

Private Dining

BREAKFAST

Served from 6:30 AM until 11:00 AM

CONTINENTAL 750

Selection of Pastries and Preserves, Tropical Fruit Plate,
Juice and Coffee or Tea

WELLBEING 850 (V)

Poached Organic Free Range Eggs with Green Goddess Sauce, Tomato Salad,
Whole Wheat Toast, Sliced Papaya, Fresh Orange Juice and Coffee or Tea

AMERICAN 950 (P)

Two Organic Free Range Eggs Cooked to Your Style, Roast Potatoes,
Grilled Tomatoes, Bacon, Selection of Toast, Juice, and Coffee or Tea

THAI 750 (S, P)

Stir-Fried Southern Sea Crab Omelette, Clear Soft Tofu and Seaweed Broth,
Pork Skewers, Tamarind Dipping Sauce, Steamed Rice and Thai Iced Tea

CHINESE 750 (P)

Nakhorn Ratchasima Free Range Chicken Congee with Ginger,
BBQ Pork Bun, Warm Soy Milk, Fried Bread,
Braised Gai Lan and Jasmine Tea

BREAKFAST IN BED 2000 (P)

Chef's favorite Norwegian smoked salmon with warm bagels, pancake stack
with fresh berries & honey, wafer thin Parma ham served with toasted ciabatta
croutons, Juice, and Coffee or Tea

BREAKFAST

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CEREALS AND GRAINS 200 (V)

A Choice of Cornflakes, All Bran, Coco Pops,
Served with Fresh Whole Milk or Low Fat Milk or Soy Milk

FRUIT AND YOGURT (V)

Local & Seasonal Cut Fruit 450
Tropical Fruit Salad in Orange Juice 250
Greek Yogurt 300
Fruit Yogurt 320

BAKERY

ASSORTED BREAD BASKET 200

Selection of White Toast, Whole Wheat Toast, Multigrain Bread,
Rye Bread, Gluten Free Bread and Rolls

TOAST BASKET 200

Selection of White, Whole Wheat, Multigrain, Rye and Gluten Free Toast

ASSORTED BAKERY BASKET 350

Selection of Croissants, Danish Pastries and Muffins

CROISSANT BASKET 200

Selection of Plain, Chocolate and Almond Croissants (N)

BREAKFAST

Served from 6:30 AM until 11:00 AM

A LA CARTE

Organic Free Range Eggs Cooked to Your Style 400 (V)

Selection of Boiled, Fried, Omelet, Poached and Scrambled

Sides 200

Selection of Grilled Bacon (P), Pork Sausage (P), Chicken Sausage,
Tomatoes, Mushrooms, Hash Browns, Baked Beans

Organic Free Range Eggs Benedict, Royale or Florentine 550

Poached Eggs, Ham (P), Salmon or Spinach, Hollandaise, English Muffin

Smoked Norwegian Salmon & Rye Toast 750

With Red Onion, Capers, Sour Cream

Pancake Stack 550 (N)

With Honeycomb Butter, Bananas, Nuts, Berries

Thai Grilled Pork Belly with Chili Jam 550 (P)

Served with Fried Boiled Egg and Steamed Rice

Thai Boiled Rice Soup 450

Chicken Dumplings, Ginger and Spring Onions

(S) Shellfish (N) Nuts (P) Pork (V) Vegetarian

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ALL-DAY PRIVATE DINING

Last order by 10:30 PM

SALADS

Rocket Salad (Chef's Favorite) 480 (V)
Beetroot, Mixed Berries and Balsamic Dressing

Caesar Salad 580 (P)
Romaine Lettuce, Crispy Bacon and Garlic Croutons

Wild Caught Yellowfin Tuna Tartar (Chef's Choice) 450
Fresh Mango Salsa, Avocado, Ponzu Sauce, Micro Greens, Sesame Lavosh

SOUPS (V)

Royal Project Sweet Corn and Basil Soup 400
The Royal Project is an initiative of His Majesty King Bhumibol Adulyadej of Thailand. Founded in 1969 to solve the problems of deforestation, poverty and opium production by promoting alternative crops. Ingredients used in this dish are exclusively from farmers who work with the Royal Project.

