

A TASTE OF BANGKOK



INTERCONTINENTAL.
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

SOCAL ARABIC MENU
Available from 11.30 to 24.00 hours

STARTERS

| | |
|---|-----|
| Arabic Mezze Platter    | 460 |
| <i>Muhammara, hummus, baba ghanoush, olives, oven-fired pita bread</i> | |
| Classic Hummus    | 230 |
| <i>Chickpeas, tahini, lemon, olive oil</i> | |
| • Hummus Beiruti | 230 |
| <i>Add: Cumin, garlic, parsley</i> | |
| • Hummus with Minced Beef  | 240 |
| <i>Add: Minced beef, pine nuts</i> | |
| <i>Served with oven-fired pita bread</i> | |
| Muhammara   | 260 |
| <i>Cashew nuts & pistachio nuts, chilli paste, onion, oven-fired pita bread</i> | |
| Moutabel   | 230 |
| <i>Mashed charred eggplant, tahini, lemon, olive oil, oven-fired pita bread</i> | |
| Cheese Sambousek   | 250 |
| <i>Fried feta cheese, parsley, crispy Arabic dough</i> | |
| Beef Sambousek   | 300 |
| <i>Fried minced beef, cinnamon, onion, Arabic spice blend, crispy Arabic dough</i> | |
| Falafel   | 340 |
| <i>Fried ground fava beans and chickpeas, tahini, homemade pickles, garden vegetables, oven-fired pita bread</i> | |
| Beef Kibbeh   | 350 |
| <i>Minced beef, onion, Arabic spices, nuts, Arabic dough</i> | |




SOUP & SALADS

| | |
|---|-----|
| Lebanese Lentil Soup  | 290 |
| <i>Sautéed spinach, yellow lentil, onion, potato, celery, cumin, lemon, crispy pita bread</i> | |
| Fattoush  | 290 |
| <i>Romaine lettuce, tomato, bell pepper, cucumber, red radish, pomegranate, pita crouton</i> | |
| Tabbouleh  | 290 |
| <i>Parsley, tomato, onion, bulgur wheat, olive oil, lemon</i> | |

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

SOCAL ARABIC MENU
Available from 11.30 to 24.00 hours

MAIN DISHES

| | |
|---|-------|
| Mixed Grill Platter | 1,400 |
| <i>Lamb skewer, chicken taouk, beef kofta, biwaz salad</i> | |
| Chicken Taouk  | 520 |
| <i>Garlic sauce, homemade pickles, lemon, fries</i> | |
| Braised Lamb Ouzi  | 920 |
| <i>Gravy, Oriental rice</i> | |
| Sayadieh   | 780 |
| <i>Pan-fried cod fish, crispy onion, fluffy basmati rice</i> | |
| Lebanese BBQ Chicken  | 520 |
| <i>Garlic sauce, fries, homemade pickles</i> | |

PIZZAS & FLATBREADS

| | |
|---|-----|
| Classic Margherita   | 360 |
| <i>Tomato sauce, garden fresh basil, buffalo mozzarella, oregano</i> | |
| Roasted Vegetables & Pesto    | 360 |
| <i>Charred sweet corn, zucchini, red bell pepper, mozzarella</i> | |
| Four Cheese   | 420 |
| <i>Goey cheese, mozzarella, ricotta, Parmesan</i> | |
| Cheese Manakeesh   | 300 |
| <i>Oven-fired flatbread with goey cheese</i> | |
| Za'atar Manakeesh  | 240 |
| <i>Oven-fired flatbread with za'atar spice blend</i> | |



Dairy



Eggs



Nuts



Vegetarian



Shellfish



Sesame seeds

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TWIST ON LEGENDARY

Available from 11.30 to 24.00 hours



JELLAB

Date and rose water

170



PANDAN

Coconut, pandan and soda

190



HIBISCUS TEA

Dried Hibiscus, orange and mint leaf

150



LEMON MINT

*Lemon juice
and fresh mint leaf*

160



ORANGE BLOSSOM

*Orange Blossom,
lemon juice and soda*

180














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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    | 790 |
| <i>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</i> | |
| AMERICAN BREAKFAST    | 880 |
| <i>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</i> | |
| HEALTHY STARTER    | 400 |
| <i>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</i> | |
| THAI BREAKFAST   | 680 |
| <i>Rice congee with your choice of plain, fish (s) or chicken Traditional condiments Local fruit salad with mint and coconut water syrup</i> | |
| ARABIC BREAKFAST   | 970 |
| <i>Shakshuka, Foul moudamas, cucumber yogurt and Pita bread Sliced seasonal local fruits</i> | |

HEALTHY BREAKFAST














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

PASTRY BASKET






















| | | |
|---|---|---|
| Whole Wheat    | 300 | |
| <i>Multigrain toast and muffin, country grain served with fruit preserves</i> | | |
| Fruit Danish, Muffin, Chocolate and Plain Croissant     | 360 | |
| <i>Fruit preserves and butter</i> | | |
| Cereals with your choice of: | 270 | |
| Raisin Bran  | All Bran  | Special K  |
| Corn Flakes  | Nutri-Grain  | Coco Pops  |
| Gluten Free Rice bubbles | | |
| 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 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 |
| <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> | |





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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

Spanish Style Baked Eggs 420

chorizo sausage and tomato sauce

ไข่เนียงกับไส้กรอกหมูสไลด์สเปนกับซอสมะเขือเทศ



NOURISH BOWL

Beetroot, avocado and grilled tofu 420

Berry tomatoes and garden herb salad

สลัดบีทรูทอโวคาโดเต้าหู้กับมะเขือเทศเบอร์รี่และเครื่องเทศ



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

| | | |
|-----------------|-----|-------|
| Sauvignon Blanc | 350 | 1,700 |
| Favorita | 395 | 1,970 |
| Albarino | 390 | 1,840 |
| Chardonnay | 410 | 1,980 |

RED WINE SELECTION

| | | |
|--------------------|-----|-------|
| Malbec | 360 | 1,700 |
| Cabernet Sauvignon | 410 | 1,990 |
| Shiraz | 350 | 1,400 |
| Pinot Noir | 420 | 1,990 |

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 |

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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 |
| 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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