## THONGPOON SIRIYING

WELCOME TO SOFITEL BANGKOK SUKHUMVIT

COMFORT AND CONVENIENCE COME FIRST WITH SOFITEL'S IN-ROOM DINING EXPERIENCE. CHOOSE FROM OUR EXTENSIVE MENU OF TEMPTING DISHES, DAY OR NIGHT. FEATURING AN INSPIRED SELECTION OF AUTHENTIC THAI AND INTERNATIONAL CUISINES, SPECIAL PRIORITY HAS BEEN GIVEN TO PREPARING NUTRITIONALLY BALANCED, HOME-STYLE CLASSICS, AS WELL AS OUR AWARD-WINNING CHEF'S DAILY CREATIONS.

COMPLEMENT YOUR MEAL WITH ONE OF AN ARRAY OF BEVERAGES, INCLUDING OVER 120 WINES FROM AROUND THE WORLD.

BON APPÉTIT

THONGPOON SIRIYING

DIRECTOR OF FOOD AND BEVERAGE

## CONTENT

1 - 25
BREAKFAST

26 - 52
FROM THE WEST

53 - 57
SIDE ORDER

58 - 75
FROM THE KINGDOM OF THAILAND

76 - 82
DESSERT

83 - 99
CHILDREN'S MENU

JAPANESE
BEVERAGES

#### **BREAKFAST**

#### FROM 6 AM TO 11 AM

## 1. CONTINENTAL BREAKFAST 624

680

#### Your choice of freshly squeezed juice

Orange, mango, pineapple, watermelon, coconut

#### Sofitel breakfast basket

Selection of white or wheat toast, butter croissant, pain au chocolat, Danish pastry and French baguette served with butter, jams and honey

#### Your choice of beverage

Coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, cold or hot milk

#### Your choice of fresh seasonal fruit - individual or platter

Pineapple, watermelon, cantaloupe, papaya, apple or banana

#### 2. AMERICAN BREAKFAST

750

#### "La Grasse Matinée" (Available until 2 pm)

Your choice of freshly squeezed juice

Orange, mango, pineapple, watermelon, coconut

#### Sofitel breakfast basket

Selection of white or wheat toast, butter croissant, pain au chocolat, danish pastry and French baguette served with butter, jams and honey

#### Your choice of two fresh eggs prepared any style

Served with breakfast potatoes, tomatoes and your choice of country sausage (pork 🐷 or chicken), natural cured ham or bacon

#### Your choice of beverage

Coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, cold or hot milk

#### Your choice of fresh seasonal fruit - individual or platter

Pineapple, watermelon, cantaloupe, papaya, apple or banana

#### 3. ASIAN BREAKFAST

650

## Your choice of freshly squeezed juice

Orange, mango, pineapple, watermelon, coconut

#### Your choice of one of the following items

Rice congee pork ( , fried noodle chicken or fried rice with shrimps

#### Your choice of beverage

Coffee, decaffeinated, espresso, specialty coffee, tea, hot chocolate, soy milk, cold or hot milk

#### Your choice of fresh seasonal fruit - individual or platter

Pineapple, watermelon, cantaloupe, papaya, apple or banana













# **BREAKFAST À LA CARTE**

4.	BAKERY BASKET	320
	Butter croissant, pain au chocolat, Danish pastry and French baguette served with butter, jams and honey	
5.	SELECTION OF BREAD  Tookled Freezh hannette white whele wheet av gluten free	290
	Toasted French baguette, white, whole wheat, or gluten free served with butter, jams and honey	
6.	TROPICAL FRESH FRUIT SALAD (100 KCAL) 🔑 😂 😤	240
7.	MIXED SEASONAL FRUIT PLATE (110 KCAL) 🔑 🕞 😤	290
8.	BAKERY CHEESE PLATE	420
	Brie, emmental, cheddar, dried fruit and crackers	
9.	CEREALS (95 KCAL) &	190
	Corn flakes, all bran, frosties, special K, coco pops, homemade granola, organic blueberry alm muesli or gluten free cereal with milk, skim milk, soy milk or plain yoghurt	ond
10.	BIRCHER MUESLI &	190
	Topped with seasonal fruit	
11.	HOT OAT PORRIDGE &	190
	Made with milk, skim milk, or cream	
12.	PLAIN YOGHURT &	190
	Regular or low fat	
13.	STRAWBERRY YOGHURT 🍩	210
	Plain yoghurt topped with strawberry compote	













