



INTERCONTINENTAL  
BANGKOK SUKHUMVIT

## IN-ROOM DINING MENU

### 客房内用餐菜单

## ALL DAY BREAKFAST

### 全天早餐

- |  |  |            |
|--|--|------------|
| <b>American Breakfast</b> 美式早餐   |  | <b>650</b> |
| Selection of egg omelet, scramble, Sunny side up, Poached egg, Boiled egg, Sauteed mushroom, Pork or Chicken sausage, Crispy bacon, Sauteed tomato, Bake beans, Hashbrown, seasonal fruit platter and breadbasket.<br>可选择鸡蛋卷, 炒鸡蛋, 太阳蛋或者两面煎, 时令水果拼盘和面包篮子 |  |            |
| <b>Japanese Breakfast</b> 日式早餐   |  | <b>590</b> |
| Steamed Japanese rice, grilled salmon, Miso soup, Pickled vegetables, Tamago & Mix salad, seasonal fruit platter.<br>蒸日本米饭, 烤三文鱼, 味噌汤, 泡菜, 玉子烧和混合沙拉, 时令水果拼盘  |  |            |
| <b>Thai Breakfast</b> 泰式早餐   |  | <b>520</b> |
| Khai Krata, Fried egg with Chian Mai sausage, topping with scallion, Moo ping, seasonal fruit platter.<br>鹌鹑蛋, 煎蛋和清迈香肠, 葱, 烤猪肉, 时令水果拼盘   |  |            |
| <b>Continental Breakfast</b> 欧陆式早餐   |  | <b>630</b> |
| Selection of white or wheat toast, butter croissant, Pain au chocolate, Danish pastry and French baguette served with butter and jam, seasonal fruit platter.<br>精选全麦或原味吐司, 黄油可颂, 巧克力面包, 丹麦面包和法式长棍面包搭配黄油和果酱, 时令水果拼盘                                      |  |            |

## BREAKFAST A LA CARTE

### 早餐单点

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|---|--|------------|
| <b>2 Eggs to your Choice</b> 选择两种鸡蛋   |  | <b>320</b> |
| Sunny side up, Scramble, Omelet, Poached egg, Boiled egg, with pork or chicken sausage and bacon.<br>太阳蛋, 炒鸡蛋, 煎蛋卷配猪肉或鸡肉香肠和培根   |  |            |
| <b>Breadbasket</b> 面包篮子   |  | <b>320</b> |
| Selection of white or wheat toast, butter croissant, Pain au chocolate, Danish pastry and French baguette served with butter and jam.<br>精选全麦或原味吐司, 黄油可颂, 巧克力面包, 丹麦面包和法式长棍面包搭配黄油和果酱 |  |            |
| <b>Egg Benedict</b> 班尼迪克蛋   |  | <b>380</b> |
| Two poach egg, ham, toasted muffin, hollandaise sauce, with pork or chicken sausage and bacon.<br>两个水波蛋, 火腿, 烤松饼, 荷兰酱, 搭配猪肉或鸡肉香肠和培根   |  |            |
| <b>Bircher Muesli</b> 隔夜燕麦片   |  | <b>280</b> |
| Grated apple nut and yoghurt topped with seasonal fruit.<br>搓碎的苹果和酸奶搭配时令水果点缀  |  |            |
| <b>Plain Yoghurt</b> 纯酸奶  |  | <b>220</b> |
| Regular yoghurt 常规酸奶  |  |            |



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<b>Strawberry Yoghurt</b> 草莓酸奶		240
Plain Yoghurt with strawberry compote. 纯酸奶搭配草莓蜜饯		
<b>Fluffy Japanese Pancakes</b> 蓬松日式煎饼	 	380
Caramel Sauce, Homemade granola and Mix berries. 焦糖酱, 自制格兰诺拉麦片和混合浆果		
<b>Belgian Waffle</b> 比利时华夫饼	 	380
Maple syrup, Mix Berries. 枫糖浆, 混合浆果		
<b>Seasonal Fruit Platter</b> 时令水果拼盘		280




## THAI BREAKFAST FAVOURITE

### 泰国人的早餐最爱

<b>Congee “Jok”</b> 粥	  	
Rice congee with Soft Egg, Sliced Ginger, Slice Spring onion and Fries garlic 大米粥搭配水煮软心蛋, 姜片, 葱片和炸蒜蓉		
<b>Chicken/Pork</b> 鸡肉 / 猪肉	  	340
<b>Boiled Rice “Khao Tom”</b> 汤饭	 	
Jasmine Rice Soup with Spring onion, Fries Garlic 茉莉香米汤搭配葱和炸蒜蓉		
<b>Chicken/Pork</b> 鸡肉 / 猪肉	  	340
<b>Fish/Prawn</b> 鱼肉 / 虾	 	400
<b>Noodle soup “Kway Teaw”</b> 汤面	   	
Rich Beef Broth with Rice Noodle 浓牛肉汤和米粉		
<b>Beef</b> 牛肉		480
<b>Chicken/Pork</b> 鸡肉 / 猪肉	  	380

