

MEETING & EVENT MENUS



American Breakfast

With a scheduled meeting ahead, fuel your day with an American breakfast featuring all-time favourites like crispy bacon, hash browns, and sunny-side-up eggs. A choice of hot or cold beverage is included.

AMERICAN BREAKFAST SET A

- Organic Lettuce with Soya Dressing
- Southern-Style Baked Beans with Bacon
- Crispy Hash Browns
- Grand Hyatt Erawan Signature Cage-Free Egg Omelette
- Artisanal Chicken Sausage
- Baked Country Ham
- Butter Croissant and Mini Blueberry Danish
- Sliced Fresh Seasonal Fruits
- Choice of Hot or Cold Beverage

AMERICAN BREAKFAST SET B

- Assorted Asian Mix Lettuce with Ranch Dressing
- Slow Cooked Boston Baked Beans
- Rosemary Baked Potato Wedges
- Cage-Free Sunny Side Up Eggs
- Artisanal Pork Sausage
- Smoked Chicken Ham
- Freshly Baked Pain Au Chocolat and Mini Oblong Croissant
- Sliced Fresh Seasonal Fruits
- Choice of Hot or Cold Beverage

Prices are subject to 10% service charge and 7% VAT. Should there be any changes in the taxes levied, the new tax will be applied. Menu pricing may change based on availability and market conditions.

Continental Breakfast

If you are looking for something lighter to start your day, our Continental Breakfast is a good option, as it can provide enough energy and nutrition for the day. A choice of hot or cold beverage is included.

CONTINENTAL BREAKFAST SET A

- Greek Yoghurt with Toppings
- Greek yoghurt served with mixed nuts granola, coco crunch, and assorted cereals.
- Freshly Baked Pastries
- Basket of freshly baked butter croissant, pain au chocolat, whole wheat bread, white toast, and walnut muffins served with cocoa flavoured milk, longan honey, maple syrup, French butter, homemade jams, Nutella, and vanilla sauce served for shared.
- Sliced Fresh Tropical Fruits
- Dragon fruit, mangosteen, watermelon, Phuket pineapple, and guava.

CONTINENTAL BREAKFAST SET B

- Low Fat Yoghurt with Toppings
- Low fat yoghurt served with chocolate granola, dried fruits, and assorted cereals.
- Freshly Baked Pastries
- Basket of freshly baked almond croissant, blueberry cruffin, sourdough toast, and pancakes served with low fat milk, wildflower honey, maple syrup, French butter, homemade jams, Nutella, and vanilla sauce.
- Sliced Fresh Western Fruits
- Banana, strawberry, red apple, grape, and cantaloupe.
- Roasted Coconut Juice

Freshly Pressed Thai Tangerine Juice
.....
Choice of Hot or Cold Beverage
.....

Choice of Hot or Cold Beverage
.....

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Thai Breakfast

A must-try for those seeking something a little different for the first meal of the day. With a selection of Thai specialities such as Chicken Rice and Thai Pork Soup, it is the perfect way to fortify yourself for the long day ahead.

THAI BREAKFAST SET A

Hot Soy Milk and Chinese Doughnuts with Condensed Milk
.....
Steamed Thai Egg Custard with Shrimp and Minced Pork
.....
Thai Pork Kurobuta Blood Curd Soup with Organic Jasmine Rice
.....
Cage-Free Soft Boiled Eggs
.....
Steamed Coconut Custard with Sweet Coconut Filling
.....
Sliced Fresh Seasonal Fruits
.....

THAI BREAKFAST SET B

Steamed Toast with Pandan Custard Dip
.....
“Kai Krata” Pan Fried Cage-Free Eggs with Minced Chicken and Shitake Mushrooms
.....
Chicken Congee with Shitake Mushrooms
.....
Hainan Chicken Rice
.....
Mung Bean Dumpling with Sesame Sugar
.....
Sliced Fresh Seasonal Fruits
.....

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Breakfast Buffet

Guests can enjoy a lavish selection of Asian and Western dishes prepared using locally sourced ingredients whenever possible, so you can sample the best of Thai produce as well.

BREAKFAST BUFFET

Bakery & Pastry
Whole wheat toast, white toast, rye bread, soft roll, sesame multi grain, croissant, pain au chocolat, cruffin, chocolate muffin, banana muffin.
.....
Butter & Jam
Unsalted butter, honey, maple syrup, Nutella, peanut butter, jams.
.....
Cereal & Granola
.....

Coco crunch, corn flakes with granola.

