

A TASTE OF BANGKOK







## INTRODUCTION

InterContinental 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. Select a fine wine to further complement your dining experience. An extended cellar wine list is available upon request.



Alcohol



Pork



Beef



Shellfish



Dairy



Vegan



Eggs



Vegetarian



Nuts



Gluten



20 mins Preparation Time






## BREAKFAST SETS

Each breakfast set comes with your choice of fresh juices, teas or coffees

Served from 05:30 to 11:00 hours

<p><b>THE INTERCONTINENTAL CONTINENTAL BREAKFAST</b>   </p> <p><i>Assorted pastry basket served with fruit preserves and sliced tropical fruits</i>  <i>Selection of Bircher muesli, hot oatmeal, or yogurt with your choice of low fat, plain, mango, passion fruit, honey or berries</i></p>	790
<p><b>AMERICAN BREAKFAST</b>   </p> <p><i>Pork or chicken sausage, bacon or turkey ham, mushrooms, tomatoes, hash browns, and eggs with your choice of poached, scrambled or fried</i>  <i>Assorted pastry basket served with preserves and sliced tropical fruits</i>  <i>Selection of Bircher muesli or hot oatmeal</i></p>	880
<p><b>HEALTHY STARTER</b>   </p> <p><i>Banana, walnut, maple syrup, soya milk smoothie with hint of cinnamon</i>  <i>Coconut pancakes, local organic honey with a touch of lavender and pomelo</i>  <i>Local fruit salad with mint and coconut water syrup</i></p>	400
<p><b>THAI BREAKFAST</b>  </p> <p><i>Rice congee with your choice of plain, fish (s) or chicken</i>  <i>Traditional condiments</i>  <i>Local fruit salad with mint and coconut water syrup</i></p>	680
<p><b>ARABIC BREAKFAST</b>  </p> <p><i>Shakshuka, Foul moudamas, cucumber yogurt and Pita bread</i>  <i>Sliced seasonal local fruits</i></p>	970

## HEALTHY BREAKFAST














<p><b>Egg White Omelet with Delicate Fresh Herbs</b> </p> <p><i>Local garden green vegetables</i></p>	320
<p><b>Coconut Pancakes</b>   </p> <p><i>Organic honey, a touch of lavender and pomelo</i></p>	320

## PASTRY BASKET























<p><b>Whole Wheat</b>   </p> <p><i>Multigrain toast and muffin, country grain served with fruit preserves</i></p>	300						
<p><b>Fruit Danish, Muffin, Chocolate and Plain Croissant</b>    </p> <p><i>Fruit preserves and butter</i></p>	360						
<p><b>Cereals with your choice of:</b></p> <table border="0" style="width: 100%;"> <tr> <td>Raisin Bran </td> <td>All Bran </td> <td>Special K </td> </tr> <tr> <td>Corn Flakes </td> <td>Nutri-Grain </td> <td>Coco Pops </td> </tr> </table> <p>Gluten Free Rice bubbles</p> <p>Choice of hot or cold milk and full, skim or soy milk, with plain or low-fat yogurt</p>	Raisin Bran 	All Bran 	Special K 	Corn Flakes 	Nutri-Grain 	Coco Pops 	270
Raisin Bran 	All Bran 	Special K 					
Corn Flakes 	Nutri-Grain 	Coco Pops 					

## ENERGIZING FRUITS AND YOGURTS

Served from 05:30 to 11:00 hours

Seasonal Tropical Fruit Plate 	300
<i>Watermelon, pineapple, melon and mango</i>	
Seasonal Local Fruit Salad  	280
<i>Mint, honey syrup and toasted coconut</i>	
Traditional Fruit Salad 	280
<i>Local seasonal fruits, fresh squeezed orange and passion fruit dressing</i>	
Bircher Muesli   	300
<i>Green apple, walnuts, oatmeal, raisin and cinnamon</i>	
Cinnamon Scented Oatmeal   	280
<i>Apples, walnuts and honey</i>	
Greek Yogurt Parfait  	300
<i>Banana, berries, coconut, pumpkin seed and granola</i>	
A Selection of Yogurt 	260
<i>Low fat, plain, mango, passion fruit, honey, berries or vegan coconut yogurt</i>	

