



MENU

*Modern
Thai Eatery*





All Day Breakfast

American Fried Rice

ข้าวผัดอเมริกัน 🥚

250

Pan-Fried Egg with Chinese Sausage
and Minced Pork

ไข่กระเพาะ 🥚

180

American Breakfast

*Scrambled, sunny side up, over easy,
omelette or boiled served with chicken sausage,
bacon, saute mushroom, grilled tomato,
roasted potato*

ชุดอาหารเช้าสไตล์อเมริกัน 🥚

280

Boiled Rice with Chicken or Pork

ข้าวต้มไก่หรือหมู

220

Boiled Rice with Seabass or Shrimp

ข้าวต้มปลากะพงหรือกุ้ง 🐟

280

First Bite



- * 1. Watermelon with Dried Fish
แตงโมหน้าปลาแห้ง 🐟
150
- 2. Shrimp Fresh Spring Roll
ปอเปี๊ยะสดไส้กุ้ง 🐟
220
- 3. Deep-Fried Pork Ball with
Thai Herbs and Roasted Rice
ลาบหมูทอด 🌾
280
- 4. Deep-Fried Sun-Dried Pork
with Thai Herbs
หมูทอดแดดเดียว 🍌
260

- 5. Fried Chicken Wings with Herbs
ปีกไก่กรอบคั่วสมุนไพร
220
- 6. Crispy Shrimp Pancake
with Mango Plum Sauce
กุ้งกระเบื้องกับซอสบ๊วยมะม่วง 🍌🍌🌾
250
- 7. Fried Taro with Palm Sugar
Peanut Sauce
เผือกทอดกับน้ำจิ้มถั่ว 🌾🌿🥜
150

Yum Yum



- ✳️ 8. River Prawn Salad with Thai Herbs
ปลากุ้งแม่น้ำ 🐟🌶️
590

9. Deep-Fried Salmon Sashimi with Spicy Salad
ยำแซลมอนแช่บัตตลี 🌶️🥚
350

10. Spicy Salmon Salad with Apple and Corn
ยำแซลมอนกับแอปเปิ้ลและข้าวโพด 🐟🌶️
290

11. Yellow Mango Salad with Shrimp
ยำมะม่วงน้ำดอกไม้งุ้งสด 🐟🌶️
320

12. Vermicelli Salad with Minced Pork and Seafood
ยำวุ้นเส้นโบราณทะเลหมูสับ 🌶️🌶️
290

✳️ 13. Grilled Beef Salad with Thai Herbs
ปลาน้ำย่าง 🌶️
450

14. Pomelo Salad with Grilled Prawn
ยำส้มโอกุ้งย่าง 🐟🌶️
420

Noodles



- * 15. Phad Thai Goong
Fried noodles in Phad Thai sauce
with shrimp and pork crackling
ผัดไทยกุ้งสดกากหมู 🐟🥚🍖
350

- 16. Wagyu Beef Thai Boat Noodles
ก๋วยเตี๋ยวเรือเนื้อวากิว 🍲
290

- 17. Fried Flat Noodles with Crispy
Seabass in Lava Egg Gravy
ราดหน้าเส้นกรอบปลากระพงไข่เยิม 🐟🍳🍴🥚
250

- * 18. Stir-Fried Vermicelli with
Shrimp and Acacia
ผัดวุ้นเส้นซอหมกกุ้ง 🐟🌶️
300

- * 19. Northern Thai Curry Noodles with
Grilled Pork Neck
ข้าวซอยคอหมูย่าง 🍲
260

- 20. Stir-Fried Flat Noodles
with Chicken
ก๋วยเตี๋ยวคั่วไก่ 🐟🥚🍴
250

Honey Comfort



- * 21. Thai Omelette with Crab Meat 490
ไข่เจียวปู 🐟🥚
- 22. Homey Thai Fried Rice with Pork and Fried Egg 250
ข้าวผัดรอกไฟหมูไข่ดาว 🥚🍳
- 23. Stir-Fried Macaroni with Egg and Fried Egg 300
ผัดมกกะโรนีกุ้งไข่ไข่ 🐟🥚🍳
- 24. Stir-Fried Noodles with Seafood 280
มาม่าผัดซีเมากทะเล 🐟🥚🍳
- 25. Thai Omelette with Minced Pork 200
ไข่เจียวหมูสับ 🥚

