

BREAKFAST SET-MENUS

To order please press [0]

 1. **CONTINENTAL BREAKFAST** 660

Available from 06:00 AM - 12:00 PM

FRESH JUICE | Choose one
Orange, watermelon, carrot

SEASONAL FRESH FRUITS
Local seasonal sliced fruit plate

BREAD & TOAST
Freshly baked choice of: plain croissant, chocolate croissant,
Danish pastry, white or whole-wheat toasted bread
Served with jams, honey, butter

BEVERAGES | Choose one
Hot Coffee
Brew coffee, café latte, cappuccino, espresso, ristretto,
espresso macchiato

Cold Coffee
Iced latte, iced americano, iced cappuccino

Hot Tea
Standard selections of black tea: English breakfast, darjeeling, earl
grey
Decaffeinated tea: Earl Grey
Herbal tea: peppermint, chamomile, jasmine, japanese sencha

Cold Tea
Iced black tea with infused oranges

BREAKFAST SET-MENUS

To order please press [0]

2. REGENCY AMERICAN BREAKFAST

890

Available 24 hours

FRESH JUICE | Choose one
Orange, watermelon, carrot

SEASONAL FRESH FRUIT
Local seasonal sliced fruit plate

CEREALS | Choose one
Corn flakes, all bran, rice krispies, granola, muesli

EGGS ANY STYLE
Omelettes, fried, scrambled, boiled or poached
With your choice of: cheese, ham, mushroom, onions,
tomato, and capsicum
Served with crispy bacon, sausage, hash browns, sautéed
mushroom, grilled tomato

BREAD & TOAST
Freshly baked choice of: plain croissant, chocolate croissant,
Danish pastry, white or whole-wheat toasted bread
Served with jams, honey, butter

BEVERAGES | Choose one
Hot Coffee
Brew coffee, café latte, cappuccino, espresso, ristretto,
espresso macchiato

Cold Coffee
Iced latte, iced americano, iced cappuccino

Hot Tea
Standard selections of black tea: English breakfast, darjeeling, earl
grey
Decaffeinated tea: Earl Grey
Herbal tea: peppermint, chamomile, jasmine, japanese sencha

Cold Tea
Iced black tea with infused oranges

BREAKFAST SET-MENUS

To order please press [0]

3. ASIAN BREAKFAST 780

Available 24 hours

FRESH JUICE | Choose one
Orange, watermelon, carrot

SEASONAL FRESH SLICED FRUIT
Local seasonal sliced fruit plate

CONGEE
Rice porridge, marinated minced chicken, ginger, spring onion,
crispy vermicelli
or

MEE SAPAM
Hokkien-style stir-fried yellow egg noodles with vegetables, seafood,
poached eggs, soy sauce

BEVERAGES | Choose one
Hot Coffee
Brew coffee, café latte, cappuccino, espresso, ristretto,
espresso macchiato

Cold Coffee
Iced latte, iced americano, iced cappuccino

Hot Tea
Plain hot water
Standard selections of Black tea: darjeeling, earl grey
Herbal Tea: Peppermint, chamomile, jasmine, japanese sencha,
lemongrass

Cold Tea
Iced black tea with infused oranges.

BREAKFAST SET-MENUS

To order please press [0]

 **4. HEALTHY BREAKFAST** 660

Available from 06:00 AM - 12:00 PM

FRESH JUICE | Choose one
Orange, watermelon, carrot

SEASONAL FRESH SLICED FRUIT
Local seasonal sliced fruit plate

YOGHURT WITH FRESH FRUIT
Fresh mango, chia seeds, sesames

EGG WHITE OMELET
Egg whites, asparagus, zucchini, dill, capsicum
Toasted whole wheat bread, low sugar jams

HERBAL OR GREEN TEA
Standard selections of Black tea: English Breakfast,
Darjeeling, Earl grey
Decaffeinated tea: Earl Grey
Herbal Tea: Peppermint, Chamomile, Jasmine, Japanese sencha

Milk: Your selection of low fat milk or soymilk
Served hot or cold.