Dried Fruits & Mixed Nuts

Raisins, golden raisins, apricots, mangoes, kiwis, strawberries, pecans, walnuts, almonds, pistachios, cashew nuts.

Milk

Whole milk, low fat milk, lactose-free milk, almond milk.

Asian Morning Delights

Warm soya milk and Chinese doughnuts with condensed milk and condiments.

Juice

Orange, pineapple, carrot, watermelon.

Yoghurt & Muesli

Plain yoghurt, Swiss bircher muesli, strawberry yoghurt.

Salad Selections

Iceberg salad, endive, red coral lettuce, romaine lettuce, rocket, carrot, tomato, sweet corn, cucumber, onion, capsicum.

Salad Dressing

Balsamic vinaigrette, sesame, ranch, thousand island, French dressing.

Cheese

Brie, cheddar, emmental with condiments and crackers.

Fish

Smoked salmon, smoked mackerel with cream cheese, capers, onions, lemons.

Charcuterie

Pork ham, chicken ham, beef pastrami, chicken bologna with olives, pickled cucumbers, pickled onions.

Egg Station

Fried eggs (sunny side up, over easy, turn over), omelettes, scrambled eggs, poached eggs, eggs benedict, boiled eggs with other condiments, such as mushrooms, tomatoes, capsicums, cheeses, onions, spinaches, chicken hams.

Hot Selections

Pork sausage, chicken sausage, crispy bacon, hashbrowns, baked beans, grilled vegetables (capsicum, pumpkin, zucchini, mushroom).

Noodles (Live Station)

Noodles with fish balls and bean sprouts served with condiments.

Local & Regional Specialities

Stir-fried goi see me, steamed sea bass with soy sauce, stir-fried wok mixed vegetables, chicken green curry, clear soup with seaweed.

Rice

Jasmine rice, shrimp fried rice, sticky rice.

Congee

- Chicken congee, pork congee.
- Dim Sum
 - Assorted dim sum, barbecue pork bun, cream bun, vegetable bun.
- Skewer
 - Grilled pork skewer, grilled chicken skewer.
- Fruits
 - An assortment of sliced watermelons, cantaloupes, papayas, pineapples, dragon fruits, accompanied by whole bananas, oranges, apples.

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Morning Break of the Day

Our morning coffee break is a chance to refresh the mind with a diverse range of small bites with big flavours.

MORNING BREAK OF THE DAY ONE

- Classic New York Bagels with Smoked Tasmanian Salmon
 - Served with dill cream cheese, red onions, and capers.
- Morning Greens & Dressing
 - Served with bacon, organic tomatoes, cucumbers, and egg yolk dressing.
- Green Tortilla Wraps
 - Served with bacon, tomatoes, cage-free eggs, and romaine lettuce.
- Steamed Vegetable Buns
- "Khao Tom Pla" Fish Boiled Rice Soup
 - Served with condiments.
- Spinach and Mushroom Egg Muffins
- Mango and Banana Crumble Muffins
- Chocolate Croissant
- Mixed Berries Clafoutis
- Honey Vanilla Greek Yoghurt
 - Served with granola, kiwi, watermelon, passion fruit, and

MORNING BREAK OF THE DAY TWO

- Quinoa Salad
 - Served with grilled zucchini, pumpkin puree, pomegranate, and caramelised seeds.
- "Onigirazu" Japanese Sushi Sandwich with Pickled Vegetables, Smoked Salmon, and Avocado
- Mini Oblong Croissant with Truffle Scrambled Eggs and Parmesan Cheese
- "Khai Toon" Steamed Egg Custard with Shrimp and Spring Onions
- "Miso Soup" Japanese Soup with Tofu, Shitake Mushrooms, and Wakame
- Crispy Brioche with Paris Ham and Parmesan Béchamel Sauce
- Banana Pecan Muffin
- Strawberry Danish
- Longan Honey Madeleine
- Mango Greek Yoghurt
 - Served with pomegranate, almond, papaya, green mango, and

cantaloupe.
Fruit & Vegetable Juice
Water, Soft Drinks, Coffee, and Tea

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Afternoon Break of the Day

Take a break in between your meetings for a pick-me-up. Indulge in a range of delicious small bites with big flavours designed to delight everyone in your group.

