

# BREAKFAST

**AVAILABLE 07 : 00 A. M. TO 10:30 A.M.**

## 1. CONTINENTAL 🥕🥬 THB 790

Fruit juice – freshly squeezed orange, mango, pineapple, watermelon, papaya, carrot, ginger, and guava.

Selection of seasonal sliced tropical fruits with lime and Thai salt-sugar spice  
Your choice of cereal; all bran, corn flakes, rice Krispies, koko crunch, frosties, coco pops or muesli with your choice of full fat, 2% low fat, soymilk or Bircher muesli.

Homemade Croissant, Danish and your selection of white or whole-wheat toast, butter and strawberry jam.

Your choice of plain yoghurt or strawberry flavored yoghurt.

Freshly brewed coffee or decaffeinated coffee or selection of teas or hot chocolate, served with your choice of full fat, 2% low fat milk, soymilk, lemon or honey.

## 2. VEGETARIAN 🥕🥬 THB 720

A continental breakfast including; egg white omelet or fried egg white served with asparagus, tomato, crispy fried hash brown and fresh Thai herb.

## 3. AMERICAN 🍖 THB 990

A continental breakfast plus, two eggs any style (boiled, poached, scrambled or fried) with crispy bacon, pork or chicken sausage, slow baked herbed tomato, crispy fried hash brown. Pancakes or waffles served with maple syrup, honey or chocolate sauce.

## 4. ASIAN 🍖 THB 920

A continental breakfast with Thai boiled rice your choice of (pork, chicken or prawns) and Pad Thai with either prawns or chicken.

### CHILDREN'S BREAKFAST MENU

## 5. ONE EGG ANY STYLE, PORK SAUSAGE 🍖 THB 250

Slow baked herbed tomato, crispy fried hash brown

## 6. PANCAKES WITH CRISPY BACON AND MAPLE SYRUP THB 220

## 7. CROISSANT WITH NUTELLA OR STRAWBERRY JAM THB 200

## 8. KHAO PAD GAI / MOO 🥕 THB 290

Stir fried rice with mixed vegetables and chicken or pork

🍖 Contains Pork

🥕 Vegetarian

🥬 Healthy Option

🔥 Spicy

■ Signature

All prices in Thai Baht and are subject to an additional 10% service charge and 7% VAT.

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

## **BREAKFAST A LA CART**

### **9. CHEESE PLATTER THB 490**

Selection of Brie, Gruyere, Gorgonzola, Emmental and Gouda accompanied with dry fruits and strawberry jam

### **10. ALLDAY BREAKFAST TWO EGGS ANY STYLE 🍳 THB 490**

Served boiled, poached, scrambled, omelet or fried with crispy bacon, pork or chicken sausage slow baked herbed tomato, crispy fried hash brown

### **11. LUXURY THAI INFLUENCED EGGS BENEDICT 🍳 🌶️ THB 490**

Two poached eggs served on brioche, sautéed morning glory, tiger prawn and a chili hollandaise

### **12. VANA BELLE EGGS BENEDICT 🍳 THB 490**

Two poached eggs served on brioche, dressed with hollandaise sauce, sliced prosciutto and buttered asparagus

### **13. EGG WHITE OMELETTE 233 Cal 🥬 🥕 THB 450**

Served with asparagus, tomato, and pan-fried mushrooms

### **14. LOW FAT OATMEAL 350 Cal 🍋 THB 290**

Served with brown sugar, raisins and cinnamon

### **14. BIRCHER MUESLI 339 Cal 🍋 THB 290**

Homemade marinated oats with fresh fruits

### **15. BOILED RICE SOUP WITH CHICKEN 298 Cal THB 420**

Thai boiled rice with chicken served with egg and condiments

## WESTERN A LA CART

### APPITIZERS

**01. QUINOA & HOME GROWN WATERCRESS SALAD** 🥬🥕 **THB 350**

Sunflower seeds, fresh pomegranate, mango, and pomelo

**02. ALLDAY BREAKFAST TWO EGGS ANYSTYLE** 🍳 **THB 490**

Served boiled, poached, scrambled, omelet or fried with crispy bacon, pork or chicken sausage slow baked herbed tomato, crispy fried hash brown

