresso, Kahlua</i> | |
| PALOMA | 400 |
| <i>Altos Plata, grapefruit, citrus, soda</i> | |

Don't find your favourite?
Our team can surely CRAFTED or you.

DRAFT BEER 300 / 500ML

| | |
|--|-----------|
| Thailand | |
| Brewing Project "Crispy Boy" Helles 5% | 260 / 460 |
| Japan | |
| Asahi 5% | 240 / 440 |
| Seasonal Tap | 260 / 460 |

BOTTLED BEER 330ML

| | |
|---------------------------------------|-----|
| Engkanto Mango Nation – Hazy IPA 5.7% | 320 |
| Corona – Pale Lager | 270 |

NON-ALCOHOL

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|---|-----|
| The Heaps Normal Non-Alcoholic Quiet Xpa | 290 |
| The Heaps Normal Non-Alcoholic Half Day Hazy Case | 290 |
| Corona Cero 0.0% | 270 |

FREE FLOW AT CRAFT

Perfect for casual catch-ups, after-work hangouts, or simply enjoying the moment at CRAFT.

90-minute Free-Flow Beer

THB 550++ per person

+ THB 200++ includes seasonal tap

90-minute Free-Flow Wine

THB 990++ per person

Available daily from 5:00 p.m. – 11:00 p.m.

WINE

BUBBLES

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|--|-------------|
| NV Drappier, Carte d'Or, Brut, Champagne, France | 599 / 3,300 |
| Pares Balta Brut, Cava DO, Spain | 440 / 2,300 |
| Carboncine, Prosecco DOC Brut, Treviso, Italy | 400 / 2,200 |

PINK BUBBLES

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|--|-------|
| Veuve du Vernay, Brut Sparkling Rosé, Bordeaux, France | 2,400 |
|--|-------|

WHITE

| | |
|--|-------------|
| Mud House, Sauvignon Blanc, New Zealand | 420 / 2,200 |
| Pares Baltà, Indigena Blanco, Spain | 450 / 2,500 |
| El Gos Blanc, Grifoll Declara, Priorat, Spain | 360 / 1,700 |
| Castello Banfi, Pinot Grigio, Toscana IGT, Italy | 450 / 2,300 |
| JM Cazes, Château Villa Bel-Air, Graves Blanc | 420 / 2,200 |
| Borgogno Era Ora, Riesling Langhe, Italy | 4,700 |
| Brotte 'Baies Dorées' Viognier, Pays d'Oc, France | 1,900 |
| N de Nivarius, Palacios Vinos de Finca, Rioja, Spain | 1,950 |
| Cossetti "Gelsomora", Moscato d'Asti DOCG | 2,200 |
| Domaine Charly Nicolle, AOP Premier Cru 'Les Fourneaux', Chablis | 3,900 |

ROSÉ

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|--|-------------|
| M de Minuty, Rosé, Côtes de Provence, France | 560 / 2,900 |
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RED

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|---|-------------|
| Kimpton Maa-Lai Blend Cabernet Sauvignon Merlot, Australia | 380 / 1,900 |
| Garzon, Cabernet Franc Reserva, Uruguay | 420 / 2,200 |
| Ginestet, Château Changrolle, Lalande Pomerol AOP, France | 400 / 2,000 |
| Mojo Cabernet Sauvignon, Coonawarra, South Australia | 450 / 2,500 |
| The Wild Fig, Langhorne Creek, Australia | 450 / 2,500 |
| Château Perthus, AOP Côtes de Bourg, Red 2021 | 2,300 |
| Pennon Hill Pinot Noir, Mornington Peninsula, Australia | 2,700 |
| Daou Cabernet Sauvignon, Paso Robles, USA | 2,600 |
| Château Montrose, Tertio De Montrose, Saint-Estèphe, France | 3,400 |
| Borgogno No Name, Italy | 4,700 |

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