



ROOM SERVICE MENU

BREAKFAST

Available from 07:00 to 11:00 hrs. — please dial ext. 423 to place an order.

ALL DAY DINING

Available from 11:00 to 23:00 hrs. — please dial ext. 420 to place an order.

The Continental 750

Choice of Juice: Orange, Pineapple, Watermelon
Choice of Cereals: All-Bran, Corn Flakes, Coco Crunch, Soy Milk or Skim Milk | D
Choice of breakfast pastries: Danish, Croissant, Muffin | D
Choice of toast: White, Whole Wheat, Multi-Grain with Jam & Butter | D
Tropical Fresh Fruits | GF | LF
Choice of Hot Beverage: Coffee, Tea or Hot Chocolate

The American 950


Choice of Juice: Orange, Pineapple, Watermelon
Two Eggs any Style (Fried Eggs, Scrambled, Poached, Omelet, Boiled) | E | L
Served with Grilled Herbed Tomato & Homemade Hash Brown
Choice of Breakfast Meats: Bacon | P |, Cumberland Sausage | P | & Chicken Bologna
Choice of Toast: White, Whole Wheat, Multi-Grain with Jam & Butter | D
Choice of Hot Beverage: Coffee, Tea or Hot Chocolate

The Healthy Set | V 750

Choice of Juices:
Wellbeing Juice (Mango, Banana and Pineapple) OR
Energize (Carrot, Pineapple, Green Apple, Lime & Melon)
Egg White Omelet Served with Sautéed Herb Mushrooms | E | L
And Garden Green Salad (Bell peppers, Spinach, Tomato)
Choice of: Soy Yoghurt, Almond Milk | LF | GF
Plain Yoghurt | D | or Tropical Fruit Yoghurt, Mixed Dried Fruits & Honey | L
Choice of Toast: Whole Wheat, Multi-Grain with Jam & Butter | D
Tropical Fresh Fruits | GF | LF
Choice of Hot Beverage: Coffee, Tea or Hot Chocolate

All egg dishes are prepared with locally sourced, free-range eggs, ensuring the highest quality and standards

*For additional à la carte items, as well as gluten-free, vegan, and vegetarian options,
please inquire with our team directly*

 Signature Dish W: Wellbeing Dish V: Vegetarian Dish N: Nuts
P: Contains Pork SP: Spicy E: Egg D: Dairy SH: Shellfish
GF: Gluten-Free L: Locally Sourced LF: Lactose-Free

Prices are inclusive of service charge and government tax
All meats are prepared and distributed by Halal Certified suppliers



ROOM SERVICE MENU

BREAKFAST

Available from 07:00 to 11:00 hrs. — please dial ext. 423 to place an order.

ALL DAY DINING

Available from 11:00 to 23:00 hrs. — please dial ext. 420 to place an order.

Coffee & Tea Selection

Artisan Teas from Chiang Rai, Northern Thailand

Savor our carefully curated selection of local teas, handpicked by experienced farmers in the highlands of Chiang Rai. Crafted using time-honored traditions, each cup reflects the heritage, care, and expertise of the communities that have nurtured these tea gardens for generations.

Enjoy a variety of expertly prepared artisan teas, including Charu English Breakfast, Charu Earl Grey, Charu Jasmine Green Tea, Charu Chamomile, Singha Park Oolong Jasmine, and Homemade Ginger Tea.

Responsibly Sourced Coffee by Common Grounds

Enjoy a variety of expertly prepared coffee beverages, including Latte, Cappuccino, Flat White, and Espresso. Our coffee is ethically sourced, ensuring quality and sustainability in every cup.

A range of milk options is available to suit your preference, including:

- Whole Milk | D
- Low Fat Milk | D
- Coconut Milk
- Almond Milk
- Oat Milk
- Soy Milk

Please feel free to speak with a member of our team for your preferred preparation.



Signature Dish

W: Wellbeing Dish

V: Vegetarian Dish

N: Nuts

P: Contains Pork

SP: Spicy

E: Egg

D: Dairy

SH: Shellfish

GF: Gluten-Free

L: Locally Sourced

LF: Lactose-Free

Prices are inclusive of service charge and government tax
All meats are prepared and distributed by Halal Certified suppliers



ROOM SERVICE MENU

BREAKFAST

Available from 07:00 to 11:00 hrs. — please dial ext. 423 to place an order.

ALL DAY DINING

Available from 11:00 to 23:00 hrs. — please dial ext. 420 to place an order.

