



ROOM SERVICE MENU

BREAKFAST

Available from 07:00 to 11:00 hrs. — please dial ext. 773 to place an order.

ALL DAY DINING

Available from 11:00 to 23:00 hrs. — please dial ext. 771 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*



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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



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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 520
Spicy Grilled Australian Beef Salad with Onion & Thai Celery

Gai Satay | N 360
Chicken Satay, Cucumber Relish, Peanut Sauce

Fresh Rice Paper Rolls | GF | LF 370
Rice Paper Wrapped, Seared Teriyaki Salmon & Smoked Duck Rolls with Crunchy Greens, served with Sweet Chili Sauce

Rocket Salad | W | N 490
Crumbled Goat Cheese, Candied Walnuts, Cherry Tomato & Virgin Olive Oil-Mustard Dressing

Yuzu Crusted Seared Ahi Tuna Tataki | W | N  620
Served Medium Rare, with Arugula Leaves, Sundried Tomato, Walnuts, Chimichurri Dressing

SOUPS

Tom Yam Goong | SP | SH | GF | LF 460
Thai Spicy Lemongrass Soup with your Choice of Seafood or Prawns

Tom Kha Gai | GF | LF 390
Coconut Soup with Galangal, Chicken & Mushrooms



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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, Sautéed 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

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V: Vegetarian Dish



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PIZZA CHOICES

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

THAI MAIN DISHES

Phad Thai Goong Yang N SH E LF	490
Stir Fried Chantaburi Noodles, BBQ Prawns, Egg, Shallot Pickled Turnip, Peanuts, Dried Shrimps, Bean Sprouts & Tamarind Sauce	
Peking Duck Red Curry SP GF LF	460
Thai Red Duck Curry with Pineapple Cherry Tomatoes & Authentic Thai Red Curry Spices & Coconut	
Phad Kra Prao Moo P or Gai SP SH E GF LF	400
Stir-Fried Minced Pork or Chicken with Garlic, Chili Holy Basil & a Fried Egg with Jasmine Rice	
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	450
Plant-Based Meat Balls, Tomato, Cucumber, Red Onion, Feta Cheese Crunchy Chilled Broccoli Tossed in Garlic, Lime & Coriander Dressing	
Vegan Meat Ball Green Curry V SP LF	390
Plant-Based Meat Balls, Eggplant, Tofu, Thai Basil	





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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

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

SOMMELETER 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	

WINE SELECTIONS

Wine By the Bottle

WHITE WINE

2023 Tracy & Cie Les Marnes Menetou-Salon Blanc	3100
Loire France	
 2023 Domaine Laroche Chablis 'Saint Martin'	3600
Burgundy France	
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	2300
New Zealand	
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	7500
Rhone France	
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 L	