



POOL MENU

Summer

Food menu available from 11:00 AM. – 5:00 PM.

SALADS

Salmon Salad 320 🍷
Maple-baked salmon cubes on mesclun greens, with apple, candied walnuts, cherry tomato and herb vinaigrette

Caprese Pasta Salad 295
With lemon vinaigrette and basil

Classic Caesar Salad 300
Cos lettuce with creamy anchovy herb dressing, parmesan cheese, crispy bacon chips and garlic croutons

SANDWICHES & MAINS
Served with french fries or steak fries

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 330
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 40
Grilled bacon or sliced cheese 80

PIZZA TEMPTATION

Pizza Frutti di Mare 380
Tomato sauce, mozzarella cheese, sautéed seafood and cherry tomato

EL Capone 350
Tomato sauce, mozzarella cheese, roasted chicken breast, mushrooms, pesto sauce, red peppers

Mafioso 360
Tomato sauce, mozzarella cheese, black olives, green olives, red chili, oregano, Italian sausage

Fish Ball Green Curry Pizza 350
Mozzarella cheese, green curry sauce, fish ball, wood mushrooms, eggplant, basil

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

PASTA

Spaghetti, Fettuccine, Penne or Whole Wheat Pasta 340

with your choice of:
Classic bolognese meat sauce
Carbonara sauce
Tomato basil sauce 🌱
Basil pesto 🌱

THAI FAVOURITES

Tod Man Goong 320
Shrimp patties served with plum sauce

Satay Gai, Moo, Nua 320
Char-grilled chicken, pork or 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 320 🌶️
Fried minced chicken, beef or pork with basil leaves, garlic and fresh chili

Priew Warn Sarm Sa Hai 340
Sweet and sour shrimp, chicken or pork

Gai Phad Med Mamuang Himmapharn 340 🌶️
Fried chicken with cashew nuts and dried chili

Pad Mee Jae 300 🌱
Wok-fried Phuket-style yellow noodles with vegetable

Pad Kee Mao Hed Sod 300 🌱 🌶️
Stir-fried spicy mushrooms with bamboo shoots

Nasi Goreng 450
Indonesian-style fried rice with chicken, shrimp and vegetables, topped with a fried egg and served with chicken and beef satay, prawn crackers and peanut sauce

SWEET ENDINGS

Banana and Coconut Bar 240 🍷
With grilled sweet basil, marinated pineapple, and malibu rum flavoured vanilla bean cream

Espresso Crème Brulee 240
Fudge chocolate cherry biscuits, kahlua cream

Tropical Fresh Fruit Platter 240
Sliced fresh seasonal fruits, accompanied by natural yoghurt and passion fruit sauce

ICE CREAM

Ice Creams 120 per cup
Fresh vanilla bean
Belgian dark chocolate
Strawberry
Salted caramel
Supreme mango
Passionfruit

KIDS MENU

Clear Chicken Soup 210
with pasta and vegetable strips

Oven Baked Cheese Sticks 260
with tomato basil dip sauce

Iceberg Lettuce Salad 240
with crispy bacon bits and cheese croutons

Sliced Hot Dog Sausage 260
with sautéed potato, vegetable medley and apple sauce

Hamburger Steak 280
with onion sauce, hash brown potato and broccoli

Chicken Nuggets 260
with tartar sauce, french fries and fruit salad

Sweet and Sour Fish 300
with steamed rice and lychee compote

Veggie Noodles 220
Wok-fried Phuket style yellow noodles with vegetables

French Fries 120
Crispy fried shoestring potato with ketchup and mayonnaise

SWEETS

Banana Dream 180
Vanilla ice cream, banana slices and chocolate sauce

Puff Pastry Cream Roll 180
with orange salad

Warm Apple Compote 180
with raisins and caramel syrup

Fruit Salad 180
Fresh seasonal fruit salad drizzled with mango sauce

🌱 Vegetarian 🌶️ Spicy 🍷 Signature Dish

All prices in Thai Baht (฿) and are subject to 10% service charge and 7% VAT
SPG Members enjoy 15% discount on food before VAT and service charge.

Please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances.



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Drink list available from 9:00 AM. – 5:00 PM.