BREAKFAST MENU

To order please press [0]

Breakfast Room Service is available from 06:00 AM - 12:00 PM

Gluten free bread and cereal are available upon request

BREAKFAST FAVORITES

-  **5. FRESHLY SQUEEZED JUICE** 190
Orange, watermelon, carrot

-  **6. MORNING PASTRIES** 240
Create your basket | each
Freshly baked choice of: plain croissant, chocolate croissant, Danish pastry, muffin, white or whole-wheat toasted bread, multigrain bread, rye bread, soft roll, hard roll.
Served with jams, honey, butter

-  **7. FLUFFY PANCAKES** 180
Maple syrup, banana, passion fruit, mango, berries, lime zest

-  **8. FRENCH TOAST** 180
Tropical fresh fruit, berry compote, maple syrup

-  **9. SELECTION OF CEREAL | CHOOSE ONE** 120
Corn flakes, all bran, rice krispies, muesli, granola

-   **10. PLAIN YOGHURT** 120
Natural, low fat

-   **11. HEALTHY FRUITS YOGHURT** 120
Low fat yogurt
with choice of fresh: strawberry, mango, papaya

-    **12. BIRCHER MUESLI** 180
Oats, yogurt, mixed nuts, honey, lemon, dried fruits, banana

-   **13. OATMEAL** 180
Cooked with water or milk and served with cinnamon sugar and roasted nuts.

-   **14. FRESH FRUITS SLICED** 300
Local seasonal sliced fruits plate

- 15. EGGS ANY STYLE** 460
Omelettes, fried, scrambled, boiled or poached
with your choice of: cheese, ham, mushroom, onions, tomato and capsicum
Served with bacon, sausage, hash browns
Sautéed mushroom, grilled tomatoes

BREAKFAST MENU




To order please press [0]

Breakfast Room Service is available from 06:00 AM - 12:00 PM

BREAKFAST FAVORITES

-  **16. EGGS BENEDICT** 420
Poached eggs, English muffin, ham,
Hollandaise sauce, grilled tomato, hash browns
-  **17. EGGS FLORENTINE** 360
Poached eggs, English muffin, spinach,
Hollandaise sauce, grilled tomato, hash browns
-  **18. CHARCUTERIE PLATTER** 420
Ham, salami, poultry ham, condiments
-  **19. CHEESE PLATTER** 420
Brie, cheddar, gruyere, emmental cheese
-  **20. SMOKED SALMON PLATTER** 440
Served with avocado, lemon, red onion, capers, mustard
-    **21. HEALTHY SALAD** 450
Local greens, quinoa, avocado, beet, pomelo, green papaya,
sesame seed, Balsamic dressing

GO LOCAL ASIAN FAVORITES











-  **22. CONGEE** 360
Rice porridge, choice of minced pork and chicken, ginger,
spring onion, crispy vermicelli
-   **23. MEE SAPAM** 480
Hokkien-style stir-fried yellow egg noodles with vegetables,
seafood, poached eggs, soy sauce

ALL DAY DINING MENU

To order please press [0]

All Day Dining Room Service is available from 11.00 AM - 11.00 PM

SALADS & SOUPS

-    **24. BUDDHA BOWL** 490
Grilled halloumi cheese, chickpeas, avocado, cucumber, cherry tomatoes, sweet potato and tamarind chili dressing
-  **25. CAESAR SALAD** 470
Romaine lettuce, brioche croutons, Parmesan cheese, Caesar dressing topped with bacon.
Grilled chicken 520 / Prawns 570
*Please let us know if you prefer low-fat ranch dressing
-    **26. AVOCADO & CORN SALAD** 400
Avocado, sweet corn, cherry tomato, red onion, Thai mango, rocket leaf, chili lime dressing
-    **27. TUNA TATAKI** 580
Avocado, daikon radish, edamame, lemon wasabi dressing
-    **28. PRAWN BISQUE** 480
Andaman prawn, lemongrass scented, basil oil
-    **29. TOMATO SOUP** 350
Poached tomatoes, basil pesto, butter, crème fraiche and fresh herbs