AFTERNOON BREAK OF THE DAY ONE

Italian Focaccia with Mozzarella, Semi Dried Tomatoes, and Basil Pesto
Buckwheat Waffle with Spinach, Feta Cheese, and Tzatziki
"Okonomiyaki" Japanese Savoury Pancakes
Steamed Pandan Custard Bun
"Khao Kriab Pak Moh" Vegetable Steamed Rice Skin Dumpling
"Kuay Tiew Gai Tun" Braised Thai Chicken Noodle Soup
Apple Walnut Muffin
Extra Virgin Olive Oil Cake with Mascarpone Cream
Date Pudding Popsicle
Coconut Greek Yoghurt Served with goji berry, dried coconut, watermelon, dragon fruit, and pomelo.
Fruit & Vegetable Juice Watermelon, dragon fruit, and pomelo.
Water, Soft Drinks, Coffee, and Tea

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grape.
Fruit & Vegetable Juice
Water, Soft Drinks, Coffee, and Tea

AFTERNOON BREAK OF THE DAY TWO

Stracciatella with Crispy Parma Ham Served with compressed melon and micro rocket.
Mini Pumpkin Seed Bread with Barbecue Kurobuta Pork Katsu Sando Served with hummus, sumac, and pickled vegetables.
Beef Meatball Noodle Soup Served with Thai herbs and condiments.
Chicken Satay Served with peanut sauce and pickled cucumbers.
Grilled Ham & Cheese Sandwich
Blueberry Oatmeal Muffin
Muesli Dried Fruit & Nut Bar
Sabl� Apple Tart with Almond Cream
Banana Greek Yoghurt Served with blueberry, toasted sunflower seeds, rose apple, papaya, and Phuket pineapple.
Fruit & Vegetable Juice
Water, Soft Drinks, Coffee, and Tea

Thai Set Lunch

Discover a refreshingly exotic experience and savour the true essence of Thai cuisine, full of vibrant colours and flavours. Prepared with organic produce.

SURIYA - SET LUNCH I

Served all at once at your table like a normal set menu.

Chor Muang
Flower shaped dumpling filled with minced chicken.
Kana Moo Krob
Stir-fried kailan with crispy pork belly.
Gai Hor Baitoey
Deep-fried chicken in pandan leaves.
Som Tum Pla Kapong Fu
Thai papaya salad with crispy fluffy sea bass.
Tom Kha Pla Trout
Trout coconut soup.
Braised Beef Cheek Massaman Curry
Goong Yang Makham
Grilled river prawns with tamarind sauce.
Steamed Jasmine Rice
Gai Yang Kamin
Grilled chicken marinated with turmeric sauce.
Khao Niew Ma Muang
Mango sticky pandan rice.
Mango Passion Fruit Banana Sorbet
Sliced Fresh Seasonal Fruits
Coffee or Tea

JANTRA - SET LUNCH II

Served all at once at your table like a normal set menu.

Tangmo Pla Hang
Watermelon with sweet dried fish and crispy shallot.
Pla Hoi Shell
Thai spicy scallop salad with lotus leaves and chilli paste.
Tod Mun Goong
Thai deep-fried prawn cakes.
Tom Yum Goong Nam Sai
Spicy and sour river prawns in young coconut soup.
Gaeng Kiew Warn
Green curry with fish balls stuffed with salted eggs.
Pad Cha Talay
Stir-fried seafood with chilli and basil.
Pla Kapong Yang Kamin
Grilled sea bass marinated with turmeric sauce.
Bai Lieng Pad Kai
Southern-style stir-fried malindjo leaves with eggs.
Steamed Jasmine Rice
Bua Loi
Thai glutinous rice balls in sweet coconut milk.
Coconut Ice Cream
Sliced Fresh Seasonal Fruits
Coffee or Tea

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Thai Set Dinner

Indulge in a delightful blend of flavours - salty, sweet, sour and spicy - that are characteristic of Thailand's iconic dishes. Prepared with organic produce.

THAI SET DINNER I

Served all at once at your table like a normal set menu.

Goong Norn Hae
Spicy tiger prawns wrapped with egg net.
Yum Pu Nim
Soft shell crab with Thai green mango salad.
Yum Tua Poo
Spicy Thai wing bean salad with shrimp and boiled eggs.
Poh Taek
Spicy and sour seafood soup with hot basil.
Moo Yang Bai Cha Ploo
Grilled pork neck with betel leaves in red curry coconut milk soup.
Ka Phrao Moo
Traditional stir-fried kurobuta pork with hot basil.
Gai Yang
Southern-style grilled marinated chicken.
Phad Phak Good Goong Sod
Stir-fried fiddlehead fern, prawns, and garlic in oyster sauce.
Steamed Jasmine Rice
Tub Tim Krob
Water chestnut in coconut milk.
Thai Tea Ice Cream
Sliced Fresh Seasonal Fruits
Coffee or Tea

THAI SET DINNER II

Served all at once at your table like a normal set menu.