## SOUP

### 汤

<b>Wild mushroom soup</b> 野生蘑菇汤	 	400
Wild mushroom, Cream, Truffle oil, Croutons 野生蘑菇, 奶油, 松露油		
<b>Italian lentils soup</b> 意大利扁豆汤		400



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## SALAD & APPETIZER

### 沙拉 & 开胃菜

<b>Charcuterie Platter</b> 熟食板		<b>830</b>
Selection of Assorted Salami, Mortadella, Parma Ham Italian Cheese & Antipasto. 精选各式腊肠, 摩泰台拉香肚, 帕尔马火腿, 意大利奶酪和开胃菜		
<b>Cured Salmon</b> 腌三文鱼		<b>630</b>
Avocado Guacamole, Crab and Cucumber Dressing. 牛油果酱, 蟹肉和黄瓜		
<b>Tomato Salad</b> 番茄沙拉		<b>400</b>
Mix Heirloom Tomatoes, Burrata Cheese, Cucumber Gazpacho, Honey Lemon Dressing and Black Olive. 混合原种番茄, 布拉塔芝士, 黄瓜西班牙凉菜汤, 蜂蜜柠檬酱和黑橄榄		
<b>Baby Romaine Caesar Salad</b>		<b>540</b>
Crispy Bacon, Anchovies, Parmesan Cheese, Croutons and Egg. 脆培根, 凤尾鱼, 帕玛森芝士和鸡蛋		
<b>Avocado Rocket Salad</b>		<b>520</b>
Fresh Avocado, Almond Sliced, Red Radish, Balsamic Dressing. 新鲜牛油果, 杏仁片, 红萝卜, 意大利黑醋汁		

## SANDWICH & BURGERS

### 三明治 & 汉堡

<b>Beef Burger</b> 牛肉汉堡		<b>760</b>
Wagyu Beef Patty, Cheddar Cheese, Gherkin, Tomato, Caramelize Onion & Potato Fries. 脆培根, 切达干酪, 煎蛋, 水煮鸡肉, 番茄, 生菜和薯条		
<b>Add Egg</b> 加蛋		<b>80</b>
<b>Add Bacon</b> 加培根		<b>120</b>
<b>Club Sandwich</b> 俱乐部三明治		<b>500</b>
Crispy Bacon, Cheddar Cheese, Fried egg, Poach chicken, Tomato, Lettuce & Potato Fries. 脆培根, 切达干酪, 煎蛋, 水煮鸡肉, 番茄, 生菜和薯条		
<b>Croque Monsieur</b> 火腿芝士三明治		<b>470</b>
Baked Sandwich with Paris Ham, Gruyere Cheese & Mornay Sauce with Potato Fries. 烤三明治搭配巴黎火腿, 格鲁耶尔干酪和奶油蛋黄沙司		
<b>Croque Madame</b>		<b>500</b>
Baked Sandwich with Paris Ham, Egg, Gruyere Cheese & Mornay Sauce with Potato Fries. 烤三明治搭配巴黎火腿, 鸡蛋, 格鲁耶尔干酪和奶油蛋黄沙司		
<b>Healthy Wrap</b> 健康卷		<b>390</b>
Chickpeas hummus, shredded carrots, kale and lettuce served with mix leaf salad. 鹰嘴豆泥, 胡萝卜碎, 甘蓝和生菜混合叶子沙拉		



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## SPAGHETTI PASTA

### 意大利面





- |  |   |            |
|--|---|------------|
| <b>Penne Beef Bolognese</b><br>牛肉肉酱通心粉                                       |  | <b>520</b> |
| Homemade Wagyu Beef Bolognese, Parmesan Cheese.<br>自制和牛肉酱，帕玛森芝士              |   |            |
| <b>Spaghetti Tomato Sauce</b> 番茄酱意面  |  | <b>320</b> |
| Tomato sauce with basil and parmesan cheese.<br>番茄酱搭配罗勒叶和帕玛森芝士               |   |            |
| <b>Fettuccine Carbonara</b><br>奶油培根意大利宽面                                     |  | <b>470</b> |
| Guanciale, Parmesan Cheese with Egg and parmesan cheese.<br>意大利熏猪颊肉，帕玛森芝士和鸡蛋 |   |            |
| <b>Spaghetti AOP</b> AOP意大利面   |  | <b>470</b> |
| Cooked with Garlic, Bacon, Chili, and Parsley.<br>使用大蒜、培根、辣椒、和欧芹烹制           |   |            |

## CAFÉ BUONGIORNO

- |   |  |            |
|---|--|------------|
| <b>Pork Spaghetti Bolognese</b><br>猪肉肉酱意大利面                         |   | <b>420</b> |
| <b>Chicken Lasagna</b><br>鸡肉千层面                                     |   | <b>450</b> |
| <b>Mushroom Ravioli with Truffle Cream Sauce</b><br>蘑菇意大利小方饺搭配松露奶油酱 |  | <b>520</b> |

