

## A LA CARTE BREAKFAST

### HEALTHY

- Quinoa Fresh Summer Rolls** 🌱 390  
 Quinoa, Cucumber, Cabbage, Aromatic herbs, Carrots, and tangy tahini dressing
- Avocado on Toast** 🥑 420  
 Crispy sourdough, Avocado guacamole, Confit cherry tomato
- Coconut Scrambled Tofu** 🌱 380  
 Curried tofu with mix vegetables and roasted chickpeas on crispy sourdough

### SIGNATURE EGG DISHES

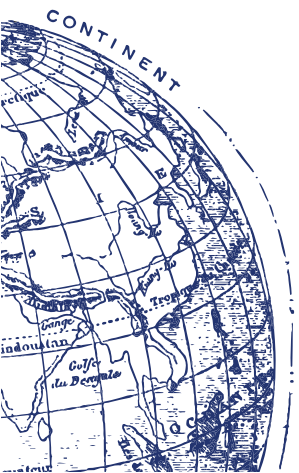
- Benedict Royale** 🥑 🍳 🌱 🍷 650  
 Warm and crispy English muffin, Poached egg, House cured Scottish Salmon
- Crispy Egg** 🥑 🍳 🌱 🍷 890  
 Double cooked egg on hazelnut crust, Buttery Ratte potato emulsion and freshly shaved Italian truffle

### HOUSE FAVOURITE

- Shakshuka** 🥑 🍳 🌱 450  
 Middle Eastern breakfast of slow cooked vegetable in rich tomato sauce and spices with egg. Served with sourdough
- Trick or Treat** 🍷 🍳 🌱 480  
 Buttery croissant filled with creamy scrambled egg Parma ham and rocket salad
- Jiang Bing Gou Zi** 🍷 🍳 🌱 330  
**Sichuan Pancake**  
 Chines loved street food breakfast of a crispy dough filled with crispy wonton skin, Pork sausage and lettuce
- Pad Thai** 🥑 🍳 450  
 Thai rice noodle tossed in wok with tamarind sauce and prawns

### SWEET TREATS

- Fluffy Japanese Pancakes** 🥑 🍳 🌱 🍷 380  
 Coconut and salted caramel sauce, Marshmallow, Housemade granola and Balsamic glazed strawberry
- Açai Smoothie Bowl** 🌱 300  
 Raspberry, Passion fruits puree, Coconut sugar caramelized cashew nuts crumble
- Mango Smoothie Bowl** 🌱 280  
 Mango puree, Jelly and cashew coconut caramel



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## A LA CARTE MENU

<b>The Brits</b> 🍷🍷🍷	<b>780</b>
Back bacon, Apple pork sausages, Egg your style with potato rosti, Baked beans	
<b>Mainland</b> 🍷🍷🍷🍷	<b>650</b>
Selection of charcuterie and artisanal cheese with chutney and sourdough	
<b>Avocado on Toast</b> 🍷🍷🍷🍷	<b>420</b>
Crispy sourdough, Avocado guacamole, Confit cherry tomato and crumbled feta	
<b>Coconut Scrambled Tofu</b> 🍷🍷	<b>380</b>
Curried tofu with mix vegetables and roasted chickpeas on crispy sourdough	
<b>Shakshuka</b> 🍷🍷🍷	<b>450</b>
Middle Eastern breakfast of slow cooked vegetable in rich tomato sauce and spices with egg, Served with sourdough	
<b>Trick or Treat</b> 🍷🍷🍷	<b>480</b>
Buttery croissant filled with creamy scrambled egg Parma ham and rocket salad	
<b>Jiang Bing Gou Zi Sichuan Pancake</b> 🍷🍷🍷	<b>330</b>
Chines loved street food breakfast of a crispy dough filled with crispy wonton skin, Pork sausage and lettuce	
<b>Noodle Soup Kway Teaw Beef</b> 🍷	<b>450</b>
Rich beef broth with glass noodle and beef strips	
<b>Pad Thai</b> 🍷🍷	<b>450</b>
Thai rice noodle tossed in wok with tamarind sauce and prawns	

## SIGNATURE EGG DISHES

<b>Benedict Royale</b> 🍷🍷🍷🍷	<b>450</b>
Warm and crispy English muffin, poached egg, house cured Scottish Salmon	
<b>Crispy Egg</b> 🍷🍷🍷🍷	<b>890</b>
Double cooked egg on hazelnut crust, Buttery Ratte potato emulsion and freshly shaved Italian truffle	

