

STARTER	
CALAMARI 🍤🌿	470
Golden-fried Thai squid served with spicy mayo and chef's signature tartare sauce.	
CHICKEN TERIYAKI	510
Japanese style grilled chicken skewer marinated with teriyaki sauce.	
TRUFFLE FRIES 🍄	590
Deep-fried potatoes with cheese, garlic and truffle oil.	
MIXED SAUSAGES 🍖	590
Grilled German sausages, homemade sauerkraut, mashed potatoes, and secret-recipe gravy.	
BANGKOK FISH AND CHIPS 🍷🌿🍷	640
Premium seasonal fish coated in light beer batter, tartare sauce, and potato wedges on the side.	
GAMBAS 🍤🌿	640
Southern Thai tiger prawns sautéed with garlic, chillies, and white wine reduction. Served with grilled homemade Ciabatta.	
BEEF NACHOS 🍷🌿👑	650
Traditional Mexican corn chips with minced beef, tomato salsa and cheddar cheese.	
TRIO SATAY 🌿🥥🍷	680
Beef, chicken, and pork skewers marinated in aromatic spices paired with our special Thai peanut sauce.	
SALAD	
CAESAR SALAD 🍷🌿	460
Baby romaine lettuce with bacon, croutons and parmesan	
	540
With grilled chicken	
	580
With smoked salmon	
RUCOLA SALAD 🍷	510
Rocket leaves, prawn, cherry tomatoes, parmesan, green apple and balsamic dressing.	
MIXED GREEN SALAD 🌿🥥	510
Fresh green leaves, cherry tomatoes, bell pepper, walnut and strawberry.	
Choice of dressing:	
Balsamic, Thousand Island or French dressing	
BEEF CARPACCIO	600
Thin slices of grain-fed Australian Black Angus tenderloin, wild rockets, raw champignon, Parmigiano and truffle oil.	
PARMA HAM & MELON 🍷	730
Imported Shizuoka Crown Melon with cured Parma ham, rocket leaves, cherry tomatoes and balsamic vinaigrette.	
BURRATA SALAD 👑	730
Burrata cheese from Emilia-Romagna paired with Royal Project cherry tomatoes and balsamic dressing.	
SOUP	
WONTON SOUP 🍲	440
Shrimp wonton with bok choy in chicken soup.	
MUSHROOM SOUP 🍄	460
Mixed mushroom soup with truffle foam.	

