





LUNCH

APPETISERS AND SALADS

Caesar Salad Romaine Lettuce, Parmesan Cheese, Brioche Croutons, Caesar Dressing	350	Slow Roasted Portobello Mushroom Baby Arugula, Pecorino Shavings, Baby Beets, Preserved Lemon Vinaigrette	350
with choice of Chicken	420	Burrata de Buffalo   	480
with choice of Prawns or homemade Smoked Salmon	620	Organic Rocket and Tomatoes with Pine Nuts Dressing	
Tuna Nicoise	450	Salmon Tartare Avocado, Preserved Lemons and Piquillo Peppers Dressing	490
Seared Big Eye Tuna, Green Beans, Cherry Tomatoes, Potatoes, Onions, Black Olive Coquillos, Anchovies, Butter Lettuce		Chargrilled Octopus 	520
Iberico Ham	400	French Fine de Claire Oysters (6 / 9 / 12 pieces) with Organic Lemons and Mignonette Sauce	480 / 600 / 800
Manchego Cheese, Marinated Artichokes, Olives, Healthy Salad			







Seafood Platter

Oysters Fine de Claire, Boston Lobster, Alaskan King Crab, River Prawns, Black Mussels, Clams

2,500




ASIAN CORNER

Yum Som-O Goong Phao  	420	Phad Thai Goong Rue Gai 	
Exotic Thai Fresh Pomelo Salad with Grilled Prawns		Stir-fried Rice Noodles with Choice of Chicken	420
Chicken Satay 	420	with Choice of Prawns	490
Grilled Thai Spiced Chicken Skewers with Peanut Sauce and Pickled Cucumbers		Gai Nua Rue Moo Pad Kra Pao	420
Tom Yum Goong	480	Wok-Fried Minced Chicken, Beef or Pork, Thai Basil and Chili	
Traditional Spicy Soup with Tiger Prawns and Lemongrass		Khao Phad Goong Poo Rue Gai	420
		Fried Rice with Choice of Shrimps, Crab Meat or Chicken	

HEALTHY EATS

Organic Quinoa Salad  	460	Pan-fried Salmon  	720
Pomegranate Seeds, Carrots, Kalamata Olives, Red Peppers Tossed with Lemon Vinaigrette		Quinoa, Flaxseeds, Pumpkin Puree and Green Asparagus	
Fit Salad 	400	Thin French Apple Tart 	320
Kale, Walnuts and Avocado Salad, Sunflower Seeds, Green Apple with Orange Vinaigrette		Tapioca Mango Parfait 	320
Grilled Chicken Breast 	750		
Pearl Barley, Lemon and Thyme Reduction and Grilled Asparagus			

 Naturally Peninsula Cuisine is prepared with natural, nutritious ingredients, designed to support your wellness lifestyle

 Vegetarian  Gluten Free  Contains Nuts

Prices are in Thai Baht and subject to 10% service charge and applicable government tax.

LUNCH

RC&T FAVOURITES



Butter Drizzled Grilled King Prawns

Chinese Baby Cabbage, Grilled Lime,
Chilli and Spring Onions

850

Homemade Raviolis



Pumpkin and Butter Squash, Pecorino Cloud,
Black Truffles, Organic Pumpkin, Romesco Vinaigrette
and Wild Rocket

680

Sustainable Hokkaido Scallops

Grilled Sustainable Hokkaido Scallops,
Sunflower Seed Crust, Cauliflower Purée
and Sautéed Garlic Kale

800

Grilled Wagyu Beef Tenderloin

Tomatoes on the Vine, Grilled Portobello Mushrooms
and Red Wine Demi-Glace

1,200

RC&T SANDWICHES



Club Sandwich

Pan-fried Chicken Breast, Lettuce, Bacon,
Sun-dried Tomatoes, Fried Egg, Multigrain Bread,
French Fries or Green Salad

550

Cheese Burger

Angus Beef Patty, Caramelised Onions,
Oven-dried Tomatoes, Cheddar Cheese,
Toasted Sesame Brioche Bun,
Homemade Apple Wood Smoked Bacon,
served with French Fries

550

Vegetarian Panini

Heirloom Tomatoes, Grilled Zucchini, Eggplant,
Fennel, Bell pepper Confit, Smoked Provolone Cheese,
Arugula, Coriander Pesto, French Fries or Green Salad

450

Latino wrap

Roasted Chicken Fillet, Chili Guacamole, Sour Cream,
Onions, Romaine Lettuce, Cheddar Cheese,
French Fries or Green Salad

500

The Peninsula Bangkok burger

Hand-cut Australian Angus Beef Tenderloin,
Organic Tomatoes Confit, Arugula,
Pan-Fried Foie Gras, Brioche Bun, Pont-Neuf Potatoes

750

PIZZA FROM THE OVEN



San Daniele

Fresh Tomatoes, Mozzarella Cheese, Organic Rocket Leaves,
Parma Ham and Parmesan Cheese

580

Quattro Fromaggi

Gorgonzola Cheese, Mozzarella Cheese,
Parmigiano Cheese, Taleggio Cheese Artisan

520

Alle Verdure

Fresh Tomatoes, Basil Grilled Vegetables
and Fresh Mozzarella Cheese

480

Foresta



Portobello Mushroom,
Truffle, Farmed Egg

600

DESSERTS



Rhubarb



Yoghurt Panna Cotta
with Fresh Orange Segments, Strawberry Sorbet

320

Khao Niew Ma Muang



Thai Mango with Sticky Rice
and Coconut Cream

380

Warm Tarte Tatin



Crunchy Caramelized Ice Cream

320

Selection of Sorbet & Ice Cream with Berries and Tuile

80
per scoop

Chocolate Texture



Pecan Brownies
with Nib's Cacao Bean, Vanilla Ice Cream

320

Exotic Seasonal Fresh Fruit Plate

290

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