

MONO- COKING- PINCH



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 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

Served from 23.00 to 06.00 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		

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



TWIST ON LEGENDARY



JELLAB
Date and rose water
150



PANDAN
Coconut, pandan and soda
170



HIBISCUS TEA
Dried Hibiscus, orange and mint leaf
130



LEMON MINT
Lemon juice
and fresh mint leaf
140



ORANGE BLOSSOM
Orange Blossom,
lemon juice and soda
160

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

BEVERAGE LIST

Served 24.00 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
Acqua Panna 250 ml	110	Sauvignon Blanc, Lamador, Chile	230	1,100
S.Pellegrino 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 23.00 hours.

All Day Dining: From 06.00 to 23.00 hours.

Late Night: From 23.00 to 06.00 hours.