## SWEET TREATS

<b>Fluffy Japanese Pancakes</b> 🍷🍷🍷🍷	<b>380</b>
Coconut and salted caramel sauce, Marshmallow, Housemade granola and Balsamic glazed strawberry	
<b>Waffle</b> 🍷🍷🍷🍷🍷	<b>280</b>
Maple syrup, Honey, Housemade jam, Berries, and vanilla ice cream	
<b>French Riviera</b> 🍷🍷🍷🍷	<b>300</b>
Sourdough croissant, Housemade jam with butter, Yogurt and sliced seasonal fruit	
<b>Mango and Sticky Rice</b> 🍷🍷	<b>330</b>
Coconut sauce and black sesame seeds ice cream	
<b>Açai Smoothie Bowl</b> 🍷	<b>300</b>
Raspberry, Passion fruits puree, Coconut sugar caramelized cashew nuts crumble	
<b>Mango Smoothie Bowl</b> 🍷	<b>280</b>
Mango puree, Jelly and cashew coconut caramel	



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## LUNCH & DINNER MENU

### SALAD & APPETIZER

- 👑 **Tomato Salad** 🌱🌱 **350**  
 Mix heirloom tomatoes, Stracciatella cheese, Cucumber gazpacho, Honey lemon dressing and black olives
- 👑 **Baby Romaine Caesar Salad** **490**  
 🌱🌱🌱🌱🌱  
 Crispy bacon, Fried white anchovies, Parmesan cheese and egg
- Nourish Tuna Bowl** 🌱🌱 **620**  
 Seared tuna with fava beans, Eggplant, and green chili sauce
- Healthy Salad** 🌱🌱🌱 **420**  
 Tempe, Marinated beetroot, Kefir lime marinated labneh, Avocado, Cashew nut, Quinoa and yuzu dressing
- Classic Beef Tartare** 🌱🌱🌱 **830**  
 Egg, Capers, Shallots, Cornichons, Mustard, and Brioche

### FISH & SEAFOOD

- Cured Salmon** 🌱🌱 **620**  
 Avocado guacamole, Apple, Crab and cucumber dressing
- 👑 **Seafood Platter** 🌱🌱🌱 **3,500**  
 (Minimum 2 persons)  
 Prawns, Crab, New Zealand mussels, Lobster Vinaigrette and housemade spicy mayonnaise, Soy sauce
- Fine Clare Oysters No.4** 🌱🌱 **1,200**  
 (Half Dozen)  
 Lemon wedges, Mignonette, Sweet soy sauce and Thai spicy dressing

### MAIN COURSES

- Roasted Cauliflower** 🌱🌱 **420**  
 Oven roasted curried cauliflower, Garlic sauce, and Dukkha
- Lemon Sole Meunière** 🌱🌱 **1,700**  
 Preserved lemon, Brown butter, Salsa Verde
- 👑 **Norwegian Salmon Wellington** **890**  
 🌱🌱🌱  
 Roasted baby vegetables, Gremolada and sesame oil dressing
- Australian Wagyu MS5** 🌱🌱🌱🌱 **3,800**  
**Rib Eye Steak (400grams)** (Minimum 2 persons)  
 Truffle mashed potato, Asparagus, Caramelized onions, Miso Béarnaise sauce, Chimichurri, Nam Jim Jeaw sauce
- 👑 **Kurobuta Pork** 🌱🌱🌱🌱 **880**  
 A dish of a fashionable city, Saffron risotto, Creamy mushroom sauce
- Thonglor Poached Chicken** 🌱 **750**  
 Aromatic red cabbage broth, Panache of vegetables, Mustard dressing

### SOUP

- Summer Soup with** 🌱🌱 **320**  
**Garden Vegetables**  
 Clear roasted tomato broth, Seasonal vegetables

### EGG

- Miso Mushrooms and Poached Egg** **390**



Portobello mushrooms, Spinach, Broccoli on toasted sourdough



- Crispy Egg** 🌱🌱🌱 **700**

Double cooked egg, Potato texture, Japanese panko bread, Hazelnut crumble and shaved truffle