## MAIN COURSES

### 主菜

- |  |   |            |
|--|---|------------|
| <b>Fish &amp; Chip</b> 炸鱼薯条  |  | <b>520</b> |
| Crispy battered fish, Potato fries, lemon and tartar sauce.<br>脆皮鱼，薯条，柠檬和塔塔酱                             |   |            |
| <b>Black Angus Beef Sirloin</b><br>黑安格斯西冷牛排  |  | <b>750</b> |
| Creamy mash potato, Grilled asparagus, Redwine sauce, Fresh Garden salad.<br>奶油土豆泥，烤芦笋，红酒酱，新鲜田园沙拉        |   |            |
| <b>Norwegian Grilled Salmon</b><br>烤挪威三文鱼  |  | <b>690</b> |
| Roasted Mediterranean Baby Vegetable and Lemon Butter Sauce.<br>烤地中海婴儿蔬菜和柠檬黄油酱                           |   |            |
| <b>Grilled Chicken Breast</b> 烤鸡胸肉   |  | <b>480</b> |
| Creamy mash potato, Grilled asparagus, Mushroom cream sauce, Fresh Garden salad.<br>奶油土豆泥，烤芦笋，红酒酱，新鲜田园沙拉 |   |            |



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## FROM THAILAND

来自泰国

### SALAD & APPETIZER

沙拉 & 开胃菜

<b>Grilled Beef Satay</b> 烤沙爹牛肉		<b>440</b>
Grilled Beef Satay with Toast Bread, Achar & Peanut Sauce. 烤沙爹牛肉搭配吐司面包, 印度式腌菜和花生酱		
<b>Chicken Fries</b> 炸鸡		<b>400</b>
Deep Fries Medium Chicken Wing, Nam Jim Jaew, Pickled Radish. 油炸鸡翅中, 泰式酸辣酱, 酸萝卜		
<b>Pomelo Salad with Shrimp</b>		<b>340</b>
Pomelo, Shallot, Chili, Lime Leaf, Crispy Shallot and Shrimp. 柚子沙拉搭配虾		
<b>Thai Spicy Papaya Salad</b>		<b>200</b>
Papaya salad, Garlic, Chili, Tomato, Dried shrimp. 木瓜沙拉, 大蒜, 辣椒, 番茄, 干虾		
<b>Add Beef</b> 加牛肉		<b>320</b>

### SOUP & CURRY

汤 & 咖喱

<b>Tom Yum Goong</b> 冬阴功		<b>460</b>
Spicy Tiger Prawn Soup with Straw Mushroom and Lemongrass. 辣虎虾汤配草菇和香茅		
<b>Tom Kha Gai</b> 椰子鸡汤		<b>370</b>
Light Coconut Soup and Chicken. 椰子清汤和鸡肉		
<b>Gang Jued Moo Sub</b>		<b>370</b>
Clear soup with Egg Tofu, Chinese Cabbage, Mince Pork. 清汤搭配鸡蛋豆腐, 中国白菜, 碎猪肉		
<b>Gaeng Kiew Wann</b> 泰式绿咖喱		
Coconut Green Curry, Egg Plant, Sweet Basil & Chili. 椰奶绿咖喱, 茄子, 甜罗勒和辣椒		
<b>Chicken</b> 鸡肉		<b>340</b>
<b>Beef</b> 牛肉		<b>490</b>
































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INTERCONTINENTAL  
BANGKOK SUKHUMVIT

## MAIN COURSES

### 主菜

<b>Pad Thai with Tiger Prawns</b> 虎虾泰式炒河粉	 	<b>490</b>
<small>Wok Fried Rice Noodle with Tamarind sauce.</small>		
罗望子酱炒河粉		
<b>Chiang Mai Khao Soy Noodle</b> 清迈风味面条	   	<b>580</b>
<small>Northern-Style Curry with Chicken</small>		
北方风味咖喱和鸡肉		
<b>Pad Kra Pao 炒罗勒</b>	   	
<small>Wok Fried with Hot Basil &amp; Chili served with fried egg</small>		
罗勒叶炒辣椒配煎蛋		
<b>Chicken/Pork 鸡肉 / 猪肉</b>	  	<b>340</b>
<b>Seafood/Beef 海鲜 / 牛肉</b>	  	<b>490</b>
<b>Gai Pad Med Mamuang</b>	     	<b>400</b>
<small>Stir fried chicken with cashew nuts.</small>		
腰果炒鸡肉		
<b>Thai Fried Rice 泰式炒饭</b>	  	
<small>Wok Fried Rice with Egg and Condiment served with fried egg.</small>		
调味蛋炒饭配煎蛋		
<b>Vegetables 蔬菜</b>		<b>340</b>
<b>Chicken 鸡肉</b>	 	<b>340</b>
<b>Pork 猪肉</b>		<b>380</b>
<b>Prawns 虾</b>		<b>390</b>
<b>Crabs 蟹</b>		<b>480</b>



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INTERCONTINENTAL  
BANGKOK SUKHUMVIT

## SIDES

### 配菜

Mix Leaf Salad	混合叶子沙拉		210
Double Fried Fries	炸薯条		230
Mashed Potato Truffle	松露土豆泥		400
Steamed Mixed Vegetable	混合蒸蔬菜		230
Steamed Jasmine Rice	蒸茉莉香米		150

## DESSERTS

### 甜品

New York Cheesecake	纽约芝士蛋糕		350
Vanilla Crème Brûlée	香草焦糖布丁		350
Sticky Toffee Pudding	太妃糖布丁		370
Mango Sticky Rice	芒果糯米饭		530
Seasonal Fruits Platter	时令水果拼盘		290



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## CAFÉ BUONGIORNO GELATO

### Authentic Italian gelato

Café Buongiorno Gelato Artigianale embodies the timeless art of artisanal gelato, with recipes steeped in centuries of tradition from the Buongiorno estate.

