

BEVERAGE LISTS

STILL WATERS

King Power 50 cl.	50
Evian 50 cl.	150

SPARKLING WATERS

Perrier 33 cl.	220
Perrier 75 cl.	330
San Pellegrino 75 cl.	330

SOFT DRINKS 160

Coke, Coke Light, Fanta, Ginger Ale, Pepsi, Pepsi Max, Soda Water, Sprite, Tonic, Red Bull

HOT DRINKS

Cappuccino, Decaffeinated Coffee, Espresso, Freshly-Brewed Coffee, Latte, Macchiato, Chocolate	140
Double Espresso	230

HOT TEA SERIES 140

Black Tea

Supreme Ceylon Single Origin, Nuwara Eliya Pekoe, Single Estate Darjeeling, The Original Earl Grey, Natural Ceylon Ginger, Rose with French Vanilla Pekoe, Lychee with Rose & Almond, Mango Strawberry

Green Tea

Green Tea with Jasmine Flowers, Sencha Green Extra Special, Moroccan Mint Green, Single Estate Oolong Leaf Tea

Herbal Infusions

Pure Chamomile Flowers, Pure Peppermint Leaves

Iced Tea Series 180

Green Tea Orange Mocktail, Southern Temptation, Udarata Menika, Mint Splice Mango, Strawberry Punch, Tany MIntea, Lime & Green Refresher, Minty Oolong

SPIRITS SHOT (5 cl.)

Gordon's	230
Pepe Lopez Silver	230
Smirnoff	230
Ketel One	350

WELL - BEING DRINKS 200

DETOX

Ophelia: Cucumber, Apple, Rosemary
Green Choice: Broccoli, Aloe Vera, Lemon

ANTI - AGING

Blue Sensation: Blueberry, Lime, Pineapple
Goji Frizz: Goji Berry, Earl Grey, Calamansi, Low Fat Milk

ENERGY:

Fruity Break: Blueberry, Pineapple, Lemon, Water Chestnut

Three Teas: Black Tea, Chamomile, Green Tea, Honey, Peach and Basil

FRESH FRUIT JUICES 200

Orange, Pineapple, Lime, Coconut, Tomato

FRUIT SHAKES 200

Orange, Pineapple, Lime, Coconut, Cantaloupe, Watermelon

BEERS

Chang, Singha, Tiger	210
Heineken, San Miguel	230
Corona	440

APERITIFS

Campari	280
Tomato Ricard (Ricard with Grenadine)	280
Pernod	280

DIGESTIVES

Cognac VSOP (Hennessy, Martell, Remy Martin) 400

TIMELESS COCKTAILS

Caipirinha 350
Lime, Syrup, Pampero Blanco

Dry Martini 350
Tanqueray Gin, Martini Extra Dry

Margarita 400
Tres Magueyes Blanco, Midori, Lychee Liqueur, Pineapple, Sweet & Sour

Whisky Sour 400
Black Label, Sweet & Sour

Kir Pétillant 450
Crème De Cassis, Sparkling Wine

Premium Mojito 450
Pampero Blanco, Perrier, Syrup, Lime, Mint Leaves

Cosmopolitan 500
Ketel One, Grand Marnier, Sweet & Sour, Cranberry Juice

Bloody Mary 550
Ketel One, Tomato Juice, Worcestershire Sauce, Sweet & Sour

COLLECTION COCKTAILS

Cucumber Martini 350
Tanqueray Gin, Apple Juice, Fresh Apple, Cucumber

Blanco Margaret 400
Don Julio Reposado, Amaretto, Monin Hazelnut, Orange Juice, Sweet & Sour

Pullman Connection 400
Smirnoff, Midori, Baileys, Pineapple Juice, Sweet & Sour

Take & Talk 450
Black Label, Baileys, Pineapple Juice, Apple Juice, Monin Watermelon

Little Caracas 500
Pampero Blanco, Grand Marnier, Sweet & Sour, Apple Juice, Cranberry Juice

Martini & Wine Thyme 500
White Martini, Grand Marnier, Monin Rose, White Wine, Sparkling Wine

Premium Chocolate Mojito 500
Cocoa, Lime, Monin Barley, Pampero Blanco, Perrier

Strawberry Mary 500
Ketel One, Malibu, Peach Liqueur, Strawberry, Pineapple, Sweet & Sour

THE MUST HAVE

Be Zen 220
Banana, Strawberry, Apple Juice, Mango, Monin Barley

Dr. Feel Good 220
Strawberry, Pineapple, Orange, Monin Vanilla, Sweet & Sour

Pullman Attitude 220
Mint Leaves, Monin Barley

Iced Tea 220
Black Tea, Monin Vanilla, Syrup

Passion Cappuccino 220
Coffee, Cold Milk, Monin Caramel, Cookies

REGULAR SCOTCH WHISKYS SHOT (5 cl.)