👑 Chef Recommend  
 👑 Signature Dish  
 👑 Chef Recommend & Signature Dish



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## LOCAL HERITAGE

<b>Tom Yum Soup</b> 🍴🍴	420
Spicy and sour prawns' soup	
<b>Pad Thai Prawns</b> 🍴	450
Wok fried rice noodles in tamarind sauce	
<b>Chiang Mai Crispy Noodle</b> 🍴🍴	550
With chicken and pickle	
<b>Tofu Green Curry</b>	350
Coconut, Carrots, Tomatoes	
<b>Pad Krapao</b>	
Stir fried with holy basil	
<b>Chicken / Pork</b> 🍴🍴	320
<b>Seafood/Beef</b> 🍴🍴	380
<b>Egg Fried Rice</b>	280
Stir fried rice with lot of vegetables, Eggs, and Prik Nam Pla on the side	
<b>Chicken</b> 🍴	330
<b>Prawns</b> 🍴	360

## SIDES

<b>Fried Eggplant</b> 🍴🍴	280
Spicy tomato sambal	
<b>Mixed Leaf Salad</b> 🍴	220
Lemon dressing	
<b>Roasted Vegetables</b> 🍴	320
Balsamic dressing	
<b>Mashed Potato</b> 🍴🍴	
<b>Plain /Truffle</b>	220/380
<b>Double Fried Fries</b> 🍴🍴	220
Parmesan cheese and Bearnaise sauce	
<b>Steamed Rice</b> 🍴🍴	220

## PASTA

<b>Housemade Tagliolini Pasta</b>	520
BY BOTTLE (75 CL)	
Housemade Wagyu beef Bolognese, 30-month Parmesan cheese	
<b>Housemade Lobster Tagliolini Pasta</b>	720
Poached tail and its bisque	
<b>Housemade Lasagna</b> 🍴🍴	450
Potato, Pine kernels, Basil pesto, and Parmesan cheese	
<b>Tagliolini Carbonara</b> 🍴🍴🍴	550
Housemade pasta with egg, Guanciale, Parmesan cheese	
<b>Cacio e Pepe</b> 🍴🍴	450
Hand-pulled Tagliolini pasta with pecorino and Parmesan cheese	

## SANDWICH & BURGERS

<b>AVA Burgers (200 grams)</b> 🍴🍴	690
Wagyu beef patty, Salad, Ketchup, Mustard with Brioche bun	
<b>AVA Club Sandwich</b> 🍴🍴	450
Crispy bacon, Cheddar cheese, Fried egg, Sliced poached chicken	
<b>Hearty Goods</b> 🍴🍴	390
Tortilla wrap, Roasted vegetables layers with creamy chickpeas beetroot hummus and avocado	
<b>Croque Monsieur</b> 🍴🍴🍴	420
Ham, Bechamel sauce, Sourdough mix salad	

## DESSERTS

<b>Craqueline</b> 🍴🍴🍴🍴	470
Salted caramel Chantilly, Pandan sauce, Caramelized nuts slim cookies	
<b>New York Cheesecake</b> 🍴🍴🍴🍴	330
Crunchy base and velvety texture with local berry compote	
<b>Sticky Toffee Pudding</b> 🍴🍴🍴	350
Indulgent pudding served with vanilla ice cream	
<b>Mango Sticky Rice</b> 🍴🍴	480
Coconut sauce and black sesame seeds	
<b>Selection of ice cream</b> 🍴🍴🍴🍴	320
Ask waiter for daily selections	

👨🍳 Chef Recommend 🌿 Signature Dish 🍷 Chef Recommend & Signature Dish



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## BEVERAGE MENU

### APERITIF

	BY GLASS	BY BOTTLE (75 CL)
Aperol, Italy	310	3,500
Campari, Italy	310	3,500
Martini Dry Vermouth, Italy	290	3,300
Martini Rosso Sweet Vermouth, Italy	310	3,500
Martini Bianco Vermouth, Italy	310	3,500
Pernod, France	300	3,300
Ricard, France	300	3,300
Pimm's No.1, England	300	3,300

### GIN

Tanqueray Gin, England	390	3,700
Bombay Sapphire Gin, England	380	3,600
Roku Gin, Japan	410	4,900
Hendrick's Gin, England	420	4,900
Iron Ball Gin, Thailand	390	4,800

### RUM

Pampero Blanco White Rum, Venezuela	380	3,600
Captain Morgan Jamaica Rum, Jamaica	390	3,600
Bacardi White Rum, Cuba	380	3,700
Phraya Gold Rum, Thailand	410	4,500
Chalong Bay Rum, Thailand	390	3,700
Mekhong Gold Rum, Thailand	290	2,900

