

WESTERN FAVORITES

<b>Avocado &amp; shrimp</b>	320
<i>Julienne of zucchini, just lightly marinated, tangy cocktail sauce</i>	
<b>Smoked salmon</b> C H	560
<i>Horseradish cream dressing, capers and red onions</i>	
<b>Caesar salad</b> D C H	
<i>Traditional condiments</i>	370
<i>Topped with grilled chicken breast</i>	390
<i>Topped with grilled shrimps</i>	460
<b>East coast club sandwich</b>	320
<i>Pan fried chicken breast, crispy bacon, mayonnaise, tomatoes, eggs, lettuce and French fries</i>	
<b>The ‘World Creation Burger’</b>	395
<i>Chicken or Beef</i>	
<i>Emmental cheese, Sautéed mushrooms, fried onions &amp; grilled bacon served with ginger sesame coleslaw and your choice of French fries or potato wedges</i>	
<b>Pizza Margherita</b> V	315
<i>Tomato and mozzarella cheese</i>	
<b>Pizza Quattro Formaggi</b>	415
<i>Mozzarella, taleggio, gorgonzola and parmesan cheese</i>	
<b>Fish fingers</b>	280
<i>With French fries and tartar sauce</i>	

ASIAN FAVORITES

<b>Popia thod jay</b> V	210
<i>Deep fried vegetarian spring rolls</i>	
<b>Thod man pla</b>	210
<i>Deep fried fish patties</i>	
<b>Satay moo rue gai</b> D S H	210
<i>Grilled marinated pork or chicken skewers served with peanut sauce</i>	
<b>Larb Gai</b> G H	210
<i>Minced chicken with hot chilli and Thai basil</i>	

TWG Tea’s collection, the largest tea list in the world, number well over 800 different single estate harvest and exclusive tea blends from all of the 36 tea producing countries. TWG Tea is always of the very highest quality and control the quality and freshness of the harvests.

## TEA

### BLACK TEA

180 per pot

#### **English breakfast Tea**

*This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones, this TWG broken-leaf black tea is perfect with morning toast and marmalade.*

#### **Royal Darjeeling FTGFOP1**

*The King of India teas, this TGW first flush black tea boasts an exquisite fragrance and a vibrant, sparking taste that develops remarkable overtones of ripe apricots. An exquisite daytime tea.*

### SMOKY BLACK TEA

180 per pot

#### **Smoky Earl Gray**

*A royal and sophisticated TWG Tea blend, the ethereal, smoky aroma of incense is complemented by sweet and fragrant citrus fruits in this surprising black-tea. A daring combination of Russian and English taste.*

#### **Imperial Lapsang Souchong**

*This smoky TWG black tea boasts beautiful leaves and a smooth, full-bodied flavor infused with the aroma of rare Chinese pine. A generous daytime tea that is perfect with a savoury meal.*

### EXCLUSIVE BLACK TEA

180 per pot

#### **Chocolate tea**

*A rich TWG black tea blended with real morsels of dark chocolate and cocoa beans, yielding a truly enveloping and Lingering aftertaste. A perfect desert tea.*

#### **1837 Black Tea**

*TWG Tea’s renowned signature tea, 1837 Black is a unique blend of black tea with note of fruits and flowers from the Bermuda triangle which leaves a lingering aftertaste of ripe berries, anise and caramel. A timeless classic.*

### GREEN TEA

180 per pot

#### **Sencha**

*With an incomparable taste, grassy-sweet and delicately astringent, this pale TWG green tea is the perfect accompaniment to a meal.*

#### **Jasmine Queen Tea**

*Intoxicating TWG jasmine flower enhance the sparkling elegance of this delicately fashioned green tea.*

### EXCLUSIVE GREEN TEA

#### **Moroccan Mint Tea**

*A great favorite, this fine TWG green tea is perfectly blended with suave and strong Sahara mint. A timeless classic.*