## EGGS AND THINGS













Omelet  	420
<i>Goat cheese, spinach, semi dried tomatoes and herb fried potatoes</i>	
Egg Benedict     	450
<i>Toasted English muffin, Canadian bacon, poached hen's egg, Hollandaise sauce, and roasted fingerling potatoes</i>	
Selection of Imported Cheeses   	450
<i>Dried fruits, onion raisin chutney and crisps</i>	
Selection of Imported Cold Cuts  	380
<i>Onion raisin chutney, grainy mustard and crisps</i>	
American Breakfast   	420
<i>Pork or chicken sausage, bacon or pork ham, mushrooms, herb roasted tomatoes, fried potatoes and egg with your choice of poached, scrambled or fried</i>	
Smoked Salmon Avocado Toast    	500
<i>Multigrain bread, avocado, toasted sesame, red onions and lime</i>	
Honey Pancakes   	400
<i>Fresh strawberries berries and maple syrup</i>	

## LOCAL RECIPES



Served from 05:30 to 11:00 hours

Rice Congee	 	<i>Choice of plain, fish (S) or chicken and traditional condiments</i>	350
Kai Jiew	 	<i>Thai style omelet and minced pork served with steamed Jasmine rice</i>	370
Khao Phad Gai, Goong rue Moo	  	<i>Fried rice with chicken, shrimps or pork served with fried egg</i>	370

## ARABIC & SOUTH ASIAN BREAKFAST

Hummus	 	<i>Chickpeas, Tahini sauce, lemon, olive oil and Pita bread</i>	260
Foul Moudamas	 	<i>Black beans, cumin powder, lemon juice, olive oil and Pita bread</i>	260
Shakshouka	 	<i>Scrambled eggs, tomato, onion, olive oil, salt, black pepper and Pita bread</i>	280
Aloo Bhaiji	  	<i>Potato curry, onion, masala and Puri bread</i>	350
Chana Masala	  	<i>Chickpea, tomato sauce, Paratha bread</i>	260

### SIDE ORDERS

Avocado			200
Grilled tomato			120
Herb fried potatoes			140
Smoked salmon			220
Chicken sausage			160
Pork sausage			160
Bacon			180








































## ALL DAY BREAKFAST

Served from 11:00 to 24:00 hours

American Breakfast    	420
<i>Pork or chicken sausage, bacon or pork ham, mushrooms, herb roasted tomatoes, fried potatoes and egg with your choice of poached, scrambled or fried</i>	
Seasonal Tropical Fruit Plate 	300
<i>Watermelon, pineapple, melon, and mango</i>	
Greek Yogurt Parfait   	300
<i>Banana, berries, coconut, pumpkin seed and granola</i>	
Rice Congee  	350
<i>Choice of plain, fish (S) or chicken and traditional condiments</i>	
Kai Jiew  	370
<i>Thai style omelet and minced pork served steamed Jasmine rice</i>	
Aloo Bhajji    	350
<i>Potato curry, onion, masala and Puri bread</i>	

## LUNCH & DINNER

### APPETIZERS

Hummus     	260
<i>Chickpeas, Tahini sauce, lemon, olive oil and Pita bread</i>	
Burrata Crostini    	350
<i>Broccoli and extra virgin olive oil</i>	
Crab & Corn Fritters    	320
<i>Avocado dip</i>	
Manchego & Parma Ham Croquettes    	350
<i>Smoked paprika aioli</i>	

### SALADS

Added	grilled chicken	150
	prawns 	180
	grilled tofu 	120
Beets and Strawberries  		480
<i>Shallots, pickled red finger chili, sherry vinegar, pistachio and mint</i>		
Caesar Salad     		470
<i>Romaine lettuces, bacon, croutons and classic Caesar dressing</i>		
Local Garden Greens & Vegetables 		380
<i>Delicate local greens, seasonal garden vegetables and red wine vinaigrette</i>		

## SOUPS




Served from 11:00 to 24:00 hours

<b>Roasted Tomato Soup</b> 	320
<i>Panzanella, basil pesto, and Parmigiano Reggiano</i>	
<b>Vegetable Noodle Soup</b> 	300
<i>Local vegetables, fresh herbs and egg noodles</i>	


















## BREADS & SANDWICHES

<b>Club Sandwich</b>    	450
<i>Crispy bacon, honey ham, roasted chicken, fried egg, herb aioli, lettuce, tomato and French fries</i>	
<b>Chickpea Hummus Wrap</b>  	380
<i>Roasted red peppers, avocado, olives, tabbouleh, and grilled Halloumi cheese</i>	
<b>Wagyu Beef Burger</b>   	550
<i>English Cheddar cheese, dill pickle, Russian dressing, iceberg lettuce, tomato and French fries</i>	

