

In-Room Breakfast

7 AM – 11 AM

SET A

THB 350

Juice

Please select one item

Orange Juice
Pineapple Juice
Apple Juice
Guava Juice

Cereal

Please select one item

Corn Flakes
Koko Krunch
Served with Milk and Plain Yogurt

Egg

Please select one item

Fried Egg
Egg Omelet
Boiled Egg
Poached Egg
Scrambled Egg
Served with Bacon, Chicken Sausage
Grilled Tomato, Baked Bean and Hash Brown Potatoes

Fruit

Assorted Fresh Fruit

Coffee

Please select one item

Coffee
Tea

SET B

THB 350

Juice

Please select one item

Orange Juice
Pineapple Juice
Apple Juice
Guava Juice

Dim Sum

Cream Bun and Shrimp Shumai

Main Dishes

Please select one item

Boiled Rice or Congee

Choice of Chicken / Pork
Fish / Shrimp / Seafood
Or

Fried Rice

Choice of Chicken / Pork
Fish / Shrimp
Seafood / Vegetable

Fruit

Assorted Fresh Fruit

Coffee

Please select one item

Coffee
Tea





MENU





WINE BY THE GLASS

SPARKLING

GLASS BOTTLE

Tener Brut

430

2,100

Castello Banfi Vino Spumante, Italy

A Pale straw color with abundant bubble, fruity with peach aromas. The taste is dry, harmonic and soft.

WHITE WINES

Sauvignon Blanc

430

1,900

Matua Valley, Marlborough, New Zealand

Light bodies with passionfruit and gooseberry come to the fore on the nose, backed up with hints of lime leaf.

Chardonnay

320

1,500

Wolf Blass Bilyara, Australia

A Medium-bodied white wine with enticing tropical fruit, peach and melon, Aromas complexed with hints of toasty French oak.

RED WINES

Pinot Noir

430

1,900

Matua Valley, Marlborough, New Zealand

A Medium-bodied with an aroma of sweet cherry and strawberry hints at the layered, fresh and fruity flavors.

Shiraz

320

1,500

Wolf Blass Bilyara, Australia

A Medium-bodied with aromas of blackcurrants and dark cherries, rich spice and subtle oak.

ROSÉ WINE

Pinot Noir

430

1,900

Matua Valley, New Zealand

Fresh strawberries, mandarin and a hint of cranberry flowing through to a crisp, dry finish.

All price are in Thai Baht and NET

10° WINE CELLAR



END OF BIN SALE

1,500

SPARKLING WINES

Chandon Brut Rose, Australia

Pitas Rose Stella Sparkling, Italy

RED WINES

Wolf Blass Yellow Label Cabernet Sauvignon, Australia

Terrazas Altos Cabernet Sauvignon, Argentina

Gerard Bertand 6eme Sens Rouge, France

Brancott Estate Marlborough Pinot Noir, New Zealand

WHITE WINES

De Bortoli Windy Peak Chardonnay, Australia

Te Mata Estates Chardonnay, New Zealand

Brancott Estate Pinot Noir, New Zealand

Argento Pinot Grigio, Mendoza, Argentina

Casillero Del Diablo Sauvignon Blanc, Chile

Concha Y Toro Sunrise Sauvignon Blanc, Chile

Framingham Sauvignon Blanc, New Zealand

Chateau Los Boldos Tradition Chardonnay, Chile



LUNA LANAI

SIGNATURE COCKTAILS

BY THE GLASS

360

MINT JULEP

Bourbon, Mint Syrup, Fresh Mint Leave

MARGARITA SOUR

Tequila, Triple-sec, Sweet & Sour,
Eggwhite, Angostura Bitter

CAMPARINHA

Vodka, Campari, Lime Wedges, Simple Syrup

COCONUT PIÑA

Rum, Malibu, Pineapple Juice, Coconut milk
Served in Whole Coconut

D.I.Y GIN TONIC

Beefeater

Mix Berry

Angostura Bitter

Tanqueray

Passion Fruit

Orange Bitter

Cucumber

Aromatic Bitter

Lemon

Cucumber Bitter

Rosemary

Celery Bitter

Sweet Basil

Mint

Cinnamon

Lemongrass + Coriander

LAO-PUN BUCKET (Serves 2)