All prices are in Thai Baht and subject to 10% service charge and VAT

## BLUE TEA

180 per pot

### **Orange Blossom Oolong**

*A promenade through a garden of mysteries. A unique China oolong that yields light and flowery notes, creating an enchanting roundness with a delicate essence of orange blossom. A grand TWG breakfast tea*

## WHITE TEA

### **Pai Mu Tan**

*Smooth, delicate and highly refreshing, this fine TWG white tea, also known as “White Peony”, yields a jonquil-coloured cup accented by notes of white blossoms and the flavour of fresh, raw buds. An excellent tea for the end of the day.*

## THEINE-FREE TEA

### **Midnight Hour Tea**

*As the clock chimes midnight, this tea unfurls a magical infusion of decaffeinated black tea delicately blended with fragrant tropical fruits. A tea to transform and renew.*

## RED TEA

180 per pot

### **Lemon Bush Tea**

*A Red tea from South Africa blended with wild citrus fruits. Refreshing, this TWG theine-free tea can be served warm or iced at any time of the day.*

### **Vanilla Bourbon Tea**

*A Red tea from South Africa blended with sweet TWG vanilla. Enveloping, this theine-free tea can be served warm or iced at any time of the day, and is perfect for children as well.*

### **Jade of Africa**

*A delicate TWG South Africa red tea enhanced with the subtle fragrance of red berries and a sprinkling of sunflower petals. A light and fruity tea for any time of the day Red tea*

Anne of Austria, the daughter of Phillip II of Spain married Louis XIII of France and introduced the new drinking custom of Hot Chocolate to the French court in 1615. The exotic beverage was also praised for its fortifying powers and as a medicine. In this way began the inexorable development of chocolate to become the best loved fashionable beverage in the houses of the nobility of Europe. The desire for chocolate spread and took hold of the upper classes of society throughout the whole of the old World.

CHOCOLATE

<b>Hot Chocolate</b>	180	<b>Martini’s</b>	390
<i>An unforgettable concoction using only the finest choice of estate chocolate, heavy cream and fresh milk, served steaming hot with a fine float of crème chantilly</i>		<b>Chocolate martini</b>	<i>Super premium vodka, crème de cacao, shaken not stirred</i>
<i>Dark chocolate 61%</i>		<b>After eight martini</b>	<i>Chocolate martini with muddled fresh mint leaves and a touch of crème de menthe</i>
		<b>Chocolate orange martini</b>	<i>Chocolate martini sprayed with Grand Marnier and real orange zest</i>

COFFEE

Coffee

We use a medium dark roast of high grown Arabica from Columbia and Guatemala, combined with a smooth soft Brazilian Arabica and high quality Robusta delivering a smooth tasting, aromatic espresso

<b>Coffee</b>	180
Coffee	
Espresso	
Cappuccino	
Macchiato	
Café Latte	
Viennese Kaiser Mélange	

<b>Specialty Coffees</b>	280
All topped with a fine float of crème chantilly	

Irish	Black coffee with a generous shot of Irish Whisky
Jamaican	Black coffee with a generous shot of Jamaican Rum
Mexican	A double shot of espresso with Tia Maria
Royale	Black coffee with VSOP Cognac