SIGNATURE COCKTAILS

Blue Monkey 340

Ketel One Vodka, Blue Curacao,
Pineapple Juice, Coconut Cream,
Lime Juice

Monkey Moji 250

Sang Som Thai Rum,
Fresh Orange & Mint,
Sugar Syrup, Ginger Ale

CLASSIC COCKTAILS

Aperol Spritz 390

Aperol, Prosecco Cinzano, Soda Water

Bloody Mary 250

Smirnoff Vodka, Tomato Juice, Spicy Mix

Caipirinha 250

Cachaça, Fresh Lime, Brown Sugar

Cosmopolitan 270

Vodka, Triple Sec,
Lime Juice, Cranberry Juice

Daiquiri 250

White Rum, Triple Sec,
Lime Juice, Sugar Syrup

Long Island Iced Tea 290

Pampero Blanco Rum, Smirnoff Vodka,
Tanqueray Gin, Tres Magueyes Tequila,
Triple Sec, Lime Juice, topped with Coke

Mai Tai 290

White Rum, Dark Rum, Orange Curacao,
Orange, Pineapple and Lime Juice,
Grenadine

Margarita 250

Tequila, Triple Sec,
Lime Juice, Sugar Syrup

Dry Martini Gin 340

Tanqueray Gin, Sweet Vermouth,
Campari

Dry Martini Vodka 290

Smirnoff Vodka,
Dry Vermouth, Lemon Peel

Mojito 250

White Rum, Brown Sugar,
Fresh Mint & Lime, Soda Water

Pina Colada 270

White Rum, Pineapple Juice,
Malibu, Coconut Cream

Sex on the Beach 270

Vodka, Peach Schnapps,
Crème de Cassis,
Orange & Cranberry Juice

Singapore Sling 340

Tanqueray Gin, Cherry Heering,
Benedictine, Angostura Bitter,
Pineapple Juice, Lime Juice,
Grenadine

Tequila Sunrise 250

Tequila, Orange Juice, Grenadine

SPIRITS

Vodka

Smirnoff 200
Ketel One 270

Gin

Gordon's Gin 200
Tanqueray 220

Rum

Pampero Blanco 200
Captain Morgan Dark Rum 220

Tequila

Tres Magueyes Blanco 200
Don Julio Reposado 360

Cognac

Hennessy V.S.O.P. 380
Martell V.S.O.P. 380

Thai Spirits

Sangsom 160
Mekhong 160

Whisky

Johnnie Walker Red 200
Johnnie Walker Black 260
Ballantines 12 Years 220
Jim Beam 260
Jack Daniel's 280
Canadian Club 220
John Jameson's 280

BEER & CIDER

Chang, Singha, Tiger 150
Heineken 170
Corona 250
Savanna Dry Premium Cider 180

CRAFT BEER

Ask for our special menu featuring a wide selection of hand-picked craft beers from around the world.

NON-ALCOHOLIC

Soft Drinks

Soda 60
Coke, Coke Zero, Coke Light 90
Sprite, Fanta Orange 90
Tonic, Ginger Ale 90
Lipton Lemon Ice Tea 90

Still Mineral Water

Crystal Water (600ml) 60
Evian (330ml) 140
Evian (750ml) 260
Acqua Panna (500ml) 140
Acqua Panna (1 lt) 260

Sparkling Mineral Water

Perrier (330ml) 140
Perrier (750ml) 260
Badoit (750ml) 280
San Pellegrino (500ml) 180
San Pellegrino (1 lt) 320

JUICES

Fresh Juices

Fresh Young Coconut, Lime 130
Orange 190
Mango, Watermelon 150

Chilled Juices

Apple, Pineapple, Tomato 120
Cranberry 160

VIRGIN DRINKS & SMOOTHIES

Sparkling Mint 150

Fresh mint leaves, lime juice, soda, Syrup

Fruit Punch 150

Orange, pineapple & lemon juice, Grenadine

Strawberry Fizz 150

Strawberry puree, fresh lime & mint, Sprite

Mango Coco Smoothie 180

Fresh mango, yoghurt and coconut milk

Blueberry Smoothie 180

Blueberry and yoghurt

Kiwi & Strawberry Smoothie 220

Kiwi, strawberry and yogurt

Banana Pineapple Smoothie 180

Banana, pineapple, yoghurt and honey

Fruity Smoothie 180

Mango, strawberry, banana and yoghurt

MILK SHAKES

Strawberry 180
Banana 180
Vanilla 180
Chocolate 180

COFFEE

Fresh Brewed, Espresso 120
Cappuccino, Café Latte 120
Macchiato, Mocha 120
Decaffeinated 120
Doppio 180
Iced Coffee 180

DILMAH GOURMET LEAF TEA

Brilliant Breakfast 120
The Original Earl Grey 120
Single Estate Darjeeling 120
Single Estate Oolong Leaf Tea 120
Sencha Green Extra Special 120
Green Tea with Jasmine Flowers 120
Rose with French Vanilla 120
Pure Peppermint Leaves 120
Decaffeinated (in Tea Bag) 90

CHOCOLATE

Hot or Iced Chocolate 150

Cocoa powder, chocolate, fresh milk