Rice



- * 26. Thai Chilli Paste Fried Rice with Salted Egg and Sweet Pork Belly 280
ข้าวผัดน้ำพริกขิงเกลือหมูหวาน 🥚🍳🍷
- * 27. Shrimp Paste Fried Rice with Mala Chilli and Spice-Marinated Beef 390
ข้าวผัดกะปิเนื้อวัวอย่างหม่าล่า 🐟🍷🍳
- 28. Wagyu Beef Basil Fried Rice with Lava Egg 320
ข้าวคลุกกะเพราเนื้อวากิวไข่ดาว 🥚🍳🍷
- 29. Stir-Fried Pork Neck with Chilli, Hot Basil, and Fried Duck Egg 250
ผัดกะเพราคอหมูกับไข่เป็ดดาว 🥚🍳🍷
- 30. Pineapple Fried Rice with Ham, Shrimp, and Pork Floss 350
ข้าวผัดสับปะรด 🐟🥚

Curry & Soup



- * 31. Massaman Chicken with Mashed Potato
มัสมั่นไก่กับมันฝรั่งบด 🍲
250
- 32. Tom Yum Goong
Spicy and sour shrimp herbal soup
ต้มยำกุ้ง 🐟🌶️🌿
380
- 33. Chicken Green Curry
แกงเขียวหวานไก่
250
- * 34. Crab Meat and Betel Leaf Curry with Butterfly Pea Rice Noodles
แกงปูใบชะพลูกับเส้นหมี่อัญชัน 🐞🌶️🌿
400
- 35. Tom Kha Gai
Chicken in coconut milk soup
ต้มข่าไก่
250
- 36. Duck Red Curry with Lychee and Grape
แกงเผ็ดเป็ดอย่าง 🍷🌶️
280
- 37. Egg Tofu and Minced Pork Clear Soup
แกงจืดเต้าหู้ไข่หมูสับ 🍳🍲
250
- 38. Panang Curry with Duck Confit
แกงทอดขอสพะเนาะ 🍲
300
ADD FRIED ROTI 50

All prices are in Thai baht, subject to 10% service charge and applicable government tax.

Fish

- * 40. Whole Fried Snapper with Chilli and Basil

ปลากระพงทอดราดพริกโหระพา 🐟🌶️🌿

790

40

39

- * 39. Whole Fried Snapper with Fish Sauce and Fresh Mango Salsa

ปลากระพงทอดน้ำปลากับยำมะม่วง 🐟🥭

790

Sea



- 41. Stir-Fried Shrimp with Red Curry and Egg
กุ้งแซ่บวียัดพริกแกงใส่ไข่ 🐟🥚🍛
320
- 42. Stir-Fried Seafood with Chilli, Basil, and Thai Herbs
ทะเลรวมผัดจ๋า 🐟🍛🌿
350
- * 43. Stir-Fried Soft-Shell Crab with Chilli and Garlic
ปูนิ้มคั่วพริกเกลือ 🐟🌶️
300
- 44. Crispy Prawn with Shallot and Tamarind Sauce
กุ้งทอดซอสมะขาม 🐟
350
- * 45. Stir-Fried Squid with Salted Egg
ปลาหมึกผัดไข่เค็ม 🐟🥚🍛
350