Roast Organic Pumpkin, Sour Cream, Chive Soup 400

SANDWICHES

Australian Angus Beef Burger 700
Grilled Patty, Sesame Bun, French Fries

Spicy Nakhorn Ratchasima Free Range Chicken Burger 680 (N)
With Organic Free Range Fried Egg, Peanut Sauce, Pickled Papaya

Club Sandwich 680 (P)
Roasted Organic Free Range Chicken, Grilled Bacon,
Tomato, Organic Fried Egg

Lentil and Seven Grain Burger 650 (V)
Avocado Crush, Tomato Salsa, Spa Slaw

ALL-DAY PRIVATE DINING

Last order by 10:30 PM

MAINS

Choice of Spaghetti, Fusilli or Penne 600
Cooked with Your Choice of Sauce: Bolognese, Tomato Basil,
Mushroom Cream and Bacon (P)

Margherita Pizza 590 (V)
Mozzarella, San Marzano Tomatoes, Fresh Basil

Al Tartufo Pizza 790 (V)
Truffle, Oven Baked Potato, Mozzarella

Seared Wild Caught Norwegian Salmon (Chef's Favorite) 800
Sweet Pea Puree, Crispy Roasted Potatoes,
Champagne Caviar Sauce, Tuile

Roasted Australian Lamb Rack with Herb Crust (Chef's Favorite) 900
Spicy Couscous Salad, Roasted Red Peppers and Tomatoes, Lamb Jus

SIDES (V)

French Fries 280

Crushed Potatoes 280

Sautéed Mushrooms 280

Steamed Seasonal Green with Extra Virgin Olive Oil and Lemon 280

Green Leaves and House Vinaigrette 280

Brown Rice or Jasmine Rice 110

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THAI PRIVATE DINING

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SNACKS

Larb Moo Tord (Chef's Favorite) 480 (P)
Fried Minced Pork Balls, Tamarind Dipping Sauce

Poh Pia Tord 450
Fried Vegetable Spring Rolls, Sweet Plum Sauce

Gai Tord 480
Spicy Organic Free Range Chicken Wings, Fried Basil, Sweet Chili Sauce

SALADS

Yum Som O (Chef's Favorite) 550 (S)
Grilled Tiger Prawns, Toasted Coconut Flakes, Fried Shallots

Som Tum Thai 450 (N)
Green Papaya Salad, Dried Shrimp from Chonburi,
Cherry Tomatoes, Cashew Nuts

Larb Gai 500
Minced Chicken Salad, Mint, Chili Powder, Lime

SOUPS

Tom Yum Goong 690 (S)
Prawns, Lemongrass, Lime

Tom Kah Gai 550
Chicken from Nakhon Ratchasima, Mushrooms,
Coconut Milk, Galangal Broth

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THAI PRIVATE DINING

Last order by 10:30 PM

CURRIES

Mussaman Gai 600

Chicken curry from Nakhon Ratchasima, Shallots, Potatoes, Peanuts

Geang Kiaw Wan Neua 850

Green Curry with Australian Beef, Eggplants, Sweet Basil

NOODLES AND RICE

Pad Thai Goong (Chef's Favorite) 690 (N, S)

Wok-Fried Noodles, Prawns, Organic Egg, Peanuts, Tamarind Sauce

Pad Si-Ew 600

Pork or Chicken or Beef with Wok-Fried Thick Rice Noodles,
Soya Sauce, Kale

Khao Pad 590 (S)

Wok-Fried Rice, Organic Egg with Chicken or Prawn

Pad Kra Prow 550 (P)

Wok-Fried Minced Chicken or Beef or Pork with Holy Basil, Chili, Fried Egg

Cup Noodles 80

Available in Assorted Flavors

DESSERTS

Passion Fruit Crème Brûlée (Chef's Favorite) 450

Orange Salsa, Cilantro Sponge, Lemon Compote

Raspberry Chocolate Bomb (Chef's Favorite) 500

Single Origin Madagascar Chocolate Sheet, Raspberry Gel

Amaretto Tiramisu 550 (N)

Chocolate, Pistachio Biscotti, Bitter Chocolate Sauce

Mango Sticky Rice 500

Fresh Mango, Sweet Sticky Rice, Coconut Milk

CHILDREN'S MENU

Last order by 10:30 PM

Corn Flakes, Rice Bubbles or Coco Pops 150
Served with a Choice of Full Cream Milk or Low Fat Milk or Soy Milk