Yum Kor Moo Yang
Spicy grilled pork jowl salad.
Pla Hoi Shell
Thai spicy scallop salad with mangoes, shallot, garlic, and chilli paste.
Por Pia Goong
Deep-fried prawn spring rolls served with sweet chilli sauce.
Tom Yum Talay
Seafood hot and sour young coconut soup.
Nua Yang Nam Jim Jaew
Grilled marinated beef bavette steak with the signature Thai herb chilli dip.
Moo Hong
Thai southern-style pork stew.
Gaeng Kua Bai Cha Ploo Poo
Crab meat in red coconut curry with betel leaves.
Phad Yod Mara
Stir-fried chayote with prawns.
Steamed Jasmine Rice
Banana Fritters with Vanilla Ice Cream
Look Chup
Traditional Thai colourful desserts.
Sliced Fresh Seasonal Fruits
Coffee or Tea

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Western Plated Lunch

Your choice of a three of four-course lunch. The robust and satisfying dishes include Italian, French and international influences, along with innovative

desserts that will impress. You may select your personal preferences from the options on the menu.

THREE-COURSE WESTERN LUNCH

Select a choice from each course.

Starter
Bell Pepper Flan, Tomato Panzanella, and Mache Salad with Garlic Anchovy Dressing or Hand Sliced Salmon Balic with Sour Cream, Pickled Cucumbers, Lumpfish Caviars, and Crispy Bread
Main Course
Roasted Chicken Roulade with Cauliflower Puree, Vegetable Millefeuille, and Chicken Jus or Suckling Pig Porchetta with Caramelised Apple, Pork Gravy, and Fennel Salad
Dessert
Yuzu Cake and Matcha Green Tea with Sesame Crumble and Orange Sorbet or Thai Lime and Sweet Basil Meringue Tart with Jasmine Rice Ice Cream

FOUR-COURSE WESTERN LUNCH

Select a choice from each course.

Starter
Creamy Burrata Cheese with Marinated Tomatoes, Italian Basil, and Balsamic Reduction or Octopus Julienne with Grilled Zucchini, Capers, Black Olives, and Lemon Dressing
Soup
Organic Vegetable Soup with Ditali Pasta and Basil Pesto
Main Course
Cod Fish Stew with Grilled Polenta, Clams, Seashell Sauce, and Gremolata or Braised Australian Beef Cheek in Red Wine Sauce with Potato Timbale and Sunflower Sprout Gremolata
Dessert
Dark Chocolate Spheres, Hazelnuts, and Mango Sorbet or Poached Pear Tart with Calvados Ice Cream

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Western Dinner Course Set

Designed to offer your attendees a grand restaurant experience in an event setting featuring Italian and French influences with sublime flavours. You may select your personal preferences from the options on the menu.

THREE-COURSE WESTERN DINNER

Select a choice from each course.

Starter
Salmon Mosaic with Apple Vinaigrette, Pickled Vegetables, and Salmon Roe or Semi Cured Beef Carpaccio with Pickled Cauliflower, Olive Oil Caviar, and Grana Padano Chips
Main Course
Duck Confit with Pumpkin Puree, Sautéed Spinach, Morel Mushrooms, and Duck Jus or Pan Seared Norwegian Salmon Fillet with Shellfish, Fregola Pasta, and Caper & Fennel Salad
Dessert
Peanut Butter Parfait with Compressed Banana and Salted Caramel Ice Cream or Mango Passion Fruit Banana Sorbet Popsicle with Vegan Dark Chocolate

FOUR-COURSE WESTERN DINNER

Select a choice from each course.

Starter
18-Month Aged Parma Ham with Compressed Honey Dill Melon, Mozzarella Bocconcini, and Wild Rocket or Crab Tartare with Avocado, Yellowfin Tuna, Parsley Mayonnaise and Dill Dressing
Soup
Beans and Pancetta Soup with Garlic Crouton, Herb Oil, and Black Truffle
Main Course
Miso Glazed Snow Fish with Tomato Salsa, Edamame, and Chardonnay Cream Sauce or Roasted Beef Tenderloin Rossini with Sautéed Spinach, Foie Gras Raviolo, and Beef Jus

	Dessert
	Banana Bread Opera Cake with Coffee and Whipped Chocolate Ganache or Mango Passion Fruit Banana Sorbet Popsicle with Vegan Dark Chocolate Yoghurt with Lime Cheesecake, Vanilla Whipped Chocolate Ganache, and Mixed Berries

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International Buffet

Treat your guests to a fusion of tantalising flavours featuring a blend of exotic Asian and innovative Western specialities, all crafted with the finest seasonal and sustainable ingredients whenever possible.

