

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

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

HEALTHY BREAKFAST

Egg White Omelet with Delicate Fresh Herbs  Local garden green vegetables	320
Coconut Pancakes    Organic honey, a touch of lavender and pomelo	320

PASTRY BASKET

Whole Wheat	  	300
Multigrain toast and muffin, country grain served with fruit preserves		
Fruit Danish, Muffin, Chocolate and Plain Croissant	   	360
Fruit preserves and butter		
Cereals with your choice of:		270
Raisin Bran		
Corn Flakes		
Gluten Free Rice bubbles		
All Bran		
Nutri-Grain		
Special K		
Coco Pops		
Choice of hot or cold milk and full, skim or soy milk, with plain or low-fat yogurt		

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

ARABIC & SOUTH ASIAN BREAKFAST

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

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

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

BREADS & SANDWITCHES

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

PASTAS

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

MAIN COURSE

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

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

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

Phanaeng Curry 340
Gravy Phanaeng curry, kaffir lime leaves, bell peppers, long bean, eggplant, coconut milk and sugar

Northern Red Curry 360
Red curry, longan, jackfruit, yellow bell peppers, basil, coconut milk and sugar

Pineapple Curry 380
Homemade pineapple chili paste curry, local pineapple, kaffir lime leaves, bell peppers, coconut milk and sugar

DESSERTS

Lemon Tart 420
Lemon curd, meringue and blue berries

Khao Niew Mamuang 380
Mango with sticky rice and coconut cream

Green Tea Crème Brûlée 360
Green tea scented custard and caramelized cassonade sugar

Brownie     420
Triple chocolate, marshmallow, caramel, vanilla-ice cream, cookie dough, raspberries and lime zest

Selection of Sorbet & Ice Cream 120
Berries and Tuile

Local Fruit Plate  300
Seasonal local fruits and fresh berries

Selection of Imported Cheeses    450
Dried fruits, onion raisin chutney, and crisps



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	

FLEXIBLE DINING

Tasty, versatile & nutritionally balanced dishes, available all day, everyday.

ANYTIME PLATES

Poached egg served on miso roasted portobello mushrooms 420

spinach, charred tender stem broccoli & tamari roasted seeds

ไข่ดาวน้ำ เห็ดดอบมิโซะ ผักขมบร็อกโคลี่ และเมล็ดธัญพืชอบซอสถั่วเหลือง



NOURISH BOWLS

Healthy tuna bowl 580

edamame, silken white tofu, Japanese noodle

ทูน่าสลัดกับถั่วและเต้าหู้และเส้นหมี่ญี่ปุ่น



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



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
Minér� (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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