## PASTAS

<b>Penne Pomodoro</b>   	460
<i>San Marzano tomatoes, Ricotta cheese and basil</i>	
<b>Spaghetti Mushrooms &amp; Cream</b>   	480
<i>Hen's yolk, oregano and Pecorino cheese</i>	
<b>Tagliatelle Bolognese Sauce</b>    	520
<i>12 Hour slow-cooked beef and Parmigiano Reggiano cheese</i>	

## MAIN COURSE

<b>Norwegian Salmon</b>  	900
<i>Green beans, eggplant, light red coconut curry broth and steamed jasmine rice</i>	
<b>Roasted Pork Collar</b>  	840
<i>Baby carrots, Chinese broccoli and pork cider reduction</i>	
<b>Half Roasted Chicken</b> 	900
<i>Crushed fingerling potatoes, roasted baby carrots and jus</i>	
<b>Australian Rib Eye 300g</b>   	1,900
<i>Garlic roasted potatoes and Burgundy reduction</i>	
<b>Butter Chicken</b>  	760
<i>Tomato creamy gravy, pickle, Naan bread and basmati rice</i>	
<b>Dal Tadka &amp; Paneer Tikka</b>  	580
<i>Yellow lentil masala sauce, Cottage cheese, bell pepper and Basmati rice</i>	
<b>Samka Harra</b>   	780
<i>Sea bass, tomato sauce and Majboos rice</i>	
<b>Lamb Ouzi</b>  	920
<i>Lamb shank, tomato sauce and Majboos rice</i>	

## SIDE DISHES

Served from 11:00 to 24:00 hours

Mashed potato 	190
French fries 	150
Roasted seasonal local vegetables 	120
Steamed Jasmine rice 	60
Roasted baby carrots 	120
Buttered green beans  	120
Garlic Naan	120
Yogurt Rita	90
Pita Bread	120

## THAI SMALL PLATES & SOUPS

Handmade Vegetable Spring Rolls  	220
<i>Sweet chili dip</i>	
Yum Pak Bung Grob  	220
<i>Fried morning glory, sweet and spicy shrimp dip</i>	
Nam Prik Ong  	250
<i>Thai shrimp paste, ground pork, plum tomato, shallot, garlic, dried chilli, cucumber, cabbage, bok choy, and pork rinds</i>	
Tom Yum Goong 	460
<i>Spicy and sour prawn soup, mushrooms, lemongrass and kaffir lime leaves</i>	
Yum Jin Gai	350
<i>Thai herbal spicy turmeric soup, chicken and banana blossom</i>	

## THAI CLASSICS

Khao Phad Gai, Moo, Goong rue Poo   	370
<i>Fried rice with chicken, pork, prawns or crab served with fried egg</i>	
Phad Kaprao Gai, Moo, Goong rue Poo  	380
<i>Stir-fried basil, chilli with chicken, pork, prawns or crab served with fried egg and rice</i>	
Phad Thai Goong  	450
<i>Thai style wok stir-fried rice noodles with prawns</i>	
Phad Si-Ew Gai, Nuer, Moo rue Goong    	420
<i>Thai style wok stir-fried flat noodles with your choice of chicken, beef, pork or prawns</i>	



## CURRIES

Served from 05:30 to 24:00 hours

All the curries are vegetarian based

Added		pork	150
		chicken	150
		tofu	120
		beef	190
		shrimp	190

<b>Phanaeng Curry</b>	340
<i>Gravy Phanaeng curry, kaffir lime leaves, bell peppers, long bean, eggplant, coconut milk and sugar</i>	
<b>Northern Red Curry</b>	360
<i>Red curry, longan, jackfruit, yellow bell peppers, basil, coconut milk and sugar</i>	
<b>Pineapple Curry</b>	380
<i>Homemade pineapple chili paste curry, local pineapple, kaffir lime leaves, bell peppers, coconut milk and sugar</i>	












## DESSERTS

<b>Lemon Tart</b>	420
<i>Lemon curd, meringue and blue berries</i>	
<b>Khao Niew Mamuang</b>	380
<i>Mango with sticky rice and coconut cream</i>	
<b>Green Tea Crème Brûlée</b>	360
<i>Green tea scented custard and caramelized cassonade sugar</i>	
<b>Brownie</b>    	420
<i>Triple chocolate, marshmallow, caramel, vanilla-ice cream, cookie dough, raspberries and lime zest</i>	
<b>Selection of Sorbet &amp; Ice Cream</b>	120
<i>Berries and Tuile</i>	
<b>Local Fruit Plate</b> 	300
<i>Seasonal local fruits and fresh berries</i>	
<b>Selection of Imported Cheeses</b>   	450
<i>Dried fruits, onion raisin chutney, and crisps</i>	