A Little Breakfast 200 (P)
Organic Free Range Egg - Any Style, Crispy Bacon, Hash Browns

Waffles 250 (V)
Maple Syrup, Icing Sugar

Rice Congee 200 (P)
Minced Pork, Ginger

Seasonal Fresh Cut Fruit 200 (V)

ALL DAY DINING

Choice of Penne or Spaghetti Cooked with Bolognese Sauce 250

Crispy Chicken Schnitzel with Chunky Roasted Potatoes 300

Mini Sliders 250
Beef Patty, Lettuce, Pickles, Sesame Bun

Wok Fried Rice with Egg and Vegetables 250 (V)

Glass Noodles with Chicken Vegetable Clear Soup 250

DESSERTS

Fruit Salad 200
Seasonal Fresh Cut Fruit in Orange Juice

Monster Cookie Ice Cream with Whipped Cream, Sprinkles 230

S'more Marshmallow Brownie with Butter Scotch Sauce, Strawberries 250

Ice Cream Crumble Pop 180

LATE NIGHT MENU

Served from 10:30 PM until 6:30 AM

Cheese Platter 590

Brie, Camembert, Parmesan, Blues Cheese, Dried Fruit,
Roasted Nut, Grapes, Cracker

Cold Cut Plate 550

Mortadella, Salami, Spicy Chorizo, Olives, Cornichon, Onion Pickled

Mexican Nachos Tortilla Chips 450

Guacamole, Salsa, Sour Cream

Rocket Salad (Chef's Favorite) 480 (V)

Beetroot, Mixed Berries and Balsamic Dressing

Royal Project Sweet Corn Soup 400

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Founded in 1969 to solve the problems of deforestation, poverty and opium production by
promoting alternative crops. Ingredients used in this dish are exclusively from farmers who
work with the Royal Project.*

Smoked Chicken Sandwich 280

Lettuce, Mayo, Semi-dried Tomato

Geang Kiaw Wan Chicken 650

Green Curry with Organic Chicken, Eggplants, Sweet Basil, Rice

Cup Noodles 80

Available in Assorted Flavors

Fruit Salad 200

Seasonal Fresh Cut Fruit in Orange Juice

Raspberry Chocolate Bomb (Chef's Favorite) 500

Single Origin Madagascar Chocolate Sheet, Raspberry Gel

Blueberry Cheesecake 400

Cheesecake Made with Finest of Cream Cheese Flavored with Blueberry Sauce

BEVERAGE LIST

A more extensive list is available.

For enquiries, please contact your Butler.

BLOODY MARY

In 1934, at The St. Regis New York's legendary King Cole Bar, famed bartender Fernand Petiot perfected the recipe for a vodka and tomato juice cocktail, which he called 'The Bloody Mary'. Honoring our storied past and the creation of the Bloody Mary cocktail, over 75 years ago, each St. Regis hotel and resort has crafted its own unique, local interpretation of the original classic recipe. We invite you to sample our collection of Bloody Marys from The St. Regis Hotels and Resorts around the world.

RED SNAPPER 380

The original St. Regis Bloody Mary, New York, USA
Ketel One Vodka, Tomato, Fresh Lemon, Worcestershire Sauce, Tabasco, Black Peppercorns, Cayenne Pepper, Celery Salt

SIAM MARY 380

The St. Regis Bangkok's signature cocktail, Thailand
Ketel One Vodka, Lemongrass, Thai Chili, Cilantro, Wasabi, Fresh Lime

SHOGUN MARY 350

Osaka, Japan
Tanqueray Gin, Soy Sauce, Wasabi Powder

MARDAVALL PEPPER SNAPPER 350

Mallorca, Spain
Tanqueray Gin, Sea Salt

CHAMPAGNE AND WINE SELECTION

Please find below highlights from our champagne and wine selection for your enjoyment, for a more extensive menu selection, please ask your butler who will provide this for you.

Kindly note that whilst we endeavor to provide the stated vintages, these are subject to change.

