MENU

caesar salad (C, E, M) - (V) 375
choice of(prawns, salmon or chicken)
romaine lettuce, aged parmesan & croutons

grilled goat's cheese (MU, S) - (V) Ⓥ 385
goat's cheese, beetroot, orange & pine nut

mixed green salad (MU, S) - (v) Ⓥ 355
artichoke, cherry tomato & red radish

tomato & mozzarella salad (M. MU, N, S) - (v) 355
garden tomato, buffalo mozzarella & pesto

bagels & burgers

beef bagel (C, E, M) 500
caramelized onion, cheddar & bbq sauce

smoked salmon bagel (C, E, M) 495
onion, caper & dill cream cheese

avocado & truffle bagel (C, E, M) (V) Ⓥ 460
avocado & truffle cream cheese

classic burger (C, E, M) 500
beef, crispy bacon & english cheddar

thai chicken burger (C, F, P, M) 500
chicken, peanut sauce & cucumber relish

the aussie burger (C, E, M) 500
beef, egg, beetroot & red onion

The Sarojin "impossible" burger (C, MU) (v) Ⓥ 495
Plant based "beef" burger, caramelized onion & truffle mustard

chef gogh's classics

club sandwich (C, E, M) - (v) 500
ham, cheese, egg, grilled chicken
bacon, tomato, onion & avocado

prawn caesar sandwich (C, CR, E, F, M) - (v) 495
prawns, lettuce & parmesan on ciabatta

ham & cheese sandwich (C, M) - (v) 460
honey roast ham, cheddar & emmental

tuna roll (C, E, F) 460
tuna, bell pepper, tomato & avocado

pizza di pollo (C, M) 520
chicken, onion, bell pepper, basil & mozzarella

pizza margherita (C, M) - (v) 520
tomato, sweet basil & mozzarella

pizza combination (C, M) 520
ham, salami, coppa & mozzarella

(burgers, bagels & sandwich served with a choice of french fries or garden salad)

spring rolls (C, S) - (V) Ⓥ 265
vegetable spring rolls & sweet plum

mixed satays (CO, E, F, P, M) - (V) 325
grilled chicken, pork, beef & peanut sauce

vermicelli prawns (C, CR) 325
prawns wrapped in rice noodles & sweet chili

duck rolls (S) - (V) Ⓥ 355
honey roasted duck rolls & black bean sauce

thai salads

yam hua plee (CR, CO, F) - (V) Ⓥ 325
banana flower salad & grilled prawn

yam sarai talay (CE, CR, CO, F) 355
seared tuna, poached prawns & seaweed salad

yam poo nim (C, CR, CO, F, N) 325
crispy soft shell crab & green mango salad

Local delights

khao phad (CR, CO, E, S) - (V) Ⓥ 325
choice of (chicken, pork, seafood or prawn) fried rice

khao soi (C, CO, E, F) - (V) 355
choice of (chicken or tofu) red curry & crispy noodle

nasi goreng (C, CR, CO, E, N, S) 375
Indonesian fried rice, chicken satay & fried egg

chicken wings (C, F) 355
deep fried chicken wing & sweet chili dipping

som tam gai yang (CR, F, P) - (V) Ⓥ 315
green papaya salad & grilled chicken

yam nue yang (CO, F) 395
grilled beef salad & chili lime

phad thai (C, CO, E, F, P) - (V) Ⓥ 355
choice of (prawns, chicken or tofu)

drunken noodles (C, CR, CO, E, F, MO, S) - (V) Ⓥ 355
choice of (prawns, seafood, chicken or tofu)

ice cream and sorbets (E, M, N) - (V) 135

ice cream : vanilla, thai tea, verona chocolate, strawberry, coconut, mango

sorbets : passion fruit, raspberry, lemon, pineapple, lychee

MICHELIN 2 Keys Hotel - MICHELIN Guide Thailand

KEY TO ALLERGENS
C- cereals containing gluten CE- celery & celeriac CR- crustaceans CO- coriander E- eggs F- fish P- peanuts M- milk MO-molluscs MU- mustard N- nuts S- soy beans
(V) vegetarian and Ⓥ vegan –option available
price are subject to 10% service charge and 7%

drink menu

sommelier's seasonal selection

bottle/ 150ml

champagne & prosecco

montaudon brut reserve premiere, reims	2,950	590
prosecco superiore docg, bisol & figli "jeio"extra dry	1,760	355

