



**THAI KITCHEN** 

**KHAO NIEW MOO YANG** • ຫ້າວເຂັ້ມໝາກໝາກຊຸ່ງ • 270  
Char-grilled pork, sticky rice served with spicy Isaan sauce

**KHAO KAI JIEW** • ຫ້າວໄຂ່ເວີຍ • 220  
Thai flat omelet & steamed jasmine rice served with Sriracha Chili sauce

**KHAO TOM KREUNG** • ຫ້າວຕົ້ມເລື່ອງ • 290  
Boiled rice soup with your choice of minced pork | chicken | sea bass | prawn  
ginger & spring onion

**GUOY TEOW NAHM** • ກ້ວຍເຕົ້າຂ້າງ • 270  
Rice noodles soup with your choice of beef | chicken | pork | sea bass  
spring onion & crispy-fried garlic

**GUOY TEOW TALAY** • ກ້ວຍເຕົ້າບາທະເລ • 270  
Wok-fried rice noodle with prawn, squid & mussel  
bean sprout, soy sauce served with Sriracha Chili sauce

**SCRAMBLED TOFU** • ຕົ້ວເຕົ້າຊູ່ເອ • 240  
Broccoli, spinach, mushrooms & light soy



ALL DISHES ARE FRESHLY COOKED TO ORDER

**COFFEE & TEA**

**COFFEE / ICED COFFEE**  
• ກາເຟ ອົ່ວ ເຍັ້ຍ

Espresso | Macchiato • 180

Americano | Coffee • 180

Double espresso • 220

Cappuccino | Café latte • 220

Café mocha • 220

Chocolate milk • 220

**BLACK TEA** • ຫາດ • 180  
English breakfast

Fresh earl grey

Sri Lankan Darjeeling

**GREEN TEA** • ຫາເຢັຍ • 200  
Japanese sencha

**OOLONG TEA** • ຫາຈຸ່ມລາ • 180  
Oolong jade spring

**HERBAL INFUSIONS** • 180  
• ຫາສບູຊໄພອ

Fresh ginger

Hibiscus & lemongrass

Green peppermint

Scent of the forest

Whole chamomile



**THE SIAM  
BREAKFAST**

*A LA CARTE*  
**BUFFET THB 850++**

**FRESHLY SQUEEZED JUICES** • 290  
• ຂ້າຕາລໄຂ່ຊັບສອດ

Orange

Pineapple

Watermelon

**CHILLED HERBAL DRINKS** • 180  
• ຂ້າສບູຊໄພອ

Bael Fruit

Lemongrass

Rosella

**SOFT DRINKS** • 180  
• ຂ້າອັດລາ

Ginger Ale

Soda

## REFRESHING STARTERS

### CEREALS • 240

All-bran | Corn flakes | Coco crunch  
Fresh milk | Low fat | Soy

### YOGHURT • 90

Plain | Strawberry | Passionfruit

### NUTS & DRIED FRUITS • 120

Almond | Pistachio | Walnut  
Apricot | Dried Plum

### BIRCHER MUESLI • 240

Fresh apple, raisin  
almond & longan honey

### BAKERY BASKET • 240

Served with homemade jams & butter

### MIXED SALAD • 120

Green oak, red oak, radish  
radicchio, tomato, carrot & beetroot  
Served with honey mustard  
vinaigrette

### CURED SALMON • 150

House cured salmon with lemon

### FRUIT PLATE • 220

Local fruits in season

## FROM THE KITCHEN

### PORRIDGE • ພອກໜີ້ • 240

Raisin compote  
fresh milk | low fat milk | soy milk

### NEW YORK LOX BAGEL

#### • ຂົວຄອກໂລກສ໌ເບເກລ • 340

House cured salmon, shallots, tomato  
cream cheese & capers

### COCONUT WAFFLES • ວາຟ໌ເລີນພະພຽ້ວ • 310

Cocoa powder, dry coconut  
& caramelized banana

### FRENCH TOASTS • ພຽກຮັບໄທສ໌ • 260

Orange juice, parsley, almond, cinnamon  
& truffle longan honey  
with your choice of compote  
apple | pineapple | mixed berries

### CROQUE MONSIEUR • ຄຣອກມອນຊີເອລ໌ • 390

Char-grilled French baguette, grilled leg of ham  
gruyère cheese with green salad  
& balsamic vinaigrette

### CROQUE MADAME • ຄຣອກມາດາມ • 410

Char-grilled French baguette, grilled leg of ham  
fried egg, gruyère cream cheese  
with green salad & balsamic vinaigrette

### ENGLISH MUFFIN SANDWICH

#### • ອົງລິດຊ໌ພັບພິບແຂບວິຈ • 410

Fried egg, streaky bacon, gruyère cheese  
with red pepper jam

### EGGS BENEDICT • ເອກສ໌ ເບເນດິດ໌ • 430

Poached eggs, leg ham, English muffin  
& hollandaise

### EGGS FLORENTINE • ເອກສ໌ ພໍລັງຊິນ • 430

Poached eggs, spinach, English muffin  
& hollandaise

### SALMON & AVOCADO TOAST • 310

• ແຂລພອກສ໌ ທ້ວອະໂວດາໂດບລູເຊຕຳ  
The Siam bread with house cured salmon  
avocado salsa & poached egg

### FREE RANGE EGGS • ເຜື້ໜີ້

BOILED EGGS, soft – hard • 100

FRIED EGGS • 100

OMELET, whole egg – egg white • 310

\* choice of  
onion | tomato | mushroom | capsicum  
ham | cheese

POACHED EGGS • 220

served with toasted English muffin

SCRAMBLED EGGS • 220

served with toasted English muffin

### SIDE DISHES • ໄຊສ໌ດິຈ

Streaky bacon • 100

Pork sausages • 100

Potato hash • 100

Vine ripened tomato • 110

Wilted baby spinach • 70

ALL DISHES ARE FRESHLY COOKED TO ORDER