

# BEVERAGE LISTS

## STILL WATERS

King Power 30 cl.	60
Evian 33 cl.	160
Evian 75 cl.	280

## SPARKLING WATERS

Badoit 33 cl.	220
Badoit 100 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	160
Double Espresso	230

## HOT TEA SERIES 150

### 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** 340  
**J.W. Black Label** 340

## BOURBONS & TENNESSEE WHISKIES

**Jim Beam** 260

## CANADIAN & IRISH WHISKIES

**Canadian Club, John Jameson** 260

## GREAT WINE SELECTIONS

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

### SPARKLING WINES

Fleur de France Blanc de Blanc Brut, France	250	1,150
Zardetto Private Cuvee Brut, Prosecco, Italy	320	1,550

### CHAMPAGNES

Taittinger Prestige Brut, France	900	4,400
Taittinger Prestige Rose, France	940	4,700
Moet & Chandon Brut Imperial, France	-	8,000

### WHITE WINES

Concha Y Toro Reservado, Chardonnay, Chile	250	1,150
Villa Martina Pinot Grigio Villa Marlborough, Italy	270	1,250
Echeverria Unwooden Chardonnay Reserva, Chile	290	1,350
La Vieille Ferme Blanc, France	290	1,350
La Chapelle Sauvignon Blanc, France	330	1,550
La Chapelle de Viognier Herault, France	370	1,750
Wairau River Sauvignon Blanc, Newzealand	460	2,200

### RED WINES

Chateau Chapelle d' Alienor 2016	199	999
Concha Y Toro Reservado, Cabernet Sauvignon, Chile	250	1,150
Echeverria Cabernet Sauvignon, Chile	270	1,250
Montgras Reserva Cabernet Sauvignon, Chile	290	1,350
La Vieille Ferme Rouge, France	290	1,350
Andeluna Altitude, Malbec, Argentina	330	1,550
La Chapelle Cabernet Sauvignon, France	330	1,550
La Chapelle de Syrah VDP, France	330	1,550

### ROSE WINES

Domaine Fontval Rose Mediterranee IGP, France	300	1,300
---	-----	-------

# 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 or toasted whole wheat bread

ชาเขียวญี่ปุ่น, นมถั่วเหลือง, ผลไม้สดตามฤดูกาล  
ไข่ต้มกับขนมปังปิ้ง กล้วยเชื่อม

## SOUP

**Broccoli Cream Soup **V**** ครีมหูปลอกกะหล่ำ 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**** 350  
Assorted vegetables rolled in a fine wrapper  
and plum sauce

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

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

**Traditional Caesar Salad** 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** 480  
with Parmesan cheese and crispy bacon  
and homemade smoked salmon

## SANDWICHES & SIDE DISHES

**French Fries** 240  
เฟรนช์ฟราย  
With mayonnaise

**Potato Wedges** 240  
มันฝรั่งทอด  
With sweet chili sauce

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

**Pullman Club Sandwich** 470  
คลับแซนวิชชีสและแฮม  
Crispy bacon, smoked chicken, lettuce, tomato, boiled egg,  
Swiss cheese and mayonnaise, served with potato crisps  
or small mixed salad

**Wagyu Beef Burger** 650  
แฮมเบอร์เกอร์เนื้อวากิว  
Wagyu beef burger, crispy cos, roma tomatoes,  
cheddar, onion, fried egg, potato wedges or small mixed salad

## PIZZA (6-inch thin crust)

**Margherita **V**** 450  
มาการิต้า  
Homemade tomato sauce, mozzarella cheese and oregano

**Quinoa Salad **V**** 340  
ควินัวสลัดกับผักย่าง, น้ำมันมะกอกดำ  
Quinoa salad with grilled vegetables, black Kalamata olive dressing  
สลัดข้าวควินัวกับผักย่างและน้ำสลัดคาลามาตา

**Vegan Burger** 450  
Beyond meat vegetable burger with waffles potatoes  
or small mixed salad  
เบอร์เกอร์มังสวิรัติเสิร์ฟพร้อมวaffle และฟราย

## ASIA FAVORITES

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

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

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

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

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

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

## WELL - BEING FOOD

**DETOX: Broccoli Tumeric Soup **H**** 370  
ซूपบรอกโคลีและขมิ้น  
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  
ปลาชุบแป้งทอดกรอบเสิร์ฟพร้อมเฟรนช์ฟรายส์

**Hot Dog with French Fries** 210  
ฮอทดอกเสิร์ฟพร้อมเฟรนช์ฟรายส์

**Kid's Spaghetti Carbonara** 210  
สปาเก็ตตี้คาโบนาร่า

**Seasonal Fruits Salad** 210  
สลัดผลไม้

## DESSERTS

**Ice-Cream selection** 180  
ไอศกรีมนิวซีแลนด์  
Assorted flavors, please ask your service attendant

**Thai Seasonal Sliced Fruits Platter** 180  
ผลไม้สดตามฤดูกาล

**Chocolate Cake** 250  
เค้กช็อกโกแลต  
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.