white

bottle / 175

thailand
chenin blanc, spring granmonte vineyards 1,680 420

australia
chardonnay, houghton , margaret river 1,630 410

italy
pinot grigio, sensi collezione, delle venezia 1,590 400

rose

france
grenache, cinsault, syrah, by ott, rosé, provence, 1,890 475

red

italy
montepulciano d'abruzzo, prope, velenosi, marche 1,600 400

argentina
malbac, la linda, mendoza 1,600 400

chile
cabernet, merlot, chateau m grand vin, gold label 1,650 415

refreshing

315

aperol spritz
aperol, sparkling wine, top up with soda water

mango tango
bacardi rum, smirnoff vodka, malibu, fresh mango, lime juice, sugar syrup

mojito
bacardi rum, lime wedge, mint, brown sugar

carribean tercoil
frangelico, malibu, blue curacoa, pineapple juice

frozen mango mojito
chalong bay rum, fresh mango, mint leaf, lime juice

violet gin
tanqueray infused with butterfly pea flower, triple sec, sprite, sugar syrup

the classics

295

thai phraya old fashion
phraya rum, orgeat syrup, california orange

pink sky
sky vodka, cinnamon syrup, lime juice, pink dragonfruit

cosmopolitan
smirnoff vodka, triple sec, cranberry juce, lime

pina colada
bacardi rum, malibu coconut rum, pineapple juice, coconut milk

margarita
tequila, triple sec, sugar syrup, lime juice / or choice of strawberry, mango

the martini

passionfruit martini
absolut vanilla vodka, homemade vanilla syrup, passion fruit, lime juice

espresso martini
absolut vodka, kaulua, crème de cacao, espresso

dry martini
tanqueray, bombay sapphire gin or absolut vodka, dry vermouth

the sarojin signature

340

sarogin
hendrick gin, triple sec, cucumber, sweet basil, lime

the bingham
katelone vodka, elderflower syrup, fresh ginger, lychee juice, kaffir lime, apple juice

healthy and smooth

205

exotic velvet
banana, mango, cantaloupe melon, coconut cream

mango cooler
mango, fresh pineapple, lemon

refreshing day
cucumber, elder flower syrup, dill, lime

ginger passion punch
pineapple juice, fresh ginger, mint, passion fruit

beers

heineken 155
pale lager, clear golden beer with good clarity, plenty of visible carbonation and a grain and corn aroma. refreshing, alc.5%

singha 155
thai premium lager, aroma of pale malts, mineral water and bread; medium body with a thin texture and a lively carbonation, alc.5%

chang 155
thai lager, pleasant and full of flavor with a subtle fruit and hop aroma, delivering a natural easy-to-drink brew, alc. 5.2%

asahi 195
japanese rice lager, fresh and crisp taste made with fresh water, corn barley, hops and rice, alc 5.0%

corona extra 195
mexico pale lager with fruity-honey aromas and a touch of malt, refreshing, crisp, and well-balanced between hops and malt and, smooth taste alc. 4.5 %

la chouffe blonde 295
belgian blonde ale, effervescent, strong, fruity, spicy beer where flavors develop. aroma of tropical and citrus fruit with touches of coriander and hops., alc. 8 %

weihenstephaner hefe dunkel 295
dark wheat beer, a fruity-fresh sweetness and hints of mature bananas harmonise with delicious flavours of roasted malt, alc. 5.3 %

la chouffe cherry 295
strong, fruity beer, aroma of cherries in a characterful ale. alc. 8%

duvel 295
classic strong, golden beer slightly fruity, dry aroma, well hopped, with a slightly bitter aftertaste, alc. 8.5 %

vedett white 295
belgian wheat beer, fresh, subtle citrus-like & spicy aromas, alc. 4.7%

non – alcoholic beer

heineken 0.0 155
refreshing lager slides down the throat as easily as the alcoholic one

budweiser 155
an alcohol-free brew with only 50 calories and zero grams of sugar light, malty and refreshing

soft drinks 95
coke/diet coke / fanta orange / tonic water
sprite /ginger ale

fruit crush 160
watermelon / pineapple / mango / orange
lemon & mint / cantaloupe melon / lemon

mineral water

acqua panna still (750 ml)	150
san pellegrino sparkling (700 ml)	190

(for the full drink menu, please ask)
prices are subject to 10% service charge & 7% vat