

# Breakfast



**Zeta Cafe'**

<b>SET BREAKFAST</b>	
<b>Continental Breakfast</b>	<b>420</b>
Your choice of juice: orange, pineapple, apple, mango, guava Your choice of morning breakfast pastries (3 pieces) Choose from: plain croissant, whole-wheat croissant, danish pasties, doughnut, muffin, whole wheat toast or regular toast. Served with choose 3: butter and selection of preserves Fresh fruit plate Or Fruit-flavoured or natural low fat yoghurt Freshly brewed tea, coffee, decaffeinated coffee or hot chocolate	
<b>American Breakfast</b>	<b>480</b>
Your choice of truly Continental breakfast And two eggs cooked to your liking served with sautéed mushrooms, grilled tomatoes, hash brown potatoes, chicken or pork sausage or bacon	
<b>Asian Breakfast</b>	<b>440</b>
Your choice of juice: orange, pineapple, apple, mango, guava or seasonal fruit plate Your choice of Asian breakfast specialty: khao tom, phad thai, kuey tiew, phad siew, Congee Your choice of beverage: Freshly brewed tea, coffee, decaffeinated coffee or hot chocolate	

**A La Carte Breakfast**

<b>Juices</b>	<b>160</b>
Orange, pineapple, apple, guava or tomato	
<b>Fresh Seasonal Fruit Plate</b>	<b>180</b>
Seasonal fresh fruit plate with sliced papaya, watermelon, cantaloupe & pineapple	
<b>Whole Fruit Basket</b>	<b>180</b>
Selection of green apple, banana & orange.	
<b>Fresh Fruit Salad</b>	<b>180</b>
<b>Seasonal Fruit Compote</b>	<b>80</b>
Your choice of apple, peach or prune	
<b>Yogurt</b>	<b>160</b>
Low fat yoghurt, plain yogurt, mixed fruit yoghurt	
<b>Morning Pastries</b>	
Selection of 3 pieces per serving	160
Selection of 5 pieces per serving	200
Selection of three pieces per serving: Choose from plain, whole-wheat croissant, Danish pastries, bagel, doughnut, blueberry muffin, chocolate muffin, hard roll or soft rolls	
<b>Cereals</b>	<b>180</b>
Corn Flakes, Rice Kris pies, Coco pop, Muesli, All bran served with whole, low fat or soy milk	

**Pancake, Waffles & French Toast**

<b>Assorted Cheese plate</b>	<b>320</b>
Selection of Ementhal, Gouda & Brie.	
<b>Assorted Cold Cuts Plate</b>	<b>380</b>
Selection of Parma ham, salami & mortadella served with condiments.	
<b>Smoked Salmon Plate</b>	<b>350</b>
Served with accompaniments	
<b>Oat Meal Porridge</b>	<b>200</b>
Served with cold or hot milk & honey.	
<b>Original Bircher Muesli</b>	<b>200</b>
<b>Buttermilk Pancakes</b>	<b>200</b>
Buttermilk pancakes Plain, blueberry or banana served with butter, honey or maple syrup	
<b>French Toast</b>	<b>200</b>
<b>Golden Waffles</b>	<b>200</b>
All are served with berry compote & warm maple syrup.	

**Eggs**

<b>Eggs</b>	
Egg white omelette, broccoli and low fat cheese	
Two farm fresh eggs prepared to your liking served with grilled tomatoes, sautéed mushrooms, hash brown, chicken or pork sausage *or bacon* Choose 2 condiments from: Tomato sauce, chili sauce, mustard sauce, tabasco sauce	
<b>Khao Tom</b>	<b>230</b>
Boiled rice with pork, prawns or chicken and soft-boiled egg	
<b>Congee</b>	<b>230</b>
Chinese soft rice porridge with minced pork and sliced ginger	
<b>Khai Jiew</b>	<b>230</b>
Thai omelette stuffed with your choice of minced pork or minced chicken served with steamed rice	
<b>Khao Phad</b>	<b>260</b>
Fried rice with choice of: chicken, beef, prawns, crab meat or vegetables topped with a fried egg	

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# A La Carte



## Beverages

<p><b>Freshly Squeezed Juice</b> 160 Orange, Pineapple, apple, watermelon, cantaloupe, honeydew, carrot.</p> <p><b>Hot Coffee &amp; Tea</b> Cappuccino, Espresso, latte, black coffee, decaffeinated coffee 140</p> <p><b>Double espresso</b> 160 English breakfast, Earl Grey tea, Darjeeling Tea, Jasmine Green tea, Peppermint Infusion, Chamomile &amp; Oolong tea</p> <p><b>Milk</b> 140 Low fat, Full fat, Soy milk</p> <p><b>Chilled</b> 140 Iced tea, Iced coffee, Iced chocolate, iced café latte, Iced cappuccino</p> <p><b>Flavoured Sodas</b> 140 Coke, Coke light, Sprite, Mirinda, Ginger ale, Tonic water</p>
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## All Day Dining