# **EGG SPECIALTIES**

14.	KHAI JIAO Open faced Thai style omelette, with spring onions, chicken, pork or shrimp	400
15.	EGGS ANY STYLE  Two eggs, breakfast potatoes, tomatoes and choice of country pork or chicken sausage, natural cured ham or bacon	390
16.	THREE EGG OMELETTE  Choice of onions, tomatoes, peppers, mushrooms, ham or cheese with choice of country sausage, natural cured ham or bacon served with breakfast potatoes and tomations.	<b>420</b>
L7.	EGGS BENEDICT  Two poached eggs, natural cured ham ℴ toasted muffin and hollandaise sauce	420
	FOUR EGG WHITE OMELETTE (130 KCAL) (25) With spinach and semi dried tomatoes	420
9.	TRADITIONAL PANCAKES   Three soft butter pancakes, maple syrup, and delicious whipped cream	320
20.	BELGIAN WAFFLE (2) Berry compote, and delicious whipped cream	320

## **BREAKFAST SIDE ORDERS**

Chicken sausage, pork sausage, bacon, natural cured ham, hash brown, sautéed mushroom, tomatoes or baked beans

100

330

360

## **ASIAN BREAKFAST**

21.	KHAO TOM GAI, MOO ( ), GOONG  Boiled rice, served with your choice of chicken, pork or shrimp	300
22.	KHAO PAD GAI, MOO (3), GOONG (2) Fried rice with chicken, pork or shrimp	380
23.	CONGEE $\ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ \ $	300

# Wok fried egg noodles with shrimp

Thai noodles soup with rice noodle chicken balls, chicken breast, kale and condiments

## MINERAL WATER

25. KUAY TEAW GAI

24. BAMEE HANG PHAD GOONG

STILL	
Evian 330 ml / 750 ml	190   290
Panna 500 ml / 750 ml	190   290

SPARKLING	
Perrier 330 ml / 750 ml	190   290

San Pellegrino 500 ml / 750 ml 190 l 290

COFFEE	180
French press (black coffee) Espresso Cappuccino Café latte Decaffeinated coffee Double espresso	<sup>240</sup>
Earl grey English breakfast Ceylon green tea Jasmine green tea	
HERBAL TEA	180
Whole chamomile Green peppermint	
CHOCOLATE	180
Fresh hot chocolate	
AND THE MENU,	
AVAILABLE FROM 11 AM TO 11 PM	
FROM THE WEST	
SOUPS	
26. CREAM OF TOMATO SOUP Ø 🕰 Basil oil and crispy bread	290



320

27. CLASSIC FRENCH ONION SOUP

French classic recipe with crouton and Gruyère cheese

## **SALADS**

28.	CLASSIC CAESAR SALAD & Homemade dressing, romaine lettuce, crispy bacon, parmesan ADD GRILLED CHICKEN	3 <b>80</b> 60
29.	HEIRLOOM TOMATO SALAD "CAPRESE" (256 KCAL) 👂 🍙 Mozzarella, pesto, balsamic reduction	350
30.	YELLOWFIN TUNA NIÇOISE SALAD (320 KCAL)  Seared tuna, baby gem, potato, olives, anchovy, beans	420
31.	QUINOA SALAD (170 KCAL) Ø 🕸 🥃 Smoked eggplant, toasted pine nuts, feta cheese	390
32.	HONEY ROASTED PUMPKIN SALAD  Baby spinach, orzo, pumpkin seed, ricotta cheese, balsamic dressing	350

