

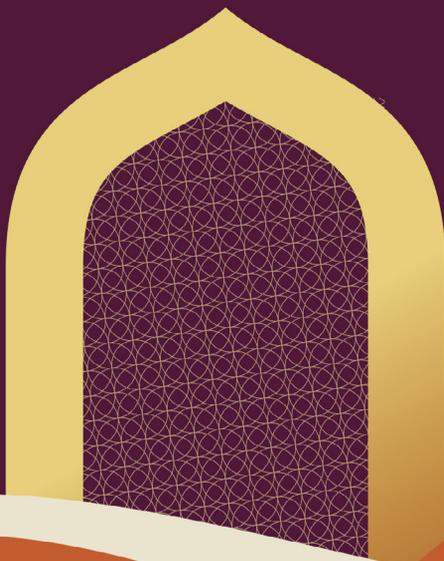


Bangkok Premium Lounge

Menu

رَمَادَانُ
مُبَارَكٌ

RAMADAN MUBARAK



BREAKFAST

À LA CARTE

Poached eggs

served with choice of sides

Boiled eggs

served with choice of sides

Fried eggs

served with choice of sides

Omelette – regular, cheese or veggie

served with choice of sides

Scrambled eggs

served with choice of sides

Shakshuka

served with choice of sides

International sweet – waffle

served with red berry compote

Local sweet – kanom krok

LUNCH / DINNER

À LA CARTE

Surf and turf

seared tiger shrimp and filet mignon with rosemary veal sauce, garlic baby potatoes and asparagus

Lamb cutlets

with herb jus, roasted potatoes and grilled vegetables

Pan-fried sea bass

with butter lemon sauce, basmati rice pilaf and vegetables



Marinated airline chicken maklouba

with eggplant and cauliflower

Pad Thai with prawns (Peanuts-Allergen)

stir-fried rice noodles with eggs, vegetables, tofu in tamarind sauce, dried seafood, garlic and peanuts

SALADS

Superfood salad – lentil and artichoke



Seared tiger prawns with mesclun salad

with roasted red pepper hummus

SUSHI SET

shrimp nigiri, tuna nigiri, Zuwai crab sushi roll, California roll, wasabi, gari, pink ginger

AFTERNOON TEA

A selection of finely cut sandwiches

egg mayonnaise, smoked salmon, cream cheese cucumber

Hand-made pastries

mango flower pie, chocolate ganache cake topped with milk chocolate mousse

Chocolate Earl Grey scone

served with clotted cream and jam paired with your choice of TWG tea

DESSERTS



Rose panna cotta with ice cream and berries

Vanilla ice cream

Chocolate ice cream

Special flavour of the month

Served with your choice of toppings: crushed walnuts, chocolate chips, marshmallows, chocolate syrup



Ramadan special dish.



Vegetarian dishes may contain dairy products.

VEGAN Vegan dishes are completely free of animal products.

Please be advised that some of our dishes may contain the following allergens: Gluten, milk, egg, peanut, tree nuts, soy, sulphites, celery, mustard, sesame seeds, lupin, fish. Kindly contact a member of our staff for more information.

NON-ALCOHOLIC BEVERAGES

FRESH JUICES

Orange, Cloudy Apple, Coconut water, Watermelon

JUICES

Pineapple, Cranberry, Tomato, Mango

SMOOTHIE

Choice of the day

DETOX WATER

Choice of the day

SOFT DRINKS

Coca Cola, Coca Cola light, Sprite, Fanta Orange, Ginger Ale, Tonic water, Soda water

TWG TEA

Vanilla Bourbon

Waterfruit Green Tea

Sencha

With a strong, grassy fragrance and floral accents, this classic TWG Tea infuses into a refreshing, pale-green cup with a subtle aftertaste and is an ideal accompaniment to a meal.

English Breakfast

A strong British blend of black teas, dark in colour and rich in aroma. Perfect alone or with a dash of milk.

Earl Grey

A legendary grand classic, this fragrant black tea is richly infused with the finest bergamot.

Grand Jasmine

An outstanding China green tea blended with superior jasmine blossoms. The infusion is delicate and refined, and gives an enveloping floral aroma.

Chamomile

Soft and soothing, these rare chamomile flowers boast a rich honey aroma and yield a golden, theine-free cup.

COFFEE

Americano, Cappuccino, Caffè Latte, Espresso, Double Espresso, Caffè Mocha, Espresso Macchiato, Flat White, Arabic Coffee

All coffees are available as regular and decaffeinated.

HOT CHOCOLATE

Served with your choice of full fat, low fat, oat, soya, almond or coconut milk.

ALCOHOLIC BEVERAGES

CHAMPAGNE

Gosset Grande Réserve Brut

Gosset Grand Rosé Brut

WHITE WINE

JJ Vincent Bourgogne Chardonnay

Babich Marlborough Sauvignon Blanc

Piccini Pinot Grigio IGT

RED WINE

Wynns Coonawarra Estate Shiraz

Château Pey La Tour Bordeaux

Stags' Leap Napa Valley Merlot

APERITIF

Martini Extra Dry, Martini Bianco, Martini Rosso, Grand Marnier

BEER

Singha, Chang, Budweiser, Stella Artois

VODKA

Grey Goose

GIN

Bombay Sapphire – London Dry, Hendrick's, Tanqueray No. 10

RUM

Bacardi Añejo Cuatro, Malibu

WHISKY

Bourbon

Jim Beam

Jack Daniel's

Blended Scotch

Johnnie Walker Gold Label

Jameson

Chivas Regal 12 yo.

Single Malt

Glenfiddich 12 yo.

Glenmorangie The Elementa 10 yo.

COGNAC

Hennessy VSOP

TEQUILA

Jose Cuervo Especial

LIQUEUR

Baileys Irish Cream, Cointreau, Jägermeister, Aperol

COCKTAILS

Lynchburg Lemonade

Jack Daniels, Cointreau, lemon juice, sugar syrup, Sprite

Lemon Cooler

gin, Martini Rosso, lemon juice, grenadine, soda water

Mystique

rum, orange juice, lemon juice, grenadine, soda water

Orange and Lime Martini

Absolut vodka, Cointreau, lime juice, orange juice

Orange Mojito

white rum, mint leaves, sugar syrup, lemon juice, orange juice, soda water, lemon/lime wedge

Rob Roy

Scotch whisky, Martini Rosso, bitters

Something Sangria

red wine, brandy, sugar syrup

Summer Sunset

champagne, orange juice, grenadine

White Lady

gin, Cointreau, lemon juice, sugar syrup