

## All day dining offerings

### Soups

**Roasted Pumpkin Soup *ซุปรักทอง*** 220  
Roasted pumpkin soup, seared scallop. Ginger cream.

### Delicious appetizers

**Lobster Salad *สลัดกุ้งหิน*** 370  
Rock lobster poached in scented fish fume with a salad of Asian leaves, semi-dried tomato, baby cucumber, toasted macadamia nuts, and lemon pepper vinaigrette.

**Classic Caesar Salad / add char-grilled Thai marinated chicken *สลัดซีซ่า*** 250/320  
With Romaine leaves, parmesan croutons, anchovy dressing, crispy bacon and parmesan shavings.

**Shrimp Bucket *กุ้งปักเกิด*** 380  
A bucket of chilled peel and eat shrimps with Thai seafood dressing, soft herb mayonnaise and fresh lime.

**Handcrafted sandwiches** All our sandwiches come with house made Asian coleslaw and home fries

**Char-grilled Australian Angus Beef Burger *เบอร์เกอร์เนื้อออสเตรเลีย*** 330  
Served in a sesame seed bun with roasted bacon, tomato, lettuce and melted cheddar cheese.

**Panko Crusted White Fish *เบอร์เกอร์ปลา*** 270  
Pan fried and served in a soft bun with marinated tomato, lettuce and classic 'Tartar' sauce.

**Sala Club Sandwich *ศาลา คลับแซนด์วิช*** 240  
Grilled chicken breast, crispy bacon, sliced tomato, lettuce and fried egg served in focaccia bread with herb mayonnaise.

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### Mains

<b>200g Char-grilled Australian Sirloin Steak</b> สเต็กเนื้อออสเตรเลีย Served with herb roasted potatoes, tomato, shallot and sweet basil salad, nam jim jaew.	600
<b>Herb Roasted Salmon</b> สเต็กปลาแซลมอน Tasmanian salmon fillet pan roasted with fresh herbs, served on a slow roasted tomato mash, baby asparagus tips and chili and ginger butter.	550
<b>Char-Grilled Thai Marinated Chicken Breast</b> อกไก่ย่างสมุนไพรไทย Served with Asian style potato salad and roasted sweetcorn relish.	450

### Pasta

<b>Spaghetti Cream Sauce</b> สปาเก็ตตี้ครีมซอส Tossed with roasted bacon, whipped egg yolk, cream and fresh parmesan.	240
<b>Penne Pasta</b> เพนเน่พาสต้า Tossed with Spanish chorizo sausage, fresh tomato, slow roast tomatoes, chili, sweet basil and parmesan.	260
<b>Spaghetti with Fresh Seafood</b> สปาเก็ตตี้ซีฟู้ด In a white wine, fresh tomato, sweet basil and parmesan cream sauce.	320

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- Tom Yam Goong Meanam ต้มยำกุ้งแม่น้ำ \*** 370  
Hot and sour soup with locally caught Ayutthaya river prawns, water mushrooms lemongrass and kaffir lime.
- Poh Taek Pla Khang โป๊ะแตกปลาคัง \*** 250  
Hot and sour soup with local Ayutthaya catfish, infused with lemongrass, galangal, kaffir lime leaf and hot basil.
- Tom Kha Gai ต้มข่าไก่** 200  
Sliced chicken thigh in a coconut broth infused with lemongrass, galangal and kaffir lime leaf.

### Delicious appetizers

- Yam Tua Phu Goong Mae Nam ยำถั่วพูกุ้งแม่น้ำ \*** 370  
A local salad of sliced wing beans, poached chicken breast, peanuts, toasted coconut, chili paste and coconut milk, serve with a grilled freshwater Ayutthaya river prawn and a hard-boiled egg.
- Yam Som O Goong Yang ยำส้มโอกุ้งย่าง \*** 330  
Pomelo salad with sweetcorn, dried shallots and toasted coconut served with a grilled Freshwater Ayutthaya river prawn.
- Yam Talay ยำทะเล** 290  
White prawns, squid, green lipped mussels and sliced market fish, poached and tossed with Thai celery, tomatoes and onions, chili and lime dressing.
- Ahi Tuna "Pla Pa Tuna" ปลาปลาทูน่า** 320  
Lemongrass salad with fresh yellow fin tuna, Thai shallots, fresh mint, lime sweet chili paste and palm sugar dressing.
- Som Tum Poo Nim Tod ส้มตำปูนิ่มทอด** 320  
Thai papaya salad with cashew nut, dried shrimp topped with a crispy soft shell crab.
- Laab Ped ลาบเป็ด** 230  
Minced duck breast poached, tossed with mint, toasted rice, chili and lime dressing, served with long beans and green cabbage
- Kao Moo Yang Jim Jeaw คอหมูย่างจิ้มแจ่ว** 350  
Marinated and char-grilled pork neck served with smoked chili dipping sauce.