### VODKA

Ketel One Vodka, The Netherlands	390	3,700
42 Below Vodka, New Zealand	360	3,600
Grey Goose Vodka, France	420	4,900
Tito's American Craft Vodka, USA	370	3,600
Belvedere Vodka, Poland	390	3,900
Lanna Vodka, Thailand	390	3,700



## TEQUILA

BY GLASS

Don Julio Blanco Tequila, Mexico	410	4,900
Don Julio Reposado Tequila, Mexico	550	7,200
El Jimador Blanco Tequila, Mexico	380	3,600
Patron XO Café Tequila, Mexico	390	3,600

## WHISKY

JW Black Label, Scotland	390	3,700
JW Gold Label Reserve, Scotland	410	5,900
Monkey Shoulder, Scotland	390	3,900
Suntory Hibiki Harmony, Japan	950	13,200

## BOURBON WHISKY

Jack Daniel's, USA	390	3,900
Jim Beam, USA	380	3,600
Maker's Mark, USA	370	4,600
Bulleit, USA	380	3,600
Bulleit Rye, USA	410	5,200

## OTHER WHISKY

John Jameson, Irish	390	3,600
Canadian Club, Canadian	380	3,600

## SINGLE MALT WHISKY

Glenmorangie The Lasanta, Highland	490	5,600
The Singleton of Dufftown 12 Years, Speyside	430	4,900
Glenfiddich 12 Years, Speyside	450	5,900
The Balvenie Doublewood 12 Years, Speyside	590	7,900
Laphroig 10 Years, Islay	660	8,500
Aberfeldy 12 Years, Highland	460	6,900
Rock Oyster, Scotland Campbeltown	550	7,900
Talisker 10 Year, Island	590	8,300
Suntory Yamazaki, Japan	1,200	16,000



## COGNAC / BRANDY

Hennessy V.S.O.P. France  
 Hennessy X.O. France  
 Regency V.S.O.P. Thailand

BY GLASS

590  
 1,550  
 380

BY BOTTLE  
 (75 CL)

7,200  
 22,000  
 3,700

## ABSINTHE

St. George Absinthe Verte, California  
 La Maison Fontaine Chocolate, France

590  
 410

7,200  
 4,900

## GRAPPA & EAU DE VIA

Grappa Di Sassicaia Barrel Aged, Italy  
 St. George Raspberry 2019, California

320

3,500

## PORT & SHERRY

Taylor's Fine Ruby Port, Portugal  
 Tio Pepe Sherry, Spain

320

3,500

## LIQUEUR

Malibu | Southern Comfort | Amaretto  
 Bailey's Irish Cream | Frangelico  
 Cointreau | Caff   Borghett | Kahlua  
 J  germeister | Sambuca | Sambuca Caff    
 Grand Marnier | Limoncello

300  
 320  
 320

3,500  
 3,500  
 3,500



## BEER

ABV

33 CL

### LOCAL BOTTLES

Singha, Thailand	5.0%	200
Chang Cold Brew, Thailand	4.8%	190
Heineken, The Netherlands	5.4%	200
Asahi, Japan	5.2%	200
Tiger, Singapore	5.0%	190

### IMPORT BOTTLES

Sapporo, Japan 355 ml	5.0%	210
Kirin, Japan 330 ml	5.0%	230
San Miguel Light, Philippines 330 ml	5.0%	200
Corona, Mexico 335 ml	4.5%	300
Budweiser, USA 330 ml	4.5%	210
Paulaner Munchner, Germany 500 ml	4.9%	450
Erdinger Dunkel, Germany 500 ml	6.5%	430
Samuel Smith Oranic Pale Ale, England 550 ml	4.7%	460
Samuel Smith Oranic Chocolate Stout, England 550 ml	5.4%	470
Whale Pale Ale, Thailand 490 ml	5.0%	460
Crispy Boy Helles Lager, Thailand 490 ml	5.0%	460
Wila Weizen, Thailand 490 ml	5.0%	460
AO ONI IPA, Japan 350 ml	7.0%	310

### WHEAT

Hyena Howl, Thailand 330 ml	4.9%	320
Hoegaarden, Belgium 330 ml	4.9%	340
Hoegaarden Rosée, Belgium 250 ml	4.9%	350

### PALE ALE

Chalawan Pale Ale, Thailand 330 ml	4.7%	320
Rogue Dead Guy Ale, USA 335 ml	6.8%	430