The Buongiorno estate was well known for the creamiest milk and a wide variety of fruits. Generations of the Café Buongiorno family made gelato by blending milk, cream, and fresh seasonal fruits from their farm to indulge in during the summer heat. Gelato is a beloved treat in the Café Buongiorno family.

The legacy of Café Buongiorno Gelato lives on through these recipes, passed down from generation to generation. Each scoop is a tribute to the past, which is still present.

展现了永恒的手工冰淇淋艺术，其配方源自 Buongiorno 庄园数百年的传统。

Buongiorno 庄园以含乳脂最高的牛奶和种类繁多的水果而闻名。

Café Buongiorno 家族几代人曾经通过混合来自他们农场的牛奶、奶油和新鲜的时令水果来制作冰淇淋以沉浸在夏日的炎热中。在 Café Buongiorno 家族中冰淇淋是一种深受喜爱的美食。

Café Buongiorno Gelato 的遗产通过这些食谱代代相传。每一勺都是对仍然存在的过去的致敬。

#### Alla Birra Gelato 啤酒奶油冰淇淋 150

A unique blend of your favorite craft brew and a creamy indulgence. A one-of-a-kind experience.

将您最喜欢的精酿啤酒与奶油般的享受独特结合。一种独一无二的体验。

#### Roman Chocolate Gelato 罗马巧克力冰淇淋 140

Luxuriously creamy gelato crafted with premium cocoa and decadent chocolate for pure indulgence. A pure chocolate paradise – as if you were in Rome.

奢华的奶油冰淇淋，由优质可可和美味的巧克力制成，带来纯粹的享受。一个纯粹的巧克力天堂——仿佛置身于罗马。

#### Vanilla Gelato 香草冰淇淋 140

Velvety smooth and creamy gelato crafted with the finest vanilla and highest quality ingredients. Every mouthful is a simple, joyful journey.

天鹅绒般顺滑的奶油冰淇淋，由最好的香草和最高质量的原料制成。每一口都是简单而愉快的旅程。

#### Mulled Red Wine Gelato 葡萄酒味冰淇淋 170

A luxuriously smooth indulgence infused with aromatic spices and the rich flavors of traditional mulled wine. A sophisticated twist on the classic dessert.

奢华顺滑的享受，融入芳香的香料和传统热红酒的丰富风味。经典甜点的精致转变。

#### Vegan Vanilla Gelato 素食香草冰淇淋 150

A delightful treat that does not compromise on taste and quality, made with the finest vanilla. A guilt-free indulgence

一种不妥协于口味和质量的美味享受，由最好的香草制成。无负担的享受。

#### Mango Sherbet 芒果果子露 140

Vibrant and silky-smooth dessert made with real mangoes to capture the essence of tropical bliss. A refreshing burst of sunshine in every scoop.

用真正的芒果制成的充满活力且丝滑的甜点，捕捉到热带幸福的精髓。每一勺都是清爽的阳光爆发。

#### Coconut Gelato 椰子冰淇淋 140

Delightfully rich gelato made with real coconut milk and the finest ingredients. A tropical delight in every scoop.

用正宗椰奶和上等原料制成的美味浓郁冰淇淋。每一勺都充满热带风情。



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This in-room dining menu is also available for night supper orders from 11.30 p.m. to 6 a.m.

此客房内用餐菜单还适用于晚上 11:30 至早上 6 点之间的夜间订单。

## NIGHT ORDER

### 夜间订单

## SALAD & APPETIZER

### 沙拉 & 开胃菜

- |   |      |   |            |
|---|------|---|------------|
| <b>Tomato Salad</b>   | 番茄沙拉 |     | <b>400</b> |
| Mix Heirloom Tomatoes, Burrata Cheese, Cucumber Gazpacho, Honey Lemon Dressing and Black Olive.<br>混合原种番茄, 布拉塔芝士, 黄瓜西班牙凉菜汤, 蜂蜜柠檬酱和黑橄榄 |      |   |            |
| <b>Baby Romaine Caesar Salad</b>  |      |     | <b>540</b> |
| Baby Romaine, Crispy Bacon, Anchovies, Parmesan Cheese, Croutons and Egg.<br>婴儿长叶莴苣凯撒沙拉<br>脆培根, 凤尾鱼, 帕玛森芝士和鸡蛋                         |      |   |            |
| <b>Avocado Rocket Salad</b>   |      |      | <b>520</b> |
| Crispy Bacon, Anchovies, Parmesan Cheese, Croutons and Egg.<br>牛油果芝麻菜沙拉<br>新鲜牛油果, 杏仁片, 红萝卜, 意大利黑醋汁                                    |      |   |            |