INTERNATIONAL BUFFET SET A

Salmon Balik
Served with sour cream, pickled cucumbers, and lumpfish caviars.
.....
Smoked Duck Salad
Served with radish, shallot, and horseradish.
.....
Tuna Ceviche with Pickled Red Onions and Citrus
.....
Caesar Salad with Crispy Bacon and Parmesan Cheese
.....
Assorted Gourmet Cold Cuts
.....
Garden Greens & Dressing
Served with lemon dressing and condiments.
.....
Erawan Bakery Artisan Bread Rolls
.....
Glass Noodle Salad with Bean Curd and Celery
.....
Crispy Rice Crackers with Pork & Shrimp Dip
.....
Spicy Seafood Salad with Chilli Paste and Thai Celery
.....
Pomelo Salad with Shrimp, Crispy Shallot, and Lime
.....
Hot & Sour Seafood Soup with Lemongrass and Lime
.....
Baked Red Snapper
Served with ratatouille and salsa verde.
.....

INTERNATIONAL BUFFET SET B

Beetroot Cured Salmon
Served with dill and sour cream.
.....
Chinese Spice Roasted Duck with Jicama, Watercress, and Mint
.....
Roasted Beef, Star Anise, and Sichuan Cucumber Salad
.....
Poached Chicken, Broad Bean, Radish, and Quinoa Salad
.....
Caesar Salad with Crispy Bacon and Parmesan Cheese
.....
Vegetables Crudit� with Anchovy Garlic Dip
.....
Erawan Bakery Artisan Bread Rolls
.....
"Larb Gai" Spicy Minced Chicken Salad with Mint Leaves and Thai Herbs
.....
"Som Tum" Green Papaya Salad with Dried Shrimps, Peanuts, and Lime
.....
"Mee Krob" Sweet & Sour Crispy Noodle Treats
.....
Spicy Seafood Salad with Chilli Paste and Thai Celery
.....
Mushroom and Tuscan Bean Soup with Smoked Pancetta
.....
Polenta Fried Snapper
Served with Sicilian Caponata.
.....
Roasted Chicken Roulade in Red Wine Sauce

Stir-Fried Chicken with Basil, Chilli, and Garlic
Stir-Fried Wok Mixed Vegetables in Oyster Sauce
Braised Beef Cheeks in Red Wine Sauce
Served with baked onions and gremolata.
Slow Roasted Pork Loin
Served with pumpkin, dried fruits, pine nuts, and jus.
Bengali Sea Bass Curry
Thai Deep-Fried Fish Cakes
Served with cucumber sauce.
Stir-Fried Hong Kong Sichuan Chicken
Stir-Fried E-Fu Noodles with Pork and Vegetables
Thai Red Duck Curry
Steamed Jasmine Rice
Dal Makhani
Freshly Baked Naan Bread
Lemongrass Panna Cotta
Selection of Thai Desserts
Blueberry Cheesecake
Egg Tart
Coconut Ice Cream
Served with Thai condiments.
Sliced Fresh Seasonal Fruits

Stuffed with roasted potatoes and sautéed spinach.
"Khao Soi Gai" Northern Thai Curry with Chicken and Crispy Noodles
Served with pickled mustard greens, shallot, and lime.
Grilled Banana Squid with White Beans and Chorizo
Ginger-Miso Glazed Salmon with Green Onions and Sesame
Stir-Fried Squid with Garlic, Chilli, Basil, and Lemongrass
Stir-Fried Singapore Rice Noodles with Shrimp and Vegetables
Tandoori Chicken
Served with yoghurt sauce and naan bread.
Grilled Pork Neck
Served with chilli sauce and Thai herbs.
Beef Green Curry or Chicken Green Curry
Stir-Fried Kailan with Chilli and Garlic
Sun-Dried Beef or Sun-Dried Pork
Steamed Jasmine Rice
Assorted Thai Desserts
Including mango sticky rice.
"Tub Tim Krob" Water Chestnut in Coconut Milk
Ice Cream
Served with condiments and toppings.
Assorted French Pastries and Cakes
Kanom Sod Sai Thai Dessert
Sliced Fresh Seasonal Fruits

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DF Dairy Free CN Contains Nuts GF Gluten Free SF Contains Shellfish VGN Vegan V Vegetarian