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### Delicious appetizers

<b>Sa-tae Ruam</b> <i>สะเต๊ะรวม</i>	210
Yellow curry marinated and char-grilled skewers of chicken and pork with cucumber relish and roasted peanut sauce.	
<b>Tord Man Pla</b> <i>ทอดมันปลา</i>	210
White fish fillet blended with red curry paste, snake beans and kaffir lime leaf, served with cucumber and chili relish.	
<b>Tod Man Khao Pod</b> <i>ทอดมันข้าวโพด</i>	180
Deep fried golden sweetcorn fritters served with plum dipping sauce.	
<b>Por Pia Tord</b> <i>ปอเปี๊ยะทอด</i>	170
Crispy spring rolls filled with glass noodles, jelly mushrooms and local vegetables, sweet plum dipping sauce.	
<b>Goong Hom Pa</b> <i>กุ้งห่มผ้า</i>	230
Deep fried prawn wrapped in spring roll pastry.	
<b>Gai Hor Bai Toey</b> <i>ไก่ห่อใบเตย</i>	210
Deep fried chicken wrapped in pandan leaves served with black soy sauce.	
<b>Peek Gai Tod Kue</b> <i>ปีกไก่ทอดเกลือ</i>	220
Deep fried chicken wing with sweet chili sauce.	
<b>Thong Tong Pad Krapao Gai</b> <i>ถุงทองผัดกระเพราไก่</i>	210
Deep fried golden bag stuffed with minced chicken, holy basil and oyster sauce.	
<b>Krathong Thong Laab Muu</b> <i>กระทงทองลาบหมู</i>	220
Golden fried pastry shell filled minced pork, roasted rice, Thai shallots and mint, chili lime dressing.	

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## All day dining offerings

### Mains, curries, stir-fries, rice and noodles

<b>Pla Ka Pong Nueng Manao</b> ปลากระพงนึ่งมะนาว	650
Whole fish on the bone, <i>cooked Thai style</i> , steamed with chili, lime and coriander.	
<b>Char-Grilled Sea-Bass</b> ปลากระพงย่างห่อใบตอง	650
Whole fish on the bone, <i>cooked Thai style</i> , brushed with lemongrass, chili and ginger wrapped in banana leaf and char-grilled.	
Served with <i>Organic brown rice</i> or <i>Som Tam = Spicy Thai papaya salad</i> .	
<b>Goong Mae Nam Sam Rod</b> กุ้งแม่น้ำสามรส*	890
Locally caught Ayutthaya river prawns golden fried in crispy batter and served with caramelized garlic and chili, sautéed onions peppers and coriander leaves.	
<b>Goong Mae Nam Phad Pong Karee</b> กุ้งแม่น้ำผัดผงกะหรี่*	680
Stir-fried local Ayutthaya river prawns with yellow curry powder, onions, coconut milk and Chinese celery.	
<b>Pla Chon Lui Suan</b> ปลาช่อนลุยสวน*	480
Deep fried local snakehead fish with a hot and sour dressing, Thai herbs and shallots.	
<b>Chu Chee Pla Chon</b> จู๋ชีปลาช่อน*	480
Aromatic dry red chili curry of local freshwater fish with coconut cream and kaffir lime.	
<b>Mussaman Nuea</b> มัสมันเนื้อ	350
A mildly spiced curry of slow braised Australian beef with potato, shallots, roasted peanuts and a rich aromatic sauce.	
<b>Gaeng Phed Pet Yang</b> แกงเผ็ดเป็ดย่าง	280
Slow roasted Thai duck meat, sliced and cooked in a coconut red curry sauce with lychees, tomatoes, sweet basil and chili.	
<b>Gaeng Kiew Waan Gai</b> แกงเขียวหวานไก่	220
Sliced chicken thigh poached in green coconut curry with pea eggplants, kaffir lime and sweet basil.	

