

A LA CARTE BREAKFAST

Rai talay terrace

BEVERAGES

Selection of Teas

English tea	Chamomile tea
Earl Grey tea	Peppermint tea
Darjeeling tea	Ginger tea
Jasmine tea	Green tea
Lemongrass tea	Detox lemon-green tea
Fresh mint tea	

Selection of Organic Coffees by "Mivana" Hot / Iced

Coffee	Cappuccino
Espresso	Double Espresso
Latte	Americano
Mocha	Macchiato
Chocolate	

Selection of Milks

Full, low fat, goat
🌿 Rice, 🌿 soya milk, 🌿 almond
Homemade hot chocolate

Cold-Pressed Organic Vegetables & Fruit Juices

Immune Booster
Carrot, papaya, orange & passion fruit
Rich in antioxidants and vitamins A, B & C,
the perfect boost for the immune system.

Green Detox
Celery, apple, ginger, mint & cucumber
Rich in plant enzymes and chlorophyll.

Red Antioxidant
Beetroot, tomato, strawberry, pomegranate & lime
A concentration of energy, loaded
with powerful and healthy antioxidants.

Energy Upper
Pineapple, coconut water, passion fruit & lemon
It stimulates body cleansing and is a rich source
of vitamins and minerals to start off the day.

Smoothies
Smoothie of the day

Selection of Squeezed Fruit Juices
Pineapple, watermelon, orange, melon
mango, young coconut, beetroot

Champagne / Sparkling wine by the glass
Additional charge
Crément De Bourgogne Rosé THB 500
Taittinger THB 800

* Contains gluten
Does not contain animal products
🌿 Vegetarian, contains egg or dairy products.

MENU

* Breads & Danish Of The Day

* Cakes Of The Day

Organic Eggs by "Hilltribe Organics Chiang Mai"

Sunny side up / Soft boiled / Poached
According to your preference

Scrambled / Omelette
Classic or egg white, with/ without black truffle

* **Egg Croque Madame**
Ham and cheese in toast topped with a fried egg

* **Baked egg in brioche, sautéed mushrooms**

* **Scrambled eggs and smoked salmon
on toasted croissant**

* **Poached egg and bacon salad
with brie cheese tartine**

* **Egg Meurette**
Poached egg with red wine reduction
toasted brioche and bacon

On the Side

Bacon
Chicken sausage
Pork sausage
Cooked ham
Smoked turkey
Smoked salmon
Emmental cheese

🌿 On the Side

Baked tomato Provençale
Fresh herb salad
Potato pancake
Seasonal mixed vegetables
Sautéed home-grown mushroom

🌿 Garden Vegetables subject to availability

Extra fine green beans
Green pea cocotte
Sliced avocado with lemon
Sautéed spinach with garlic
Organic mixed greens

🌿 Dressings

Balsamic, French, Lime vinaigrette, Caesar

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Earth & Ocean

Full English

Fried mushrooms, baked tomato, black pudding
pork sausage, baked beans and hash brown

* Grilled bell peppers, olive and feta
with smoked salmon
on toasted spelt bread

* Crab and green apple rémoulade

* Welsh rarebit

* Homemade salmon gravlax
dill-sour cream and toast

Braised duck leg with olives

Selection of cold cuts
choose 3 from the below

Paris ham, Italian salami, Parma ham
spicy chorizo, smoked duck breast, smoked turkey

Asian Specialties

* Japanese set

Chicken gyoza, red tuna sashimi
miso soup, wakame and garlic rice

* Indian set

Indian aloo jeera

Potato with cumin and Indian spices with cucumber raita

Congee with pork or chicken or fish

Poached white snapper
sautéed bok choy in oyster sauce

Teriyaki minute steak with shiitake mushrooms

Bún thịt nướng

Vietnamese grilled pork and rice noodles

บะหมี่หมูแดง

Ba mee moo daeng

BBQ pork fillet in egg noodle soup served with boiled egg

ข้าวมันไก่

Khao man gai

Hainanese chicken rice

Healthy

Assorted smoked fish selection and mixed bean salad

* Fresh ricotta, cucumber and tomato
on whole-wheat toast

Sautéed chicken breast with turmeric
steamed carrot and fresh herb salad

Low fat yogurt with fresh seasonal fruit salad
and unsweetened corn flakes

 Gluten-free Quinoa cereals with soya yogurt
banana, blueberry and walnut

 Quinoa, fresh fruit salad and pistachios

 Samoan coconut tapioca porridge with nuts and fruits

 Acai bowl-thick raspberry smoothie
topped with oatmeal, banana, fruits & nuts
peanut butter optional

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Cheese & Dairy

Selection of three cheeses
Emmental / Brie / Comte / Stracchino / Pont-l'Évêque

Plain yogurt

Fruit yogurt

Greek yogurt

Low fat yogurt

 Soya yogurt

Yogurt with caramelized cashews and passion fruit

Cereals

* Bircher muesli of the day

* Homemade granola

* Choco crisp

Oatmeal porridge

* Unsweetened corn flakes

Porridge with blueberry, honey and pistachio

Quinoa or millet cereals

Fresh Fruits

Selection of seasonal fruits

Seasonal fruit salad flavored
with Madagascar vanilla

Sweet Offerings

* Signature pancake or French toast
with fresh fruit salad

* Waffle with red berry compote

 Mango, glutinous rice and coconut milk

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