J.W. Red Label, J&B, Ballantine's 240

PREMIUM SCOTCH WHISKYS
Chivas Regal 360
J.W. Black Label 360

BOURBONS & TENNESSEE WHISKIES

Jim Beam 260

CANADIAN & IRISH WHISKIES

Canadian Club, Johnson 260

HOUSE WINE

Glass (14 cl.) Bottle (75 cl.)

SPARKLING WINES

Chamdeville Brut Blanc, Italy	270	1,400
Zardetto Private Cuvee Brut, France	270	1,450

CHAMPAGNES

Taittinger Brut, Champagne, France	750	4,200
Taittinger Prestige Rose, France	850	4,500
Moet & Chandon Brut Imperial, Champagne, France	-	7,500

WHITE WINES

Concha Y Toro Reservado, Chardonnay, Chile	190	1,050
Villa Martina Pinot Grigio Villa Marlborough, Italy	240	1,150
Echeverria Unwooden Chardonnay Reserva, Chile	280	1,250
Reine Julienne, Picpoul, France	320	1,700
La Chapelle Sauvignon Blanc, France	320	1,550
La Chapelle de Viognier Herault, France	350	1,750
BW W. Wairau River Sauvignon Blanc	450	2,200

RED WINES

Concha Y Toro Reservado, Cabernet Sauvignon, Chile	190	1,050
Montepulciano La Carraia, Italy	230	1,100
Echeverria Cabernet Sauvignon, Chile	230	1,150
Montgras Reserva Cabernet Sauvignon, Chile	270	1,250
La Chapelle Cabernet Sauvignon, France	320	1,750
Andeluna Altitude, Malbec, Argentina	320	1,750
La Chapelle de Syrah VDP, France	320	1,750

ROSE WINES

Cote de provence, France	280	1,750
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A LA CARTE MENU

ACTIVE BREAKFAST H 850
available from 6.30 am - 11.00 am

Green tea, soy beans milk
Fresh slice fruits plate
Muesli with fresh fruits
Yoghurt, Two poached eggs on
Crispy bread Toasted whole wheat bread

ชาเขียวญี่ปุ่น, นมถั่วเหลือง, ผลไม้สดตามฤดูกาล
ไข่ต้มกับขนมปังปิ้ง ธัญพืช

SOUP

Cauliflower Cream soup V ครัมซูปดอกกะหล่ำ 250
Cauliflower and cream with crunchy vegetable tops

Thai soup Tom Kha Gai ต้มข่าไก่ H 250
Chicken in coconut milk with Thai herbs soup

SALADS

Thai Spicy Promelo Prawns Salad H 300
ยำส้มโอกุ้งสด
Thai pomelo, prawns, dried coconut,
dried shallot with spicy Thai sauce

Chinese Spring Rolls V ฝอยเต๋อ 350
Assorted vegetables rolled in a fine wrapper
and plum sauce

Chinese Wonton เกี๊ยวกุ้งทอด 350
Deep fried shrimps in a fine wrap and plum sauce

Greek Salad กรีกสลัด H 350
Sliced Tomato, cucumber, feta cheese,
olive oil and red wine vinegar

Traditional Caesar Salad ซีซาร์สลัด 350
with Parmesan cheese and crispy bacon

Tomatoes Mozzarella Salad H 400
สลัดมะเขือเทศและมอสซาเรลล่าชีส
Tomatoes wedges with Mozzarella cheese,
basil and light balsamic dressing

Salmon Caesar Salad ซีซาร์สลัดแซลมอน 480
with Parmesan cheese and crispy bacon
and homemade smoked salmon