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<b>Gaeng Som Pla Salid</b> แกงส้มปลาสดเค็ม *	260
A local aromatic sour and spicy orange curry with salted fish and fresh vegetables.	
<b>Gaeng Jued Woon Sen Muu Sab Pak Wan</b> แกงจืดวุ้นเส้นหมูสับผักหวาน *	180
Fragrant clear soup with glass noodles, ground pork dumplings, bean curd and local vegetables.	
<b>Phad Hoy Shell Nor Mai Farang</b> หมอไม้ฝรั่งผัดหอยเชลล์	490
Succulent sea scallops stir-fried with new season green asparagus and shitake mushrooms.	
<b>Pad Cha Talay</b> ผัดฉ่าทะเลรวม	300
Market fresh seafood wok-fried with green peppercorns, holy basil, wild ginger, chili and crispy garlic.	
<b>Hor Mok Talay</b> ห่อหมกทะเล	280
White prawns, local fish fillet and baby squid steamed in a seafood and red curry mousse with coconut cream and kaffir lime leaf.	
<b>Poo Char</b> ปูจ๋า	280
Deep fried crab shells stuffed with crab meat, minced pork and sweetcorn.	
<b>Poo Nim Tod Katiem</b> ปูนึ่งทอดกระเทียม	340
Deep-fried soft shell crab with garlic and oyster sauce.	
<b>Poo Nim Pad Prik Thai Dum</b> ปูนึ่งผัดพริกไทยดำ	340
Soft shell crab stir fried with sweet peppers, onion and black pepper sauce.	
<b>Pla Khang Pad Kai Kem</b> ปลาสดคั้งผัดไข่เค็ม *	280
Local Ayutthaya catfish stir-fried with Chinese celery, onion, salted duck egg and oyster sauce.	
<b>Gai Phad Med Mamuang Himaphan</b> ไก่ผัดเม็ดมะม่วงหิมพานต์	250
Crispy chicken thigh wok-fried with bell peppers, onions, cashew nuts and Chinese whiskey, topped with spring onion scallions.	
<b>Gai Pad Khing Sod</b> ไก่ผัดขิงสด	230
Sliced chicken thigh stir-fried with young ginger, jelly mushroom, onion, oyster sauce and soy bean paste.	

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<b>Pad Fak Tong Pak Wan Nam Man Hoi</b> <i>ผักทอง-ผักหวานผัดน้ำมันหอย *</i> Stir-fried pumpkin with local vegetable and oyster sauce.	180
<b>Pad Yod Mara Wan</b> <i>ผัดยอดมะระน้ำมันหอย *</i> Stir-fried chayote with garlic and oyster sauce.	180
<b>Sala Nam Prik Goong Tod</b> <i>สล่าน้ำพริกกุ้งทอด</i> Northern Thai style salad of smoked eggplant and chili puree topped with tempura of white prawn, with hard-boiled egg and crispy shallots.	180
<b>Goong Pad Prik Gaeng</b> <i>ผัดพริกแกงกุ้ง</i> Stir-fried shrimp with red curry paste, sliced long beans, sweet basil and chili, served with steamed Jasmine rice and topped with a Thai style fried egg.	260
<b>Phad Phak Kana Muu Krob</b> <i>ผัดผักคะน้าหมูกรอบ</i> Crispy pork belly stir-fried with Chinese broccoli, chili and oyster sauce, served with Jasmine rice and a Thai fried egg.	250
<b>Phad Krapraw Muu</b> <i>ผัดกระเพราหมู</i> Minced pork loin stir-fried with hot basil, oyster sauce and Thai chili, served with a wok fried egg.	220
<b>Khow Phad Poo Ma</b> <i>ข้าวผัดปูม้า</i> Wok-fried Jasmine rice with blue swimmer crab, spring onions and topped with a Thai fried egg.	230
<b>Khow Pad Pla Salid</b> <i>ข้าวผัดปลาสดเค็ม *</i> Wok-fried jasmine rice with local salted fish hot basil, chili, topped with salted fish and accompanied by Thai omelet strips.	250
<b>Khow Phad Nam Prik Pla Tu</b> <i>ข้าวผัดน้ำพริกปลาทุ</i> Wok fried Jasmine rice with shrimp paste, accompanied by deep fried local mackerel fish, sour green mango and sliced Thai omelette.	220