Land



46. Grilled Wagyu Beef with
Thai Spicy Dip
เนื้อวากิวย่างจิ้มแจ่ว 🍴
320

47. Grilled Chicken with Sticky Rice
ไก่ย่างหนึ่งกรอบกับข้าวเหนียว
250

48. Stir-Fried Chicken With
Cashew Nut and Ginkgo
ไก่ผัดเม็ดมะม่วงหิมพานต์กับแปะก๊วย 🍴🌿
250

✳️ 49. Duck confit with spicy Thai herb salad
สลัดเป็ดทอดสมุนไพร 🌶️
280

✳️ 50. Phuket Pork Stew with
Fried Golden Bun
หมูฮ้องกับหมั่นโถทอด 🍴
350

51. Grilled Pork with Thai Spicy Dip
หมูย่างจิ้มแจ่ว 🍴
250

Chilli Paste

53. Thai Chilli Paste Dipping sauce with Vegetables

น้ำพริกขี้หนือรสเผ็ดกับผักสด 🌶️

220

53

52

* 52. Thai Crab Meat Dipping Sauce with Vegetables

หมึกปูม้ากับผักสด 🦀

380

Greens



54. Stir-Fried Baegu Leaves with Egg and Dried Shrimp

ผักเหลียงผัดไข่กุ้งเสียบ 🍳🐟🥚

260

55. Stir-Fried Broccoli with Shrimp

บร็อกโคลี่ผัดน้ำมันหอย 🍳🐟

260

56. Sauteed Seasonal Vegetables

ผัดผักรวม 🍳

220

57. Hong Kong Kale in Shitake Sauce

คะน้าฮ่องกงน้ำแดงกับเห็ดหอม 🍳🌿

220



Vegetarian



Pineapple Fried Rice

ข้าวผัดสับปะรด 🥥🍌

220

Tofu Green Curry

แกงเขียวหวานเต้าหู้ 🥥🍌

250

Tom Yam Hed

*Spicy and sour mushroom
and vegetables herbal soup*

ต้มยำเห็ด 🍄🌶️

220

Fried Flat Noodles
in Gravy Soup with Tofu Skin

ราดหน้าฟองเต้าหู้ทอด 🥥🍌

220

Egg Tofu and Chinese Cabbage in Clear Soup

แกงจืดเต้าหู้ไข่ผักกาดขาว 🥥🍌🥚

220

Fried Tofu in Gravy Sauce

เต้าหู้ทรงเครื่อง 🥥🍌

200

Fried Taro with Palm Sugar
and Peanut Sauce

เผือกทอดพร้อมน้ำจิ้มถั่ว 🥥🌿🥜

150

Hong Kong Kale in Shitake Sauce

คะน้าฮ่องกงน้ำแดงกับเห็ดหอม 🍄🌿

220

Western Kitchen

SOUP

Creamy Truffle Mushroom Soup  220
Truffle mushroom, cream cheese, truffle toast

Corn Soup  160
Corn, feta cheese, whipping cream, cream cheese toast

Carrot Soup  180
Carrot, crispy carrot, feta cheese, whipping cream, chilli flakes, cream cheese toast

APPETISER & SNACK

Fish & Chip  260
Fried breaded fish stick, French fries, tartar dip

Bruschetta (3 pcs)  220
Cherry tomato, Manchego cheese

Trio Fries 250
Curly fries, house fries, sweet potato fries, ketchup, garlic aioli, wasabi mayo

Beef Nachos  300
Nacho chips, Mexican beef sauce, mozzarella cheese, sour cream, tomato salsa, guacamole

SANDWICH

Club Sandwich  320
Grilled chicken, fried egg, bacon, cheddar, tomato, green leaves serve with French fries

Tuna Melt  220
Tuna salad, toasted bread, cheddar cheese, house fries

Chicken Caesar Wrap   350
Tortilla, crispy chicken, Caesar dressing, Parmesan cheese, romaine lettuce, Mexican cheese dip, chef's salad

Salad



- * 58. Tomato Beetroot Burrata Salad 🌿
Burrata cheese, yellow tomato, beetroot, basil, poached pear, apple vinaigrette, balsamic reduction
480

