

<b>STILL WATERS</b>	
King Power 50 cl.	50
Evian 50 cl.	150
Voss 37.5 cl.	280
Acqua Panna 100 cl.	380
<b>SPARKLING WATERS</b>	
Perrier 33 cl.	220
Voss 37.5 cl.	280
Perrier 75 cl.	330
San Pellegrino 75 cl.	330

<b>SOFT DRINKS</b> 160	
<i>Coke, Coke Zero, Diet Coke, Fanta, Ginger Ale, Pepsi, Pepsi Max, Soda Water, Sprite, Tonic</i>	

<b>HOT DRINKS</b>	
Cappuccino, Decaffeinated Coffee, Espresso, Brewed Coffee, Latte, Macchiato, Ovaltine, Chocolate	140
Double Espresso	230

<b>HOT TEA SERIES</b> 140	
<b>Black Tea</b>	
<i>Supreme Ceylon Single Origin, Nuwara Eliya Pekoe, Single Estate Darjeeling, The Original Earl Grey, Natural Ceylon Ginger, Rose with French Vanilla Pekoe, Lychee with Rose &amp; Almond, Mango Strawberry, English Breakfast</i>	
<b>Green Tea</b>	
<i>Green Tea with Jasmine Flowers, Sencha Green Extra Special, Moroccan Mint Green, Single Estate Oolong Leaf Tea</i>	
<b>Herbal Infusions</b>	
<i>Pure Chamomile Flowers, Pure Peppermint Leaves</i>	

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<b>Iced Tea Series</b>	180
<i>Green Tea &amp; Orange Mocktail, Southern Temptation, Udarata Menike, Mint Splice Mango, Strawberry Punch, Tangy Mintea, Lime &amp; Green Refresher, Minty Oolong</i>	

<b>SPIRITS</b> SHOT (5 cl.)	
Beefeater	230
Gordon's	230
Pepe Lopez Silver	230
Smirnoff	230
Absolut	270

**WELL - BEING DRINKS** 200

<b>DETOX</b>	
<i>Ophelia: Cucumber, Apple, Rosemary</i>	
<i>Green Choice: Broccoli, Aloe Vera, Lemon</i>	

<b>ANTI - AGING</b>	
<i>Blue Sensation: Blueberry, Lime</i>	
<i>Goji Frizz: Goji Berry, Earl Grey, Lime, Low Fat Milk</i>	

<b>ENERGY:</b>	
<i>Fruity Break: Blueberry, Pineapple, Lemon, Water Chestnut</i>	
<i>Three Teas: Black Tea, Chamomile, Green Tea, Honey, Peach and Basil</i>	

<b>FRESH FRUIT JUICES</b> 200	
<i>Orange, Pineapple, Lime, Coconut, Tomato, Carrot</i>	

<b>FRUIT SHAKES</b> 200	
<i>Orange, Pineapple, Lime, Coconut, Cantaloupe, Watermelon</i>	

<b>BEERS</b>	
Chang, Singha, Tiger	210
Heineken, San Miguel	230
Corona	440

<b>APERITIFS</b>	
Campari, Martini Dry (Rosso or Bianco)	280
Pimm's No.1	280
Tomato Ricard (Ricard with Grenadine)	280
Pernod (Ricard with Mint)	280

<b>DIGESTIVES</b>	
Cointreau, Grand Marnier	280
Grappa Alambicco	280
Calvados Père Magloire	280
Cognac VSOP (Hennessy, Martell, Remy Martin)	400

# BEVERAGE LISTS

**TIMELESS COCKTAILS**

<b>Caipirinha</b>	350
<i>Cachaça, Lime, Syrup</i>	
<b>Dry Martini</b>	350
<i>Tanqueray Gin, Martini Extra Dry</i>	
<b>Margarita</b>	400
<i>Tres Magueyes Blanco Tequila, Midori, Lychee Liqueur, Pineapple, Mixed Lemon Juice &amp; Syrup</i>	
<b>Whisky Sour</b>	400
<i>J.W. Black Label, Mixed Lemon Juice &amp; Syrup</i>	
<b>Kir Pétillant</b>	450
<i>Crème De Cassis, Sparkling Wine</i>	
<b>Premium Mojito</b>	450
<i>Pampero Blanco Rum, Perrier, Syrup, Lime, Mint Leaves</i>	
<b>Cosmopolitan</b>	500
<i>Ketel One Vodka, Grand Marnier, Mixed Lemon Juice &amp; Syrup, Cranberry Juice</i>	
<b>Bloody Mary</b>	550
<i>Ketel One Vodka, Tomato Juice, Tabasco &amp; Salt, Worcestershire Sauce, Mixed Lemon Juice &amp; Syrup, Celery</i>	