Red, Blue or Green Vodka, Simple Syrup, Lime Juice,
Soda Water, Candies

CLASSIC COCKTAILS

BY THE GLASS

320

APEROL SPRITZ

Aperol, Prosecco, Soda Water

FRENCH 75

Beefeater Gin, Lemon Juice, Simple Syrup, Sparking wine

REPOSADO OLD-FASHIONED

Olmecca Gold Tequila, Peach, Simple Syrup, Angostura Bitters

RUM RUNNER

Dark Rum, Banana Liquor, Mixed Berries, Orange Juice,
Pineapple Juice, Fresh Lime

MINT JULEP

Bourbon, Mint syrup, Fresh mint leave

PAINKILLER

White Rum, Pineapple Juice, Orange Juice, Coconut Cream, Nutmeg

CAPE CODDER

Absolut Vodka, Cranberry Juice, Lime Juice, Soda Water

MOCKTAILS

BY THE GLASS

150

ICY SPARKLING MINT

Fresh Mint, Lime Juice, Sugar Syrup, Soda Water

BERRY LEMONADE

Mixed Berries, Blueberry Syrup, Cranberry Juice, Lime Juice, Soda

THAI TONIC

Mango Juice, Passion Fruit Syrup, Lime Juice, Tonic Water

IPANEMA MOJITO

Fresh Lime, Brown Sugar, Fresh Mint, Ginger Ale



SOFT DRINKS & SODAS

Pepsi, Pepsi Max	90
7Up, Orange Mirinda	
Tonic, Ginger Ale, Soda, Lemon Ice Tea	
Red Bull (Europe Import)	150

JUICES

Orange, Lime, Mango, Young Coconut	120
Apple, Pineapple, Guava, Tomato, Cranberry Juice	

SHAKES & SMOOTHIES

Orange, Lime, Watermelon, Pineapple, Mango, Banana, Mixed Berries, Young Coconut, Vanilla	150
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STILL WATER

Chang Mineral 46cl	60
Evian 33cl	150
Evian 75cl	240

SPARKLING WATER

Badoit Sparkling 33cl	190
Badoit Sparkling 75cl	320

COFFEE

Espresso, Coffee, Americano	120
Café Latte, Cappuccino	140
Double Espresso, Mocha	140
Add a flavor of your choice	
Vanilla – Hazelnut – Caramel	30

DILMAH® GOURMET TEA

140

Supreme Ceylon Single Origin
Original Earl Grey
Single Estate Oolong Leaf
Pure Peppermint Leaves
Green Tea with Jasmine Flowers
Pure Chamomile Flowers
Sencha Green Extra Special

Decaffeinated Tea	140
Hot or Iced Chocolate	140
Iced Cappuccino or Iced Coffee	140

BEER

Chang, Singha, Tiger	170
Asahi, Heineken	200
Hoegaarden 330ml. (Can)	290
Hoegaarden Rose 330ml. (Can)	290
Corona	390
Beer Bucket (3 Bottle Chang or Singha or Tiger)	390
Beer Bucket (3 Bottle Asahi or Heineken)	450
Beer Bucket (3 Can Hoegaarden Rose or Hoegaarden)	850

SPIRITS

Aperitifs & Digestive

Ricard	200
Pernod	220
Antica Formula	320
Punt E Mes	210
Carpano Bianco	220
Carpano Classico	220
Carpano Dry	220
Campari	210

GIN

Beefeater	220
Beefeater 24 Gin	260
G'vine Floraison	360
G'Vine Nouaison	360
Bombay Sapphire	260

VODKA

Absolut Vodka	220
Absolut Vodka Apeach	260
Absolut Vodka Berri Acai	260
Absolut Vodka Mandarin	260
Absolut Vodka Mango	260
Absolut vodka Raspberri	260
Absolut Vodka Vanilla	260
Absolut Vodka Elyx	390
Beluga Noble Russian	360
Grey Goose	390

RUM

Nusa Cana	220
Chalong Bay	220
Chalong Bay Lemongrass	220
Diplomatico Planas	220
Diplomatico Reserva Exclusiva	340
Black Heart Premium Spiced	240