## **APPETIZERS**

33.	CHILLED KING PRAWNS Garden greens, red onion, classic cocktail dressing	490
34.	MEZZE PLATE PARTE	410
35.	ANTIPASTO PLATE 🎳	450

Selection of cold cuts, cheeses, marinated vegetables, spiced tomato dip, crostini

# **BURGERS / SANDWICHES**

#### SERVED WITH FRIES OR SALAD

6.	SIGNATURE BLACK ANGUS CHEESE BURGER 49 Brioche bun, Gruyère cheese, caramelised onions, lettuce and tomato, signature sauce	490
	ADD BACON	60
	ADD FRIED EGG	30
37.	CLASSIC CLUB SANDWICH & 🕰 Chicken, bacon, fried egg, lettuce	390
8.	VEGAN BURGER 👂 🅯	390
	Black beans, chickpea, avocado, balsamic onions	
39.	CROQUE MADAME &	350
	Baked sandwich with Paris ham, mornay sauce, fried egg	

## **PASTAS**

40.	SPAGHETTI BOLOGNESE	450
	Classic Italian dish with braised beef sauce	
41.	PENNE ARRABBIATA 🖗	370
	Spiced tomato sauce with garlic and fried chili	
42.	BISQUE RISOTTO	590
	Prawn, tomatoes, parmesan cheese	
43.	SPINACH & RICOTTA TORTELLINI	390
	Creamy truffle sauce, white wine, parmesan	

## MAIN COURSES

44.	VEGETARIAN LASAGNA $m{arnothing}$	330
	Layered with eggplant, zucchini, tomato and feta cheese	
45.	FISH & CHIPS	510
	Crispy battered dory fillets, house seasoned chips, lemon with a creamy tartar sauce	
46.	STEAMED COD FISH	690
	Potatoes, mixed vegetables	
47.	BEEF CHEEK MASSAMAN CURRY	650
	Slow cooked beef, mash potato, carrot, herbs	

## FROM THE GRILL

48.	CHICKEN BREAST Chasseur sauce, crushed potato & grilled pumpkin	490
49.	BLACK ANGUS SIRLOIN STEAK (280 G)	1,190
50.	NORWEGIAN SALMON FILLET (430 KCAL)	650
51.	AUSTRALIAN LAMB CHOPS (418 KCAL)   Quinoa, piquillo pepper coulis, rosemary jus	1,090
52.	AYUTTHAYA LARGE RIVER PRAWN (1 PC) 🍙	790

Tropical fruit salsa, mixed salad with chorizo and feta

All grill dishes will be served with a fresh garden salad and spiced potato wedges Your choice of red wine jus, or lemon caper butter sauce

# SIDE DISHES @

53.	FRENCH FRIES	180
54.	MASHED POTATOES	180
55.	POTATO WEDGES WITH SOUR CREAM	180
56.	STEAMED RICE	50
57.	STEAMED VEGETABLES	180

## FROM THE KINGDOM OF THAILAND

# **APPETIZERS**

58.	POPIA JAE P Crispy fried vegetables spring rolls	290
59.	THAI TASTING PLATE 🎯	410
	Mixed satay, spring roll, chicken pomelo salad, cucumber relish and peanut sauce	
60.	SATAY RUAM 🍙	340
	Mixed satays - pork, beef and chicken	
54	LADS	
51.	LARB GAI	290
	Spicy minced chicken salad, roasted ground rice, Thai herbs	
52.	YUM-STYLE GRILLED AUSTRALIAN BEEF SALAD	590
	Celery, cucumber, chili, lime	
53.	YUM SOM-O 🅸	350
	Pomelo salad with prawns, shallot and tamarind	
SC	OUPS	
54.	TOM YUM GOONG 🕰	450
	Spicy prawn soup with straw mushroom and lemongrass	
55.	том кна каі	320
	Coconut soup with chicken and galangal	
56.	CHICKEN KHAO SOY	330
	Northern-style curry with chicken and egg noodles	
57.	*SIGNATURE DISH* LOBSTER KHAO SOY	690