**03. ONION RING** **THB 290**

Served with remoulade sauce

**04. CRAB CAKE** **THB 390**

Peppers, honey mustard beurre-blanc

**05. CAESAR SALAD WITH CHAR-GRILLED CAJUN CHICKEN BREAST** 🍗  
**THB 420**

**06. CAESAR SALAD WITH GARLIC PRAWN** 🍤 **THB 450**

**07. SALMON TARTAR** **THB 390**

Yoghurt dill sauce

### SOUPS

**08. PUMPKIN SOUP** **THB 220**

Roasted pumpkin soup with pumpkin seeds and parmesan cheese

**09. MINISTRONE SOUP** **THB 220**

Traditional minestrone soup, pasta, basil pesto

## MAINS

### 10. CLUB SANDWICH 🍔 THB 410

Triple deck toasted sandwich of bacon, grilled chicken, egg, cheese, lettuce, mayonnaise served with steak fries

### 11. THE BURGER THB 500

Wagyu beef burger, served on sesame bun with gruyere cheese, onions, fresh tomato, lettuce and homemade Fries

### 12. FISH & CHIP THB 450

Served with Aioli

### 13. BOURRIDE OF RED SNAPPER 🍲 THB 490

Leek, carrots, zucchini and potatoes

### 14. FENNEL-HOT PAPRIKA SPICED GRILLED SALMON FILLET THB 580

Mango salsa, seasonal vegetables and mashed potatoes

### 15. GRILLED AUSTRALIAN RIB-EYE THB 1,490

With arugula salad, home cut fried served truffle gravy

## CLASSIC ITALIAN PASTA

**Choose one of the following pastas to go with the sauce of your choice: Spaghetti and Penne**

### 16. POMODORO E BASILICO THB 310

Fresh tomato and basil sauce

### 17. BOLOGNESE THB 340

Beef ragu sauce

### 18. AGLIO E OLIO 🥕 THB 310

Olive oil, chili and garlic

### 19. MARINARA THB 420

Scallops, mussels, clams, prawn in tomato sauce

### 20. AUTHENTIC CARBONARA 🍝🍷 THB 390

Egg, panchetta, parmigiano reggiano

## DESSERTS

### 21. CHOCOLATE BOUCHONS THB 270

Served vanilla ice cream

### 22. LIME & MANGO TART THB 270

Raspberry sherbet and almond crunch

### 23. VANILLA PANACOTTA THB 270

And berries

### 24. GLUAY KAI BUAD CHEE THB 230

Sweet banana boiled in coconut milk and roasted sesame seeds

### 25. KANOM KO KRATI THB 230

Coconut Dumpling in Coconut Milk

## THAI FAVORITE

### APPETIZERS

### 26. LARB MOO 🌶️ THB 250

Thai style spicy minced pork salad, Thai parsley and grounded rice

### 27. SATAY MOO / GAI 🌶️ THB 250

Grilled marinated pork or chicken satay

### 28. YAM NUA YANG 🌶️ THB 320

Grilled spicy beef salad

### 29. GAI TORD HAD YAI THB 290

Deep fried chicken with crispy shallots, Had yai style

### 30. POR PIA POO THB 330

Creamy crab spring rolls with plum sauce

### 31. POR PIA PHAK SOD THB 250

Fresh vegetable spring rolls served with spicy basil sauce

### 32. LARB PLA TUNA THB 450

Thai style spicy tuna tartar with lemongrass, saw parsley, roasted sticky rice powder

## SOUPS

### 33. TOM YUM GOONG 🍲 THB 370

Spicy prawns soup with lemongrass and straw mushrooms

### 34. TOM KHA GAI THB 310

Coconut milk soup with chicken and straw mushrooms

### 35. SOUP NUE WUA THB 390

Beef shank clear soup with celery, cherry tomatoes and crispy fried shallot

## MAINS

### 36. CHUCHEE POO NIM 🍲 THB 420

Red thick curry with soft shell crab

### 37. MOO HONG (From Phuket) 🍲 THB 390

Phuket style pork belly stew with Chinese five spices

### 38. MOO KHUA KEIY THB 300

Stir fried pork with shrimp paste and kaffir lime leaves

### 39. NUE PHAD BAI HORAPA THB 350

Stir fried beef with sweet basil leaves

### 40. GAI PAD MED MA MUANG THB 350

Stir fried chicken with cashew nuts, straw mushrooms and onion

### 41. GAENG KIEW WARN MOO / GAI 🍲 THB 320

Green curry with pork or chicken and eggplant

### 42. PANAENG GOONG YANG 🍲 THB 490

Creamy red curry with grilled prawns

### 43. KAI JIEW MOO SAB THB 220

Thai minced pork omelet

## RICE&NOODLE / VEGETABLES

### 44. PAD NOR MAI FARANG HED HORM THB 320

Stir fried asparagus and shitake mushrooms

### 45. PAD KANA TAO JIEW 🥕🥬 THB 210

Stir fried young kale with salted soya bean sauce

### 46. PAD PAK BOONG FAI DANG 🥕 THB 210

Stir fried morning glory with garlic and chili

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**47. VANA BELLE PAD THAI 🇹🇭 THB 450**

