## In Room Dining Menu



KIMPTON

Kitalay SAMU

## Breakfast in Bed

Start your day the right way from 5:00 a.m. - 5:00 p.m.

<b>Smashed Avocado</b> (N, VG, GF*) Pickled fennel, fresh cherry tomatoes, pistachio dukkah	360
Scottish Smoked Salmon (D, E, SF, GF*) Soft scrambled eggs, a hint of truffle, grilled asparagus spears	360
<b>Iberico Ham Benedict</b> (D, E, P, GF*) Two free range poached eggs, iberico ham on homemade English muffin, hollandaise, crispy onions	340
Homemade Natural Yoghurt (D, N, SE, P, V, GF*) Kimpton's homemade yoghurt, toasted nuts and seeds, local honey, fresh strawberries	280
Need a protein boost? Add a free range poached egg.	+60

All eggs come with a runny yolk, please let us know if you'd like them cooked through. Gluten free breads and soy milk options are available upon request.

## Thai Style

Available from 5:00 a.m. - 5:00 p.m.

240

Khao Tom (E, P, SS, SF, V\*, GF\*) Served with soft boiled eggs, ginger strips, crispy garlic topped with your choice of free-range chicken, local pork, sea prawns or just packed with local herbs and veggies

## Chinese Style

Available from 5:00 a.m. - 5:00 p.m.

Gon Chow Ngau Ho $_{(B,\ V^{\star},\ GF^{\star})}$ Stir-fried fresh rice noodles with sliced Australian beef, chives and bean sprouts	420
<b>Lo Mein</b> (P, SE, E) Egg noodles with BBQ pork, prawns, Asian greens and clear broth on the side	420
<b>Char Siu Fan</b> (P, E, GF, S) Honey-roasted BBQ pork with rice, kale, eggs, ginger and chive relish	390
Jok (P, B, E, N, GF, V*) Choice of pork, chicken or beef congee porridge	220

 $\label{eq:second} \begin{array}{c} P \ . \ Pork \ | \ B \ . \ Beef \ | \ E \ . \ Seg \ | \ S \ . \ Soybean \ | \ SS \ . \ Soy \ Sauce \ | \ SE \ . \ Sesame \ | \ SF \ . \ Seafood \ D \ . \ Dairy \ | \ N \ . \ Nut \ | \ V \ Vegetarian \ | \ V^* \ . \ Can be made as a vegetarian option \ | \ VG \ . \ Vegan \ GF^* \ . \ Can be made as a vegetarian option \ | \ VG \ . \ Vegan \ GF^* \ . \ Can be made as a vegetarian option \ | \ VG \ . \ Vegan \ SG \ . \ Seafood \ . \ SG \ . \ SG \ . \ Seafood \ SG \ . \ Seafood \ SG \ . \ Seafood \ SG \ . \ SG \ . \ SG \ . \ Seafood \ SG \ . \ . \ SG \ . \ SG \ . \ SG \ . \ SG \ . \ . \ SG \ . \ . \ SG \ . \ . \ SG \ . \ . \ . \ SG \ . \ . \ SG \ . \ . \ . \ . \ . \ .$ 

## Small Plates & Starters

Satay Gai (N, GF*) Marinated chicken, peanut sauce, bread, pickled vegetables	320
<b>Poh Pia Pu</b> (SF, SE, D) Crab spring rolls, sweet chili sauce	420
<b>Por Pia Pak</b> (v, se, d) Vegetable Spring Roll with sweet chili sauce	280
<b>Chicken &amp; Prawn Chili Wontons</b> (SF, SS, SE, D) Homemade wontons, secret recipe chili sauce	380
<b>Tod Mun Goong</b> (SF, E, SE) Shrimp cakes, wood apple salad, sweet dipping sauce	420
Larb (SF, P, GF) Choose between minced chicken, pork or raw tuna mixed with avocado, chili powder, coriander, red onion with rice crisp cakes	420
<b>Chicken Yakitori</b> (se. ss) Boneless chicken thigh, yakitori sauce	380
Thai Style Grilled Calamari (SF, GF) Spicy seafood sauce	420
Korean Chicken Popsicle (SE) Korean sweet & sour sauce, kimchi slaw, sesame, spring onions	380
Loaded Wedges (D, P, GF, V*) Grilled with cheese & bacon, sour cream	320
Eggplant Caponata Bruschetta (V, GF*) Grilled eggplant, homemade caponata, toasted homemade sourdough	320



