

Bangkok Premium Lounge

Menu



Breakfast

Mains

Poached eggs

served with choice of sides

Boiled eggs

served with choice of sides

Fried eggs

served with choice of sides

Omelette – regular, white, cheese or veggie

served with choice of sides

Scrambled eggs

served with choice of sides

Shakshuka

served with choice of sides

Sweet international - French toast

served with caramelized mangoes

Sweet local - Khanom Krok

 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 nut, soy, sulphite, celery, mustard, sesame seeds, lupin fish.
Kindly contact a member of our staff for more information.

Lunch & Dinner

Sushi

shrimp nigiri, tuna nigiri, eel and cucumber maki, California roll, wasabi, gari, pink ginger

Salad

Thai style pomelo salad **VEGAN**

Japanese kani salad

Mains

Surf and turf

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

Lamb cutlets with herb jus roasted potatoes and grilled vegetables

Baked sea bass with sweet and sour chili sauce and seasonal vegetables

served with jasmine rice

Chicken suvee with tomato concasse

accompanied by grilled seasonal vegetables and polenta

Pad Thai (Peanuts-Allergen)

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

Afternoon tea

A selection of finely cut sandwiches

egg mayonnaise, smoked salmon, cream cheese cucumber

Handmade pastries

mango flower pie, chocolate ganache milk, chocolate mousse

Freshly baked plain scone served with clotted cream and jam

paired with your choice of TWG tea

Desserts

Chocolate brownie with raspberry coulis

accompanied by vanilla ice cream

Vanilla ice cream

Chocolate ice cream

Flavor of the month - Coconut milk butterfly pea

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

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Beverages

Non-alcoholic Beverages

TWG Tea

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.

Lung Ching

Yielding a beautiful jade infusion, this green tea, otherwise known as "Dragon's Well", has a full, round flavour with a fresh aroma that delights the senses.

Chamomile

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

Premium Coffees

(All coffees are available as regular and decaffeinated)

Americano

Cappuccino

Caffè Latte

Espresso

Double Espresso

Caffè Mocha

Espresso Macchiato

Flat White

Decaffeinated

Arabic Coffee

Hot Chocolate

Hot beverage is served with your choice of milk full cream, half cream, skimmed or soya

Fresh Juices

Orange

Cloudy Apple

Juice

Pineapple

Cranberry

Tomato

Mango

Non-Dairy Smoothie

Choice of the day

Detox Water

Choice of the day

Soft Drinks

Coke, Coke Light

Sprite, Sprite Light

Fanta

Ginger Ale

Tonic water

Soda water

Alcoholic beverages

Whiskey

Bourbon

Maker's Mark

Jim Beam

Jack Daniel's

Blended Scotch

Johnnie Walker Gold Label

Jameson

Chivas Regal 12 Year

Single Malt

Glenfiddich Select Cask

Glenmorangie The Elementa 14 Year

Liqueur

Baileys Irish Cream

Cointreau

Jägermeister

Aperol

Rum

Bacardí Añejo Cuatro

Malibu

Gin

Bombay Sapphire – London Dry

Hendrick's

Tanqueray No.TEN

Whitley Neill Watermelon & Kiwi

Vodka

Grey Goose

Beluga

Cognac

Frapin XO

Hennessy VSOP

Aperitif

Martini Extra Dry

Cinzano Bianco

Pernod

Grand Marnier

Aperol

Tequila

Don Julio Añejo

Beers

Budweiser

Stella Artois

Leffe Blonde

Leffe Brune

Guinness

Cider

Old Mout Cider (different flavours)

Champagne

Gosset Champagne Brut Grand Reserved

Autreau Rose champagne - Brut Premier Cru

White Wine

JJ Vincent Bourgogne Chardonnay

Barbich Marlborough Savignon Blanc

Piccini Pinot Grigio Igt

Wegeler Riesling Trocken Rheingau

Red Wine

Wynns Coonawarra Estate Shiraz

Cheateau Pey Latour Bordeaux

Stags' Leap Napa Valley Merlot

Rosé Wine

Moonlight & Roses