## SOUP

### 汤

- |  |        |   |            |
|--|--------|---|------------|
| <b>Wild mushroom soup</b>  | 野生蘑菇汤  |   | <b>400</b> |
| Wild mushroom, Cream, Truffle oil, Croutons<br>野生蘑菇, 奶油, 松露油             |        |   |            |
| <b>Italian lentils soup</b>  | 意大利扁豆汤 |    | <b>400</b> |
| <b>Tom Yum Goong</b>   | 冬阴功    |   | <b>460</b> |
| Spicy Tiger Prawn Soup with Straw Mushroom and Lemongrass.<br>辣虎虾汤配草菇和香茅 |        |   |            |

## SANDWICH & BURGERS

### 三明治 & 汉堡

- |   |        |   |            |
|---|--------|---|------------|
| <b>Beef Burger</b>  | 牛肉汉堡   |      | <b>760</b> |
| Wagyu Beef Patty, Cheddar Cheese, Gherkin, Tomato, Caramelize Onion & Potato Fries.<br>脆培根, 切达干酪, 煎蛋, 水煮鸡肉, 番茄, 生菜和薯条     |        |   |            |
| <b>Add Egg</b>  | 加蛋     |    | <b>80</b>  |
| <b>Add Bacon</b>  | 加培根    |    | <b>120</b> |
| <b>Club Sandwich</b>  | 俱乐部三明治 |       | <b>500</b> |
| Crispy Bacon, Cheddar Cheese, Fried egg, Poach chicken, Tomato, Lettuce & Potato Fries.<br>脆培根, 切达干酪, 煎蛋, 水煮鸡肉, 番茄, 生菜和薯条 |        |   |            |



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INTERCONTINENTAL  
BANGKOK SUKHUMVIT

This in-room dining menu is also available for night supper orders from 11.30 p.m. to 6 a.m.

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## SPAGHETTI PASTA

### 意大利面

**Penne Beef Bolognese**  **520**

牛肉肉酱通心粉

Homemade Wagyu Beef Bolognese, Parmesan Cheese.

自制和牛肉酱，帕玛森芝士

**Spaghetti Tomato Sauce** 番茄酱意面  **320**

Tomato sauce with basil and parmesan cheese.

## CAFÉ BUONGIORNO

**Pork Spaghetti Bolognese**  **420**

猪肉肉酱意大利面

**Chicken Lasagna**  **450**

鸡肉千层面

**Mushroom Ravioli with Truffle Cream Sauce**  **520**

蘑菇意大利小方饺搭配松露奶油酱

## MAIN COURSES

### 主菜

**Fish & Chip** 炸鱼薯条  **520**

Crispy battered fish, Potato fries, lemon and tartar sauce.

脆皮鱼，薯条，柠檬和塔塔酱

**Black Angus Beef Sirloin**  **750**

黑安格斯西冷牛排

Creamy mash potato, Grilled asparagus, Redwine sauce, Fresh Garden salad.

奶油土豆泥，烤芦笋，红酒酱，新鲜田园沙拉

**Norwegian Grilled Salmon**  **690**

烤挪威三文鱼

Roasted Mediterranean Baby Vegetable and Lemon Butter Sauce.

烤地中海婴儿蔬菜和柠檬黄油酱

**Grilled Chicken Breast** 烤鸡胸肉  **480**

Creamy mash potato, Grilled asparagus, Mushroom cream sauce, Fresh Garden salad.


奶油土豆泥，烤芦笋，红酒酱，新鲜田园沙拉



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<b>Pad Thai with Tiger Prawns</b> 虎虾泰式炒河粉		<b>490</b>
Wok Fried Rice Noodle with Tamarind sauce. 罗望子酱炒河粉		
<b>Pad Kra Pao</b> 炒罗勒		
Wok Fried with Hot Basil & Chili served with fried egg 罗勒叶炒辣椒配煎蛋		
<b>Chicken/Pork</b> 鸡肉 / 猪肉		<b>340</b>
<b>Seafood/Beef</b> 海鲜 / 牛肉		<b>490</b>
<b>Thai Fried Rice</b> 泰式炒饭		
Wok Fried Rice with Egg and Condiment served with fried egg. 调味蛋炒饭配煎蛋		
<b>Vegetables</b> 蔬菜		<b>340</b>
<b>Chicken</b> 鸡肉		<b>340</b>
<b>Pork</b> 猪肉		<b>380</b>
<b>Prawns</b> 虾		<b>390</b>
<b>Crabs</b> 蟹		<b>480</b>

## SIDES

### 配菜

<b>Mix Leaf Salad</b> 混合叶子沙拉		<b>210</b>
<b>Double Fried Fries</b> 炸薯条		<b>230</b>
<b>Mashed Potato Truffle</b> 松露土豆泥		<b>400</b>
<b>Steamed Mixed Vegetable</b> 混合蒸蔬菜		<b>230</b>
<b>Steamed Jasmine Rice</b> 蒸茉莉香米		<b>150</b>

## DESSERTS

### 甜品

<b>New York Cheesecake</b> 纽约芝士蛋糕		<b>350</b>
<b>Vanilla Crème Brûlée</b> 香草焦糖布丁		<b>350</b>
<b>Mango Sticky Rice</b> 芒果糯米饭		<b>530</b>
<b>Seasonal Fruits Platter</b> 时令水果拼盘		<b>290</b>



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INTERCONTINENTAL  
BANGKOK SUKHUMVIT

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## CAFÉ BUONGIORNO GELATO

Café Buongiorno Gelato Artigianale embodies the timeless art of artisanal gelato, with recipes steeped in centuries of tradition from the Buongiorno estate.

