

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>THE INTERCONTINENTAL CONTINENTAL BREAKFAST   </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>AMERICAN BREAKFAST   </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>HEALTHY STARTER   </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>THAI BREAKFAST  </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>ARABIC BREAKFAST  </p> <p><i>Shakshuka, Foul moudamas, cucumber yogurt and Pita bread</i> <i>Sliced seasonal local fruits</i></p>	970

HEALTHY BREAKFAST














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

PASTRY BASKET






















<p>Whole Wheat   </p> <p><i>Multigrain toast and muffin, country grain served with fruit preserves</i></p>	300						
<p>Fruit Danish, Muffin, Chocolate and Plain Croissant    </p> <p><i>Fruit preserves and butter</i></p>	360						
<p>Cereals with your choice of:</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  	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 Bhajji   	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
Panzanella, basil pesto, and Parmigiano Reggiano
- Vegetable Noodle Soup**  300
Local vegetables, fresh herbs and egg noodles


















BREADS & SANDWICHES

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

PASTAS


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

MAIN COURSE

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

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












DESSERTS

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

FLEXIBLE DINING

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

ANYTIME PLATES

Poached Eggs with Ibérico Ham and Green Asparagus 420

on English muffin with Creola sauce

ไข่ดาวน้ำเสิร์ฟพร้อมอิเบริโกแฮมบนขนมปังมัฟฟินและหน่อไม้ฝรั่ง ราดซอสมะเขือเทศ



NOURISH BOWL

Goddess Salad with Flavourful Grilled Chicken 580

Chickpeas, white tofu, cherry tomatoes and kale

สลัดผักใบเขียวเสิร์ฟพร้อมไก่ย่างเนื้อนุ่มปรุงรส พร้อมถั่วลูกไก่ เต้าหู้ขาว มะเขือเทศเชอร์รี่ และคะน้า



Eggs Nuts Pork Soya bean

Prices are in Thai Baht and 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, oconut 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
Acqua Panna (250ml/750ml)	150/280
S.Pellegrino (250ml/750ml)	150/280
Evian Still (750ml)	300
Evian Sparkling (750ml)	300

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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