BURGERS & SANDWICHES

All served with choice of fries or house salad

-  **30. BEEF BURGER** 850
Soft bun, angus beef patty, white cheddar, caramelized onion.
-  **31. CHICKEN BURGER** 650
Soft bun, crumbed fried chicken, caramelized onion.
-   **32. MUSHROOM CHEESE BURGER** 550
Soft bun, green peas and potato patty, mushrooms, white cheddar, avocado spread
-  **33. POOL HOUSE CLUB SANDWICH** 680
Multigrain bread, choice of smoked salmon or chicken, egg, lettuce, tomato, avocado
Smoked salmon / Smoked chicken
-   **34. VEGETABLE CLUB SANDWICH** 550
Multigrain bread, grilled vegetable, caramelized onion, pesto spread.

ALL DAY DINING MENU

To order please press [0]







All Day Dining Room Service is available from 11.00 AM - 11.00 PM

PASTAS & RISOTTOS








Penne or spaghetti with your choice of sauce below

-   **35. A.O.P AGLIO, OLIO E PEPERONCINO** 450
Olive oil, garlic, chilies, cherry tomatoes
-   **36. FRUTTI DI MARE** 680
Fresh seafood, tomato and olive oil
-   **37. POMODORO E BASILICO** 450
Tomato sauce, fresh italian basil
-   **38. SEAFOOD RISSOTO** 750
Arborio rice, prawns, scallops, mussels, peas, parmesan


PIZZA

-   **39. MARGHARITA** 450
Tomato, mozzarella, fresh basil.
-   **40. QUATTRO FORMAGGIO** 580
Four cheese pizza, mozzarella, blue cheese, cheddar, brie.
- 41. PEPPERONI** 650
Black olive, caramelized onion.
-  **42. BBQ CHICKEN PIZZA** 650
BBQ chicken breast, BBQ sauce, jalapeno, cherry tomato
-  **43. FRUTTI DI MARE** 680
Fresh seafood, tomato, mozzarella, fresh basil.

FROM THE GRILL / OVEN

-   **44. ANDAMAN SEA BASS** 850
Asparagus, tomato salad, basil, dill crème sauce
-  **45. RED SNAPPER** 850
Pumpkin puree, sauté asparagus, snow peas, tom kha white wine sauce
-    **46. GRILLED PRAWN** 1,250
Chili mango salsa, lemon butter sauce
-  **47. ROASTED CHICKEN** 550
Oven roasted half chicken, baby carrot, mushrooms, vine tomato, pan gravy

STEAK

-  **48. AUSTRALIAN STRIPLOIN (230 - 260 gram)** 1,200
Grainfed black angus MB- 4-5 AU

Choice of sauces - red wine, Thai Nam Jim Jaew, chimichuri
Choice of sides - mash potato, sautéed vegetables, potato fries, green salad (Extra sauces or sides are charged at THB 100 per item.)

ALL DAY DINING MENU



















To order please press [0]
All Day Dining aRoom Service is available from 11.00 AM - 11.00 PM

OUR THAI CUISINE

APPETIZERS

-     **49. SOM TUM PAPAYA & MANGO** 250
A spicy salad made with green papaya, dried shrimp, crunchy peanuts, long beans, tomato and chili lime dressing
-    **50. YUM SOM O** 420
Tubtim Siam Pomelo, Roasted Coconut, Crispy Shallot, Andaman Prawn, Tamarind & Chili Sauce
-   **51. SPRING ROLL** 250
Deep fried spring rolls filled with rice vermicelli, carrot, coriander and cucumber, served with a spicy chili sauce