**COLLECTION COCKTAILS**

<b>Cucumber Martini</b>	350
<i>Tanqueray Gin, Apple Juice, Fresh Apple, Cucumber</i>	
<b>Blanco Margaret</b>	400
<i>Don Julio Reposado Tequila, Amaretto, Monin Hazelnut Syrup, Orange Juice, Mixed Lemon Juice &amp; Syrup</i>	
<b>Pullman Connection</b>	400
<i>Smirnoff Vodka, Midori, Baileys, Pineapple Juice, Mixed Lemon Juice &amp; Syrup</i>	
<b>Take &amp; Talk</b>	450
<i>J.W. Black Label, Baileys, Pineapple Juice, Apple Juice, Monin Watermelon Syrup</i>	
<b>Little Caracas</b>	500
<i>Don Julio Reposado Tequila, Grand Marnier, Mixed Lemon Juice &amp; Syrup, Apple Juice, Cranberry Juice</i>	
<b>Martini &amp; Wine Thyme</b>	500
<i>White Martini, Grand Marnier, Monin Rose Syrup, White Wine, Sparkling Wine</i>	
<b>Premium Chocolate Mojito</b>	500
<i>Pampero Blanco Rum, Cocoa, Lime, Monin Barley Syrup, Perrier</i>	
<b>Strawberry Mary</b>	500
<i>Ketel One Vodka, Malibu, Peach Liqueur, Fresh Strawberry, Pineapple, Mixed Lemon Juice &amp; Syrup</i>	

**THE MUST HAVE**

<b>Be Zen</b>	220
<i>Banana, Strawberry, Apple Juice, Mango, Monin Barley Syrup</i>	
<b>Dr. Feel Good</b>	220
<i>Strawberry, Pineapple, Orange, Monin Vanilla Syrup, Mixed Lemon Juice &amp; Syrup</i>	
<b>Pullman Attitude</b>	220
<i>Mint Leaves, Monin Barley Syrup</i>	
<b>Iced Tea</b>	220
<i>Black Tea, Monin Vanilla Syrup</i>	
<b>Passion Cappuccino</b>	220
<i>Coffee, Cold Milk, Monin Caramel Syrup, Cookies</i>	

**REGULAR SCOTCH WHISKYS** SHOT (5 cl.)

J.W. Red Label, J&B, Ballantine's	240
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**PREMIUM SCOTCH WHISKYS**

Chivas Regal	360
J.W. Black Label	360

**BOURBONS & TENNESSEE WHISKIES**

Jim Beam	260
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**CIDER** (330 ml)

<b>STASSEN OVER</b>		
<b>Ice Apple Cider</b>	Belgium	230
<b>Ice Pear Cider</b>	Belgium	230
<b>Ice Rose</b>	Belgium	230

**CORNISH ORCHARDS**

<b>Gold Cider</b>	UK	230
<b>Heritage Cider</b>	UK	230
<b>Blush Cider</b>	UK	230

**REKORDERLIG**

<b>Strawberry Lime</b>	Sweden	260
<b>Passionfruit</b>	Sweden	260
<b>Mango Raspberry</b>	Sweden	260
<b>Magners Berries</b>	Ireland	260
<b>Magners Pear</b>	Ireland	260
<b>Magners</b>	Ireland	260
<b>La Chouette</b>	France	280

**WINE SELECTION OF SOMMELIER**

Glass (14 cl.) Bottle (75 cl.)

**BUBBLES**

<b>Zardetto Private Cuvée Brut, Italy</b>	290	1,400
<b>Chamdeville Brut Blanc de Blanc, France</b>	-	1,500
<b>Chandon Brut Classic California</b>	-	1,600
<b>Taittinger Brut Prestige France</b>	650	3,600
<b>Moët &amp; Chandon Brut Imperial France</b>	-	8,000

**CHAMPAGNES**

<b>Echeverria Unwooded Chardonnay, Chile</b>	280	1,300
<b>Villa Martina Pinot Grigio, Marlborough, Italy</b>	290	1,500
<b>La Chapelle de Bordeaux Blanc France</b>	-	1,750
<b>Le Viognier de La Chapelle, Hérault, France</b>	350	1,900