The Buongiorno estate was well known for the creamiest milk and a wide variety of fruits. Generations of the Café Buongiorno family made gelato by blending milk, cream, and fresh seasonal fruits from their farm to indulge in during the summer heat. Gelato is a beloved treat in the Café Buongiorno family.

The legacy of Café Buongiorno Gelato lives on through these recipes, passed down from generation to generation. Each scoop is a tribute to the past, which is still present.

展现了永恒的手工冰淇淋艺术，其配方源自 Buongiorno 庄园数百年的传统。

Buongiorno 庄园以含乳脂最高的牛奶和种类繁多的水果而闻名。

Café Buongiorno 家族几代人曾经通过混合来自他们农场的牛奶、奶油和新鲜的时令水果来制作冰淇淋以沉浸在夏日的炎热中。在 Café Buongiorno 家族中冰淇淋是一种深受喜爱的美食。

Café Buongiorno Gelato 的遗产通过这些食谱代代相传。每一勺都是对仍然存在的过去的致敬。

**Alla Birra Gelato** 啤酒奶油冰淇淋  **150**

A unique blend of your favorite craft brew and a creamy indulgence. A one-of-a-kind experience.

将您最喜欢的精酿啤酒与奶油般的享受独特结合。一种独一无二的体验。

**Roman Chocolate Gelato** 罗马巧克力冰淇淋  **140**

Luxuriously creamy gelato crafted with premium cocoa and decadent chocolate for pure indulgence. A pure chocolate paradise – as if you were in Rome.

奢华的奶油冰淇淋，由优质可可和美味的巧克力制成，带来纯粹的享受。一个纯粹的巧克力天堂——仿佛置身于罗马。

**Vanilla Gelato** 香草冰淇淋  **140**

Velvety smooth and creamy gelato crafted with the finest vanilla and highest quality ingredients. Every mouthful is a simple, joyful journey.

天鹅绒般顺滑的奶油冰淇淋，由最好的香草和最高质量的原料制成。每一口都是简单而愉快的旅程。

**Mulled Red Wine Gelato** 葡萄酒味冰淇淋  **170**

A luxuriously smooth indulgence infused with aromatic spices and the rich flavors of traditional mulled wine. A sophisticated twist on the classic dessert.

奢华顺滑的享受，融入芳香的香料和传统热红酒的丰富风味。经典甜点的精致转变。

**Vegan Vanilla Gelato** 素食香草冰淇淋  **150**

A delightful treat that does not compromise on taste and quality, made with the finest vanilla. A guilt-free indulgence

一种不妥协于口味和质量的美味享受，由最好的香草制成。无负担的享受。

**Mango Sherbet** 芒果果子露  **140**

Vibrant and silky-smooth dessert made with real mangoes to capture the essence of tropical bliss. A refreshing burst of sunshine in every scoop.

用真正的芒果制成的充满活力且丝滑的甜点，捕捉到热带幸福的精髓。每一勺都是清爽的阳光爆发。

**Coconut Gelato** 椰子冰淇淋  **140**

Delightfully rich gelato made with real coconut milk and the finest ingredients. A tropical delight in every scoop.

用正宗椰奶和上等原料制成的美味浓郁冰淇淋。每一勺都充满热带风情。



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INTERCONTINENTAL  
BANGKOK SUKHUMVIT

## IN-ROOM DINING BEVERAGE MENU

WINE	BY GLASS	BY BOTTLE (75 CL)
Sparkling Wine		
Prosecco Brut, Italy	480	2,310
Chandon Brut, Australia	500	2,470
Chandon Rosé Brut, Australia	515	2,575
Chamdeville, Blanc De Blancs Brut, France		2,250
CHAMPAGNE		
Moët Chandon Brut Imperial N.V.		10,395
Moët Chandon Rosé Brut Imperial N.V.		11,000
Moët Chandon Grand Vintage 2009		11,550
Veuve Clicquot Brut Yellow Label N.V.		10,700
Veuve Clicquot Rosé Brut Yellow Label N.V.		12,600
Bollinger, Special Cuvée N.V.		9,450
Dom Perignon, Vintage 2013		28,300
WHITE		
Sauvignon Blanc, New Zealand	430	2,050
Chardonnay, Australia	450	2,150
Côtes Du Rhône White, France	515	2,470
Riesling, Australia	475	2,310
RED		
Pinot Noir, New Zealand	430	2,050
Cabernet Sauvignon, Australia	450	2,150
Côtes Du Rhône Red, France	515	2,470
Malbec, Argentina	440	2,310
APERITIF		
Aperol, Italy	325	3,675
Campari, Italy	325	3,675
Martini Dry Vermouth, Italy	310	3,450
Martini Rosso Sweet Vermouth, Italy	330	3,675
Martini Bianco Vermouth, Italy	330	3,675
Pernod, France	315	3,450
Ricard, France	315	3,450
Pimm's No.1, England	315	3,450