Thai fried rice noodles with sweet tamarind sauce, prawns and duck egg

**48. MEE HOK KIEN THB 450**

Stir fried yellow noodles with vegetables and tiger prawn

**49. KHAO PAD POO/GOONG THB 350**

Fried rice with crab meat or prawn and egg

**50. PAD SEE-EW MOO/GAI 🇹🇭 THB 320**

Fried rice noodles with soy sauce, pork or chicken and egg

**51. KHAO PHAD SAPPAROD THB 350**

Pineapple fried rice with prawns and Chinese sweet chicken sausage

**52. SUKI TALAY PHAD HAENG THB 390**

Stir fried glass noodle with Chinese cabbage, morning glory, celery with seafood and Thai sukiyaki sauce

## LATE NIGHT

AVAILABLE 11:00 P.M. TO 6:30 A.M.

### APPETIZERS

#### 53. CLASSIC CAESAR SALAD THB 350

Romaine lettuce, rich anchovy dressing, parmesan cheese, bacon, garlic croutons

#### 54. SATAY MOO / GAI 🍴 THB 250

Grilled Marinated Pork or Chicken Satay

#### 55. KHUE TEAW GAI/MOO THB 350

Noodle Soup with Chicken/Pork

#### 56. TOM KHA GAI THB 310

Thai Style Coconut Soup with Chicken

#### 57. PAPAYA SALAD 🍴 THB 240

Spicy Thai papaya salad with roasted peanuts, dry shrimp and string bean

### MAIN COURSES

#### 58. VANA BELLE BURGER THB 500

Wagyu Beef Burger, Served on Sesame Bun with Cheddar Cheese, Fresh Tomatoes, Lettuce served with Steak Fries and Onion Rings

#### 59. CAESAR SALAD WRAP THB 440

Romaine lettuce, rich anchovy dressing, parmesan cheese, bacon, grilled chicken wrap in tortilla

#### 60. CLUB SANDWICH 🍴 THB 410

Triple Deck Toasted Sandwich, Bacon, Grilled Chicken, Egg, Cheese, Lettuce, Tomatoes, and Mayonnaise served with Steak Fries

#### 61. CHUCHEE PLA TORD 🍴 THB 390

Dry red curry with deep fried sea bass fillet

#### 62. GAENG KIEW WARN /MOO/GAI 🍴 🍴 THB 320

Green Curry with Choice of Pork or Chicken

#### 63. MASSAMAN GAI/NEUA 🍴 THB 360/440

Massaman curry with chicken or beef

#### 64. VANA BELLE PAD THAI 🍴 THB 450

Thai fried rice noodles with sweet tamarind sauce, prawns and duck egg

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**65. ALL DAY BREAKFAST TWO EGGS ANY STYLE THB 490**

Served boiled, poached, scrambled, omelet or fried with crispy bacon, pork or chicken sausage slow baked herbed tomato, crispy fried hash brown

**66. VANA BELLE EGGS BENEDICT THB 490**

Two poached eggs served on brioche, dressed with hollandaise sauce, sliced prosciutto and buttered asparagus

**67. SELECTION OF CEREALS THB 250**

(Corn Flakes, Rice Crispy, Koko Crunch, Frosties, Muesli)  
with Milk (Fresh, Low Fat or Soy)

**DESSERT**

**68. TIRAMISU THB 250**

Lady Fingers, Espresso, Fluffy Mascarpone Cheese

**69. BUA LOY PHUEK THB 190**

Taro Dumpling in Coconut Milk

**70. FRESH FRUIT PLATTER THB 190**

Selection of mixed Tropical Fruit

**71. SELECTION OF ICE-CREAM THB 190**

Chocolate, Vanilla, Strawberry, Coconut

## BEVERAGE

### COCKTAILS

001. The Golden Storm	THB 290
002. Bali Tai inspired By Bali	THB 290
003. The Last Cocktail	THB 290
004. Blue Hawaii	THB 260
005. Bloody Mary	THB 260
006. Daiquiri	THB 260
007. Long Island Ice Tea	THB 260
008. Pina Colada	THB 260
009. Mojito	THB 260
010. Mai Tai	THB 260