From the martini bar

390

**Coffee martini**  
Super premium Vodka shaken with Tia Maria and plenty of coffee beans

**Espresso martini**  
A coffee Martini with a shot of espresso

FRUITS & MORE

<b>Fresh Juices - Seasonal</b>		<b>Smoothies</b>	
		230	
<i>Tangerine</i>		<b>Banana Frost</b>	
<i>Watermelon</i>		<i>Chiquita bananas blended with orange juice, lime and ice.</i>	
<i>Cantaloupe</i>		<b>Kiwi Tang</b>	
<i>Lime</i>		<i>Tangy Kiwi blended with orange, lime and a pinch of salt</i>	
<i>Coconut</i>		<b>Dragon Fruit Smoothie</b>	
<i>Pineapple</i>		<i>Dragon fruit &amp; banana blended with yogurt and fresh milk</i>	
<b>Fruit Mojitos</b> <i>(non-alcoholic)</i>	230	<b>Cantaloupe Shake</b>	
		<i>Cantaloupe blended with soymilk and honey</i>	
<b>Apple Mojito</b>		<b>Cherry Freeze</b>	
<i>Muddled green apple with mint, brown sugar and sparkling apple juice</i>		<i>Cherry pulp and pineapple blended with ice and honey</i>	
<b>Red Grape Mojito</b>			
<i>Muddled grapes with mint, brown sugar and sparkling grape juice</i>			
<b>Passion Fruit Mojito</b>			
<i>Muddled passion fruit with mint, brown sugar and a splash of club soda</i>			
<b>Forest Berry Mojito</b>			
<i>Muddled Berries with mint, brown sugar cranberry juices and a splash of club soda</i>			

## WATERS

### VOSS – Norway

still or sparkling

375ml – 180

800ml - 280

*Though the name might lead you to think the water comes from mountains near Voss, western Norway, it in fact comes from that country's south coast-specifically, the remote, thinly populated Iceland area, northeast of Kristiansand. Rock and ice have protected the artesian source for hundreds of years.*

*Region: Southern coast Artesian: Spring Super Low (Still) Medium (Sparkling): Medium Hardness: Soft Orientation: Acidic*

### Acqua Panna – Italy

500ml – 180

1000ml – 280

*Perfectly balanced, light and luminous with a tonic note, Acqua Panna has the rare ability to enhance even the most delicate flavours. A fascinating nature that mirrors the earth of Tuscany from which it flows.*

*Region: Tuscany Source: Spring*

### Evian – France

750ml – 280

*The Marquis de Lessert discovered the Alpine source of Evian water in 1789. Before the water, which originates in the French Alps as rain and snow, reaches the source on Lake Geneva's southern shore, it is filtered by a subterranean aquifer for fifteen years or more, picking up minerals from the glacial sand to give the water its distinctive taste.*

*Region: Haute Savoie Source: Spring at 762m Minerality: Medium Hardness: Very Hard Orientation: Neutral  
Vintage: 15 years*

<b>Aperitifs</b>		7	<b>Spirits</b>	
<b>Classic Aperitifs</b>		300	<b>Gin</b>	
<i>Campari</i>			<i>Beefeater 24</i>	300
<i>Noilly Prat extra dry</i>			<i>Bombay Sapphire</i>	350
<i>Martini Rosso</i>			<i>Hendrick's</i>	400
<i>Martini Bianco</i>				
<i>Pernod</i>			<b>Vodka</b>	
<i>Ricard</i>			<i>Absolut</i>	300
<i>Dubonnet</i>			<i>U'luvka</i>	330
<b>Sherry</b>		300	<i>Absolut ELYX</i>	380
<i>Tio Pepe</i>			<i>Beluga Silver</i>	380
<i>Harveys Bristol Cream</i>			<b>Rum</b>	300
			<i>Havana Club 3 Years</i>	
			<i>Havana Club 7 Years</i>	
			<i>Bacardi Light</i>	
			<i>Pyrat XO</i>	420
			<b>Tequila</b>	
			<i>Jose Cuervo</i>	250
			<i>Olmeca Gold</i>	300
			<i>Don Julio</i>	450



## Whiskies & Single Malts

### Blended Scotch

<i>Ballantine's Finest</i>	330
<i>Ballantine's 12 years</i>	380
<i>Chivas Regal 12 Years</i>	330
<i>Chivas Regal 18 Years</i>	550
<i>Chivas Royal Salute 21 years</i>	1150

### Bourbon Whisky

<i>Jack Daniel's, Jim Beam</i>	360
--------------------------------	-----

### Single Malt

<i>Glenfarclas 12 years</i>	650
-----------------------------	-----

## Martinis

390

### The Classic Martini

*Shaken or stirred with your choice of super premium Vodka or Bombay Sapphire Gin poured in a chilled Extra Dry Vermouth laced glass with a Chicago style blue cheese or plain olive.*