CHAMPAGNE (Glass/Bottle)

Bollinger Special Cuvée NV 1,050 /4,950

Moët & Chandon 'Imperial', Brut NV -/7,750

Veuve Clicquot Yellow Label Cuvée, Brut NV -/8,800

Moët & Chandon Grand Vintage, Brut 2006 -/9,800

Moët & Chandon Imperial Rosé, Brut NV -/10,850

Veuve Clicquot Cuvée La Grande Dame, Brut 2004 -/24,500

Dom Perignon Cuvée Brut 2009 -/26,800

Dom Pérignon Rosé, Brut 2005 -/37,100

SPARKLING WINES (Glass/Bottle)

Chandon Brut NV, Australia 590/2,650

Chandon Rosé, Brut NV, Australia 590/2,650

WHITE WINES (Glass/Bottle)

Rueda Comenge, Verdejo 2017, Spain 640/3,100

Penfolds Koonunga Hill, Chardonnay 2017, Australia 600/2,900

Weingut Prinz von Hessen Classic Rheingau, Riesling 2016,
Germany 560/2,700

St.Hallett Poacher's Semillon Barossa Valley, Sauvignon Blanc 2017,
Australia 540/2,600

Batasiolo, Gavi Di Gavi Grantee D.O.C., Piemonte 2018, Italy 520/2,500

Matua Valley Regional, Sauvignon Blanc 2017, New Zealand 500/2,400

ROSÉ (Glass/Bottle)

Coteaux Varois Provence, AOP, Gassier Sensations Rose, 2017,
France 500/2,400

RED WINES (Glass/Bottle)

Koonunga Hill 76, Shiraz-Cabernet 2016, Australia 640/3,100

Sierra Cantabria Seleccion, Rioja 2016, Spain 620/3,000

Altivo Vineyard Selection, Malbec 2015, Argentina 600/2,900

Matua Valley Regional, Pinot Noir 2017, New Zealand 560/2,700

Beringer Main & Vine, Merlot 2016, USA 540/2,600

St.Hallett Gamekeeper's, Barossa, Shiraz-Grenache-Tourgia 2018,
Australia 500/2,400

WHISKY (Bottle)

Johnnie Walker Black Label Blended Whisky 5,300

Talisker 18 years Single Malt Scotch Whisky, Island 22,700

Glenmorangie 18 years Single Malt Scotch Whisky,
Highlands 12,900

Macallan 12 years Single malt Scotch whisky, Speyside 12,100

Glenmorangie The Original 10 years Single Malt Scotch Whisky,
Highlands 6,600

Glenfiddich 12 Year Old 6,100

TEQUILA (Bottle)

Patrón Silver Tequila 8,100

Don Julio Blanco 8,700

GIN (Bottle)

Hendrick's Gin 8,000

Beefeater 24 5,700

Beefeater 3,400

Tanqueray London Dry Gin 5,700

PRIVATE DINING

VODKA (Bottle)

Grey Goose Vodka 8,700

Ketel One Vodka 5,600

Smirnoff 4,300

COGNAC

Hennessy V.S.O.P 7,500

RUM (Bottle)

Pampero Blanco 4,300

Plantation 3 Stars 4,700

BEER (Bottle)

Corona 340

Chalawan Pale Ale 340

Chatri IPA 340

Asahi 340

Chang 240

Singha 240

Tiger 240

SIGNATURE VIRGIN COCKTAILS

Exotic Paradise 220

Mango, Passion Fruit, Lime

Royal Garden 220

Apple, Lime, Kiwi Syrup

JUICES

Campagna 240
Carrot, Orange, Pineapple, Celery

Sogno di Amore 240
Green Apple, Beetroot, Honey

SIGNATURE SMOOTHIES

Paradiso Estivo 250
Watermelon, Orange, Banana

Eccezionale 250
Mango, Pineapple, Ginger

Splendido 250
Papaya, Green Apple, Honey

FRESHLY-MADE FRUIT & VEGETABLE JUICES

Orange, Pineapple, Watermelon, Mango, Lime, Carrot, Apple 240

SOFT DRINKS

Pepsi, Pepsi Max, 7up, Mirinda Orange 160

Red Bull 180

Ginger ale, Tonic water 210

Mineral Water Evian 330ml 180

Perrier 330ml 180

Evian 750ml 280

San Pellegrino 750ml 280

Perrier 750ml 280

Aqua Panna 750ml 280

PRIVATE DINING

COFFEE

Espresso 160

Americano Coffee 195

Cappuccino 205

Macchiato 205

Latte 205

Decaffeinated Coffee 190

Ice Coffee 190

TEA SELECTION

St. Regis Blend Tea 220 (N)

Delight in our exclusive blend, a sophisticated symphony of green and black tea with malty notes of white chocolate, nuts and a floral aftertaste of white rose and jasmine blossoms.

