



























Dining on Level 29

COLD BITES

 V	Marinated green olives.....	180
 V	Vegetable Crudités,	250
 V  	Tapenade and dips platter, crostini	330
Bruschetta to share:		
 	•Parma ham, mushroom, rocket, Parmigiano.....	450
 	•Whipped avocado, mozzarella, cherry tomato	490
  	Buffalo mozzarella, Panzanella salad	480
	Sustainable Hokkaido scallop salad, celeriac, truffle mayonnaise.....	750
	Chiang Mai cured duck breast, liver mousse, homemade chutneys.....	840
 	Boston lobster bun, French fries.....	890
 	Selection of French cheeses, dried fruit	890
	Sustainable Fine de Claire oyster #1 (6pcs).....	950
	Artisanal Italian cold cuts, pickles	950
 	Board of the above French cheeses and Italian cold cuts.....	1300




FROM THE CHARCOAL GRILL

	Grilled baby squid, lemon, olive oil	250
	Young pork ribs, Korean BBQ sauce, buttered corn.....	360
	Wagyu Beef rolls, betel leaf, peanut dip.....	380
	Organic Chicken, grilled pincho.....	450
	Wagyu beef sliders, French fries.....	480
	Giant River prawn, cherry tomato (each).....	650
	BBQ Wagyu beef finger ribs, mushroom spinach salad.....	880
	Aus Grilled king salmon, young spinach, yogurt lime sauce.....	900
	NZ Spring lamb chops, young side vegetables.....	1200
	Black Angus tenderloin, MB3+ on the bone, (600 gr.).....	2300

HOT DISHES

 	Pipi fritti, fried peppers, pistachio nuts	180
  	Homemade Vegetarian Samosa, mint and tamarind dip.....	280
	Dirty fries, sour cream, Pata Negra bits, spring onion.....	280
	Crispy Pork larb balls.....	280
 V	Caramelized chicken wings.....	290
	Vegetarian or Chicken quesadilla, onion peppers, cheddar	290/320
	Crispy calamari, avocado chili mayo.....	380
	Andaman Rock lobster tail, confit garlic, parsley.....	780
	Boston Lobster linguine, cherry tomato sauce.....	1300
	Seafood casserole for two.....	1800

DESSERTS

	Coconut sago, lime, coconut ice cream	220
	Chocolate and coffee Tiramisu	240
 	Exotic Baba, mango, passion fruit, vanilla ice cream	290
















 Vegetarian  Plant Based  Contain wheat  Contain dairy product  Contain nuts

*All prices are in Thai Baht and are exclusive of 10% service charges and 7% government taxes. Please advise our associates if you have any food allergies or special dietary requirements.

SPECTRUM

LOUNGE & BAR

Dining on Level 30

 V	Marinated green olives	180
 V	Vegetable Crudités	250
 V 	Homemade Vegetarian Samosa, mint and tamarind dip.....	280
	Dirty fries, sour cream, pata negra bits, spring onion.....	280
	Crispy Pork larb balls.....	280
	Caramelized chicken wings.....	290
	Tapenade and dips platter, crostini	330
	Grilled wagyu beef rolls, betel leaf, peanut dip.....	380
	Bruschetta:	
	•Parma ham, mushroom, rocket, Parmigiano.....	450
 V	•Whipped avocado, mozzarella, cherry tomato	490
	Buffalo mozzarella, Panzanella salad	480
	Wagyu beef sliders, French fries.....	480
	Chiang Mai cured duck breast, liver mousse, homemade chutneys.....	840
	Boston Lobster bun, French-fries	890
	Selection of French cheeses	890
	Sustainable Fine de Claire oyster #1 (6pcs).....	950
	Artisanal Italian cold cuts, pickles.....	950
	Board of the above French cheeses and Italian cold cuts.....	1300

V Vegetarian



Contain wheat



Contain dairy product



Contain nuts

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