### BEERS

011. Chang	THB 140
012. Chang Cold Brew	THB 140
013. Singha	THB 140
014. Heineken	THB 140
015. Corona	THB 320

### WHISKY

016. Ballantine's Finest	THB 380
017. Chivas Regal 12 Year	THB 380
018. Ballantine's 30 Years	THB 2350
019. Johnnie Walker Gold Label	THB 450
020. Johnnie Walker Blue Label	THB 1280
021. Glenfiddich 15 Years	THB 450
022. John Jameson	THB 290
023. Jim Beam	THB 290
024. Jack Daniel's	THB 290

### COGNAC

025. Hennessy V.S.O.P.	THB 550
026. Hennessy X.O.	THB 1750
027. Remy Martin V.S.O.P.	THB 550

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## **SPIRIT**

028. Absolut Vodka	THB 250
029. Grey Goose	THB 390
030. Beefeater Gin	THB 250
031. Bombay Sapphire	THB 360
032. Hendricks	THB 450
033. Captain Morgan Dark Rum	THB 250
034. Ron Zacapa 23 Years	THB 550
035. Patron XO Café Tequila Liquor	THB 300
036. Don Julio Reposado Tequila	THB 650

## **CIGARETTE**

037. Marlboro Gold	THB 240
038. Marlboro Green	THB 240
039. Marlboro Red	THB 240

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# WINE LIST

## CHAMPAGNE

001C- BOLLINGER SPECIAL CUVEE BRUT CHAMPAGNE	<b>THB 7,800</b>
002C- POMMERY CHAMPAGNE BRUT ROYAL, FRANCE	<b>THB 12,500</b>
003C-KRUG GRANDE CUVÉE, FRANCE	<b>THB 25,000</b>
004C-MOËT & CHANDON BRUT IMPÉRIAL [750ML]	<b>THB 6,220</b>
006C-MOËT & CHANDON BRUT IMPÉRIAL [200ML]	<b>THB 1,900</b>
007C-MOËT & CHANDON IMPÉRIAL ROSÉ, FRANCE	<b>THB 12,400</b>

## SPARKLING WINES

001SP- NUÀ BRUT VINO SPUMANTE, ITALY	<b>THB 1,900 / 450</b>
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## WHITE WINE

001WW- MONSOON VALLEY COLOMBARD, THAILAND	<b>THB 2,360/ 490</b>
002WW- ROBERT MONDAVI, PRIVATE SELECTION, CHARDONNAY, CALIFORNIA, USA	<b>THB 2,600/ 550</b>
003WW- KAIKEN TORRONTES, TERROIR SERIES, SALTA ARGENTINA	<b>THB 2,700/ 550</b>
004WW- KIM CRAWFORD, SAUVIGNON BLANC, SOUTH ISLAND, NEW ZEALAND	<b>THB 2,500/ 510</b>
005WW- CAPE MENTELLE, SAUVIGNON BLANC-SEMILLON, MARGARET RIVER, AUSTRALIA	<b>THB 2,480/ 490</b>
006WW- ZONIN, PINOT GRIGIO DOC, FUIULI, ITALY	<b>THB 2,200/490</b>

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## **RED WINE**

001RW- SHIRAZ, MONSOON VALLEY, HUA HIN HILLS VINEYARD, THAILAND	<b>THB 2,360/ 490</b>
002RW- ROBERT MONDAVI, PRIVATE SELECTION, CABERNET SAUVIGNON, CALIFORNIA, USA	<b>THB 2,600/ 550</b>
003RW- MALBAC/BONARDA/PETIT VERDOT", KAIKEN, TERROIR SERIES, MENDOZA, ARGENTINA	<b>THB 2,700/ 550</b>
004RW- KIM CRAWFORD, PINOT NOIR, SOUTH ISLAND, NEW ZEALAND	<b>THB 2,500/ 510</b>
005RW- TORBRECK WOODCUTTERS SHIRAZ, BAROSSA VALLEY, AUSTRALIA	<b>THB 2700/ 550</b>

## **ROSE WINE BY GLASS**

001ROSE- MICHEL LYNCH BORDEAUX ROSE AOC, FRANCE	<b>THB 2,450/ 490</b>
002ROSE- MONSOON VALLEY WHITE SHIRAZ, HUA HIN HILLS, THAILAND	<b>THB 2,360/ 490</b>