English breakfast, Earl Grey, Jasmine Queen Tea, 220

Moroccan Mint, Emperor Sencha

Ice Tea 190

(N) Nuts

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Dear Guest,

Zuma is a contemporary Japanese Izakaya.

Dishes are prepared in three separate areas:
The open kitchen, the sushi bar and the robata grill.
Rather than offering individual starters and main courses,
Zuma serves dishes that are designed for sharing.

We recommend that you consume the food items
immediately upon arrival.

Zuma kitchen is open for lunch:
Monday to Sunday from 11:30 AM until 2:45 pm (last order).
For dinner Monday to Sunday from 6:00 PM until 11:15 PM (last order).

Zuma food can best be enjoyed in the ambience of
the restaurant itself, where a wider selection is available,
and items will arrive promptly from the open kitchen.

If you choose to order to your residence or room
please call the operator or press 0 to make your order.

Delivery time will be approximately 40 minutes.

zuma

SNACKS, COLD AND HOT DISHES

Steamed Edamame 230 (V)
with Sea Salt

Stir Fried Edamame 230 (S)
with Garlic Chili Ginger

Crispy Fried Squid 350 (S)
with Green Chili and Lime

White Shrimp Tempura 490 (S) (N)
with Chili Mayonnaise and Fresh Lime

Fried Soft Shell Crab 460 (S)
with Wasabi Mayonnaise

Vegetables Tempura 480 (V)

Tiger Prawns Tempura 690 (S)

Black Cod 1,560
Marinated with Miso, Wrapped in Hoba Leaf

Baby Chicken 1,100
Barley Miso Marinated, Oven Roasted on Wood

Fried Rice 350 (S)
with Takana Vegetable, Chili and Garlic

FROM ROBATA

Chicken Wings 430
with Sea Salt and Lime

Yakitori 430
Chicken with Baby Leek

Spicy Beef Tenderloin 1,450
with Red Chili and Sweet Soy

Jumbo Tiger Prawn 1,160 (S)
with Yuzu Pepper

Salmon Fillet 750
with Teriyaki Sauce and Sliced Pickled Cucumber

Chilean Seabass 1,260
with Green Chili Ginger Dressing

Shiitake Mushrooms 390 (V)
with Garlic Wafu Butter

ZUMA

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NIGIRI SUSHI / SASHIMI (2 pcs/3 pcs)

- Sake (Salmon) 340
- Hamachi (Yellow Tail) 450
- Suzuki (Seabass) 340
- Maguro (Tuna) 540
- Uni (Sea Urchin) 1,190 (S)
- Chu Toro (Semi Fatty Tuna) 890
- O Toro (Fatty Tuna) 1,180
- Ikura (Salmon Roe) 460
- Ama Ebi (Sweet Shrimp) 410 (S)
- Hotate (Scallop) 410 (S)

MAKI ROLLS

- Seared O-Toro Tuna 1,180
with Jalapeno, Cucumber, Mixed Herbs
- Veggie Maki 380 (V)
Avocado, Shiso, Red Onion and Carrot
- Spicy Tuna Maki 570
Homemade Chili Miso and Tobiko
- Salmon Avocado Maki 460
Pickled Wasabi, Tempura Flakes
- Spider Maki 480 (S)
Soft Shell Crab, Chili Mayonnaise, Cucumber
- California Maki 530 (S)
Fresh Crab Meat, Avocado, Tobiko

ZUMA

SET MENU 1,690

Choice of One Main Course Served with
(White Miso Soup with Tofu, Salad with
Barley Miso Dressing, Steamed Rice).

Spicy Beef Tenderloin
with Sesame, Red Chili and Sweet Soy

Miso Marinated Black Cod
Wrapped in Hoba Leaf

Assorted Tempura (S)
3 Pieces of Prawn, 3 Pieces of Vegetable

Chef's Selection of Sashimi over Sushi Rice
Diced Raw Fish with Pickles

Sushi Platter
Mixed Platter of 3 Pieces Maki and 5 Pieces Nigiri Sushi

Add a Bottle of Our Exclusive Zuma Junmai Ginjo
Floral and Fruity with Aromas of Green Apples and Pear,
Dry and Fresh Texture

Gifu, 300ml 1,890

zuma

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