

# Monaco Steak Dinner






















# A TASTE OF BANGKOK!

**Holiday Inn Bangkok's In-Room Dining** focuses on high-quality ingredients, skillful preparation and timely delivery. The menu features a great range of local and international dishes all with intriguing flavors, textures and colors that excite the senses.

We have made every effort to minimize trans-fats in all our menu items. Please let us know if you have any specific dietary requirements

-  Alcohol
-  Beef
-  Daily
-  Egg
-  Gluten free
-  Halal
-  Lactose free
-  Light meal
-  Local Cuisine
-  Nuts
-  Pock
-  Seafood
-  Sesame seeds
-  Soya bean
-  Spicy
-  Vegan
-  Vegetarian
-  20 minutes preparation time

Please advise our team of any dietary requirement.  
Please be aware some dishes may contain nuts.

## BREAKFAST


Served from 06.00 to 11.00 hours.

<b>Continental Breakfast</b>	550
Orange, watermelon, pineapple or apple juice Fresh fruit platter Baker's basket with your choice of croissant, Brioche, Danish pastries, muffins, white or whole-meal toast, preserves and butter Freshly brewed coffee, decaffeinated coffee, tea, hot chocolate or milk	
<b>American Breakfast</b>	650
Orange, watermelon, pineapple or apple juice Tropical fruit plate Baker's basket with your choice of croissant, Brioche, Danish pastries, muffins, white or whole-meal toast, preserves and butter. Two eggs - scrambled, poached, fried, boiled or omelette bacon, chicken sausage, grilled tomato and breakfast potato, baked beans, mushrooms Freshly brewed coffee, decaffeinated coffee, tea, hot chocolate or milk	
<b>Thai Breakfast</b> 	500
Orange, watermelon, pineapple or apple juice Tropical fruit platter Boiled rice with your choice of pork, chicken or shrimp Freshly brewed coffee, tea or Thai tea	
<b>Arabic Breakfast</b>	650
Orange, watermelon, pineapple or apple juice Tropical fruit plate Baker's basket with your choice of croissant, Brioche, Danish pastries, muffins, white or whole-meal toast, preserves and butter. Shakshouka   scramble eggs with tomato, onion and grill chicken sausage (2pc)	



# A LA CARTE

Served from 06.00 to 11.00 hours.

## A La Carte

Fresh fruit plate, watermelon / papaya / pineapple	200
Fresh fruit salad	250
Yoghurt - plain, fruit or low fat 	200

## Cereals

Choice of cereal - corn flakes, wheat bran, rice crispies, muesli, all-bran with full cream, skimmed or soya milk	230
Bircher muesli  	250


## From the baker

Baker's basket of croissant, two Danish pastries   (orange and pineapple Danish) and muffins	250
Toast - white toast, brown toast, baguette,   rye bread or farmer bread	250
French toast with warm maple syrup   	250
Pancakes with raspberry sauce    and whipped cream	250
Waffles with banana and maple syrup   	250
Selection of spread: Marmalade jam, strawberry jam, pineapple jam, honey	
Fruit compote	200
Apricot	
Plain English porridge 	250

## Cheese & Cold Cuts

Cheddar, Brie 	260
Pork ham, chicken ham, smoked salmon	260

## Dairy Product

Fresh milk, low fat milk, soya milk, natural low-fat yoghurt, natural sugar free yoghurt, 	110
fruit yoghurt	

## Eggs

Three eggs omelette plain or egg white with cheese, chicken ham, bell peppers, onion, tomato, mushroom or chilli	300
Two eggs any style, scrambled eggs, poached eggs, fried eggs, boiled eggs bacon, chicken sausage, tomato, mushroom, potato hash, baked beans	300
Khao Tom   boiled rice with chicken, or prawn and soft egg	250
Congee   rice porridge with chicken or pork and soft egg	250
Khao Phad Gai Kai Dao   fried rice with chicken topped with fried egg	270