SANDWICHES & SIDE DISHES

French Fries เฟรนช์ฟราย 240
with saffron mayonnaise

Potato Wedges มันฝรั่งทอด 240
with sweet chilli sauce

Vegetarian Club Sandwich V คลับแซนวิชผัก 440
Rice berry toast with grilled, comfit vegetables and rocket salad

Pullman Club Sandwich คลับแซนวิชพุลแมน 470
Crispy bacon, smoked chicken, lettuce, tomato, boiled egg,
Swiss cheese and mayonnaise,
served with potato crisps

Wagyu Beef Burger แฮมเบอร์เกอร์เนื้อวากิว 650
Wagyu beef burger, crispy cos, roma tomatoes,
cheddar, onion, fried egg, tomato chutney and potato wedges

PIZZA (6-inch thin crust)

Margherita V มาร์การิตา 450
Homemade tomato sauce,
mozzarella cheese and oregano

Thai Beef Strips Galette with Egg Shitake Mushroom 450
เนื้อกาวีเรียตเสิร์ฟพร้อมไข่และเห็ดชิตาเกะ

Ham Galette with Egg and Emmental Cheese 500
แฮมกาวีเรียตเสิร์ฟพร้อมไข่ ราวซอสมะเขือเทศและเอมเมนทอลชีส

Baby Calamari ปลาหมึกขลุ่ยแป็วทอด 550
Spicy tomato-baby calamari sauce with mozzarella cheese

Sautéed Shrimp Galette, BBQ Calamari and Vegetables 650
กุ้งผัดกาวีเรียตเสิร์ฟพร้อมปลาหมึกบาร์บีคิวและผัก

ASIA FAVORITES

Thai Chicken Satays ไก่เสียบไม้ 250
Spiced chicken fillets satay peanut dip,
with rice berry Naan bread

BBQ Moo / Gai / Goong / Nuea บาร์บีคิวเสียบไม้ 350
grilled skewer pork, chicken, prawn or beef

Khao Phad Moo / Gai / Goong / Nuea ข้าวผัด 350
Fried rice with pork, chicken, prawn or beef

Phad Krapraow Moo / Gai ผัดกระเพราหมู, ไก่ 350
Stir fried minced pork or chicken, fresh chilli, hot basil leaves
served with steamed rice and fried egg

Phad Thai Goong ผัดไทยกุ้ง 350
Thai style fried rice noodles with prawns

Thai Thod Mun Goong ทอดมันกุ้ง 350
Deep fried shrimp cakes with Thai dip

WELL - BEING FOOD

DETOX: Broccoli Tumeric Soup H 370
ซูปบรอกโคลีและขมิ้น
with crunchy vegetable tops

ANTI - AGING: Avocado Tomato Salad H 450
สลัดมะเขือเทศ
Grilled avocado, tomato and mozzarella cheese,
pesto sauce served with pomegranate seed and fresh berries

ENERGY: Salmon Burger Charcoal H 490
แฮมเบอร์เกอร์แซลมอน
Pan - fried salmon, Cheddar cheese,
topped with a fried egg and charcoal bun
served with baked potatoes and yoghurt dip

CHILDREN'S MENU

Chicken Bites with Fresh Tomato Sauce 210
ไก่ทอดเสิร์ฟพร้อมซอสมะเขือเทศ

Fish & Chips 210
ปลาซุขแป็วทอดกรอบเสิร์ฟพร้อมเฟรนช์ฟรายส์

Hot Dog with French Fries 210
ฮอทดอกเสิร์ฟพร้อมเฟรนช์ฟรายส์

Kid's Spaghetti Carbonara 210
สปาเก็ตตี้คาโบนาร่า

Seasonal Fruits Salad 210
สลัดผลไม้

DESSERTS

New Zealand Ice-Cream ไอศกรีมนิวซีแลนด์ 150
Assorted flavors, please ask your service attendant

Thai Seasonal Sliced Fruits Platter 180
ผลไม้สดตามฤดูกาล

Chocolate Cake เค้กช็อคโกแลต 250
with berry cream, served with chocolate caulis

H: healthy อาหารเพื่อสุขภาพ
V: vegetarian อาหารมังสวิรัติ

All prices are quoted in THAI baht
and inclusive of service charge and government tax.