### Apple Martini

*Granny Smith apple muddled and shaken with super premium Vodka and a dash of orgeat syrup.*

### Passion Fruit Martini

*The true taste of the tropics mixed of fresh passion fruit, super premium Vodka and lime wedge. You have to try this one.*

### Chocolate Martini

*Super premium Vodka flavoured with white Crème de cacao, and served in cocoa powder dusted glass.*

### Espresso Martini

*A coffee Martini with a shot of espresso.*

### Cosmopolitan

*Sex & the city in a glass, super premium Vodka, Grand Marnier and a splash of cranberry juice, shaken all the way.*

Cool Cocktails	390	Cool Cocktails	390
<b>Caipirinha</b> <i>The national drink of Brazil, whether in the morning afternoon or evening, muddled Florida Key lime, cane sugar and Havana Rum.</i>		<b>Singapore Sling</b> <i>The original made from scratch using Beefeater24 Gin, Cherry Herring, Dom Benedictine, grenadine syrup and a splash of club soda.</i>	
<b>Mojito</b> <i>The way Hemingway sipped it for the first time at La Bodeguita Del Medio; Florida Key lime, cane sugar, fresh mint and Havana Club 7 years rum topped with a splash of club soda.</i>		<b>Naranja Constante</b> <i>Havana Club Anejo blended with Fresh imported oranges, passion and a splash of cream. A summer time must!</i>	
<b>Kiwi Collins</b> <i>A Kiwi specialty with Super premium Vodka, Grand Marnier, lime and a whole kiwi, muddled, shaken and poured.</i>		<b>Champagne Cocktails</b>	999
<b>Passion Fruit Collins</b> <i>A refreshing concoction of Super premium Vodka, passion fruit pulp, mint leaves topped with a splash of Sprite.</i>		<b>Kir Royale</b> <i>Crème de cassis topped with champagne</i>	
<b>Mai Tai</b> <i>Following the original recipe from 1944, this Polynesian concoction made of Dark Rums, Orange Curacao, lime juice and orgeat syrup</i>		<b>Bellini</b> <i>White peach puree topped with champagne, the original Harrys Bar recipe from Venice.</i>	
<b>Negroni</b> <i>The way it is served in Milan at the Bar Basso, Via Abruzzi, Martini Rosso and Campari with a double shot of Gin.</i>		<b>Passionini</b> <i>Muddled passion fruit pulp topped with Champagne, a true Centara creation.</i>	
		<b>Raspberry Royale</b> <i>Fresh Raspberry topped with champagne</i>	

## Beers

### Imported Beers

330

*Corona –Mexico*  
*Paulaner Münchner Hell*

### Local Brewed Beers

290

*Asahi*  
  
*Heineken*  
*Singha*  
  
*Chang Classic*

### Non-Alcoholic Beers

290

*Clausthaler (can)*  
  
*Heineken 0.0*

## Soft Drinks

180

*Coca cola*  
  
*Coke zero*  
  
*Sprite*  
  
*Fanta orange*  
  
*Ginger ale*  
  
*Tonic water*  
  
*Soda water*  
  
*Imported Red Bull*  
  
*Schweppes Lemon Soda*

WINES & CHAMPAGNES<sup>11</sup>

Champagne	Glass	Bottle
G.H. Mumm Grand Cordon Brut, Reims NV 5,400		899
White Wine		
Chardonnay Luis Felipe Edwards, Chile	280	1,400
Sauvignon Blanc Luis Felipe Edwards, Chile	280	1,400
Sauvignon Blanc Brancott Estate Marlborough, New Zealand	390	1,950
Chardonnay Reserve Jacob's Creek, Barossa Valley, Australia	450	2,200
Red Wine		
Merlot Luis Felipe Edwards, Chile	280	1,400
Cabernet Sauvignon Luis Felipe Edwards, Chile	280	1,400
Pinot Noir Brancott Estate New Zealand	390	1,950
Shiraz Reserve Jacob's Creek, Barossa Valley, South Australia	400	2,000