## Local Light Snack

Vegetables spring rolls  	220
Thai chicken satay  	220









## Light Bites

Deep-fried chicken wings  	250
Mediterranean wrap   	350
Grilled vegetables, hummus and French fries	

## Appetizers and Salads

Thai glass noodles with vegetables spicy salad 	220
Larb Gai (Spicy)   	300
Spicy chicken salad with herbs	
Som Tam (Spicy)   	250
Green papaya salad, dried shrimp, peanut	
Garden veggies salad 	290
Salad leaves, green vegetables, house dressing	
Caesar salad    	370
Caesar dressing, anchovies, crispy bread, bacon	

## Soups

Clear soup with minced pork and tofu  	200
Spicy and sour soup with prawns   	390
Creamy mushroom soup  	220
Sautéed mushrooms, herbs, cream	
Minestrone soup with baked garlic bread 	220





## Sandwiches and Burgers

Smoked salmon bagel  	350
Capers, dill cream cheese and lettuce	
Club sandwich   	390
Chicken breast, bacon, fried egg, lettuce, tomato, mayonnaise	
Grilled American burger  	380
100% beef patty, Cheddar cheese, dill pickle, onion rings	

## Pasta

Spaghetti Carbonara   	400
Crispy bacon, mushroom, egg yolk, garlic and cream sauce	
Penne Pesto  	410
Shrimps and creamy pesto sauce	
Penne Bolognese 	410
Penne with beef sauce	
Fusilli Pomodoro 	300
Fusilli with tomato sauce	

## From the Grill

(please allow us a cooking time of 20 minutes) 	
Australian Angus rib eye with pepper sauce 	990
Grilled chicken breast with thyme jus	470
Pan-fried salmon with garlic cream sauce  	590

## Sides

Choose any two sides to accompany your main course from the following categories:

Starches - French fries or steamed rice

Vegetable - Green beans, mushrooms or carrots

Salad - Green veggies salad or Caesar

# A LA CARTE

Served from 06.00 to 11.00 hours.

## Thai Spetialities

Wok-fried vegetables	 	250
Khao Phad Pak	   	260
Fried rice with vegetables and tofu		
Khao Phad Poo or Goong	  	410
Fried rice with crab meat or shrimp topped with fried egg		
Phad Thai Goong	   	300
Fried rice noodles "Thai style" with prawns		
Gaeng Kiew Warn Gai	    	270
Green curry with chicken		
Rad Nar Moo, Gai, Nua Rue Goong		290
Rice noodles "Thai style" with pork, chicken, beef or prawns with light brown gravy		

## Desserts

Mango sticky rice	 	280
Tiramisu coffee cake	 	280
Chocolate orange cake, raspberry mousse and crumble	 	280
Fresh fruit plate		200
Baked cheesecake with blueberries	 	280
Ice cream selection		90 /Scoop
Vanilla, chocolate, strawberry and Thai tea		

# LATE NIGHT MENU

Serve from 00.00 to 05.30 hours.

Two eggs any style,	300
scrambled eggs, poached eggs, fried eggs, boiled eggs bacon, chicken sausage, tomato, mushroom, potato hash, baked beans	

## Light Bites

Deep-fried chicken wings	 	250
Mediterranean wrap	   	350
Grilled vegetables, hummus and French fries		

## Appetizers and Salads

Garden veggies salad		290
Salad leaves, green vegetables, house dressing		
Caesar salad	   	370
Caesar dressing, anchovies, crisp bread, bacon		
Thai glass noodles with vegetables spicy salad		220
Larb Gai (Spicy)	  	300
Spicy chicken salad with herbs		
Club sandwich	  	390
Chicken breast, bacon, fried egg, lettuce, tomato, mayonnaise		
Grilled American burger	 	380
100% beef patty, Cheddar cheese, dill pickle, onion rings		
Creamy mushroom Soup	 	220
Sautéed mushrooms, herbs, cream		
Fusilli Pomodoro		300
Fusilli with tomato sauce		
Grilled chicken breast with thyme jus		470
Pan-fried salmon with garlic cream sauce	 	590
Khao Phad Poo or Goong	  	410
Fried-rice with crab meat or shrimp topped with fried egg		
Mango sticky rice	 	280
Tiramisu coffee cake	 	280
Fresh fruit plate		200





## CEDARS OF CALIFORNIA

Available after midnight until 03.00 hours.