CANAPÉ	
MOO PING 🍖	540
A must-try Thai street food experience- Marinated pork skewers, flame-grilled and paired with tangy tamarind sauce.	
FOUR BLESSINGS PLATTER 👑 550	
A celebratory selection of Thai appetisers symbolising good fortune:	
GOLDEN BAG 🌿	
Crispy dumplings filled with minced chicken and vegetables.	
CHICKEN PANDAN	
Tender grilled chicken wrapped in fragrant pandan leaf.	
PLA KUNG 🍤🥥🍋	
Spicy citrus shrimp salad tossed with herbs.	
MA-HOR 🍖🥥	
Ground pork atop pineapple slices.	
FRESH DELIGHT	
SOM TUM THAI 🍋🥥🍋	440
Green papaya salad with red chillies, garlic, dried shrimp, peanuts, coconut sugar and local fish sauce.	
YUM PHOL LA MAI 🥥	470
A mix of Thai seasonal fruits with local style sweet-sour dressing.	
POMELO SALAD WITH TIGER PRAWNS 🍋🍋👑	740
Siamese Red Ruby and White Honey pomelos tossed in chillies, fish sauce and toasted coconut flakes. Served with charred tiger prawns.	
AROMATIC SOUP	
TOM KHA GAI	600
Creamy coconut soup with chicken thighs, mushrooms, fresh galangal, lemongrass and Makrut lime leaves.	
TOM YUM GUNG 🍋🍋👑	650
Spicy hot and sour soup with succulent prawns, lemongrass, galangal, and Thai chili paste.	
SIGNATURE DISH	
PAD SEE EEW	470/530
Wide rice noodles stir-fried in sweet-savoury soy glaze, Cantonese kale and free-range eggs.	
Choice of protein: Chicken, Pork, Beef or Seafood	
PAD THAI GUNG 👑🍋	690/1,140
Classic stir-fried rice noodles in tamarind sauce, tofu, pickled radish, and beansprouts. Delicately wrapped in an egg net.	
Choice of protein: Trang Tiger Prawns or Ayutthaya River Prawn	
THAI FRIED RICE	470/530
Fried rice and sunny side-up egg.	
Choice of protein: Chicken, Pork, Shimp or Seafood	
PAD KRA POW	500/540
A beloved local favourite - Stir-fried Thai holy basil and fresh red chillies. Served with jasmine rice and Thai style fried egg.	
Choice of protein: Chicken, Pork, Beef or Seafood	
CHICKEN CASHEW NUT	580
Tender chicken stir-fried with crunchy cashew nuts, chili paste sauce and jasmine rice.	
PINEAPPLE FRIED-RICE 🍋	580
Fried-rice with curry powder, pork floss, raisins and pineapple. Presented in a fresh pineapple boat.	
GAENG KIEW WAAN 🍋	540/640
Green curry simmered in creamy coconut milk, and Thai eggplants.	
Choice of protein: Chicken, Pork, Beef or Seafood	
GAENG PANANG 🍋	540/640
Red curry with chili paste, coconut milk and fragrant Makrut lime leaves.	
Choice of protein: Chicken, Pork, Beef or Seafood	
MASSAMUN LAMB SHANK 🍋🥥🌿	800
Imported New Zealand lamb shank, slow-braised in Massamun curry, spices, coconut milk and potatoes.	

SANDWICH & BURGER🌿	
CHICKEN BURGER 🍗🥥	590
Grilled chicken in homemade bun and crispy fries.	
THE CLUB 🍷	600
Smoked chicken breast, ham, crispy bacon, cheese, egg, tomatoes and fries.	
SIGNATURE CHEESEBURGER 👑	690
Australian grain-fed beef, Monterey Jack, caramelised onions, smoked bacon,and our house-special truffle mayonnaise.	
Choice of side dish: potato wedges, baked potatoes, or grilled vegetables.	
PIZZA🌿	
*** AVAILABLE FROM 11.00 AM. ***	
All pizzas are homemade	
MARGARITA 🌿	590
Tomato sauce, mozzarella cheese and basil leaves.	
SPICY SEAFOOD PIZZA 🍋	590
Seafood, basil leaves and spicy sauce.	
SUPREME VEGGIE PIZZA	590
Bell pepper, red onion, mixed olives, tomatoes and tomato sauce.	
PARMA HAM PIZZA 👑	610
Parma ham, wild rockets and tomato sauce.	
4 CHEESE PIZZA	640
Mozzarella, parmesan, cheddar and blue cheese.	
PASTA🌿	
AGILO e OILO	480
with garlic, chillies, tomatoes and olive oil.	
CARBONARA/BOLOGNESE 🍷	550
(CHOICE OF PASTA)	
Penne/Spaghetti/Fettuccine/Linguine/Angel hair.	
TRUFFLE PASTA 🍷👑	690
Creamy truffle pasta with Portobello mushrooms and premium Italian sausages.	
FRUTTI DI MARE 🍷🍋	750
Al dente pasta tossed with locally sourced seafood in spicy Arrabbiata sauce.	
MAIN COURSE🍷🌿	
WHOLE ROASTED CHICKEN 🌿👑	800
Herb roasted farm-raised baby chicken, served with chicken Velouté sauce, Royal Project green salad and balsamic dressing.	
GRILLED PORK KUROBUTA 🍷	810
Crushed potatoes with spinach and mushroom cream sauce.	
SEARED SEABASS 🍷	830
Pan-seared seabass with mashed potatoes, rocket salad, prawn and cherry tomatoes.	
SEARED SALMON FILET	900
Stir-fried red cabbages with cherry tomatoes and herb-caper butter sauce.	
GRILLED BEEF TENDERLOIN 🌿	2,100
Grilled beef tenderloin with ratatouillie, truffle mashed potatoes and red wine reduction.	
STEAK 'N' POTATOES 🌿👑	2,300
Grilled beef striploin with truffle mashed potatoes, rocket salad, caramelised onion and red wine reduction.	