<p><b>ZETA SIGNATURE BREAKFAST</b> 500 Selection of freshly squeezed orange juice Selection of morning pastries served with homemade jam and butter Two farm fresh eggs prepared to your liking Served with grilled tomato, sautéed mushrooms, hash brown, Chicken sausage or pork sausage or bacon Low fat yogurt or Bircher muesli Fresh fruit Plate Served with your choice of tea, coffee, decaffeinated coffee or hot chocolate</p>
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## Salads & Appetizers

<p><b>Caprese (24/7)</b>      <b>Appetizer 280</b>      <b>Entrée 380</b> Grilled vegetables &amp; fresh water mozzarella with avocado.</p> <p><b>Caesar Salad (24/7)</b>      <b>Appetizer 280</b>      <b>Entrée 380</b> Romaine lettuce with classic anchovy dressing, crispy bacon, shaved cheese and croutons.</p> <p><b>Garden Green Salad</b> 280 Mixed greens with iceberg, cos, carrots, peppers, tomato &amp; cucumbers. With choice of dressing vinaigrette or wasabi mayonnaise.</p>
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## Soup

<p><b>French onion soup</b> 260 Gratinated with gruyere cheese</p> <p><b>Wild mushroom soup</b> 260 Gratinated with gruyere cheese</p> <p><b>Cream of Tomato Soup (24/7)</b> 260 Served with garlic crouton &amp; dollop of cream</p> <p><b>Tom Yum Goong</b> 240  By Chef Ian Kittichai Prawns and straw mushrooms in a spicy lemongrass flavored broth</p>
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## Wraps, Burger & Sandwich

<p><b>Club Sandwich (24/7)</b> 320 Grilled chicken, crisp bacon, fried egg, tomato</p> <p><b>Zeta Burger (24/7)</b> 380 Angus beef burger, Caramelized onions, tomato compote</p> <p><b>Vegetable Burger (24/7)</b> 320 Vegetable patty, caramelized onions, tomato compote</p> <p><b>Make your own sandwich</b> 380 Selected from a choice of your breads: Whole wheat baguette, French baguette, Rye Bread or Multigrain Bread Select your meats: Roasted beef, Roasted grilled chicken breast, Roasted ham, Tuna salad or salami Choose your vegetables: Sliced onion, sliced tomatoes, sliced cucumber, shredded lettuce, roasted bell peppers, Sliced black olives, sliced gherkins or sliced avocado Choose your spread: Thousand island, Light mayonnaise, Creamy horseradish or pesto sauce</p>
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## Pasta

<p><b>Fettuccini, penne, spaghetti</b> 360 Bolognese Carbonara Arrabbiata Garlic chili, extra virgin olive oil</p>
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# A La Carte



## From The Grill

➤	Tasmanian Salmon	(180 G)	500
	Tuna Steak	(180 G)	600
	Chicken Breast	(140 G)	420
	Australian Lamb Chops	(3 pcs)	760
	Angus Beef Tenderloin	(180 G)	820
	Angus Rib Eye Steak	(240 G)	960
	Kurabuta Pork Chops	(200 G)	640
	King Tiger Prawn	(3 pcs)	660

With your choice of mushroom sauce, herb jus, lemon butter, fresh green peppercorn or béarnaise sauce  
 All grilled items are served with sautéed vegetable and your choice of: French fries, baked potato, mashed potato or Garden salad with your choice of dressing And Your choice of French fries, curly fries, baked potato or mashed potatoes And Your choice of Garden salad or sautéed vegetables of the day

Extra Side Order 150

## INDIAN SPECIALITIES

Served from 12:00 noon – to 11:00 pm

➤	Murgh Makhani	380
	Boneless chicken cooked in tomato and fenugreek sauce.	
	Lamb Roganjosh	400
	Lamb stewed in onion and tomato gravy with Indian spices.	
	Mater Paneer	340
	Cottage cheese and green peas in tomato and onion gravy.	
	Subz Miloni	340
	Seasonal mixed vegetables tossed in onion and tomato curry.	
	Aloo Tadkewale	300
	Spicy tempered potatoes with mustard seeds and curry leaves	
	Dal Makhani	300
	Slow cooked black lentils.	