### Appetisers

**Mezze Platter (V) (D) (N)** 460

*Muhammara, Hummus, Baba Ghanoush, olive, pita bread*

**Fattouche Salad (V)** 320

*Romaine, tomato, bell pepper, cucumber, red radish, pomegranate sauce, Pita crouton*

**Hummus & Minced Beef (N)** 440

*Seven spice, pine nut, pita bread*

**Labneh (D)** 250

*Plain Crème yoghurt and extra virgin olive oil*

**Cucumber with Yoghurt (D)** 200

*Cucumber, plain yoghurt, mint powder*

### Soup

**Lentil Soup (D)** 250

*Red lentil served with crispy pita bread and lemon slice*

### Hot Mezze Platters

**Cheese Sambosek (D)** 250

*Feta cheese, parsley, white pepper, Arabic dough*

**Meat Sambosek (D)** 300

*Minced beef, cinnamon powder, onion, Arabic spice, Arabic dough*

**Meat Kibbeh** 350

*Minced beef, onion, Arabic spice, nuts, Arabic dough*

### Mains

**Butter Chicken (D) (N)** 760

*Tomato creamy gravy, pickle, yellow rice*

**Lebanese Grilled Half Chicken (D)** 490

*Garlic sauce (Toum), potato, pita bread, pickles*

**Grilled Lamb Chop** 1,200

*Yellow rice, tomato sauce*

**Samak Harra (N) (S)** 780

*Grilled sea bass, tomato sauce, Arabic spices, Majboos rice, nuts*

**Lamb Ouzi (N)** 920

*Slow-cooked lamb shank, Majboos rice, tomato sauce and cashew nuts*

**Pita Bread (2 pcs)** 50

**Jasmine Steam Rice** 50

(D) Dairy (N) Nuts (S) Seafood (V) Vegetarian

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

# BEVERAGE LIST

Served from 11.00 to 23.00 hours.

Soft Beverages		Alcoholic Beverages		
Chilled juices	130	Spirit		
Pineapple, guava, tomato, apple				
Freshly squeezed juices	130			
Orange, watermelon		Chivas Legal 12 years , Johnnie Walker Black Label		240
Fruit shakes	125	Beefeater Gin, Absolute Vodka,		220
Watermelon & basil, strawberry & guava,		Havana Club 3 years Rum, Jose Cuervo Tequila		
lychee & lemongrass, pineapple & mint		Bottled Beers		
Milk shakes	155			
Classic vanilla, chocolate chip, strawberry, malted milk				
Ice-blended drinks	130			
Chocolate, Coffee or tea				
Mineral Water		Corona		240
		Asahi		150
		Heineken		150
		Singha		140
		House Wine	By Glass	By Bottle
Minéré	50			
Perrier 330 ml	120	White		
San Pellegrino 250 ml	110			
Acqua Panna 250 ml	110			
Soft Drink				
		Pinot Grigio, Italy	250	1,200
		Sauvignon Blanc, Chile	230	1,100
		Chardonnay, Australia	240	1,150
Coke, Diet Coke, Sprite, Tonic,	90	Red		
Soda water, Ginger Ale				
Coffee				
		Cabernet Sauvignon, Australia	270	1,300
Americano, Black coffee, Espresso, Latte,	120	Merlot, Chile	200	950
Cappuccino, Hot chocolate		Pinot Noir, New Zealand	340	1,700
Tea		Sparkling		
English breakfast , Earl grey, Jasmine green tea,	95	Sparkling Wine from Italy	250	1,200
Camomile tea		Champagne 375 ml		3,100

**Serving hours:**

Breakfast: From 06.00 to 11.00 hours.

All Day Dining: From 11.00 to 23.00 hours.

Late Night: From 00.00 to 05.30 hours.

