

BREAKFAST

(served from 7 a.m. to 10:30 a.m.)

THE ART OF 137 PILLARS BREAKFAST

760

Glass of Fruit Juice

Seasonal Fruit Plate

Grilled Atlantic Salmon Fillet

fresh tomato salsa and steamed rice

or

Eggs Benedict

poached eggs, sautéed spinach and hollandaise on a muffin
with choice of smoked bacon or salmon

or

Coconut Waffles with Roasted Crispy Coconut Topping

mixed berries, whipped cream and honey

or

Mixed Berries Pancakes with Whipped Cream

Sunkist orange and maple syrup

Homemade Bread Basket

multigrain, sourdough and baguette

served with selection of jams, organic honey and churned butter

or

Homemade Pastry Basket

Danish, croissant and muffin served with selection of jams,
organic honey and churned butter

Freshly Brewed Coffee, Organic Tea or Hot Chocolate



CHEFS SIGNATURE



CONTAINS MILK



CONTAINS NUTS



CONTAINS SHELLFISH



SPICY



VEGETARIAN

THAI BREAKFAST

640

Glass of Fruit Juice

Khao Khai Jiew

Thai-style omelette served with rice

or

Thai Congee

rice porridge with onsen egg, pork or chicken meatballs and condiments

Seasonal Fruit Plate

Freshly Brewed Coffee, Organic Tea or Hot Chocolate

HEALTHY BREAKFAST

690

Glass of Fruit Juice

Quinoa Salad

organic quinoa salad and seasonal fruit

Toasted Granola

with milk or yoghurt, fresh berries and banana

Scrambled eggs, avocado on toast with smoked salmon

Iced Herbal Chrysanthemum Tea,
Freshly Brewed Coffee or Organic Tea



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SPICY



VEGETARIAN

THE CONTINENTAL BREAKFAST

590

Glass of Fruit Juice

Seasonal Fruit Plate

Homemade Bread Basket 

multigrain, sourdough and baguette

served with selection of jams, organic honey and churned butter

or

Homemade Pastry Basket 

Danish, croissant and muffin served with selection of jams,
organic honey and churned butter

Freshly Brewed Coffee, Organic Tea or Hot Chocolate



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SPICY



VEGETARIAN

À LA CARTE BREAKFAST

Homemade Bread Basket	270
multigrain, sourdough and baguette served with selection of jams, organic honey and churned butter	
Homemade Pastry Basket  	290
Danish, croissant and muffin served with selection of jams, organic honey and churned butter	
Coconut Waffle   V	360
with crispy roasted coconut, coconut ice cream, whipped cream and honey	
Mixed Berry Pancakes with Fresh Cream  	380
served with Sunkist orange and maple syrup	
Seasonal Tropical Fruit Platter	250
French Toast  V	330
with pineapple confit, berries and maple syrup	
Avocado and Tomato on Toast V	380
smashed and sliced avocado and organic heirloom tomatoes	
Toasted Granola   V	320
with dried fruit, plain yoghurt, mixed berries and honey served with fresh milk	
Eggs Benedict Florentine 	390
poached eggs, choice of bacon or smoked salmon, sautéed spinach and hollandaise sauce served with mixed salad and cherry tomatoes	
Scrambled Eggs, Avocado and Smoked Salmon on Toast 	360
smashed avocado, ricotta cheese, sautéed spinach, smoked salmon, cherry tomatoes and sourdough bread	
Full English Breakfast Set	490
baked beans, hash browns, smoked black bacon, sautéed mushrooms, roasted baby potatoes, pork or chicken sausage and baked tomato herb crush	
Hong Kong Style Congee	320
served with fried vermicelli, spring onions, julienne ginger, long red chilli and minced pork	


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V
VEGETARIAN

ALL DAY MENU

(served from 7 a.m. to 10 p.m.)