STARTERS

Classic Caesar Salad P E D : Freshly Tossed Crisp Romaine Lettuce, Parmesan Cheese, Bacon Bits Traditional Caesar Dressing and Garlic Herb Croutons	
Plain V	400
Homemade Falafel W	400
Chicken	490
Prawns SH	550
Yam Nua Yang SP GF LF Spicy Grilled Australian Beef Salad with Onion & Thai Celery	520
Gai Satay N Chicken Satay, Cucumber Relish, Peanut Sauce	360
Fresh Rice Paper Rolls GF LF Rice Paper Wrapped, Seared Teriyaki Salmon & Smoked Duck Rolls with Crunchy Greens, served with Sweet Chili Sauce	370
Rocket Salad W N Crumbled Goat Cheese, Candied Walnuts, Cherry Tomato & Virgin Olive Oil-Mustard Dressing	490
Yuzu Crusted Seared Ahi Tuna Tataki W N 🍷 Served Medium Rare, with Arugula Leaves, Sundried Tomato, Walnuts, Chimichurri Dressing	620

SOUPS

Tom Yam Goong SP SH GF LF Thai Spicy Lemongrass Soup with your Choice of Seafood or Prawns	460
Tom Kha Gai GF LF Coconut Soup with Galangal, Chicken & Mushrooms	390

🍷 Signature Dish W: Wellbeing Dish V: Vegetarian Dish N: Nuts
P: Contains Pork SP: Spicy E: Egg D: Dairy SH: Shellfish
GF: Gluten-Free L: Locally Sourced LF: Lactose-Free

Prices are inclusive of service charge and government tax
All meats are prepared and distributed by Halal Certified suppliers



ROOM SERVICE MENU

BREAKFAST

Available from 07:00 to 11:00 hrs. — please dial ext. 423 to place an order.

ALL DAY DINING

Available from 11:00 to 23:00 hrs. — please dial ext. 420 to place an order.

PASTA & RISOTTO

Rigatoni Carbonara P E D	460
Egg Yolk, Pancetta Bacon & Olive Oil	
Spaghetti Seafood SH LF 🍷	550
Seafood, Chili, Virgin Olive Oil, Capers & Kalamata Olives	
Pesto Risotto N	720
Char-Grilled Salmon Fillet, Roasted Capsicum Slaw, Virgin Lemon Oil	

BURGER - SANDWICH & WRAP

Cheese Burger P E D 🍷	690
Homemade Grounded Black Angus Beef Burger with Cheddar Cheese Crisp Bacon, Spinach, Sautéed Mushrooms Served with French Fries or Potato Wedges	
Plant-Based Burger V E D	470
Black Bean Plant-Based Burger, Cheddar Cheese Spinach, Tomato, Sauteed Mushrooms Served with French Fries or Potato Wedges	
Open-Faced Sandwich V	490
Multigrain Bread, Plant-Based Meat Pumpkin Mash, Avocado, Cherry Tomato Cucumber Slices, Sunflower Seeds & Rocket Salad	
Club Sandwich P E D	490
Tomato, Egg, Ham, Bacon, Cheddar & Chicken Breast Served with French Fries or Potato Wedges	
Chicken Quesadilla D	520
Oven Warm Tortilla, Grilled Cajun Chicken Mozzarella Cheese, Cheddar Cheese, Sautéed Butter Spinach Served with French Fries or Potato Wedges	
Fish & Chips D L	590
Samui Local Seabass Beer Batter Fish & Chips Lemon Wedge, Tartar Dip & French Fries	

🍷 Signature Dish W: Wellbeing Dish V: Vegetarian Dish N: Nuts
P: Contains Pork SP: Spicy E: Egg D: Dairy SH: Shellfish
GF: Gluten-Free L: Locally Sourced LF: Lactose-Free

Prices are inclusive of service charge and government tax
All meats are prepared and distributed by Halal Certified suppliers



ROOM SERVICE MENU

BREAKFAST

Available from 07:00 to 11:00 hrs. — please dial ext. 423 to place an order.

ALL DAY DINING

Available from 11:00 to 23:00 hrs. — please dial ext. 420 to place an order.