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## Salads & Bowls

Thai Chicken Satay Bowl (N, GF) Grilled chicken satay, homemade pickled vegetables, lime, coriander, butterfly pea rice, peanut sauce		420
	ad (SF, D, E, P, GF*) crispy bacon, Caeser dressing with anchovy, parmesan, croutons	320
Choose	Chicken Grilled prawns	150 180
<b>Kimpton House Salad</b> (SE, SS, V*, GF*) Mixed local leaves, cherry tomatoes, cucumber, avocado, spring onions, peanuts, chili, coriander, sweet sesame dressing		320
Choose	Grilled chicken	150
	Grilled prawns	180
	Tofu	150
	Chargrilled steak	650
	Grilled seabass	250
	<b>Sen</b> (SF, GF, V*) s, prawns, squid, mussels, chili lime sauce	420
Poke Bowl (SE, SS, V*, GF*) Japanese rice, seaweed, edamame, avocado, shredded carrots, sliced radish, diced mango, sesame, sliced cucumber		480

Choose
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Salmon	
Tofu	

Tuna

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## Breads & Buns

The Kitalay Smashed Burger (B, P, D) Smashed beef burger, American cheese, crispy bacon, caramelized onions, rocket, pickles, ketchup, mustard, French fries	520
Cluster Cluck Buttermilk Burger (D, E) Buttermilk fried chicken, coleslaw, pickled cucumbers, lettuce, blue cheese sauce, hot sauce, homemade charcoal bun, French Fries	520
Classic Club Sandwich (D, E, P, GF*) Triple decker toasted sandwich, grilled chicken, crispy bacon, lettuce, tomato, mayonnaise, French fries, cheese, fried egg	480
<b>Grilled Vegetable Wrap</b> (V, SE) Hummus, grilled Mediterranean vegetables, rocket leaves	380
Soft Shell Crab Bao (SF, E) Crispy soft-shell crab, curry sauce, homemade pickle	280
<b>Gua Bao Pork Belly</b> (P, ss) Braised pork belly Taiwanese style, pickled chili, coriander	280



Roasted Chicken Breast (D, GF*) Sautéed spinach, Mediterranean vegetables, mushroom cream sauce	420
Baby Back Ribs (P, GF) Kimpton Kitalay rib rub, BBQ sauce, French fries	680
<b>Miso Glazed Norwegian Salmon</b> (sF, ss, GF*) Teriyaki sauce, cucumber & avocado salad	520
<b>Stuffed Peppers</b> (D, V, GF) Quinoa and ratatouille, parmesan crumble	480
<b>Beef Kebabs</b> (B, D, GF*) Skewers of marinated beef, grilled vegetables, homemade tzatziki sauce, couscous	520

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#### SOUP

Tom Yum Goong (SF, GF, V*) Hot & Sour Andaman prawn soup with mushroom, galangal, lemon grass, red onion coriander and lime.	420
<b>Tom Kha Gai</b> (V*, GF) Chicken in coconut milk soup with galangal, coriander, mushroom	380
Wonton Noodle Soup (SF, SS, P, SE, E ) Yellow egg noodle, prawn & chicken wonton, BBQ cha siu pork, bok choi, chicken broth	420
<b>Khao Tom</b> (ss, P, se, E, V*) Thai style rice soup, ground pork, condiments	220

#### CURRY

Gaeng Keow Wan $(\mbox{SF, GF, V}^{\star})$ Thai green curry with chicken or prawn, vegetables and crisp eggplant	420
Gaeng Phed Ped Yang (V*, GF) Duck breast red curry, pineapple, grape, lychee, tomato cherry, sweet basil and egg plant	420
Massaman Beef (B, GF, N) Slow cooked beef massaman curry, sweet potato and carrots	520 +
Khao Soi Kai (E) Northern style curry with chicken drumstick, egg noodles and pickle cabbage	420



P . Pork | B . Beef | E . Egg | S . Soybean | SS . Soy Sauce | SE . Sesame | SF . Seafood D . Dairy | N . Nut | V. Vegetarian | V\*. Can be made as a vegetarian option | VG. Vegan GF\* . Can be made as a vegetarian option