APPETISER



Oyster Fine de Claire No.3	70 / Oyster
Avocado Hummus and Nuts served with salad and pita bread	360
Fried Chicken free-range chicken wings and drumsticks in crispy batter	310
Fried Calamari  fried squid, crispy fried seaweed, fried red chilli, spring onions served with kaffir lime mayonnaise	310
Artisan Smoked Fish selection of smoked tuna and salmon served with condiments and crackers	480
Artisan Cheese Platter  V selection of goat, parmesan and blue cheese served with condiments and crackers	480
Artisan Cold Cuts Platter selection of salami, prosciutto and coppa ham served with condiments and crackers	650
Cold Cuts and Cheese Platter  a combination of cold cuts and cheese	690

SALAD




Tuna Tataki  seared sesame-crusting tuna on mixed salad, grains, raisins, heirloom tomatoes and black pepper mayo	400
Caesar Salad with Chicken or Smoked Salmon romaine lettuce, crispy bacon, parmesan cheese, croutons served with lemon and anchovy dressing	380
Beetroot Salad with Berries V slow-baked beetroot served with raspberry vinaigrette and berries	310
Shrimp and Crab Avocado with Fresh Corn Salsa  mixed vegetable salad, coriander, shallots and Tom Yum dressing	390
Fig and Antipasti Salad with Burrata V artisan burrata served with Chiang Mai figs, artichokes kalamata olives and organic heirloom tomatoes	570
Octopus and Baby Kale Salad served with roasted pumpkin and Japanese dressing	370



SOUP

Tom Yum Goong  	450
authentic Thai spicy river prawn soup with young coconut milk	
Porcini Mushroom Soup V	320
mixed mushrooms, croutons, truffle oil and sherry vinegar cream soup sprinkled with paprika	

LOCAL DELIGHTS (MEALS)

Stir-fried Shrimp in Chilli and Salt 	410
served on a soft omelette with steamed jasmine rice	
Fried Pork, Chicken or Beef with Hot Basil Leaves 	430
served on a soft omelette with steamed jasmine rice	
Pan-fried Crispy Pork Belly with Oyster Sauce, Chilli and Salt 	440
served with onsen egg and steamed jasmine rice	
Phad Thai Goong	460
wok-fried rice noodles with river prawns, tofu, bean sprouts, and tamarind sauce	

WESTERN DELIGHTS (MAIN DISHES)





Seared Atlantic Salmon with Mixed Vegetables	460
stir-fried mixed vegetables and beetroot sauce	
Fish and Chips	490
beer-battered barramundi with minted mushy peas served with tartare sauce and French fries	
New York Steak with French Fries	890
grilled strip loin steak served with green peppercorn sauce	
Beef Burger in Beetroot Bun	520
smoked black bacon, coleslaw, tomato, lettuce, melted cheddar cheese and French fries	
Lamb Shawarma	560
Middle Eastern marinated lamb leg skewer served with pita bread, tzatziki sauce and mixed salad	
Jackfruit Tamarind Vegan Curry  V	430
served with steamed jasmine rice and mixed salad	
Beyond Meat and Avocado Burger V	590
plant-based patty served with avocado guacamole and French fries	

SIDE DISH

Steamed Jasmine Rice	90
Sautéed Vegetables	130
Green Salad	130
French Fries	170
Mashed Potatoes 	130
Coleslaw	100

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 V VEGETARIAN

PASTA

Black Angel Hair Pasta with Shrimp 	450
salmon roe, garlic, chilli and fresh basil	
Spaghetti with Clams in White Wine Sauce	360
cherry tomatoes and fresh thyme	
Spaghetti Pesto V	330
cherry tomatoes, parmesan cheese and traditional basil pesto sauce	
Tagliatelle Carbonara 	350
bacon, egg yolk, parmesan cheese and traditional carbonara sauce	
Porcini Conchiglie Pasta V	480
plant based croquette served with tomato porcini sauce and vegan cheese	
Mac and Cheese Truffle  V	590
gratinated pasta with truffle bechamel sauce, parmesan and mozzarella cheese	
Rigatoni Pasta with Beef Meatballs 	590
sautéed mushrooms, sundried tomatoes in creamy sauce	







PIZZA

(served from 10:30 a.m. to 10 p.m.)