 Chef recommends

 Spicy

 Contains nuts

 Contains pork

 Vegetarian

 Dairy product

 Contains gluten

 Contains seafood

All prices are in Thai Baht and subject to prevailing Government tax and service charge

KIDS MENU

For the little ones, small portions, simple ingredients, and big smiles.

AMERICAN FRIED RICE 🐷

320

Thai-style fried rice with raisins, peas, and onions.

Served alongside chicken sausage, ham, fried chicken, and sunny-side-up egg.

CHICKEN NUGGETS 🍗

330

Bite-sized pieces of boneless chicken, lightly seasoned and fried for a crispy, flavorful bite.

FRENCH FRIES 🍟

320

Hand-cut organic potato strips, deep-fried to golden perfection.

Served with your choice of ketchup or mayonnaise.

PASTA POMODORO 🍝

400

Spaghetti with tomato sauce, Royal Project cherry tomatoes and imported Grana Padano cheese.

STAY SWEET

Delightful treats to satisfy every craving.

FRESH FRUIT PLATTER

350

A colourful assortment of mixed seasonal tropical fruits, beautifully presented and locally sourced.

BROWNIES 🍫

540

Premium French dark chocolate brownies served with whipped cream and homemade gelato. Fulfilling, comforting and indulgent.

TIRAMISU 🍰

540

A classic Italian dessert made with layers of mascarpone, espresso-soaked ladyfingers, and a hint of Kahlua liqueur. Elegantly simple, yet rich in depth.

I-TIM KATI

580

Coconut ice cream (4 scoops) served in a young coconut shell with sticky rice, sweet potato cubes, mung beans, palm seeds, and fresh milk. A refreshing Thai classic.

MANGO STICKY RICE 🥭👑

580

Traditional Thai dessert with Nam Dok Mai mangoes, three-colour sticky rice (naturally dyed), and rich coconut cream.



Chef recommends



Contains nuts



Contains pork



Vegetarian



Dairy product



Contains gluten



Contains alcohol

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BREAKFAST MENU

AVAILABLE FROM 6.00 AM. - 11.00 AM.

CLASSIC SET *(Including coffee/tea or juice)*

AMA TOASTED 250

Kaya toast and butter served with soft-boiled eggs

TWO EGGS ANY STYLE 250

*Sunny-side up/Scrambled eggs/Omelette/Eggs benedict
and poached eggs with your choice of crispy bacon,
cooked ham or sausage*

ASIAN BREAKFAST 280

*Porridge or fried rice with pork/Chicken/Seafood.
Seasonal fruit plate, soy milk
and Pa Tong Koh (Chinese fried dough)*

CONTINENTAL BREAKFAST 350

*Cornflakes or Koko Krunch. Croissant, danish and toast
served with fresh milk, butter, jam and seasonal fruit plate*

AMERICAN BREAKFAST 400

*Two eggs any style with roasted potatoes, bacon,
chicken or pork sausage, natural or fruit yoghurt,
toast, butter, jam and seasonal fruit plate*

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subject to prevailing Government tax and service charge*

AMARA
BANGKOK

PAD

River prawn

THAI



Classic stir-fried rice noodles in tamarind sauce, tofu, pickled radish, and beansprouts. Delicately wrapped in an egg net.

*Choice of protein:
Ayutthaya river prawn or Trang tiger prawns.*

AMARA SIGNATURES

THE AROMA

A drink that captures the soothing essence of Thai massages, infused with herbal aromas and lemongrass.