PIZZA CHOICES


Margherita Pizza V D Tomato Concasse, Mozzarella Cheese, Basil	430
Seafood Pizza SH D Seafood, Tomato Concasse, Mozzarella Cheese, Basil	520
Plant-Based Bolognese Pizza V D Plant-Based Meat, Tomato Concasse, Mozzarella Cheese, Basil	460

THAI MAIN DISHES

Phad Thai Goong Yang N SH E LF Stir Fried Chantaburi Noodles, BBQ Prawns, Egg, Shallot Pickled Turnip, Peanuts, Dried Shrimps, Bean Sprouts & Tamarind Sauce	490
Peking Duck Red Curry SP GF LF Thai Red Duck Curry with Pineapple Cherry Tomatoes & Authentic Thai Red Curry Spices & Coconut	460
Phad Kra Prao Moo P or Gai SP SH E GF LF Stir-Fried Minced Pork or Chicken with Garlic, Chili Holy Basil & a Fried Egg with Jasmine Rice	400
Wok Fried Rice Fried Rice with Vegetable and Eggs V E GF LF	350
Fried Rice with Chicken E GF LF	380
Fried Rice with Prawns SH E GF LF	460

VEGETARIAN SELECTION

Veggie Salad W V D LF Plant-Based Meat Balls, Tomato, Cucumber, Red Onion, Feta Cheese Crunchy Chilled Broccoli Tossed in Garlic, Lime & Coriander Dressing	450
Vegan Meat Ball Green Curry V SP LF Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil	390

 Signature Dish W: Wellbeing Dish V: Vegetarian Dish N: Nuts
 P: Contains Pork SP: Spicy E: Egg D: Dairy SH: Shellfish
 GF: Gluten-Free L: Locally Sourced LF: Lactose-Free

Prices are inclusive of service charge and government tax
All meats are prepared and distributed by Halal Certified suppliers



ROOM SERVICE MENU

BREAKFAST

Available from 07:00 to 11:00 hrs. — please dial ext. 423 to place an order.

ALL DAY DINING

Available from 11:00 to 23:00 hrs. — please dial ext. 420 to place an order.

SIDE DISHES

Baked Parmesan-Truffle-Sea Salt Fries D	290
Stuffed Garlic Pita Bread D 🍷	290
Onion Rings & Blue Cheese Dip E D	290
Crispy Battered Cauliflower with Lemon Garlic Aioli E D	290

DESSERTS

Mango Crepes E D	390
Mango Filled Crepes with Grand Marnier, Fresh Mango & a Scoop of Vanilla Ice-Cream	
Lime - Coconut Cheese Cake GF 🍷	390
A Tropical Mascarpone - Lime Cheese Cake with Coconut Flakes	
Mango & Sticky Rice E D GF	390
The Beloved Thai Dessert - Mango & Sticky Rice with a Side of Coconut Cream	
Vegan Chocolate Tart V N D GF	390
A Refined, No-Bake Nut Crust Layered with Vibrant Pistachio Paste and Finished with A Silky, Indulgent Chocolate Ganache, Elegantly Served with Coconut Ice Cream	
Exotic Fruit Platter V GF LF	370

ICE CREAM & SORBET

[per scoop] 190

Ice Cream

Coconut | Banana | Rum Raisin | Vanilla | Strawberry | Pistachio | N

Vegan Ice Cream | V

Chocolate | Peanut Butter | N

Vegan Sorbet | V

Raspberry | Mango | Lemon | Mojito

🍷 Signature Dish

W: Wellbeing Dish

V: Vegetarian Dish

N: Nuts

P: Contains Pork

SP: Spicy

E: Egg

D: Dairy

SH: Shellfish

GF: Gluten-Free

L: Locally Sourced

LF: Lactose-Free

Prices are inclusive of service charge and government tax
All meats are prepared and distributed by Halal Certified suppliers

WINE SELECTIONS

Wine By the Glass

SPARKLING WINE

Gl. | Bt.

N.V. Villa Marcello Prosecco Extra Dry | Veneto | Italy 390 | 1900

WHITE WINE

2024 Oxford Landing Chardonnay | South Australia 390 | 1800
🍷 2024 Itinera Prima Classe Pinot Grigio Delle Venezie | Italy 440 | 2200
2024 Greywacke Sauvignon Blanc | Marlborough
New Zealand 450 | 2000
2024 Monsoon Valley Colombard | Hua Hin | Thailand 400 | 1900

RED WINE

2022 La Piuma Montepulciano d'Abruzzo | Abruzzo | Italy 440 | 2200
2023 Wairau River Pinot Noir | Marlborough | New Zealand 450 | 2300
2021 Casillero Del Diablo Cabernet Sauvignon | Chile 500 | 2950
2024 Monsoon Valley Shiraz | Hua Hin | Thailand 400 | 1900