TEQUILA

Olmecca Gold Tequila	240
Ocho Blanco	320
Ocho Reposado	390
Don Julio Reposado	550

SCOTCH WHISKY

Chivas Regal 12 years	320
Chivas Regal XV	450
Chivas Regal 18 years	650
Chivas Regal 25 years	1,500
Royal Salute	1,300
Ballantine's 17 Years	560
Compass Box's Oak Cross	900
Compass Box's Spice Tree	850
J&B Rare	240
Johnnie Walker Blenders Batch Red Rye Finish	220
Johnnie Walker Red Label	240
Johnnie Walker Black Label	300
Johnnie Walker Gold Label	390

SINGLE MALT WHISKY

The Glenlivet Founder Reserve	360
The Glenlivet 15Years	700
The Glenlivet 18Years	990
Douglas Laing Timorous Beastie	990
Douglas Laing Rock Oyster	990
Glenmorangie The Original 10 Years	390

COGNAC

Martell VSOP	400
Hennessy VSOP	390
Courvoisier XO	720
Camus XO	720

CANADIAN WHISKY

Canadian Club	260
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IRISH WHISKY

John Jameson	290
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BOURBON WHISKY

Evan Williams Black Label	220
Evan Williams The Single Barrel	290
Elijah Craig Small Batch 12YO	320
Jack Daniel's	320

THAI WHISKY

Mae Khong	160
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LIQUEUR

Kahlua	240
Malibu	240
Bailey's	240
Fernet Branca	340
Sambuca	200
Jagermeister	260



APPETIZERS & SALADS

Laab Pla Too Yang ลาบปลาทูย่าง	280
Char grilled Mackerel salad with chili, mint, lime and roast crushed rice	
Yam Goong Fu ยำกุ้งฟู	290
Crispy Banana shrimp and green mango salad in a spicy and tangy fish sauce dressing sprinkled with roasted cashew nuts	
Pla Sai Tod Kratiam ปลาทรายทอดกระเทียม	290
Deep fried Sand fish with garlic, crispy lime leaf and Sri Racha sauce	
Tord Man Goong ทอดมันกุ้ง	290
Deep fried shrimp cakes with sweet plum sauce	
 Por Pia Pak Tord ปอเปี๊ยะผักทอด	210
Deep fried vegetable spring rolls with sweet plum sauce	
Satay Gai สะเต๊ะไก่	240
Barbequed marinated chicken skewers with peanut sauce and ajar	
Kor Moo Yang คอหมูย่าง	250
Grilled marinated pork neck with spicy dipping sauce roasted rice, shallot, chili, mint leaves and sticky rice	
Chicken Wings ปีกไก่ทอดเกลือ	240
Crispy fried chicken wings marinated in salt and pepper served with chili sauce	
Calamari Rings ปลาหมึกชุบแป้งทอด	290
Battered, fried and served with garlic mayonnaise	
 Laab Hed ลาบเห็ด	220
Eringi mushroom, Enoki mushroom, Shimeji mushroom salad with chili, ground roasted rice, shallot, parsley and mint leaves	
 Som Tam Poo Nim ส้มตำปูนิ่ม	460
Spicy green papaya salad with deep fried soft shell crab Plain Som Tam or vegetarian option  220	
 Yam Woon Sen Talay ยำวุ้นเส้นทะเล	350
Spicy glass noodle salad with seafood, onion and tomatoes	
 Yam Talay ยำทะเล	390
Spicy seafood salad with fresh chilies, mushrooms, onion, celery, tomatoes, coriander and sweet and sour sauce	



Medium Spicy



Spicy



Very spicy



Vegetarian

SOUPS & CURRIES

(Served with steamed rice)



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|---|--|
|  | Tom Yam Goong ต้มยำกุ้ง 320 |
| | Spicy & sour prawn soup with galangal, lemongrass straw mushrooms, lime leaves and condensed milk |
|  | Tom Kha Gai ต้มข่าไก่ 250 |
| | Coconut milk soup with tender chicken meat, galangal, lemongrass, straw mushrooms and Kaffir lime leaves |
|  | Gaeng Massaman แกงมัสมั่นเนื้อ 380 |
| | Beef massaman curry with coconut milk, potato, shallot and peanuts |
|  | Gaeng Keaw Waan แกงเขียวหวาน 295 |
| | Green curry with coconut milk, Thai eggplant and sweet basil
Chicken or pork ไก่ หรือ หมู |
|  | Gaeng Panaeng แกงพะเนียง 295 |
| | Thick red curry with coconut milk, sliced lime leaves and chili
Chicken or pork ไก่ หรือ หมู |