Northern-style curry with Boston lobster and egg noodles









## RICE AND NOODLE

68.	KAO PAD POO Blue crab fried rice, fried egg with condiments	380
69.	PAD THAI GOONG 🚳	450
	Wok fried rice noodles, blue river prawns, chives, banana blossom, bean sprouts	
70.	PAD KRA PHAO GAI, NUEA OR MOO & @ Minced chicken, beef or pork stir fried with chili and holy basil served with fried egg	390
	winded chicken, beer or pork still fried with chill and hory bash served with fried egg	
71.	PAD PAK RUAM  We Wok tossed mixed vegetables with oyster sauce	220
72.	GAI PAD MED MAMUANG Stir fried chicken with cashew nut	380
73.	GOONG PAD PRIG THAI Stir fried prawns with green peppercorn	480
74.	RAD-NA PLA Rice noodles, fried seabass, soy bean sauce	370
CL	JRRY	
75.	GAENG KIEW WAN MOO ( GAI, NUEA) Pork, chicken or beef in green curry	390
	Tork, emeker of occi in green corry	

## **DESSERTS**

76.	MADAGASCAR VANILLA CRÈME BRULÉE Cream and egg yolk custard, vanilla bean, fresh berries	290
77.	"LE MACARON" SIGNATURE LEMON CHEESE CAKE (2) Cream cheese, fresh lemon, biscuits, strawberries sorbet	290
78.	KHAW NIEW MAMUNG (340 KCAL) (24	290
79.	POLLAMAI RUAM (100 KCAL) 🕞 😤 🐔 🏵 Tropical fresh fruits	290
80.	HOMEMADE ICE – CREAM Vanilla, chocolate, honey, coffee	90 PER SCOOP
81.	HOMEMADE SORBET Coconut, raspberry, mango, strawberry	90 PER SCOOP
82.	SELECTION OF IMPORTED FRENCH CHEESE Accompanied with bread, nuts and dried fruits	780
СН	ILDRENS IN-ROOM DINING MENU	<u> </u>
83.	BABY BEARS PORRIDGE & With hot milk (oat milk)	120

💋 Vegetarian 🍘 Pork 🕝 Anti-Aging 🕏 Detox & Energy 🍄 Well-being 🕰 Available 24 hrs 🗟 Sofitel De-Light

85.	SCRAMBLING FUN 🐷 Scrambled eggs and bacon (egg, cream, salt & pepper)	180
86.	EGG-TASTIC Cheese and tomato omelette with potato (egg, cream, salt & pepper)	180
87.	STACK OF TWO  Homemade pancakes with maple syrup (flour, egg, milk, butter)	170
88.	TALK TO THE WOK  Wok fried rice with chicken and vegetables (steamed rice, egg, vegetable oil)	180
89.	HEALTHY PLEASE Ø 🕳 😤 Fresh fruit salad (mixed fruits)	130
90.	I LIKE THIS 🕮 Plain yoghurt	110
91.	TONY TOMATO SOUP  Homemade soup the way mama would make it	150
92.	<b>LETT-US OF FUN</b>	170
93.	PYTHON PASTA Spaghetti bolognese (tomato meat sauce)	180
94.	TUBES OF JOY 🕝 Penne pasta, bacon, creamy cheese sauce	180
95.	BULL DOZED TOGETHER Mini burger with lettuce, tomatoes, french fries and ketchup	220

96.	JURASSIC CHICKEN TIDBITS	210
	Chicken pieces crumbed then fried with mashed potatoes	
97.	FISHING AROUND	220
	Fresh fish of the day grilled with lemon, steamed rice and tartar sauce	
NC	LY IF YOU'VE BEEN GOOD	
98.	I SCREAM YOU SCREAM WE ALL SCREAM FOR ICE CREAM 2 scoops of our many flavours	160
99.	MAMA SAYS BE GOOD Ø & & Fantastic fruit salad (melon, papaya, pineapple, orange juice)	130
JAI	PANESE MENU / 朝定食	
l 00.	<b>GYOZA</b> Fried dumplings 餃子	250
	Fried dumplings 餃子	
	Fried dumplings	250 250