All the above dishes are served with basmati rice, pickle & poppadum's.

	Vegetable Biryani	400
	Basmati rice cooked with seasonal vegetables and served with mint raita.	
	Chicken Biryani	460
	Basmati rice cooked with tender morsels of chicken served with mint raita.	

## Thai Specialities

### CURRY

	Gaeng Kiew Wan	260
	Chicken, pork, beef or vegetables in green curry with Thai eggplant	
	Gaeng Paneang	280
	Chicken pork or beef in sweet paneng curry paste with coconut milk	
	Gaeng Mussaman	300
	Lamb or Beef in southern style yellow curry with diced potatoes and coconut	

## STIR FRIED

Gae Phad Grapao 660

By Chef Ian Kittichai  
 Grilled lamb with Thai holy basil

Kai Tod Hat Yai 320

By Chef Ian Kittichai  
 Crispy turmeric marinated chicken. 280

Phad Kraprao (24/7) 260  
 Stir-fried seafood, minced pork, chicken or beef with hot basil, and a fried egg

Phad Pak Ruam Mit 280  
 Stir-fried mixed vegetable

Phad Prik Thai Dam (24/7) 300  
 Stir fried prawns, pork, beef, chicken with garlic and crushed black pepper

Phad Pong Curry (24/7) 280  
 Stir fried soft shell crab, prawn or seafood with yellow curry powder

Gai Phad Med Mauang 480  
 Stir fried chicken with capsicum and cashew nut

Pla kapong  
 Sea bass fresh daily from the market prepared to your liking as below:  
**Nueng Manao:** steamed with chilli lime sauce  
**Piew Wan:** deep fried and topped with sweet and sour sauce  
**Sauce Sam Rot:** deep fried and topped with sweet sour and chili sauce

All Thai dishes are served with steamed jasmine rice

## Rice & Noodles

➤ Khao Phad (24/7) 270

Fried rice with chicken, prawns, beef, crab meat or vegetables topped with a fried egg

Phad Thai Koong (24/7) 270

Stir fried rice noodles in tamarind sauce with prawns

Phad Sie Eiew (24/7) 270

Thick fried noodles with kale, chicken or pork and dark soy sauce

Lad Nah (24/7) 270

Stir fried thick rice noodles chicken, pork, prawns or seafood

Kiew Tiew Naam (24/7) 270

Thai style clear noodle soup with your choice of sliced chicken, sliced pork or beef

Khao Soi Gai (24/7) 270

Curried coconut noodle soup with chicken

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Japanese Specialities	➤ Sashimi	500
	Selection with wasabi and soya sauce	
	Sushi	440
	Selection with wasabi and soya sauce	
	Assorted sushi & sashimi	560
	Bento Set	
	Yaki Niku	440
	Grilled beef with teriyaki sauce	
Yaki Tori	380	
Grilled chicken and leek with teriyaki sauce		
Sake Teriyaki or Shioyaki	420	
Grilled salmon with teriyaki sauce or rock salt		
Tonkatsu	420	
Deep fried pork breadcrumb with tonkatsu sauce		

Desserts	➤ Vanilla Crème Brulee (24/7)	240
	Apple Crumble (24/7)	240
	with vanilla sauce	
	Trio of Chocolate Mousse (24/7)	240
	with almond	
	Chilled Cheese Cake (24/7)	240
	Tiramisu	240
	Fresh Fruit Plate (24/7)	240
	Mango Sticky Rice	240
	Scoop of premium Italian ice cream	
	Vanilla	80
Strawberry		
Chocolate		
Mocha		
Rum n raisin		
Mango		
Coconut		
Lemon sherbet		
Mixed berry sherbet		
Assorted Cheese platter		

Kid's menu	➤ Kids Caesar salad	THB 180
	Romaine, bacon, Parmesan, anchovies & croutons	
	Cream of Tomato soup	THB 150
	Hamburger	THB 220
	Grilled Ham & cheese sandwich	THB 220
	served with fries	
	Spaghetti	
	Tomato sauce, carbonara or bolognese	
	THB 220	
	Fish n' chips served with tartare sauce	THB 220
	Grilled chicken breast served with	
	mashed potatoes & steamed vegetables	
	THB 220	
	Pan seared salmon with mashed potatoes &	
	steamed vegetables	
THB 280		
Chicken or vegetable fried rice	THB 220	
Wok fried Egg noodles with chicken	THB 220	
or vegetables		
Fresh fruit salad	THB 180	
Selection of Ice cream	THB 90	
Vanilla, strawberry or chocolate		
Milkshakes	THB 140	
Vanilla, strawberry or chocolate		

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