RICE & NOODLES

- | | |
|--|-----|
| Khao Pad ข้าวผัด | |
| Fried rice cooked with your choice of: | |
| Chicken or pork ไก่ หรือ หมู | 250 |
| Shrimp or crab meat กุ้ง หรือ เนื้อปู | 350 |
|  Vegetable ผัก | 190 |
| Raad Nah ราดหน้า | |
| Wok fried flat rice noodles topped with braised vegetables in soy bean broth and your choice of: | |
| Chicken or pork ไก่ หรือ หมู | 250 |
| Shrimp or seafood กุ้ง หรือ ทะเล | 350 |
| Vegetarian ผัก | 190 |
| Kuay Tiew Pad Si-Ew ก๋วยเตี๋ยวผัดซีอิ้ว | 250 |
| Flat rice noodles stir fried with egg, carrot, straw mushrooms, kale, baby corn, soya sauce and your choice of chicken or pork | |



Medium Spicy



Spicy



Very Spicy



Vegetarian

If you have any special dietary needs or restrictions, please inform the Restaurant Manager
Prices are in Thai Baht inclusive of 10% service charge and government tax

RICE & NOODLES

-  **Khao Soi Gai** ข้าวซอยไก่
Chiang Mai style noodles in yellow curry sauce with chicken

290



- Pad Thai Goong Mae Naam** ผัดไทยกุ้งแม่น้ำ
Wok fried rice noodles with river prawns, bean sprouts, tofu, kuchi chives, peanuts and tamarind juice

390

MAIN DISHES

(Served with steamed rice)

- Gang Kaw Sapparat Talay** แกงคั่วสับประรดทะเล
Spicy red curry with pineapple and local seafood

380

-  **Pad Ka-Praow Gam Neua** ผัดกะเพราเนื้อแก้มวัว
Braised and stir-fried Pakchong farm beef cheeks with chili and hot basil

390

- Pla Muek Pad Khai Khem** ปลาหมึกผัดไข่เค็ม
Stir-fried Squid with Salted egg, onion, spring onion and coriander

390



Medium Spicy



Spicy



Very spicy



Vegetarian

MAIN DISHES

(Served with steamed rice)

Sen Mee Pad Kra-Ched เส้นหมี่ผัดกระเฉดซีฟู้ดรวม 370
Stir-fried Vermicelli noodles with seafood, water mimosa and chili

 **Pad Bai Ka-Praow** ผัดกะเพรา 290
Stir fried with hot basil, chili, garlic, topped with a fried egg
and your choice of:
Minced chicken or pork ไก่สับ หรือ หมูสับ
Shrimp or seafood กุ้ง หรือ ทะเล 450



 **Gai Pad Med Ma-Muang** ไก่ผัดเม็ดมะม่วง 290
Stir fried chicken with cashew nuts,
dried chili, capsicum, onion and chili paste

Poo Nim Tod Kra-Tiam Prik Thai ปูนึ่งทอดกระเทียมพริกไทย 370
Deep fried soft shell crab with garlic and pepper and chili sauce

Cha-Am Barbeque Platter ชะอำซีฟู้ดบาร์บีคิว 950
Prawns, green light squid, blue crab and fish wrapped in
banana leaf served with spicy lime sauce, lemons and barbeque sauce.