**RED WINES**

<b>Tizzonero Montepulciano Umbria IGT, Italy</b>	290	1,450
<b>MontGras Reserva Cabernet Sauvignon, Colchagua Valley, Chile</b>	-	1,450
<b>Echeverria Cabernet Sauvignon Reserva Chile</b>	320	1,600
<b>Le Cabernet Sauvignon de la Chapelle, Languedoc-Roussillon France</b>	-	1,750
<b>Le Syrah de La Chapelle, IGP Pays d'Herault, France</b>	350	1,750
<b>Côtes-du-Rhône Saint-Esprit' Rouge, France</b>	-	1,800
<b>Chateau Petit Bocq, Saint-Estephe, France</b>	-	2,500
<b>L' Esprit de Font Caude, Languedoc, France</b>	-	2,800
<b>Chateau Domeyne, Saint-Estephe, France</b>	-	3,500
<b>ROSE WINES</b>		
<b>Cep d'or, Côte de Provence, France</b>	280	1,500

# A LA CARTE MENU

**ACTIVE BREAKFAST** 750  
**COMES WITH A FITNESS KIT FOR YOUR MORNING EXERCISE**  
*available from 6.30 am - 11.00 am*

*A choice of coffee or tea 2 Kcal.  
 Fresh fruit platter or fruit salad 114 Kcal.  
 Organic Muesli 196 Kcal.  
 Plain or low-fat Yogurt 70 Kcal.  
 White omelet with two side dishes 208 Kcal.  
 choice of tomatoes, mushrooms and vegetables  
 Toasted whole-wheat bread (4 slices) 268 Kcal.*

กาแฟ / ชา, ผลไม้รวมตามฤดูกาล หรือสลัดผลไม้, มูสลี่  
 โยเกิร์ตรสธรรมชาติ หรือโยเกิร์ตไขมันต่ำ, ออมเล็ตไข่ขาว เสิร์ฟพร้อมมะเขือเทศ เห็ด  
 หรือผักต้มรวม, ขนมปังธัญพืช (4 แผ่น)

## APPETIZERS & SALADS

**Thai Spicy Promelo Prawns Salad** 300  
 ยำส้มโอกุ้งสด  
*Thai pomelo, prawns, dried coconut and  
 dried shallot with spicy Thai sauce*

**Chinese Spring Rolls V** 350  
 ฝอยเต้าหู้ผัก  
*Assorted vegetables rolled in a fine wrap  
 and plum sauce*

**Chinese Wonton** 350  
 เกี๊ยวกุ้งทอด  
*Deep fried shrimps in a fine wrap and plum sauce*

**Greek Salad** 350  
 กรีกสลัด  
*Sliced Tomato, cucumber, feta cheese,  
 olive oil and red wine vinegar*

**Traditional Caesar Salad** 350  
 ซีซาร์สลัด  
*with Parmesan cheese,  
 croutons and crispy bacon in a Caesar dressing*

**Add Your Choice of Caesar Salad** 450  
 ซีซาร์สลัดแซลมอน  
*Homemade smoked salmon or chicken breast*

**Tomatoes with Mozzarella "Di Buffalo" and Pesto H** 400  
 มะเขือเทศหั่นชิ้นเสิร์ฟกับมอสซาเรลล่าชีสราดด้วยซอสเพสโต  
*Sliced ripe tomatoes and mozzarella cheese  
 with basil and garlic dressing*

## SOUP

**Cauliflower Cream soup V** 250  
 ครีมหุ้นดอกกะหล่ำ  
*Cauliflower and cream with crunchy vegetable tops*

**Thai soup Tom Kha Gai** 250  
 ต้มข่าไก่  
*Chicken in coconut with Thai herbs soup*

## SANDWICHES

**French Fries** 240  
 เฟรนช์ฟราย  
*with saffron mayonnaise*

**Potato Wedges** 240  
 มันฝรั่งทอด  
*with sweet chilli sauce*

**Vegetarian Club Sandwich V** 440  
 คลับแซนวิชผัก  
*Riceberry toast with grilled comfit, provencal vegetables, eggplant,  
 tomatoes, capsicum, artichokes and rocket salad*

**Pullman Club Sandwich** 470  
 คลับแซนวิชพุดแมน  
*Toasted organic farmer loaf, crispy bacon, smoked chicken,  
 lettuce, tomato, boiled egg, Swiss cheese and mayonnaise,  
 served with potato crisps*

