

# The Lobby

## APPETISER

Caesar Salad	350
Romaine Lettuce, Parmesan Cheese, Brioche Croutons, Caesar Dressing with choice of Chicken	420
with choice of Prawns	620
Cobb Salad 	490
Chicken, Bacon, Blue Cheese, Heirloom Tomatoes	
Marinated Lobster with Tarragon	780
Avocado, Mango-Sherry Coulis, Crispy Potato Diamonds	
French Onion Soup	390
Beef Stock, Gruyère Cheese, Toast	

## CONTINENTAL

Club Sandwich 	550
Chicken Breast, Lettuce, Bacon, Tomatoes, Multigrain Bread French Fries or Garden Salad	
The Peninsula Bangkok Burger 	600
Angus Beef Patty, Caramelised Onions, Tomatoes, Smoked Crispy Bacon Butterhead Lettuce, Pickle French Fries or Garden Salad Add: Cheddar Add: Foie Gras	+220
Cubano & Spiced Plantain Chips 	580
Roasted Pork Shoulder, Bone Ham, Swiss Cheese, Pickles	
Wiener Schnitzel	1,080
Veal Loin, Fingerling Potato Salad, Pumpkin Seed Oil, Lemon	
Steak & Chips	1,180
Stockyard Sirloin, Café de Paris Butter, Mizuna Lettuce	
Seared Sea Bass 	650
Charcoaled & Puréed Red Pepper, Confit Romanesco, Parsley & Caper Remoulade	

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



Gluten Free



Contains Nuts



Contains Pork



Vegetarian



Vegan









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

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## ASIAN

Phad Thai 	
Stir-fried Noodles	420
with choice of Chicken	490
with choice of Prawns	
Kanto-Style Tempura	650
River Prawns, Assorted Vegetables, Tentsuyu Sauce	
Hainan Chicken Rice	490
Chicken Broth, Pickled Vegetables, Ginger Paste, Chili Dip, Dark Soy Sauce, Fragrant Rice	
Nasi Goreng 	490
Minced Chicken & Prawns, Fried Egg, Pickled Vegetable, Prawn Cracker	
Bulgogi Kimbab	550
Beef, Burdock Root, Carrot & Cucumber, Egg, Danmuji	

## HEALTHY

Mixer in a Jar  	490
Barley, Edamame, Sprouts, Flaxseeds, Baby Spinach, Corn, Cherry Tomatoes, Avocado-Coconut Dressing	
The Red Salad   	420
Braised Beets, Pomegranate, Red Oak Lettuce, Red Quinoa	
Roasted Tomato Soup  	350
Pickled Sweet Corn Purée, Smoked Scallion Oil, Bruschetta	
Vegan Mac & Cheese 	500
Roasted Cauliflower Crumbles, Grilled Broccolini, Sweet & Sour Pumpkin	
Corn Tacos 	550
OmniMeat Ragout, Salsa Verde, Iceberg Lettuce, Red Onions	
Beyond Meat Burger 	570
Brioche Bun, Heirloom Tomatoes, Avocado, Radishes & Jalapeños	
Exotic Seasonal Fresh Fruit Plate 	290

## SWEET

Sacher Torte 	380
Peninsula 66% Chocolate, Homemade Apricot Jam, Chantilly	
Khao Niew Ma Muang  	380
Thai Mango with Sticky Rice & Coconut Cream	
The Peninsula Cheesecake Sphere 	350
Cookie Dough, Raspberries, Lime Zest	
Selection of Sorbet & Ice Cream 	110
Berries & Tuile 	90

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