## AFTER DINNER

### Cognac

<i>Martell VSOP</i>	360
<i>Martell Cordon Bleu</i>	800

### Liqueurs

300

*Sambuca*

*Tia maria*

### Armagnac

<i>Chateau de Laubade VSOP</i>	360
<i>Chateau de Laubade XO</i>	1150

### Port

*Taylors Tawny* 250

*Graham's Late Bottled Vintage 2008* 500

### Calvados

*Christian drouin, Pays d'Auge Hors d'Age* 320

### Grappa

*Gaja, Grappa di Barbaresco* 220

*Tenuta San Guido, Grappa di Sassicaia* 520

### Bitters

300

*Jaegermeister*

*Fernet Branca*

### Eaux de Vie

300

*Garbriel Boudier, Vieille Prune*

*Etter, Vieille Pommes Royale*

All prices are in Thai Baht and subject to 10% service charge and VAT

WESTERN FAVORITES

<b>Avocado &amp; shrimp</b>	320
<i>Julienne of zucchini, just lightly marinated, tangy cocktail sauce</i>	
<b>Smoked salmon</b> C H	560
<i>Horseradish cream dressing, capers and red onions</i>	
<b>Caesar salad</b> D C H	
<i>Traditional condiments</i>	370
<i>Topped with grilled chicken breast</i>	390
<i>Topped with grilled shrimps</i>	460
<b>East coast club sandwich</b>	320
<i>Pan fried chicken breast, crispy bacon, mayonnaise, tomatoes, eggs, lettuce and French fries</i>	
<b>The ‘World Creation Burger’</b>	395
<i>Chicken or Beef</i>	
<i>Emmental cheese, Sautéed mushrooms, fried onions &amp; grilled bacon served with coleslaw</i>	
<i>and your choice of French fries or potato wedges</i>	
<b>Pizza Margherita</b> V	315
<i>Tomato and mozzarella cheese</i>	
<b>Pizza Quattro Formaggi</b>	415
<i>Mozzarella, taleggio, gorgonzola and parmesan cheese</i>	
<b>Fish fingers</b>	280
<i>With French fries and tartar sauce</i>	

ASIAN FAVORITES

<b>Popia thod jay</b> V	210
<i>Deep fried vegetarian spring rolls</i>	
<b>Thod man pla</b>	210
<i>Deep fried fish patties</i>	
<b>Satay moo rue gai</b> D S H	210
<i>Grilled marinated pork or chicken skewers served with peanut sauce</i>	
<b>Larb Gai</b> G H	210
<i>Minced chicken with hot chilli and Thai basil</i>	

## Soup

Spicy prawn soup with lemongrass **D C H**

255

## Soup of the day

210

Ask your waiter for today's favourite

## DESSERT

### Selection of ice creams

80

Vanilla

Strawberry

Chocolate

Lemon

All ice creams are served with whipped cream and wafer

### Assorted cheese from Europe **V**

280

Served with crackers, bread basket and quince paste

### Moist Chocolate Brownie **V**

220

And Pecan nut caramel with Vanilla

### Paris Brest with Crispy Hazelnuts **V**

220

Praline sauce

### Seasonal Fruit Platter **G C V S H**

180

**D For Diabetics** อาหารที่มีปริมาณน้ำตาลต่ำ

**V Vegetarian** อาหารที่ไม่มีส่วนผสมของเนื้อสัตว์

**S Low Sodium** อาหารที่มีปริมาณโซเดียมต่ำ

**C Low Calories** อาหารที่มีแคลอรีต่ำ

**G Gluten Free** อาหารที่ไม่มีส่วนผสมของแป้งสาลี

**H Heart Friendly** อาหารที่เป็นมิตรกับหัวใจ