MAIN COURSES

-    **52. TOM YUM** 480
An authentic Thai spicy soup made with prawn, mushrooms, lemongrass, fish sauce, lime juice, coriander and coconut milk
-    **53. GREEN CURRY** 650
Andaman prawn, eggplant, Thai sweet basil
-  **54. PAD KAPRAO** 450
You're choice of pork / chicken thai spice, hot basil, fried egg
-   **55. PAD PAK RUAM** 350
Wok- fried vegetable, oyster sauce, soy sauce and crispy garlic
-   **56. PAD PAK BOONG FAI DAENG** 350
Stir – fried morning glory, oyster sauce, crispy garlic
-  **57. PAD THAI** 420
Stir fried rice noodle, bean sprout, homemade pad thai sauce
Vegetables/ Chicken/ Pork/ Prawn
-    **58. PINEAPPLE FRIED RICE** 380
Stir fried jasmine, yellow curry, phuket pineapple, roasted cashew nuts
-  **59. FRIED RICE** 320
Choice of Vegetables, Pork, Beef or Seafood
-   **60. STEAMED RICE** 80

INDIAN CUISINE

To order please press [0]
Available from 13.00 - 22.00 PM

- | | | |
|--|--|-----|
|    | 61. ACHARI PANEER TIKKA
Indian spice marinated cottage cheese
cooked in tandoor | 450 |
|   | 62. TANDOORI CHICKEN
Tandoor marinated half chicken
cooked in tandoor | 750 |
|   | 63. DAL TADKA
Yellow lentil, garlic, cumin seeds,
whole dry red chili | 420 |
|   | 64. DAL MAKHNI
Overnight soaked black lentil cooked with
indian spice | 450 |
|    | 65. ALOO GOBHI ADRAKI
Cauliflower, potato wedges, fresh ginger, tomato, onion,
garlic, ginger powder, indian spices | 350 |
|    | 66. PANEER TIKKA MASALA
Tandoor cooked paneer, indian spice tomato sauce,
cashew nut | 550 |
|   | 67. BUTTER CHICKEN
Tandoor cooked chicken, indian spice tomato gravy,
cashew nut | 550 |
|   | 68. LAMB ROGAN JOSH
Braised lamb gravy flavored with
indian aromatic spices | 650 |
|   | 69. BASMATI RICE | 250 |
|    | 70. AWADHI SUBJ DUM BIRYANI
Mélange of vegetable, mint, clarified butter,
ginger garlic, indian whole spice, serve with raita | 550 |
|   | 71. CHICKEN DUM BIRYAI
Marinated meat, mint, coriander, garlic paste and saffron, indian
whole hot spice, serve with raita. | 650 |
|  | 72. INDIAN BREADS
Tandoori roti, plain or butter naan | 150 |

ALL DAY DINING MENU

To order please press [0]

All Day Dining Room Service is available from 11.00 AM - 11.00 PM

DESSERTS

-  **73. PHUKET PINEAPPLE TARTE TATIN** 420
Caramelized phuket pineapple,
cinnamon spice, salted caramel ice crème
-  **74. CHOCOLTE MOUSSE CAKE** 450
Whipped cream, dark chocolate.
-  **75. MANGO STICKY RICE** 350
Thai mango, coconut milk cooked thai rice, coconut sauce,
coconut ice cream
-  **76. ICE CREAM** 120 / CUP
Vanilla/ chocolate / mango /
tender coconut / salted caramel
-   **77. FRUIT PLATTER** 350
Assorted seasonal local fruits selections and fresh berries





KID MENU

To order please press [0]

