



















MONO C RIN D



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
-  Dairy
-  Eggs
-  Gluten free
-  Halal
-  Lactose free
-  Light meal
-  Local Cuisine
-  Nuts
-  Pork
-  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.

Continental Breakfast	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	
American Breakfast	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	
Thai Breakfast 	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	
Arabic Breakfast	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,  fruit yoghurt	110
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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 Specialities

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,  	280
raspberry mousse and crumble	
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

BEVERAGE LIST

Served from 11.00 to 23.00 hours.

Soft Beverages		Alcoholic Beverages		
Chilled juices	130	Spirit		
Pineapple, guava, tomato, apple		Chivas Legal 12 years , Johnnie Walker Black Label		240
Freshly squeezed juices	130	Beefeater Gin, Absolute Vodka,		220
Orange, watermelon		Havana Club 3 years Rum, Jose Cuervo Tequila		
Fruit shakes	125	Bottled Beers		
Watermelon & basil, strawberry & guava, lychee & lemongrass, pineapple & mint		Corona		240
Milk shakes	155	Asahi		150
Classic vanilla, chocolate chip, strawberry, malted milk		Heineken		150
Ice-blended drinks	130	Singha		140
Chocolate, Coffee or tea		House Wine		
Mineral Water			By Glass	By Bottle
Minéré	50	White		
Perrier 330 ml	120	Pinot Grigio, Colle Corviano, Italy	250	1,200
San Pellegrino 250 ml	110	Sauvignon Blanc, Lamador, Chile	230	1,100
Acqua Panna 250 ml	110	Chardonnay Pinical Estate, Australia	240	1,150
Soft Drink		Red		
Coke, Diet Coke, Sprite, Tonic, Soda water, Ginger Ale	90	Cabernet Sauvignon, De Bortoli, Australia	270	1,300
Coffee		Merlot, Lamador, Chile	200	950
Americano, Black coffee, Espresso, Latte, Cappuccino, Hot chocolate	120	Pinot Noir, New Zealand	340	1,700
Tea		Sparkling		
English breakfast , Earl grey, Jasmine green tea, Camomile tea	95	Prosecco, Follador, Italy	250	1,200
		Champagne, Taittinger, France		4,400

Serving hours:

Breakfast: From 06.00 to 11.00 hours.

All Day Dining: From 11.00 to 00.00 hours.

Late Night: From 00.00 to 05.30 hours.