#### Noodles

<b>Pad Thai Goong</b> (E, N, SF, GF, V*) Wok fried rice noodles, tiger prawns, bean sprouts, tofu, egg, peanuts	420
Pad Kee Mao Talay (SF, GF*, V*) Stir fried flat noodles with squid, prawns, mussel, green peppers, baby corn, carrot and chili	420
<ul> <li>+ Rad Nar Talay (SF, GF*, V*)</li> <li>Flat rice noodles with a savory gravy sauce and seafood</li> </ul>	420

Chef's Favorites

with locally s	<sup>(SF, GF)</sup> outhern style butterfly pea infused rice salad sourced shredded vegetables, spices & traditional nbed at your table.	580
Choose	Chicken	
	Fried seabass	
	Grilled prawns	
<b>Moo Hong</b> Phuket style	(P, SS, E) braised pork belly with five spices and boiled quail egg	420
-	<b>d Sauce Makham</b> (SF, GF*) rawns, tamarind sauce, shallots, coriander	420
A hit in all Th	<b>Thai Gai Yang</b> (SS, SF, GF*, V*, №) ai Kitchens; Papaya salad, peanuts, string beans, Sri Da tomatoes, grilled chicken	380

+

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### Wok & Grilled

Pad Kra Phao (P, SS, SF, E, GF*) Crispy pork, minced pork or minced chicken wok fried with chili, garlic, oyster sauce served on steamed rice with a fried egg		
Gai Pad Med Mamung (N, SS, SF, GF*) Fried bonless chicken thigh, bell pepper, onions, capsicum and cashew nuts		
Nue Pad Prik Thai Dam (B, SS, GF*) Wok fried Australian beef tenderloin, capsicum, onions, green pepper corn and black pepper		680 +
<b>Khao Pad</b> (SF, SS, E, V*, GF*) Thai style fried rice with		390
Choose	Chicken	
	Prawns	
	Pork or crab	

### From The Sea

<b>Pla Kra Pong Neung Manow</b> (SF, GF) Steamed whole seabass with lime, chili, soya sauce	680
Pla Kra Pong Tod Nam Pla (SF, N) Deep fried whole seabass, green mango salad	680

+



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#### Sides

Pad Pak Buk (ss, sf, v*, gf*) Morning glory, yellow bean, chili, soya	220
Wok fried Mixed Vegetables (SS, SF, V*, GF*)	220
Steamed Jasmine Rice (V, GF)	60
Sticky Rice (V, GF)	60
Butterfly Pea Rice (V, GF)	60
Thai Omelet (SS, E, GF*)	180
<sup>+</sup> French Fries	180
Curly Fries (G)	180
Mixed Salad (V, GF)	180
Mashed Potatoes (D, V, GF)	180
Mac & Cheese (D, V)	180

## Sweet Endings

Mango Sticky Rice (V, GF)	280
<b>Ruam-Mirt Inspiration</b> (V, SE, D, E) The perfect combination of traditional Thai desserts and cakes Pandan Lod-Chong, Salim, Ruam-Mirt, jackfruit, corn, coconut	280
Apple Crisp A la Mode (V, D, E) Vanilla ice cream	280
Artisan Ice Cream (D, E) Vanilla, Chocolate, Rum-Raisin, Peanuts, Choco-Chips, Caramel popcorns, Mango, Thai lime, and Passion fruit with our special topping	
1 scoop	90
2 scoops	160
Seasonal Fruit Platter Dry chill to dip	180

+

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## Late Night Menu

Available from 12:00 a.m. - 7:00 a.m.