All Day Dining Room Service is available from 11.00 AM - 11.00 PM

-   **78. MAC & CHEESE MACARONI** 210
Macaroni with cream & cheese sauce
-   **79. PASTA TOMATO SAUCE AND BASIL** 210
-  **80. GRILLED CHICKEN BREAST** 210
Mashed potatoes, steamed broccoli
-  **81. KHAO PAD GAI** 210
Fried rice with chicken, eggs, soy sauce, spring onion, fried egg
-   **82. PAD THAI GAI** 210
Stir-fried rice noodles, chicken, peanut, tofu, tamarind sauce, fish sauce
-  **83. CHICKEN NUGGETS** 210
Homemade chicken nuggets and French fries
-   **84. MARGARITA PIZZA** 210
Tomato, mozzarella cheese, fresh basil
- SIDE ORDER**
-   **85. Steamed broccoli / carrot** 100
-   **86. Steamed Jasmine rice** 100
-  **87. French fries** 100

DESSERT

-   **88. SEASONAL FRESH FRUITS** 180
Sliced local fresh fruits
-   **89. CHOCOLATE BROWNIE** 180
Cashew nut brownie, vanilla ice cream
-  **90. REGENCY MINI ICE CREAM CUP** 90
Mango Sorbet
Raspberry Sorbet
Lemon Sorbet
Coconut Sorbet
Salted Caramel
Chocolate
Vanilla

MIDNIGHT MENU

To order please press [0]







Overnight Room Service Menu is available from 11.00 PM - 6.00 AM

SALADS & SOUPS

-    **91. BUDDHA BOWL** 490
Grilled halloumi cheese, chickpeas, avocado, cucumber, cherry tomatoes, sweet potato and tamarind chili dressing
-  **92. CAESAR SALAD** 470
Romaine lettuce, brioche croutons, Parmesan cheese, Caesar dressing topped with bacon.
Grilled chicken 520 / Prawns 570
*Please let us know if you prefer low-fat ranch dressing
-    **93. AVOCADO & CORN SALAD** 400
Avocado, sweet corn, cherry tomato, red onion, Thai mango, rocket leaf, chili lime dressing
-    **94. TOMATO SOUP** 350
Poached tomatoes, basil pesto, butter, crème fraiche and fresh herbs







BURGERS & SANDWICHES

All served with choice of fries or house salad

-  **95. BEEF BURGER** 850
Soft bun, angus beef patty, white cheddar, caramelized onion.
-  **96. CHICKEN BURGER** 650
Soft bun, crumbed fried chicken, caramelized onion.
-   **97. MUSHROOM CHEESE BURGER** 550
Soft bun, green peas and potato patty, mushrooms, white cheddar, avocado spread
-   **98. VEGETABLE CLUB SANDWICH** 550
Multigrain bread, grilled vegetable, caramelized onion, pesto spread.

PASTAS & RISOTTOS

Penne or spaghetti with your choice of sauce below

-   **99. A.O.P AGLIO, OLIO E PEPERONCINO** 450
Olive oil, garlic, chilies, cherry tomatoes
-   **100. FRUTTI DI MARE** 680
Fresh seafood, tomato and olive oil
-   **101. POMODORO E BASILICO** 450
Tomato sauce, fresh italian basil

MIDNIGHT MENU





To order please press [0]

Overnight Room Service Menu is available from 11.00 PM - 6.00 AM

OUR THAI CUISINE

-   **102. SPRING ROLL** 250
Deep fried spring rolls filled with rice vermicelli, carrot, coriander and cucumber, served with a spicy chili sauce
-    **103. GREEN CURRY** 650
Andaman prawn, eggplant, Thai sweet basil
-  **104. PAD KAPRAO** 450
You're choice of pork / chicken thai spice, hot basil, fried egg
-  **105. PAD THAI** 420
Stir fried rice noodle, bean sprout, homemade pad thai sauce
Vegetables/ Chicken/ Pork/ Prawn
-  **106. FRIED RICE** 320
Choice of Vegetables, Pork, Beef or Seafood
-    **107. TOM YUM** 480
An authentic Thai spicy soup made with prawn, mushrooms, lemongrass, fish sauce, lime juice, coriander and coconut milk
-   **108. STEAMED RICE** 80

