



## BREAKFAST

### **Bacon & Waffle** 250

Coconut waffle, crispy bacon, tomato on the vine, maple syrup, organic egg

### **Mamma's Pancake** 250

House-whipped butter; assorted berries

### **Khao Tom Moo** 160

Classic Thai rice soup, pork bone broth, coriander and black pepper porkballs

### **Avocado Toast** 295

Multigrain bread, ripe avocado, tomato, grilled corn larb, Isaan spices

### **ASAI Açai Bowl** 275

Seasonal local fruits, organic yogurt, açai berry purée, oats

### **The Skillet** 330

Cumberland sausage, Sloane's bacon, arancino, N'duja, organic eggs, multigrain bread, roasted tomato on the vine

### **Chinatown Benedict** 335

English muffin, poached eggs, sugarcane smoked duck, XO hollandaise

### **ASAI Hotels Breakfast Station**

House black coffee & selection of tea, fresh fruit juices, yogurt, cereals, salad, toasts, pastries and fresh fruit

from 6:30 am - 10:30am      **as add on** 160  
**as à la carte** 260



**Vegan Option Available**

Prices are subject to 10% service charge and 7% government tax.



## TO SHARE

### Swing Rolls

210

Both ways, fresh with prawns,  
and fried with pork

### LFC - Lemongrass Fried Chicken

240

Crispy wings, spicy lemongrass  
salad, kaffir lime leaf



### The Beiruti

235

Crisp flatbread, hummus,  
tabbouleh salad, lemon, parsley

### Moo Ping

190

Wood-grilled marinated pork  
skewers, spicy jaew

## GREENS



### Spicy Kale and Seaweed Salad

350

Sesame vinaigrette, Tuscan kale,  
Japanese seaweed, soybeans, tofu

### Parmesan Crisps Caesar

320

As it should be, with romaine,  
anchovy dressing, croutons,  
crispy parmesan



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# LOCAL FAVOURITES

## **Steak & Garlic-Quinoa Bowl** 320

Quinoa and garlic stir fried in beef fat, served with a fillet of steak & a pickled duck egg in fish sauce

## **Crying Nora Curry Rice** 290

Southern yellow curry with seabass and pineapple, serve with deep fried turmeric squids & fried salted egg

## **Spaghetti Seaside Grapow** 275

Spaghetti with fresh squids and prawns stir-fried with fish sauce, holy basil, garlic & chilli, served with onsen egg

## **Green Curry & Roti** 230

Our own fresh curry paste, chicken thigh, peas & apple eggplants, served with crispy roti

## **Cacao-braised Pork Belly** 260

Braised pork belly in Kad Kakoa 58% chocolate, half-boil quail eggs served with jasmine rice



## COMFORT PLATES

### **The Burger** 330

Wood-grilled beef patty, broiche buns, cheese, melted onions, tomato, spicy mayo, and fries

### **Yin-Yang Fried Rice** 220

Organic rice from Sisaket, sweet roasted pork, salted fish, Chinese kale, herbs

### **Crispy Fish Tacos** 300

Beer battered market fish, coriander crema, Chiang Mai grilled chilli salsa, flour tortillas

### **Smoked Duck Jian Bing** 280

Like a burrito in Beijing, with sugarcane smoked duck, beansprouts, egg, herbs, hoisin sauce

### **Quinoa Grapow** 225

Quinoa grains, kale and tofu, holy basil, garlic, chilli, and a fried egg

### **Prawn Toast** 330

Wild prawns, white toast, cheese, bread crumbs, basil, coriander, mint, sawtooth coriander, fish sauce and lime juice

## SWEET

### **The Bangkok Brownie** 225

Kad Kakao chocolate, salted caramel, roasted cashew nuts, Thai tea ice cream

### **Tropical Fruit Crumble** 220

Seasonal local fruits, oat and butter crumble, coconut ice cream

### **Ice Cream – per scoop** 69

Vanilla, Coconut, Thai tea, Vietnamese coffee, Kad Kakao chocolate, and Seasonal fruit sorbet

### **Seasonal Fruit Platter** 215



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