59. Grilled Prawn Salad with Lemon Garlic 🐟🧄
Mixed greens, croutons, radicchio, tomato, grilled prawns, persimmon
380

60. Classic Ceasar Salad
Romaine lettuce, crispy bacon, anchovies, parmesan
220

Classic Ceasar Salad

61. „ „ add Grilled Chicken +50
62. „ „ add Grilled Prawns 🐟 +200
63. „ „ add Smoked Salmon 🐟 +230

64. Smoked Salmon Salad 🐟
Cold smoked Atlantic salmon, boiled egg, mixed greens, caper berry's, cucumber, Grape tomatoes, radishes, honey Dijon mustard dressing
290

- * 65. Tuna Quinoa Salad 🐟🧄
Quinoa, radicchio, mixed greens, yellow tomato, sesame-crusted tuna, strawberry, cucumber, micro sunflower, ikura, fresh tuna chilli mayo, croutons, apple vinaigrette
420

Pasta



* 66. Stir-Fried Seafood Hot Basil
Risotto with Onsen Egg 🐟🥚🍲
Risotto, basil sauce, onsen egg, squid,
prawn, scallop, crispy basil
350

67. Spaghetti Tom Yum Seafood 🐟
Prawn, mussel and squid,
creamy Tom Yam sauce
350

68. Spaghetti Italian Chipolata
Aglio e olio 🍷
Italian Chipolata sausage, spaghetti,
basil, dried chilli, garlic, tomato,
Parmesan cheese, mushroom
280

* 69. Spaghetti Marinara with Prawn 🐟🍅
Prawn, spaghetti, chilli flakes,
tomato sauce, basil
320

* 70. Linguine Scallop
Cream of truffle, scallop, lemon zest
420

71. Fettuccine Bolognese
Pork and beef Bolognese sauce,
parmesan
280

72. Gnocchi Pesto 🌿
Sauteed potato gnocchi, sun dried
tomatoes, basil pesto, nuts, Parmesan
280

Pasta Choices: Spaghetti, Linguini, Gnocchi, Penne, Fettuccine

Pizza

- 73. Frutti di Mare 🐟 320
Mixed seafood, mozzarella
- 74. Pepperoni 300
Pepperoni, mozzarella
- 75. Hawaiian 290
Ham, pineapple, mozzarella
- 76. Margherita 🌿 280
Mozzarella, basil, Cherry tomato



Burger

- 77. Fish Burger 🐟🍟🥚 350
Seabass, burger bun, cheddar cheese, tartar sauce, green oak lettuce, sweet potato fries
- * 78. Wagyu Beef Burger 430
Grilled Wagyu beef patties, cheddar, caramelised onion, tomato, Dijon mustard mayo served with mixed fries
- 79. Crunchy Korean Chicken Burger 320
Korean honey spicy sauce, coleslaw, pickles, lettuce
- 80. Beyond Burger 🌿 290
Roasted mushroom and beyond meat patty, tomato, lettuce, caramerised onion serve with French fries

Main Dish



* 81. Grilled Salmon 🐟

Creamy spinach, butter mash potatoes, lemon cream sauce
420

84. Grilled Atlantic Seabass 🐟

Creamy spinach, butter mash potatoes, lemon cream sauce
350

* 82. Steak Frites

Grilled Australian Black Angus rib-eye, Café de Paris butter, sweet potato fries, garden salad
790

* 85. Duck Confit with Corn Purée and Berry Sauce

Duck confit, corn purée, berry sauce, chef's salad
320

83. Kurobuta Pork Tenderloin Mushroom Sauce

Roasted Kurobuta pork, baked potato, grilled vegetables, creamy mushroom sauce
280