## CLASSIC COCKTAILS

### Aperol Spritz 380

Prosecco, Aperol, Soda & Orange Zest [3:2:1]

### Negroni 410

Bombay Sapphire, Campari, Martini Rosso & Slice of Orange

### Daiquiri 380

Pampero White Rum, Triple sec, Lime juice & syrup

### Mint Mojito 390

Spicy rum, Lime juice, Fresh lime, Simple syrup, Mint

### Moscow Mule 420

Grey goose vodka, Lime juice wedges and a sprig of mint, Ginger beer

### Whisky Sour 390

Bulleit rye, Lime juice, Syrup, Angostura bitters & Egg white

### Singapore Sling 420

Tanqueray gin, Cherry liqueur, D.O.M. Benedictine, Fresh pineapple juice, Lime uice, Grenadine, Bitters & soda

### Thai Sabai 410

Thai gold rum, Freshly squeezed lemon juice, Sugar syrup, Sweet Thai basil leaves, Soda

## TWG TEA

### BLACK TEA

#### English Breakfast Tea 180

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG Tea black tea is perfect with morning toast and marmalade

#### Royal Darjeeling FTGFOP1 180

The king of India teas, this TWG Tea first flush black tea boasts an exquisite fragrance and a vibrant, sparkling taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea

### GREEN TEA

#### Jasmine Queen Tea 190

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

#### Moroccan Mint Tea 180

A great favourite, this fine TWG Tea green tea is perfectly blended with suave and strong Sahara mint. A timeless classic

### BLUE TEA

#### Imperial Oolong 180

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

### 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

## 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

## 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

## COFFEE SELECTION

<b>Ristretto</b>	180
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>	170
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>	180
A shot of espresso topped with a dash of milk foam	
<b>Americano/Long Black (Available on ice)</b>	180
A shot of espresso diluted with hot water	
<b>Flat White</b>	190
A medium milk coffee with a shot of espresso, Steamed milk and 0.5 cm of milk foam	
<b>Cappuccino (Available on ice)</b>	190
A light milk coffee with a shot of espresso, Steamed milk, and 1 cm of milk foam	
<b>Caffè Latte (Available on ice)</b>	190
A strong milk coffee consisting of equal portions of espresso and steamed milk	
<b>Mocha (Available on ice)</b>	180
A shot of espresso, choice of milk / dark chocolate, steamed milk, and 0.5 cm of milk foam	
<b>Chocolate (Available on ice)</b>	180
A cup of steamed milk combined with traditional cacao powder	
<b>Decaffeinated Coffee (Available on ice)</b>	180
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

## THAI LOCAL DRINK

**Cha Nom** 160  
 ChaTraMue, Thai Tea with condensed milk

## AVA MOCKTAIL CLASSIC

<b>Hello Thonglor</b>	240
Elder Flower & TWG Bourbon Vanilla tea Infused Rosemary syrup, Lime Juice & San pellegrino limonata	
<b>Sukhumvit 59</b>	250
Blossom Sakura Monin Syrup, Citric Acid, Beet Root Bitter, Fentiman Pink Grapefruit Tonic	
<b>Arunsawad</b>	250
Tonic water, Thai Malai syrup, Cold brew coffee	
<b>Mango Sticky Rice</b>	250
Mango sticky rice syrup, Coconut juice, Lime juice	
<b>Thai Sabai</b>	240
Freshly squeezed lemon juice, Sugar syrup, Sweet Thai basil leaves, Soda water	



## RECOMMENDED PREMIUM SOFT DRINKS

AYA Turmeric Lime & Ginger	170
Franklin & Sons Classic Indian Tonic Water	180
Franklin & Sons Elderflower & Cucumber Tonic	180
Franklin & Sons 1886 Cola	180
Franklin & Sons Rose Lemonade	180
Franklin & Sons Ginger Beer	180
Franklin & Sons Ginger Ale	180
Red Bull (Product of Europe)	190

For Soft Drink Available Upon Request

## JUICE

Orange, Pineapple, Mango, Lime, Young Coconut, Watermelon	200
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## STILL & SPARKLING WATER

### STILL

Acqua Panna 500 ml	180
Evian Water 330 ml	180
Acqua Panna 750 ml	250
Evian Water 750 ml	280

### SPARKLING

San Pellegrino 500 ml	200
Evian Water 330 ml	190
San Pellegrino 750 ml	280
Evian Water 750 ml	290