Absolut Elyx, Freshly cut lemongrass, Homemade lemongrass syrup, Ginger ale



SANÈHA

Be captivated by the allure of Thai butterfly pea and citrus, as enchanting blue-violet layers bloom in your drink.

Jose Cuervo Tradicional, Butterfly pea syrup, Raspberry Monin



600

MALAI

This delicate blend is inspired by jasmine, leaving a luxuriously pure aftertaste that is smooth and easy to enjoy.

Grey Goose vodka, Coconut juice, Jasmine & Honey syrup, Twisted coconut



HOM-MALI

Reflecting the gentle yet vibrant spirit of modern Thai women. A delightful choice for sweet cocktail lovers.

Ketel One vodka, Lodchong syrup, Gold leaf, Jasmine rice syrup, Mango purée, Egg white, Pandan leaves

BEER COCKTAIL 450

BEERJITO

Rum, Lime wedge, Lime juice, Mint leaves, Asahi beer

THE HULK

Vodka, Blue Curaçao, Heineken beer

BANGKOK SANGRIA

Gin, Triple Sec, Passion fruit, Lime juice, Syrup, Chang beer

PROSECCO COCKTAIL 500

AMARA PEARL

Prosecco, Limoncello

PROSECCO MIMOSA

Prosecco, Orange juice

PROSECCO ROYAL

Prosecco, Black currant

PROSECCO BELLINI

Prosecco, Peach Schnapps

STANDARD COCKTAILS	GLASS
CAIPIRANHA	420
CRIPROSKA	420
KAMIKAZE	420
MARGARITA	420
MAI TAI	420
MOJITO	420
MANHATTAN	420
MIDORI SOUR	420
PIÑA COLADA	420
THAI SABAI	420
SINGAPORE SLING	420
APEROL SPRITZ	450

MARTINI SERIES

COSMOPOLITAN	420
007 MARTINI	450
CHOCOLATE MARTINI	450
ESPRESSO MARTINI	450
CLASSIC MARTINI	450
LYCHEE MARTINI	450
PASSIONFRUIT MARTINI	450

LIQUOR

AMARETTO	320
JAGERMEISTER	320
LIMONCELLO	320
MALIBU	320
BAILEY'S	390
KAHLUA	390
MIDORI	390

MOCKTAIL 300

REFRESHING PASSION FRUIT
VIRGIN MOJITO
VIRGIN PIÑA COLADA
SHIRLEY TEMPLE

LOCAL AND IMPORTED BEER

SINGHA (THAI)	250
CHANG (THAI)	250
ASAHI (JAPAN)	290
HEINEKEN (THE NETHERLANDS)	290
CORONA (MEXICO)	350

DRAUGHT BEER	GLASS (335ML)	PINT (610ML)	PITCHER (1 LTR)	TOWER (3 LTR)
LEO	230	330	550	1,250
SINGHA (THAI)	250	350	650	1,350
ASAHI (JAPAN)	250	350	650	1,350
SNOWY	250	350	750	1,550

SOFT DRINK

COKE/COKE ZERO/SPRITE/SODA/TONIC	90
/FANTA ORANGE/FANTA STRAWBERRY/GINGER ALE	
REDBULL IMPORT	180

FRUIT JUICE

ORANGE, PINEAPPLE, WATERMELON, LEMON	180
MANGOSTEEN	180
MANGO	180
COCONUT	200

MINERAL AND SPARKLING WATER

EVIAN (SPARKLING WATER)	260
EVIAN (MINERAL WATER)	260

HOUSE WINE	GLASS	BOTTLE
Casillero Del Diablo Reserve, Merlot, Chile	360	1,750
Casillero Del Diablo Reserva, Sauvignon Blanc, Chile	360	1,750
Penfolds koonunga Hill 76 Shiraz Cabernet, Australia	380	2,000
Penfolds Autumn Riesling, Australia	380	2,000