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<b>Spaghetti “Pad Kee Mao” สปาเก็ตตี้ผัดซี๊เม้า</b>	320
Spaghetti stir-fried with fresh seafood, oyster sauce, chili, green peppercorns and holy basil.	
<b>Phad Thai Goong ผัดไทยกุ้ง</b>	260
Classic Thai dish of stir-fried small rice noodles with fresh shrimp, roasted bean curd, tamarind sauce and beansprouts, garnished with Chinese chives and crushed peanuts.	
<b>Rad Na Goong Mae Nam Yod Mara Wan ราดหน้ากุ้งยอดมะระ *</b>	350
Stir fried large rice noodles with river prawns, chayote and Thai style gravy.	
<b>Pad See Eaw Talay ผัดซี๊อีวทะเล</b>	290
Stir-fried large rice noodles with fresh seafood, egg and young kale.	
<b>Kuay Tiew Neua Ayutthaya กว๊วยเดี่ยวเนื้ออยุธยา *</b>	280
Sliced Australian sirloin of beef slowly braised in a rich beef broth, served with large rice noodles, local vegetables, beansprouts and toasted garlic.	
<b>Kuay Tiew Muu Tom Yam Pak Wan กว๊วยเดี่ยวหมูต้มยำผักหวาน *</b>	180
Small rice noodle hot and sour soup with minced pork on top peanut and wonton sheet.	

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# Something sweet

## Thai & Western dessert

<b>Kanom Bualoy</b> <i>ขนมบัวลอยไข่หวาน</i>	250
Rice dumplings poached in warm sweetened coconut milk served with a soft poached egg in a whole young coconut.	
<b>Mango Sticky</b> <i>ข้าวเหนียวมะม่วง</i>	200
Chilled mango cheeks with sweetened sticky rice, kaffir lime infused coconut sauce and toasted sesame seeds.	
<b>Kluay Thod</b> <i>กล้วยทอด</i>	190
Deep fried local bananas in crispy rice batter served with Belgian chocolate ice-cream.	
<b>Blueberry cheesecake</b> <i>บลูเบอร์รี่ชีสเค้ก</i>	250
Rich creamy cheesecake served with blueberry compote.	
<b>Vanilla Cream Brule in coconut burn</b> <i>วานิลลาครีมบรูเล</i>	210
Vanilla cream brule served in a burnt coconut with blueberry compote.	
<b>Tropical Fruit Plate</b> <i>ผลไม้รวม</i>	180
Freshly carved tropical seasonal fruits served with a wedge of fresh lime.	
<b>Ice Cream Tad stuff Thai tea ice cream</b> <i>ไอศกรีมตัดชาไทย</i>	190
Chiffon cake stuff Thai tea ice cream.	
<b>Double Chocolate Brownie</b> <i>ดับเบิลช็อกโกแลตบราวน์</i>	220
Valrhona double chocolate brownie served with vanilla bean ice-cream and warm ganache sauce, Macadamia nut brittle.	

## Ice cream & Sorbet

<b>Ice cream</b>	<b>Sorbet</b>	70/scoop
Thai milk tea	Raspberry	
Belgian chocolate	Supreme mango	
French Vanilla		
Strawberry		
Young coconut		

## Coffee & Tea

## Digestives, Single malt & Cognacs

Americano, Hot Coffee ,Café Latté , Decaffeinated Coffee	110	Amaretto , Grappa	170
Espresso		Bailey's cream ,Kahlua	
Irish Coffee- <i>John Jameson , Kahlua</i> <i>Topped with whipping cream.</i>	290	Drambuie , Sambuca	
Dilmah Hot tea - <i>Pepper mint , Jasmine</i> <i>English breakfast, Earl grey, Oolong.</i>	110	Jägermeister , Fernet Blancca	
Iced – Iced Coffee, Iced Cappuccino, Iced Latte.	150	Glenfiddich single malt 12 year	320
		Remy Martin V.S.O.P. / X.O	320 / 480
		Hennessy V.S.O.P./ X.O	320 / 480

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