



















IRON 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 23.00 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 23.00 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 Grilled vegetables, hummus and French fries	350

Appetisers and Salads

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

Soups

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

Sandwiches and Burgers

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

Pasta

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

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 23.00 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, 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




























Served from 23.00 to 06.00 hours.

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

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

Appetisers 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 (prepared medium well unless otherwise requested)	
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 24.00 hours.

Soft Beverages

Chilled juices 130
Pineapple, guava, tomato, apple

Freshly squeezed juices 130
Orange, watermelon

Fruit shakes 125
Watermelon & basil, strawberry & guava,
lychee & lemongrass, pineapple & mint

Milk shakes 155
Classic vanilla, chocolate chip, strawberry, malted milk

Ice-blended drinks 130
Chocolate, Coffee or tea

Mineral Water

Minéré 50

Perrier 330 ml 120

Acqua Panna 250 ml 110

S.Pellegrino 250 ml 110

Soft Drink

Coke, Diet Coke, Sprite, Tonic,
Soda water, Ginger Ale 90

Coffee

Americano, Black coffee, Espresso, Latte,
Cappuccino, Hot chocolate 120

Tea

English breakfast , Earl grey, Jasmine green tea,
Camomile tea 95

Alcoholic Beverages

Spirit

Chivas Legal 12 years , Johnnie Walker Black Label 240

Beefeater Gin, Absolute Vodka,
Havana Club 3 years Rum, Jose Cuervo Tequila 220

Bottled Beers

Corona 240

Asahi 150

Heineken 150

Singha 140

House Wine

By Glass

By Bottle

White

Pinot Grigio, Colle Corviano, Italy 250 1,200

Sauvignon Blanc, Lamador, Chile 230 1,100

Chardonnay Pinical Estate, Australia 240 1,150

Red

Cabernet Sauvignon,
De Bortoli, Australia 270 1,300

Merlot, Lamador, Chile 200 950

Pinot Noir, New Zealand 340 1,700

Sparkling

Prosecco, Follador, Italy 250 1,200

Champagne, Taittinger, France 4,400

Serving hours:

Breakfast: From 06.00 to 23.00 hours.

All Day Dining: From 06.00 to 23.00 hours.

Late Night: From 23.00 to 06.00 hours.