<b>Por Pia Pak</b> (V, SE, D) Vegetable Spring Roll with sweet chili sauce		
Larb (SF, P, GF) Choose between minced chicken, pork or raw tuna mixed with avocado, chili powder, coriander, red onion with rice crisp cakes		
<b>Eggplant Caponata Bruschetta</b> (V, GF*) Grilled eggplant, homemade caponata, toasted homemade sourdough	320	
<b>Caesar Salad</b> (SF, D, E, P, GF*) Romain cos, crispy bacon, Caeser dressing, parmesan, croutons	320 +	
Choose Chicken Grilled prawns	150 180	
<b>The Kitalay Smashed Burger</b> (B, P, D) Smashed beef burger, American cheese, crispy bacon, caramelized onions, rocket, pickles, ketchup, mustard, French fries		
Classic Club Sandwich (D, E, P, GF*) Triple decker toasted sandwich, grilled chicken, crispy bacon, lettuce, tomato, mayonnaise, French fries, cheese, fried egg		
<b>Stuffed Peppers</b> (D, V, GF) Stuffed bell peppers with quinoa and ratatouille		
<b>Wonton Noodle Soup</b> (SF, SS, P, SE, E) Yellow egg noodle, prawn & chicken wonton, BBQ cha siu pork, bok choi, chicken broth		
<b>Gaeng Keow Wan</b> (SF, GF, V*) Thai green curry with chicken or prawn, vegetables and crisp eggplant		
<b>Moo Hong</b> (P, ss, E) Phuket style braised pork belly with five spices and boiled quail egg		
<b>Khao Pad</b> (SF, SS, E, V*, GF*) Thai style fried rice with	390	
ChooseChickenPorkPrawnsCrab		
Steamed Jasmine Rice (V, GF) French Fries Mango Sticky Rice (V, GF)		

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## Drinks

the houses drivy the quet afternoon. We would table, fint, prepare climers for the husband.

## Coffee & Tea

#### Kitalay House Blend by Rostery Village

Our Signature blend of southern and sustainable shade-grown dark roast coffee from the forests of Northern Thailand. A well balanced, full body blend with a dark chocolate aroma and long aftertaste. Best enjoyed either black or in any of our milk based recipes.

<b>Coffee</b> Espresso, americano, cappuccino, latte, macchiato, mocha, black, caramel latte	Hot 120 / Iced 140
<b>Cold Brews</b> Black & tangerine, coconut nectar	160
<b>Thai Specialities</b> Oliang (Thai iced coffee), Yok Lor (Thai iced coffee with milk), Nom Yen (iced pink milk), Nam Daeng (red soda), lychee soda, rosella tea, butterfly pea & lime soda, bael fruit tea	120
<b>Fresh Juices</b> Orange, pineapple, coconut	160
<b>Sodas &amp; Soft Drinks</b> Coke, Coke Light, Sprite, Schweppes Ginger Ale, Schweppes Ma	120 nao Soda
Frappuccinos	150
Chocolate & Peanut Butter Coffee, chocolate, peanut butter, whipped cream	
Salted Caramel Coffee, milk, caramel sauce, vanilla, whipped cream	

#### Mocha Cookie Crumble

Coffee, milk, chocolate chip, Oreo, chocolate sauce, whipped cream



Waters

San Pellegrino Sparkling (750 ml)	290
San Pellegrino Sparkling (500 ml)	200
Acqua Panna Still (750 ml)	250
Acqua Panna Still (500 ml)	200
Kimpton Alkaline Water	150

### Drinks

V-WAT 1 liter in		<b>}</b> sed with fresh fruit & herbs
Citrus	:	Cucumber, lime & mint Lemon, lime & orange Strawberry, raspberry, blueberry

#### MOCKTAILS

Fizzy Thyme Lemon Drop Lemon, thyme, soda

Rosemary & Blueberry Bramble Rosemary, blueberry, lime, soda

#### Strawberry & Mint Sour Strawberry, mint, lime, egg white



## Libations

#### Cocktails

Negroni	380
French 75	380
Old Fashioned	380
Espresso Martini	350
Side Car	350
Martini	350
Pisco Sour	350
Magarita	350
Cosmopolitan	350
Daiquiri	350
Pimms Cup	330
Whisky Sour	330
Caipirinha	330
Mojito	320

140

190

## Libations

#### Beers

Beer Lao 5.0% 330ml	240
Draft Beer Chang	210
Chang Bottle 5% 320ml	195

## Wines

White	Ţ	
Chardonnay & Pinot Grigio - Le Rime, Banfi, Tascany, Italy, 2023	310	1,450
Sauvignon Blanc - Craggy Range, Te Muna, Martinborough, New Zealand, 2022	390	1,850
Grüner Veltliner - Laurenz V. Singing, Niederosterreich, Austria, 2021	350	1,650

#### Red

Shiraz - E. Guigal, Côtes-du-Rhône Rouge, France, 2020	350   1,550
Merlot - Marques de Casa Concha, Concha Y Toro, Chile, 2019	370   1,750
Pinot Noir - Wairau River, Marlborough, New Zealand, 2022	310   1,350

