

NON-ALCOHOLIC

Carbonated Drinks T

Coke, Coke Zero, Coke Light 90 Sprite 90 Fanta Orange 90 Tonic 90 Ginger Ale 90 Soda 60

Still Mineral Water

Crystal Water (600ml) 50 Evian (330ml) 140 Evian (750m) 260

Sparkling Mineral Water

Perrier (330ml) 140 Perrier (750ml) 260

Fresh Juices T

Orange 190 Fresh young coconut 130

Chilled Juices T

Apple 110
Pineapple 110
Tomato 110
Cranberry 160

Coffee

Fresh Brewed, Decaffeinated 120
Espresso 120
Cappuccino 120
Café Latte 120
Macchiato 120
Decaffeinated 120
Doppio (double espresso) 180
Ice Coffee 180

Tea Selection

English Breakfast 90
Earl Grey 90
Darjeeling 90
Green Tea with Jasmine Flowers 90
Sencha Green Tea 90
Peppermint 90
Camomile 90



BEER T

Chang 150 Singha 150 Tiger 150 Heineken 170

SPIRITS

Aperitif

Martini Bianco, Extra Dry, Rosso 190 ₹ Campari 230 ₹ Pernod 230 Ricard 230

Vodka 🍸

Smirnoff 200 Ketel One 270

Gin T

Gordon's Gin 200 Tangueray 220

Rum

Pampero Blanco 200 T Captain Morgan Black 220 T Ron Zacapa 23 Years 420

Tequila

Tres Magueyes Blanco 200 ₹
Don Julio Reposado 360

Scotch Whisky

Johnnie Walker Red 200 T

Johnnie Walker Black 260 T

Johnnie Walker Gold Label 350

Hankey Bannister Original 320

Premium Scotch Whisky

Glenfiddich 12 Years 350 Speyburn 10 Years 450 Old Pulteney 12 Years 450 Balblair 97 690



SPIRITS

Bourbon Whiskey

Jim Beam 240 T Jack Daniel's 270

Thai Spirits T

Sangsom 160 Mekhong 160

Cognac

Hennessy V.S.O.P. 380 T Courvoisier V.S.O.P. 380 Hennessy X.O. 920 Courvoisier X.O. 940 Remy Martin X.O. 940

Liqueurs

Amaretto 190 T Malibu 200 T Baileys 240 T Kahlua 260 Cointreau 260



WINES BY THE GLASS / BOTTLE

Bubbly

Chandon Brut NV Domaine Chandon, Australia 380 / 1,850 ₹

Brut Imperial NV Moët & Chandon, France 1,550 / 7,600

White Wines

Concha Y Toro, Frontera Chardonnay Central Valley, Chile 290 / 1,400 T

Two Oceans Sauvignon Blanc
Western Cape, South Africa 290 / 1,400 🍸

Yering Station, Little Yering Chardonnay Yarra Valley, Australia 330 / 1,600

Banfi, Le Rime Pinot Grigio Chardonnay Toscana IGT, Tuscany, Italy 340 / 1650

Red Wines

Wolf Blass, Yellow Label Shiraz South Australia 320 / 1,550 ₹

Banfi, Col di Sasso Cabernet Sauvignon Sangiovese Toscana IGT, Tuscany, Italy 330 / 1,600 T

Woodbridge by Robert Mondavi, Cabernet Sauvignon California, USA 330 / 1,600

Torres, Gran Coronas Cabernet Sauvignon Reserva Penedès DO, Spain 430 / 2,100

Rose Wine

Gerard Bertrand, Gris Blanc IGP Pays d'Oc, France 300 / 1,500₹



Sheraton°

FOOD MENU

AVAILABLE FROM 11:00AM - 10:00PM

SALADS & SANDWICHES

Salmon Salad 320

Maple-baked salmon cubes on mesclun greens, with apple, candied walnuts, cherry tomato and herb vinaigrette

Oriental Chicken Salad 300

Yoghurt-marinated shredded chicken in a grilled Mediterranean-style flat bread with tikka-battered onion rings and spicy fruit relish

Classic Caesar Salad 300

Cos lettuce with creamy anchovy herb dressing, parmesan cheese, crisp bacon chips and garlic croutons

Grilled Vegetable Pita Bread 320 🥍

Linseed pita bread filled with grilled vegetables, sun-dried tomato pesto and cottage cheese

Italian Pizza Focaccia 340

Baked focaccia bread stuffed with tomato, ham, mushrooms and mozzarella cheese

Club Sandwich 300

Triple-decker of grilled chicken breast, smoked bacon, fried egg, lettuce and tomato

Beef Burger 380

Homemade beef patty on a toasted sesame bun with tomato, lettuce, onion and pickles (Beef burgers prepared well done or to your liking upon request) Add a topping of your choice: Fried egg 30
Grilled bacon 60
Emmental, Cheddar or Blue cheese 60

PASTA

Spaghetti, Fettuccine, Penne or Whole Wheat Pasta 340

with your choice of: Classic Bolognese meat sauce, Carbonara sauce Tomato basil sauce, Basil pesto ?







PIZZA TEMPTATION

Pizza Frutti di Mare 380

Tomato sauce, mozzarella cheese, sautéed seafood, and cherry tomato

Pizza Diavola 340

Tomato sauce, mozzarella cheese, spicy chorizo sausage and green peppers

Pizza Trentina 340 🎖

Tomato sauce, mozzarella cheese, Blue cheese, walnut and apple

Pizza Margherita 310 🎖

Tomato sauce, mozzarella cheese, oregano, fresh basil

Add a topping of your choice 25 Smoked chicken, pepperoni, cooked ham, bacon, tuna, anchovies, sundried tomato, bell pepper, spinach, onion, garlic, cherry tomato, mushroom, pineapple, black olive, capers

FROM OUR THAI KITCHEN

Tod Man Goong 320

Shrimp patties served with plum sauce

Satay Gai, Moo, Nua 320

Mixed char-grilled chicken, pork and beef satay with peanut sauce

Yam Woon Sen 320 🌶

Slightly spicy glass noodle salad with minced pork and shrimp

Gai, Nua, Moo Pad Bai Kapraow Rad Khao 350

Fried minced chicken, beef or pork with basil leaves, garlic and fresh chili, topped with a fried egg and served with steamed rice

Priew Warn Sarm Sa Hai 340

Sweet and sour shrimp, chicken or pork, served with steamed rice



FROM OUR THAI KITCHEN

Gai Pad Med Mamuang Himmapan 340 🖊

Fried chicken with cashew nuts and dried chili, served with steamed rice

Pad Kee Mao Hed Sod 260 ?

Stir-fried spicy mushrooms with bamboo shoots, served with steamed rice

Pad Thai Khai Hor 340

Fried small rice noodles with prawns, bean sprouts and dried shrimps, wrapped in egg sheet

Pad Mee Jae 280 🏲

Wok-fried Phuket style yellow noodles with vegetables

Kaow Pad 300

Fried rice with chicken, beef, pork, shrimp or crab meat ineapple, black olive, capers

SWEET ENDINGS

Caramelized Banana Tart 280

with coconut sorbet

Espresso Crème Brulee 280

Fudge chocolate cherry biscuits, Kahlua cream

Tropical Fresh Fruit Platter 240

Sliced fresh seasonal fruits, accompanied by natural yoghurt and passion fruit sauce

Ice Creams & Sherbets 90 per scoop

Fresh vanilla bean
Belgian dark chocolate
Cookie & Cream
Strawberry
Salted caramel
Tiramisu
Supreme mango
Fresh lemongrass
Young coconut
Passionfruit