INTERCONTINENTAL  
BANGKOK SUKHUMVIT

GIN	BY GLASS	BY BOTTLE (75 CL)
Tanqueray Gin, England	410	3,885
Bombay Sapphire Gin, England	400	3,780
Roku Gin, Japan	430	5,145
Hendrick's Gin, England	440	5,040
Iron Ball Gin, Thailand 390	4,800	
RUM		
Pampero Blanco White Rum, Venezuela	400	3,780
Captain Morgan Jamaica Rum, Jamaica	410	3,780
Bacardi White Rum, Cuba	400	3,885
Phraya Gold Rum, Thailand	430	4,725
Chalong Bay Rum, Thailand	410	3,885
Mekhong Gold Rum, Thailand	300	3,000
VODKA		
Ketel One Vodka, The Netherlands	410	3,885
42 Below Vodka, New Zealand	380	3,780
Grey Goose Vodka, France	440	5,140
Tito's American Craft Vodka, USA	390	3,780
Belvedere Vodka, Poland	410	3,095
TEQUILA		
Don Julio Blanco Tequila, Mexico	430	5,145
Don Julio Reposado Tequila, Mexico	580	7,560
Patron XO Café Tequila, Mexico	410	3,780
WHISKY		
JW Black Label, Scotland	410	3,885
JW Gold Label Reserve, Scotland	430	6,200
Monkey Shoulder, Scotland	410	4,100



INTERCONTINENTAL  
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## BOURBON WHISKY

### BY GLASS

### BY BOTTLE

(75 CL)

Jack Daniel's, USA	410	4,100
Jim Beam, USA	400	3,780
Maker's Mark, USA	390	4,800
Bulleit, USA	400	3,780
Bulleit Rye, USA	30	5,450

## OTHER WHISKY

John Jameson, Irish	410	3,780
Canadian Club, Canadian	400	3,780

## SINGLE MALT WHISKY

Glenmorangie The Lasanta, Highland	515	5,880
The Singleton of Dufftown 12 Years, Speyside	450	4,150
Glenfiddich 12 Years, Speyside	475	6,200
The Balvenie Doublewood 12 Years, Speyside	620	8,300
Talisker 10 Year, Island	620	8,700

## COGNAC / BRANDY

Hennessy V.S.O.P. France	620	7,560
Hennessy X.O. France	1,630	22,000
Regency V.S.O.P. Thailand	400	3,850

## LIQUEUR

Malibu   Southern Comfort   Amaretto	300	3,680
Bailey's Irish Cream   Frangelico	320	3,680
Cointreau   Caff� Borghett   Kahlua	320	3,680
J�germeister   Sambuca   Sambuca Caff�	320	3,680
Grand Marnier   Limoncello	320	3,680

## ABSINTHE

La Maison Fontaine Chocolate, France	515	7,150
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BEER BY BOTTLE	ABV	33 CL
Singha, Thailand	5.0%	210
Chang Cold Brew, Thailand	4.8%	200
Heineken, The Netherlands	5.4%	210
Asahi, Japan	5.2%	210
Tiger, Singapore	5.0%	200
IMPORT BOTTELS		
San Miguel Light, Philippines 330 ml	5.0%	210
Corona, Mexico 335 ml	4.5%	310
WHEAT		
Hoegaarden, Belgium 330 ml	4.9%	360
Hoegaarden Rosé, Belgium 250 ml	4.9%	370
PALE ALE		
Chalawan Pale Ale, Thailand 330 ml	4.7%	335
Rogue Dead Guy Ale, USA 335 ml	6.8%	450
CLASSIC COCKTAILS		
<b>Aperol Spritz</b> Prosecco, Aperol, Soda & Orange Zest [3:2:1]		400
<b>Negroni</b> Bombay Sapphire, Campari, Martini Rosso & Slice of Orange		430
<b>Daiquiri</b> Pampero White Rum, Triple sec, Lime juice & syrup		400
<b>Mint Mojito</b> Spicy rum, Lime juice, Fresh lime, Simple syrup, Mint		400
<b>Moscow Mule</b> Grey goose vodka, Lime juice wedges and a sprig of mint, Ginger beer		440
<b>Whisky Sour</b> Bulleit rye, Lime juice, Syrup, Angostura bitters & Egg white		410
<b>Singapore Sling</b> Tanqueray gin, Cherry liqueur, D.O.M. Benedictine, Fresh pineapple juice, Lime uice, Grenadine, Bitters & soda		440
<b>Thai Sabai</b> Thai gold rum, Freshly squeezed lemon juice, Sugar syrup, Sweet Thai basil leaves, Soda		430





INTERCONTINENTAL  
BANGKOK SUKHUMVIT

## TWG TEA

### BLACK TEA

#### **English Breakfast**

**180**

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones

#### **Earl Grey**

**180**

A strong British blend of black teas, Dark in color and rich in aroma. Perfect alone or with a dash of milk