Dessert



* 86. Deep Fried Puffed Rice with Coconut Ice Cream 🍌 ข้าวเม่าทอดกับไอศกรีมกะทิสด	150	91. Tiramisu ทiramisu	200
87. Banana Split with Ice Cream ไอศกรีมบานานาสปليت	290	92. Mousse au Chocolate with Berry Ragout มูสช็อกโกแลตกับซอสเบอร์รี่	290
* 88. Mango and Sticky Rice with Coconut Ice Cream 🥭 ข้าวเหนียวมะม่วงไอศกรีมกะทิ	160	93. Seasonal Fresh Fruits ผลไม้สดตามฤดูกาล	150
89. Honey Toast with Thai Tea Ice Cream อันนี่โทสต์กับไอศกรีมรสชาไทย	160	94. Ice cream Vanilla, Belgian Chocolate, Strawberry, Thai Tea, Salted Caramel, Rum Raisin, Turkish Coffee	95
90. Thai Tea Mousse 🍃 มูสชาไทย	200		

Beverage List

FRESH JUICES

Orange, Watermelon, Pineapple	120
Coconut (whole)	180

SOFT DRINKS

Coke, Coke Zero, Sprite, Fanta Orange, Rock soda, Tonic water	100
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MOCKTAILS

Virgin Mojito	220
<i>Lime juice, brown sugar, mint leaves, lime wedge</i>	
Fruit Punch	
<i>Orange juice, pineapple juice, lime juice, Grenadine</i>	
Virgin Piña Colada	
<i>Coconut syrup, pineapple juice, fresh milk</i>	

IMPORTED WATER

Acqua Panna, Italy (500 ml.)	230
San Pellegrino, Italy (500 ml.)	230

LOCAL WATER

Chang	80
Chang Mineral (350 ml.)	120
Chang Sparkling (350 ml.)	160

BREWED BEANS

Americano, Single Espresso, Espresso Macchiato, Mocha, Hot Chocolate	120
Double Espresso, Café Latte, Cappuccino, Espresso Orange, Espresso Coconut, Thai Milk Tea, Thai Tea Coconut, Matcha Latte	150

TEA

Flavored Tea	120
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BEER

	Bottle
Chang Classic, Singha (320 ml.)	200
Heineken (320 ml.), San Miguel Light (330 ml.)	220
Hoegarden Rose Beer (248 ml.)	330

THAI CRAFT BEER

	Bottle
Kwai Beer Pale Ale, Kwai Beer Witbier (330 ml.)	300

DRAUGHT BEER

	1/2 Pint	Pint
Chang	150	250





SIGNATURE COCKTAILS

380

Bangkok Bliss

Chalong Bay Coconut, Muskmelon coconut milk certified

Terrace Midnight

Johnnie Walker Black Label De Hojicha, Martini Rosso, lime juice, maple syrup, bamboo charcoal, ginger ale