#### Rose

Domaines Ott By Ott, Côtes de Provence, France, 2023	370   1,750
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### Sparkling

Zonin Prosecco Brut, Italy

350 | 1,650

### KIMPTON KIDS



<b>Chicken Finger</b> (E) Crumbed chicken tendon, fries or salad	220
<b>Kid's Pizza</b> (P, D) Mini pita pizza, bacon, and mushroom	250
<b>Kid's Fish &amp; Chips</b> (F, D, E) Crispy fried fish fillet, fries, and Marie Rose sauce	260
<b>Kid's Burger</b> (B, D) Classic beef pattie, bacon, cheese, fries or salad	260
<b>Chicken Hot Dog</b> (D) Sweet bun, smoked chicken sausage, fries or salad	220
Spaghetti Bolognese (B, D, GF*) Beef bolognese, parmesan cheese, and spaghetti	280
Pork Rice (P, SS, SF, SE, GF*) Stir-fried pork rice with soya sauce and tossed sesame	260
<b>Noodle Soup</b> (E, SS) Egg noodles, shredded chicken, root vegetables, and clear broth	240
Infant Delight Wholesome puree blend, A gentle and nourishing choice for our littlest guests choose up to 4: Carrot, sweet potato, pumpkin, avocado, spinach, broccoli, apple, banana, chicken, or salmon	250



French Fries (V, GF) Served with tomato sauce

Veggie Stick (V, D) Carrot, cucumber and celery served with ranch dipping 120

150



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### DESSERTS

#### Seasonal Fresh Fruits

Artisan Ice Cream (E,D,GF)

1 Scoop 90 | 2 Scoop 160

Flavors: vanilla, chocolate, peanuts choco chips, caramel popcorns, mango sorbet, Thai lime sorbet, and passion fruit sorbet

DRINKS	
MILK Whole milk, strawberry or chocolate	120
FRUIT SHAKES Watermelon with mint, mango with basil or apple with orange	140
FRESHLY SQUEEZED FRUIT JUICES Orange, apple, or pineapple	140
Milkshakes	
CHOCOLATE CHIP SHAKE Chocolate ice cream, milk, choco chip cookies and chocolate sauce	140
STRAWBERRY EXPLOSION	140

#### STRAWBERRY EXPLOSION

Strawberries, milk, vanilla ice cream, vanilla extract and strawberry sauce





#### Thai Flavor Set THB 7,800++ per couple

	— Starte	er —	
Miang Kham	Palm sugar, dried shrimp and betel leave	o, peanut, g	inger 🔊 🎘
Por Pia Sod	Fresh shrimp spring roll	with peanu	t sweet chili sauce
Yum Nuer Yang	Thai spicy beef salad		e S
Sizzling			
Meat	Street-style chicken thig Thai-style beef skewer		Black pepper pork rib Selection of sausages
Seafood	Tiger prawn Blue crab		Squid Catch of the day
Side	Mushroom skewer Pineapple fried rice	*	Thai-style aubergine   S 🕉 🕉
Sauce	Smoked BBQ Chili lime	*	Green pepper Selection of mustards
Sweet			
Mango sticky rice or bar	nana roti *		
Seasonal fruits *			
🛱 dairy 🕻	) egg 🏵 nuts 🌼 sesame 🗄 soy sauce 🖼 seafood .		🗑 BEEF 🎉 GLUTEN

All prices are in THB and are subject to 10% service charge and 7% VAT



#### International Set THB 9,800++ per couple

### Starter

Classic Caprese	Mozzarealla cheese, steak tomato, Italian basil	* 🗇
Potato salad	Crusted potato, crispy bacon, chive	<b>8</b> 0
Wedge salad	Wedges lettuce, cured ham, grana Padano cheese	87 🗗

### Sizzling

Meat	Pork tomahawk Australian beef minute steak	<u>е</u> С	Australian lamb rack Selection of sausages	6
Seafood	Tiger prawn Phuket lobster	ja La	Octopus tentacle Catch of the day	A A
Side	Corn on the cob Vegetable kebab	*	Baked potato	*
Sauce	Smoked BBQ Chili lime Sweet	*	Green pepper Selection of mustards	یں *

Coconut Crème Brûlée or Summer berries panna cotta 🔹 🗇

Seasonal fruits \*



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