## **BEVERAGES**

STILL MINERAL WATER Evian 330 ml / 750 ml Panna 500 ml / 750 ml	190 I 290 190 I 290
SPARKLING MINERAL WATER Perrier 330 ml / 750 ml San Pellegrino 500 ml / 750 ml	190   290 190   290
SOFT DRINK Pepsi, Pepsi Max Mirinda orange, Sprite Ginger Ale, Soda water, Tonic water Red Bull - Import	160
Asahi Corona Heineken Hoegaarden Singha Stella Artois	260 380 190 380 180 380

## **SPARKLING WINE & CHAMPAGNE**

SPARKLING WINE BY THE GLASS BOTTEGA PROSECCO DOC BRUT	Gls 150ml <b>360</b>	Btl 750ml <b>1,800</b>
BOTTEGA SPUMANTE SPUMANTE ROSE		1,800
CHANDON BRUT		2,000
CHAMPAGNE LOUIS ROEDERER BRUT NV		Btl 750ml <b>3,500</b>
BILLECART SALMON BRUT NV		3,900
MOËT & CHANDON BRUT IMPERIAL NV		7,500
BOLLINGER SPECIAL CUVÈE BRUT NV		9,600
<b>ROSÉ CHAMPAGNE</b> TAITTINGER BRUT PRESTGE ROSÉ NV		Btl 750ml <b>11,100</b>
BOLLINGER BRUT ROSÉ NV		12,000
LOUIS ROEDERER CRISTAL BRUT ROSÉ 2004		50,000















PREMIUM CHAMPAGNE DEUTZ BRUT CUVÉE WILLIAM DEUTZ 1998	Btl 750ml <b>12,100</b>
BOLLINGER LA GRANDE ANNÉE 2002	21,340

# WINE BY THE GLASS

WHITE WINE CRUSE CHARDONNAY, FRANCE	Gls 150ml <b>290</b>	Btl 750ml <b>1450</b>
STEFANO ANTANUCCI, VERDICCHIO DEI CASTELLI DI JESI, ITALY	300	1400
STONE BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	380	1800
RED WINE CRUSE CABERNET SAUVIGNON, FRANCE	Gls 150ml <b>290</b>	Btl 750ml <b>1450</b>
CASALE DEL GIGLIO, CASANAESE LAZIO IGT, ITALY	330	1600
LA MASCOTA MALBEC, MENDOZA, AGENTINA	390	1900
ROSÉ STONE FISH, SHIRAZ, MARGARET RIVER, WESTERN AUSTRALIA	Gls 150ml <b>300</b>	Btl 750ml <b>1400</b>













## COCKTAILS

	MOJITO Rum, fresh mint, sugar, lime juice, soda, crushed ice	350
	WHISKEY SOUR Whiskey, lime juice, syrup, maraschino cherry	350
	SINGAPORE SLING Gin, cherry brandy, Bénédictine DOM, lime juice, grenadine syrup, soda	390
	MAI TAI Rum, dark rum, orange curaçao, orange juice, pineapple juice, lime juice, grenadine	390
NC	ON-ALCOHOLIC COCKTAILS	240
	ASIAN PASSION Lychee, passion fruit, ginger ale	
	MILKY MANGO Mango, milk, raspberry syrup	
	BANANA JUICE Banana, apple juice, lime juice	
FR	ESH SQUEEZED JUICES	210
	Orange juice Mango juice Pineapple juice Watermelon juice Fresh young coconut	
W	ELL BEING DRINK	240
	DETOX	
	ENERGY & Banana, red apple	
	ANTI-AGING Passionfruit, pineapple, honey	