 **Pad Pak Ruam Mitr** ผัดผักรวมมิตร 190
Stir-fried mixed vegetables with oyster sauce
Vegetarian option available

 **Pad Pak Boong Fai Dang** ผัดผักบุ้งไฟแดง 190
Stir fried morning glory with soy bean paste, garlic and chili



Medium Spicy



Spicy



Very spicy



Vegetarian

FROM THE GRILLED

- Aus Angus Beef Tenderloin** สเต็กเนื้อสันในแองกัส 1,050
Served with potato gratin, asparagus and butter vegetable
- Aus Grain Fed Rib-Eye Steak** สเต็กเนื้อริบอาย 890
Served with mashed potatoes and mixed vegetable



- Aus Lamb Chops** ชีโครรงแกะย่าง 890
Served with grilled capsicum, zucchini, eggplant, carrot and baby potato
- Chicken Breast Supreme** สเต็กอกไก่ย่าง 420
Served with Steak fries and fresh vegetable
- Salmon Fillet** สเต็กปลาแซลมอน 690
Served with mashed potatoes, grilled asparagus and lemon butter sauce
- Truffle Beef Burger** 590
Served with sauteed mushroom with truffle, tomato, lettuce and potato wedges



Medium Spicy



Spicy



Very spicy



Vegetarian

PASTA

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Aop สปาเก็ตตี้ผัดกระเทียมน้ำมันมะกอก
 Spaghetti with garlic chili and extra virgin olive oil 320
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Arrabbiata / เพนเน่ซอสมะเขือเทศ กระเทียมและพริก
 Penne pasta cooked in a rich tomato sauce with garlic and chili 320
- Bolognese** / เฟตตูชีนีโบลองเนสเนื้อ
 Fresh fettuccine with beef ragout in a rich tomato Sauce 360



- Carbonara** / ลิงกวินีคาร์บอนาร่า 360
 Creamy sauce with bacon, egg yolk, Parmesan cheese and freshly ground black pepper



Medium Spicy



Spicy



Very spicy



Vegetarian

DESSERTS

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| Fresh Fruits ผลไม้สด | 200 |
| Simple cut ripe Thai fruits in season | |
| Coconut Custard คัสตาร์ดมะพร้าว | 220 |
| Served with fresh diced tropical fruits | |



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| Tiramisu ทิรามิซู | 220 |
| Classic Italian dessert made with whipped mascarpone, Amaretto and coffee soaked biscuits topped with cocoa | |



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| Mango Sticky Rice ข้าวเหนียวมะม่วง | 220 |
| Sweet yellow mango and soft sticky rice served with coconut cream | |
| Banana & Caramel Croquant บานาน่า คาราเมล คล็อกเก็ต | 220 |
| Flambéed banana, caramel croquant cream and chocolate sauce topped with butter crumbles | |
| Hot Apple Pie & Vanilla Sauce พายแอปเปิ้ล และซอสวานิลลา | 230 |
| ETE Ice Cream By The Cup ไอศกรีม และ เชอเบท | 130 |

KIDS MENU



KIDS MENU

	Satay Gai สะเต๊ะไก่ Barbequed marinated chicken skewers with peanut sauce	100
	French Fries เฟรนช์ฟราย Golden fried shoestring potatoes with ketchup and mayonnaise	110
	Por Pia Pak Tord ปอเปี๊ยะผักทอด Deep fried vegetable spring rolls with sweet plum sauce	120
	Gaeng Jued Tao Hou Moo Sab แกงจืดเต้าหู้หมูสับ Clear chicken broth with minced pork, white lettuce and bean curd	120
	Tord Man Goong ทอดมันกุ้ง Deep fried shrimp cakes with sweet plum sauce	140
	Calamari Rings ปลาหมึกชุบแป้งทอด Breaded squid rings with garlic mayonnaise and lemon	160
	Spaghetti / Penne with choice of sauce เลือกเส้นพาสต้า Pork Bolognese ซอสโบลองเนสหมู Rich Tomato Sauce ซอสมะเขือเทศ	160
	Kuay Tiew Pad Si-Ew ก๋วยเตี๋ยวผัดซีอิ้ว Flat rice noodles stir fried with egg, carrot, straw mushrooms, kale, baby corn, soya sauce and your choice of chicken or pork	180
	Khao Pad ข้าวผัดไก่ หรือ หมู Fried rice cooked with your choice of chicken or pork	180
	Fish & Chips ปลาชุบแป้งทอดและเฟรนช์ฟราย Battered and deep fried black cod fillet with fries and Tartar sauce	320
	Mini Beef Burger เบอร์เกอร์เนื้อวัว Grilled beef on a sesame bun with lettuce, tomato gherkins and fries	320



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Spicy



Very spicy



Vegetarian