ROSE WINE

2023 Chateau Roubine La Vie en Rose | Provence | France 490 | 2300

Wine By the Bottle

SOMMELER RECOMMENDED

N.V. Taittinger Brut Reserve | France 7000
2024 Monsoon Valley Colombard | Hua Hin | Thailand 1900
2020 William Fevre Chablis 1er Cru Burgundy | France 7000
2020 Chateau Grand Mayne | Saint Emilion | France 7500
2019 Tommasi Amarone Della Valpolicella Classico
Veneto | Italy 8500
2023 Monsoon Valley Shiraz | Hua Hin | Thailand 1900

CHAMPAGNE & SPARKLING WINE

2015 Cuvee Dom Perignon Moet & Chandon Brut | France 22000
N.V. Moet & Chandon Brut Imperial | France 6500
N.V. Ernest Rapeneau Brut | France 3900
N.V. Nicolas Feuillatte Brut Reserve | France 6000
N.V. Santa Margherita Prosecco Extra Dry DOC | Italy 2500
N.V. Veuve Ambal Cremant Grande Cuvee Brut
Burgundy | France 2500
N.V. Palazzo Grimani Dry Prosecco Millesimato
Treviso | Italy 2200
2024 Monsoon Valley Signature Brut Prestige
Hua Hin | Thailand 2100

SPARKLING ROSE

N.V. Ernest Rapeneau Rose Brut | France 4200

🍷 Organic Wine

Prices are inclusive of service charge and government tax

*"Please note that whilst every effort is made to ensure the wine list is current,
some vintage may vary"*

WINE SELECTIONS

Wine By the Bottle

WHITE WINE

2023 Tracy & Cie Les Marnes Menetou-Salon Blanc Loire France	3100
🍷 2023 Domaine Laroche Chablis 'Saint Martin' Burgundy France	3600
2023 Louis Jadot Chablis Burgundy France	4600
2023 Bouchard Aîné & Fils Chardonnay Burgundy France	2500
2023 Nik Weis Schiefer Riesling VDP Mosel Germany	2900
2023 Kendermanns Classic Riesling Nahe Germany	2200
🍷 2023 Yalumba Y Series Sauvignon Blanc South Australia	2400
🍷 2023 Diggins Estate Organic Chardonnay South Australia	1900
2024 Stone Paddock Sau. Blanc Hawke's Bay New Zealand	2300
2024 Opawa Sauvignon Blanc Marlborough New Zealand	2500
2023 Pa Road Sauvignon Blanc Marlborough New Zealand	1900
2023 Satellite Sauvignon Blanc Marlborough New Zealand	2200

RED WINE

2022 Tracy & Cie Les Marnes Menetou- Salon Rouge France	3000
2019 Moulin de Duhart Pauillac France	9800
2015 Chateau Richebon Pauillac France	7800
2018 Château Cissac Haut-Médoc AOC France	4500
2024 Famille Perrin Chateauneuf-du-Pape Les Sinards Rhone France	7500
2023 Ogier Gentilhomme Côtes du Rhône Rhone France	2300
2023 Bouchard Aîné & Fils Pinot Noir Burgundy France	2500
2019 Ricossa Barolo Piedmont Italy	4900
2023 Frescobaldi Castiglioni Chianti DOCG Tuscany Italy	2800
2021 Pasqua Nero d'Avola Organic Shiraz DOC Sicily Italy	2500
2021 Yalumba Organic Shiraz South Australia	2900
2022 Earthworks Shiraz Barossa Valley Australia	2700
2022 Familia Correa Lisoni Gran Reserva Cabernet Sauvignon Rapel Valley Chile	1800
2022 Sileni Estates Pinot Noir Hawke's Bay New Zealand	2900
🍷 2021 Felton Road Pinot Noir Bannockburn Central Otago New Zealand	4500
2022 Leyda Reserva Pinot Noir Aconcagua Chile	2200
2022 Carmen Grand Reserve Cab. Sauvignon Maipo Valley Chile	2800
2017 Kanonkop Pinotage Stellenbosch South Africa	4200

ROSE WINE

2025 Miraval Rosé Côtes de Provence France	2950
2022 Domaines Ott By.Ott Rosé Provence France	2600
2023 Château D'Esclans Rock Angel Rosé Provence France	3200
2023 Château D'Esclans Whipsering Angel Rosé Provence France	2700
2024 Monsoon Valley White Shiraz Hua Hin Hills Thailand	1900

🍷 Organic Wine

Prices are inclusive of service charge and government tax

*"Please note that whilst every effort is made to ensure the wine list is current,
some vintage may vary"*