**Wagyu Beef Cheese Burger** 650  
 แฮมเบอร์เกอร์เนื้อวากิว  
*Grilled Australian Wagyu beef, crispy cos, roma tomatoes,  
 cheddar cheese, onion, fried egg, tomato chutney  
 and potato wedges*

## PIZZA

**Margherita V** 370  
 มาร์การิต้า  
*Homemade tomato sauce,  
 mozzarella cheese and oregano*

**Salmon and Fresh Rocket** 470  
 เนื้อปลาแซลมอนและสลัดผัก  
*Tomato sauce, fresh salmon and cheese topped with rocket*

**Pepperoni** 470  
 ซอสมะเทศ ไล้รอก และ มอสซาเรลล่าชีส  
*Spicy tomato-pepperoni sauce  
 with Sicilian sausage and mozzarella cheese*

**Thai Krapraow Gai** 470  
 กระเพราไก่  
*Spicy minced chicken with chilli, hot basil and garlic  
 on a tomato base with stringy cheese*

## THAI LOCAL FAVORITES

**Thai Satay** 250  
 ไก่เสียบไม้  
*Spiced chicken fillets & tender pork skewers, peanut dip,  
 pickled vegetables and Riceberry Naan bread*

**Thai Thod Mun Goong** 250  
 ทอดมันกุ้ง  
*Deep fried shrimp cakes with Thai dip*

**Khao Phad Moo / Gai / Goong / Nuea** 250  
 ข้าวผัด  
*Fried rice with pork, chicken, prawn or beef*

**Khao Phad Krapraow Moo / Gai** 250  
 ผัดกระเพราหมู, ไก่  
*Stir fried minced pork or chicken, fresh chilli, hot basil leaves  
 served with steamed rice and fried egg*

**Phad Thai Goong** 350  
 ผัดไทยกุ้ง  
*Thai style fried rice noodles with prawns*

## WELL - BEING FOOD

**DETOX: Broccoli Tumeric Soup** 370  
 ซุปบล็อกโคลี่และขมิ้น (เหมาะสำหรับการดีท็อกซ์)  
*with crunchy vegetable tops*

**ANTI - AGING: Avocado, Tomato and Mozzarella Cheese Salad** 450  
 สลัดมะเขือเทศและชีสมอสซาเรลล่าชีสพร้อมอโวคาโดย่าง  
 เบ็ดที่ขิมและเบอร์รี่สด (อาหารสุขภาพ)  
*Grilled avocado, tomato and mozzarella cheese salad  
 with pesto sauce pomegranate seeds and fresh berries*

**ENERGY: Charcoal Bun Salmon Burger** 490  
 เบอร์เกอร์ปลาแซลมอนแป้งชาโคลกับหัวหอมใหญ่ มะเขือเทศ ผักสลัด  
 ชีสเชดดาร์ และไข่ดาว (อาหารเสริมสร้างพลังงาน)  
*Pan - fried salmon on a charcoal bun with onions, tomatoes,  
 raw vegetables and Cheddar cheese  
 topped with a fried egg served with baked potato,  
 raw vegetables and yogurt dip*

## CHILDREN'S MENU

**Chicken Bites with Fresh Tomato Sauce** 210  
 ไก่ทอดเสิร์ฟพร้อมซอสมะเขือเทศ

**Fish & Chips** 210  
 ปลาซุขแป้งทอดกรอบเสิร์ฟพร้อมเฟรนช์ฟรายส์

**Hot Dog with French Fries** 210  
 ฮอทด็อกเสิร์ฟพร้อมเฟรนช์ฟรายส์

**Kid's Spaghetti Carbonara** 210  
 เพนเนตคาโบเนร่า

**Seasonal Fruits Salad** 210  
 สลัดผลไม้

## DESSERTS

**New Zealand Ice-Cream** 150  
 ไอศกรีมนิวซีแลนด์  
*Assorted flavors, please ask your service attendant*

**Thai Seasonal Fruit Platter** 250  
 ผลไม้สดตามฤดูกาล

**Chocolate Cake** 250  
 เค้กช็อคโกแลต  
*with berry cream, served with chocolate caulis*

**H:** healthy อาหารเพื่อสุขภาพ  
**V:** vegetarian อาหารมังสวิรัติ

**All prices are quoted in THAI baht  
 and inclusive of service charge and government tax.**