DESSERTS

-  **109. CHOCOLTE MOUSSE CAKE** 450
Whipped cream, dark chocolate.
-  **110. ICE CREAM** 120 / CUP
Vanilla/ chocolate / mango / tender coconut / salted caramel
-   **111. FRUIT PLATTER** 350
Assorted seasonal local fruits selections and fresh berries

BEVERAGE MENU

To order please press [0]

Available from 10:00 AM - 10:00 PM

- 112. FRESH JUICES**
- Lime, Orange, Watermelon, Pineapple, Mixed Fruit 160
 - Fresh Coconut 180
- 113. SQUASHES** 120
- Orange, Red Berries
- 114. SMOOTHIES** 150
- Banana, mango, raspberry, strawberry
 - Berries, Passion Fruit
- 115. MILKSHAKES** 150
- Chocolate, strawberry, banana, oreo, vanilla
 - Raspberry, chocolate
- 116. HOT OR COLD MILK** 120
- Full fat, low fat or soy bean
- 117. COFFEE (HOT/ICED) & HOT CHOCOLATE** 150
- Black coffee, Espresso, Latte, Cappuccino
 - Mocha, Latte, Macchiato, Decaffeinated Coffee
 - White coffee, Hot Chocolate
- Any coffee can be done with alternative milk
- 118. TEAS & INFUSIONS** 150
- English Breakfast, Earl Grey, Peppermint
 - Chamomile, Lemongrass, Green Tea, Jasmine
- 119. Ice tea Lemon, Ice tea Lemon & Mint, Ice Thai Tea** 150
- Available 24 hours
- MINERAL WATER**
- | | | |
|--|-------------|-------------|
| 120. Acqua Panna (still) | 120 (500ml) | 160 (750ml) |
| 121. San Pellegrino (sparkling) | 120 (500ml) | 160 (750ml) |
- SOFT DRINKS**
- 122. Coke, Diet Coke, Sprite, Fanta Orange, Ginger Ale** 100
- 123. Soda Water, Tonic Water, Schweppes Lemon Soda** 150
- BEERS** Bottle
- 124. Singha – Chang – Heineken – Tiger** 180
- 125. Corona** 300
- 126. Local Chalawan – Chatri – Bussaba Ex-Weisse** 260

BEVERAGE MENU

To order please press [0]

WINES FROM AROUND THE WORLD

Wines are available 24 Hours, from 11:00 PM - 6:00 AM,
by the bottle only

		Glass	Bottle
	BUBBLY		
127.	Zardetto, Private Cuvee Brut, Italy	300	1,750
128.	Zardetto, Prosecco, Brut, DOC, Italy		2,100
	Rose, Imperial NV, France Veuve		
129.	Clicquot Ponsardin, Brut, Reims, NV		11,000
	WHITE WINES		
130.	Langmeil barossa, Dry riesling	450	1,900
131.	Mansion House Bay, Marlborough, New Zealand, Chardonnay	420	2,000
132.	Bottega, Delle Venezie IGT, Veneta, Italy, Pinot Grigio	350	1,750
133.	Pascal Jolivet, Attitude, Loire Valley, Touraine, France, Sauvignon Blanc	460	2,200
	RED WINES		
134.	Le Merlot de la Chapelle, France	350	1,750
135.	De Bartoli, Windy Peak, Yarra Valley, Australia, Pinot Nair	390	1,950
136.	Robert Mondavi, Private Selection, Central Coast, USA, Cabernet Sauvignon	500	2,500
137.	Cecchi IGT, Tuscany, Italy, Sangiovese	430	2,150
	ROSE		
138.	Mont Gras Estate, Central Valley, Zinfandel 2019	340	1,600
139.	TOBACCO (Available 24 hours) Marlboro Red, Gold, Menthol		210