## LATE NIGHT MENU

Served from 24:00 to 05:30 hours

Hummus  	260
Chickpea, Tahini sauce, lemon, olive oil and Pita bread	
Caesar Salad    	470
Romaine lettuces, bacon, croutons and classic Caesar dressing	
Local Garden Greens & Vegetables 	380
Delicate local greens, seasonal garden vegetables and red wine vinaigrette	
Roasted Tomato Soup 	320
Panzanella, basil pesto, and Parmigiano Reggiano cheese	
Tom Yum Goong 	460
Spicy and sour prawn soup, mushrooms, lemongrass and kaffir lime leaves	
Rice Congee  	350
Choice of plain, fish or chicken and traditional condiments	

## MAIN COURSE

Club Sandwich    	450
Crispy bacon, honey ham, roasted chicken, fried egg, herb aioli, lettuce, tomato and French fries	
Wagyu Beef Burger   	550
English Cheddar cheese, dill pickle, Russian dressing, iceberg lettuce, tomato and French fries	
Norwegian Salmon  	900
Green beans, eggplant, light red coconut curry broth and steamed Jasmine rice	
Handmade Vegetable Spring Rolls  	220
Sweet chili dip	
Phad Kaprao Gai, Moo, Goong rue Poo  	380
Stir-fried rice, basil, chilli with chicken, pork, prawns or crab served with fried egg	
Phad Thai Goong  	450
Thai style stir-fried rice noodles with prawns	





## BEVERAGES

Served 24 hours

Please call In-Room Dining and ask for this month's vineyard and vintage for these wines,  
or ask for our extended wine list to be delivered to your room.

### BUBBLY SELECTION

	GLASS	BOTTLE
Cava	390	1,700
Champagne	890	4,400

### WHITE WINE SELECTION

Chardonnay	400	1,600
Riesling	470	2,190
Pinot Grigio	590	2,700
Sauvignon Blanc	500	2,400

### RED WINE SELECTION

Shiraz Cabernet	440	1,990
Merlot	570	2,500
Cabernet Sauvignon	550	2,450
Pinot Noir	500	2,250

### BEER

Singha, Heineken, Asahi		250
Corona		350

### SPIRIT

Bombay Gin	350
Absolut Vodka	350
Jose Cuervo Gold Tequila	350
Chivas Regal 12 years, Scotch Whisky	350
Bacardi Superior, Rum	350
Havana club 7 years, Rum	390





## BEVERAGES

Served 24 hours

### JUICES

Freshly squeezed fruit juices: Watermelon, orange, mango, coconut or lemon	190
Chilled juices: Grapefruit, guava, pineapple, apple or tomato	170
Vegetable juices: Carrot or vegetable mocktail	190

### SOFT DRINK & MINERAL WATER

Coke, diet coke, fanta and sprite	140
Tonic, soda and ginger ale	140
Minéré (500ml)	90
Evian Still (330ml/750ml)	170/280
San Pellegrino (250ml/750ml)	150/280
Acqua Panna (250ml/750ml)	150/280
Evian Sparkling (330ml/750ml)	170/280

### FRUIT SHAKES

Watermelon & basil	180
Strawberry & guava	180
Lychee & lemongrass	180
Pineapple & mint	180
Mango	180

### MILK SHAKES

Classic vanilla	250
Chocolate chip	250
Strawberry	250
Banana	250
Thai Iced Tea	170
Blended Thai Tea	170



## BEVERAGES

Served 24 hours

### HOT AND COLD BEVERAGE

Freshly brewed coffee (pot), iced coffee or blended coffee	170
Decaffeinated coffee, Espresso	140
Cappuccino, café latte	150
Double espresso	160
Japanese green tea, Earl grey or English breakfast with lime or milk	170
Darjeeling, Chamomile, Jasmin green, Oolong, Peppermint	160
Chinese tea or herbal tea	170
Hot, cold or blended chocolate	150
Full cream milk, low fat milk, skimmed milk or soy milk (Your choice to add hot or cold milk or soya milk)	150



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