Mushrooms and Truffles V	610
mixed mushrooms, mozzarella cheese, truffles and white sauce	
Villatic	450
prosciutto, mozzarella cheese, wild rocket leaves and tomato sauce	
Frutti Di Mare	480
mixed seafood, mozzarella cheese and tomato sauce	
Margherita V	420
Classic pizza with mozzarella cheese, tomatoes, basil and tomato sauce	
Lanna	450
Northern Thai sausage (Sai Oua), mozzarella cheese and Nam Prik Ong	
Trio of Artisan Cheese	430
brie, mozzarella and goat cheese	
Smoked Salmon	480
mozzarella cheese, fresh basil leaves and white sauce	
Beyond Meat Pizza V	480
plant-based sausage, mozzarella cheese served with a duo of vegan cheese	




DESSERT

Blueberry Cheesecake 	330
New York-style cheesecake with blueberry compote and crumble	
Volcano Lava Cake 	340
warm molten dark chocolate cake served with vanilla ice cream	
Banoffee Pie 	320
banana and caramel pie with biscuit crumble and whipped cream	
Crème Brûlée	320
soft vanilla custard topped with crispy caramel and biscotti	
Classic Tiramisu 	320
Coffee and mascarpone cheese served with coffee ice cream	
Ice Cream and Sorbet  	120
(served per scoop)	

KIDS MENU

(served from 7 a.m. to 10 p.m.)

Chicken Nuggets	250
fried chicken nuggets served with French fries	
Penne Pasta	290
with chicken meatballs in tomato sauce	
Captain's Fish and Chips	320
fried barramundi fillet and French fries served with tartare sauce	
Ham and Vegetables Hash Brown	300
served with peas, glazed carrots and aioli sauce	
Mac and Cheese  V	290
gratinated pasta, parmesan and mozzarella cheese	



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SPICY



VEGETARIAN

BEVERAGE MENU

(served from 7 a.m. to 10 p.m.)

COFFEE		SPIRIT	
Espresso	140	APERITIF	
Double Espresso	160	Aperol	320
Americano	180	Campari	320
Cappuccino	180		
Mocha	180	DIGESTIF	
Latte	180	Hennessy VSOP	550
Caramel Macchiato	180	Martell Cordon Bleu	1,600
		Hennessy XO	1,850
		VODKA	
TEA		Absolut	320
Jasmine Green	160	Belvedere	420
Siam Blend Black	160	Grey Goose	460
Jungle Oolong	160		
Five Colours White	160	GIN	
Coconut Green	160	Beefeater	320
Mango Black	160	Bombay Sapphire	320
Monsoon Blend Green	160	Hendrick's	520
Caffeine-free Tea			
Herbal Digestive	160	RUM	
Herbal Relax	160	Havana Club 3 Years (Gold)	320
		Havana Club 7 Years	380
		TEQUILA	
SOFT DRINK		Jose Cuervo	320
Coke / Coke Zero / Sprite	120	Don Julio Reposado	720
Red Bull	120		
		WHISKY	
		Macallan 12 Years	750
MINERAL WATER		Monkey Shoulder	420
Acqua Panna (500ml)	150	Johnnie Walker Gold Label 12 Years	520
San Pellegrino (500ml)	170	Chivas Regal 18 Years	690
		Jim Beam	300
		Jameson	350
JUICE			
Orange / Apple / Pineapple	120		
Watermelon / Whole Coconut / Lime	60		
BEER			
Singha	180		
Chang	180		
Heineken	180		

CLASSIC COCKTAILS

Singapore Sling gin, cherry brandy, benedictine, pineapple, juice, lime, grenadine, bitters and soda	350
Mojito rum, fresh mint, lime, sugar and soda	320
Margarita tequila, triple sec and lime	320
Dry Martini vodka and dry vermouth	350
Negroni gin, campari, rosso vermouth	350
Long Island Iced Tea vodka, gin, rum, tequila, triple sec, lime and coke	390