### GREEN TEA

#### **Grand Jasmine Tea**

**190**

Intoxicating TWG Tea jasmine flowers enhance the sparkling elegance of this delicately fashioned green tea

#### **Sencha**

**180**

This fine TWG green tea boasts a subtle yet invigorating taste, and is ideal during or after a meal as it is rich in Vitamin C and contains little theine

### BLUE TEA

#### **Imperial Oolong**

**180**

A well-balanced and flavorful-fermented TWG Tea with a sweet and fruity savour and a divine, Lingering aftertaste

### RED TEA

#### **Vanilla Bourbon Tea**

**190**

Red tea from South Africa blended with sweet TWG Tea vanilla. Enveloping, this theine-free tea can be served warm or iced at any time of the day and is perfect for children as well

### SOLO HERB

#### **Chamomile**

**170**

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, Theine-free cup

## SARNIES SPECIAL BLEND EXCLUSIVELY MADE FOR INTERCONTINENTAL BANGKOK SUKHUMVIT (Medium Roast)

The InterContinental Bangkok Sukhumvit Blend was carefully crafted to create a unique flavour profile with notes of whiskey, vanilla, chocolate, and sweet spices.

The blend consists of coffee beans from three different origins: Honduras Whiskey Barrel-aged, Thailand, and Myanmar.

This coffee is roasted specifically for espresso, resulting in lower acidity, which pairs well with milk-based drinks.

Additionally, it offers a delightful experience for black coffee enthusiasts

## ILLY (Dark Roast)

Signature blend combining 9 Arabica origins. 100% Arabica blend intense beans  
Traditional Italian method blend



INTERCONTINENTAL.  
BANGKOK SUKHUMVIT

## COFFEE SELECTION

<b>Ristretto</b>	190
A short shot of espresso made with the same amount of ground coffee but extracted with half the amount of water. This produces a concentrated shot of coffee with more intense aroma	
<b>Espresso</b>	180
Our standard serving of espresso is a double shot, if you prefer a single shot please request upon ordering. A balanced, creamy feel and a lingering sweet aftertaste with a natural layer of cream on top	
<b>Espresso Macchiato</b>	190
A shot of espresso topped with a dash of milk foam	
<b>Americano/Long Black (Available on ice)</b>	190
A shot of espresso diluted with hot water	
<b>Flat White</b>	200
A medium milk coffee with a shot of espresso, Steamed milk and 0.5 cm of milk foam	
<b>Cappuccino (Available on ice)</b>	200
A light milk coffee with a shot of espresso, Steamed milk, and 1 cm of milk foam	
<b>Caffè Latte (Available on ice)</b>	200
A strong milk coffee consisting of equal portions of espresso and steamed milk	
<b>Mocha (Available on ice)</b>	190
A shot of espresso, choice of milk / dark chocolate, steamed milk, and 0.5 cm of milk foam	
<b>Chocolate (Available on ice)</b>	190
A cup of steamed milk combined with traditional cacao powder	
<b>Decaffeinated Coffee (Available on ice)</b>	190
A shot of Espresso diluted with hot water. Decaf coffee contains minimal caffeine content	

## CUSTOMIZATION

Skinny Milk +30  
Soy Milk+30  
Almond Milk +30  
Oat Milk +30  
Extra Shot Espresso +40



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## THAI LOCAL DRINK

**Cha Nom** 170  
Cha Tra Mue, Thai Tea with condensed milk

## AVA MOCKTAIL CLASSIC

**Hello Thonglor** 250  
Elder Flower & TWG Bourbon Vanilla tea Infused Rosemary Syrup, Lime Juice & San pellegrino limonata

**Sukhumvit 59** 265  
Blossom Sakura Monin Syrup, Citric Acid, Beet Root Bitter, Fentiman Pink Grapefruit Tonic

**Arunsawad** 265  
Tonic water, Thai Malai syrup, Cold brew coffee

**Mango Sticky Rice** 265  
Mango sticky rice syrup, Coconut juice, Lime juice

**Thai Sabai Dee** 250  
Freshly squeezed lemon juice, Sugar syrup, Sweet Thai basil leaves, Soda water

## JUICE

**Orange, Pineapple, Mango, Lime,  
Young Coconut, Watermelon** 200

## RECOMMENDED PREMIUM SOFT DRINKS

**AYA Turmeric Lime & Ginger** 180

**Franklin & Sons Classic Indian Tonic Water** 190

**Franklin & Sons Elderflower & Cucumber Tonic** 190

**Franklin & Sons 1886 Cola** 190

**Franklin & Sons Rose Lemonade** 190

**Franklin & Sons Ginger Beer** 190

**Franklin & Sons Ginger Ale** 190

**Red Bull (Product of Europe)** 200

For Soft Drink Available Upon Request



INTERCONTINENTAL  
BANGKOK SUKHUMVIT

## STILL & SPARKLING WATER

### STILL

Acqua Panna 500 ml	190
Evian Water 330 ml	190
Acqua Panna 750 ml	260

### SPARKLING

San Pellegrino 500 ml	210
Evian Water 330 ml	200
San Pellegrino 750 ml	295
Evian Water 750 ml	300