Greenhouse G&T

Terrace Gin homemade, Terrace Tonic homemade

THAI COCKTAILS

250

Thai Sabai

Mekhong, Ginger Ale, lime juice, basil & soda water

Phraya Heat

Phraya rum, Dry Vermouth, cranberry juice & lime juice

Ertha

Phraya rum, Thai-tea, lime juice & fresh pineapple juice

Mantra

Mekhong, Ginger Ale

CLASSIC COCKTAILS

250

Blue Hawaii

Rum, Blue Curacao, pineapple juice & lime juice

Caipirinha

Cachaça, fresh lime, brown sugar & syrup

Cosmopolitan

Vodka, Triple Sec, cranberry juice & lime juice

Daiquiri

Rum, lime juice & syrup

Dry Martini

Gin & Dry Vermouth

Mai Tai

White rum, dark rum, Triple sec, pineapple juice & orange juice

Margarita

Tequila, Triple Sec, lime juice

Mojito

Rum, brown sugar, fresh lime mint & soda water

Negroni

Gin, Martini Rosso & Campari

Old Fashioned

Bourbon Whiskey, Angostura Bitter & syrup

Pina Colada

Rum, Malibu, pineapple juice & coconut milk

Sex on the Beach

Vodka, cranberry juice, orange juice & syrup



Beverage List

SPIRIT

WHISKEY

Scotch Single Malt

Glenmoreangie Original

Glass Bottle

300 4,900

Glenfiddich 12 Years Old

350 5,200

Scotch Blended Malt

Glass Bottle

Ballantine's 12 Year Old

250 4,000

Johnnie Walker Red Label 12 Year Old

220 3,000

Johnnie Walker Black Label 12 Year Old

280 4,200

Chivas Regal 12 Year Old

280 3,650

Chivas Regal 18 Year Old

390 7,500

American & Canadian

Glass Bottle

Canadian Club

220 3,500

Jim Beam

220 2,800

Jack Daniel's

230 3500

Irish

Glass Bottle

John Jameson

230 3,000

GIN

Glass Bottle

Bombay Sapphire

250 3,300

Gordon

230 2,800

Tanqueray London Dry

240 3,200

Hendrick's

350 4,800

Iron Ball

300 4,900

Roku

350 5,900

VODKA

Glass Bottle

Smirnoff Red

200 2,800

Belvedere

320 4,800

Absolute

220 3,200

RUM

Glass Bottle

Captain Morgan's Spiced

200 2,000

Havana Gold 3 Year Old, Chalong Bay Original

200 2,800

TEQUILA

Glass Bottle

Silver Jose Cuervo, Gold Jose Cuervo

220 2,800

APERITIF

Glass Bottle

Campari

220 3,500

Pimm's No.1

200 3,200

Aperol

220 3,200

Martini Bianco, Martini Extra Dry, Martini Rosso

200 3,000

LIQUEUR

Glass Bottle

Malibu

220 2,800

Jagermeister

220 3,200

COGNAC / ARMAGNAC

Glass Bottle

Hennessy V.S.

280 4,500

All prices are in Thai baht, subject to 10% service charge and applicable government tax.





CHAMPAGNE

Ernest Rapeneau, Brut, Epernay, Nv, France

Billecart Salmon, Reserve, Brut, Nv, France

Bottle

3,850

7,850

SPARKLING WINE

Spumante, Brut, Zarlion, Italy

Chandon, Brut, NV, Yarra Valley's, Australia

Glass

290

Bottle

1,800

2,600

WHITE WINE

Birchgrove Bird's Block Cuvee - Elegant White, Chardonnay, Australia

Monsoon Valley, Colombard, Premium Range, Thailand 2022

Sileni, Sauvignon Blanc, Marlborough, New Zealand 2022

Sensi, Pinot Grigio, Collezione, Italy 2021

Domaine Long Depaquit, Chablis, AOC, Burgundy, France 2017

Glass

250

Bottle

1,500

350

1,900

380

2,000

380

2,250

6,800

RED WINE

Birchgrove Bird's Block Cuvee - Inspiring Red, Cabernet Sauvignon, Australia

Familia Correa Lisoni, Merlot, D.O., Central Valley, Australia

Diggins Estate, Shiraz, South Eastern, Australia 2021

Monsoon Valley, Shiraz, Premium Range, Thailand 2022

Yalumba, Cabernet Sauvignon, Coonawarra, Australia 2019

Matua Valley, Pinot Noir, Marlborough, New Zealand 2021

Château Puy Favereau Bordeaux Supérieur AOC 2019, France

Graca 28 Reserva Douro DOC 2020, Portugal

Chateau L'Eglise, Bordeaux, AOP, France 2020

Morgan Bay Cellar, Cabernet Sauvignon, California, U.S.A. 2021

Cartlidge & Browne, Cabernet Sauvignon, California, USA 2021

Glass

250

Bottle

1,500

280

1,600

320

1,750

350

1,900

2,000

380

2,100

370

2,100

370

2,100

2,100

450

2,450

2,800

ROSE WINE

Exhib' Cap d'Agde Rosé, Côtes de Thau, France 2022

Santa Cristina Giardino Rose, Toscana, IGT, Italy 2021

Chateau D'Esclans, Whispering Angel Provence, France 2021

Glass

300

Bottle

1,650

350

1,900

2,800

** Vintages subject to change based on market availability.

AVANI

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