ROSÉ WINE		
Penfolds Rosé, Australia	380	2,000

CHAMPAGNE & PROSECCO		
Zonin Prosecco Brut N/V, Italy	400	1,950
Ferrari Maximum Brut Blanc de Blancs, Italy		3,500
Ferrari Maximum Rose Brut, Italy		3,800
Luc Belaire Gold, France		3,600
Luc Belaire Rosé, France		3,600
Champagne Telmont Reserve Brut, France		7,500
Champagne Pommery Brut Roya, France		8,000

WHITE WINE		
Brancaia, Sauvignon Blanc - Viognier "IL Bianco" IGT, Toscana, Italy		2,200
Allergrini, Soave Classico DOC, Veneto, Italy		2,250
Livon, Pinot Grigio DOC, Friuli, Italy		2,250
Craggy Range, Chardonnay Kidnappers Vineyard, Newzealand		2,400
Laroche Chablis' les Chanoines, French		2,600

RED WINE		
Marques De Riscal Proximo Rioja, DOC, Spain		1,900
Resever Mouton Cadet Selection Medoc Rouge		2,300
Torres Coronas, Tempranillo, Spain		2,350
Frescobaldi Castiglioni Chianti, DOCG, Toscana, Italy		2,500
Antinori, Chianti Classico "Peppoli", DOCG, Toscana, Italy		2,550
Manzanos Criaza DOC, Rioja, Spain		2,690
Pepperjack, Malbec Mendoza, Mendoza, Argentina		2,980
Penfolds Bin 8, Shiraz, Australia		3,500

COGNAC		
REMY MARTIN VSOP	580	
HENNESSY VSOP	600	
MARTELL CORDON BLEU	1,100	

BOURBON		
JIM BEAM	300	2,500
JACK DANIEL	350	3,600
GENTLEMAN JACK	380	4,500
MAKER MARK	400	4,500

WHISKEY	GLASS	BOTTLE
CANADIAN CLUB	350	3,500
JOHN JAMESON	350	3,500
CHIVAS REGAL 12 YEARS	380	4,500
MONKEY SHOULDER	480	6,700
HIBIKI HARMONY	880	15,300
JOHNNY WALKER RED LABEL	310	3,100
JOHNNY WALKER BLACK LABEL	410	4,100
JOHNNY WALKER GREEN LABEL	530	6,000
JOHNNY WALKER BLUE LABEL	1,280	24,300

SINGLE MALT		
ANCNOC 12 YEARS	450	5,200
OLD PULTENEY 12 YEARS	480	5,200
BALBLAIR 12 YEARS	580	6,800
GLENFIDDICH 15 YEARS	680	7,500

APERITIF		
CAMPARI	300	
MARTINI DRY	300	
MARTINI ROSSO	300	
PERNOD	300	

GIN		
BEEFEATER	300	3,250
TANQUERAY	320	3,800
BOMBAY SAPPHIRE	340	4,100
BULLDOG GIN	420	
MALFY ORIGINALE	500	5,000
HENDRICKS	470	5,300
CAORUNN	470	5,500
MONKEY 47	520	7,800

RUM		
MEKHONG	250	1,700
CAPTAIN MORGAN	300	2,500
BACARDI	320	2,800
HAVANA CLUB 3 YEARS	300	2,600
SAILOR JERRY	340	3,000
HAVANA CLUB 7 YEARS	370	3,850

VODKA		
TITO'S HOMEMADE VODKA	300	
SMIRNOFF	300	2,900
ABSOLUT	300	2,850
KETEL ONE	370	3,000
ABSOLUT ELYX	500	5,000
BELVEDERE	520	5,300
GREYGOOSE	520	5,800

TEQUILA		
JOSE CUERVO BLANCO	300	
JOSE CUERVO REPOSADO	320	3,000
OLMECA GOLD	320	3,200
JOSE CUERVO TRADICIONAL SILVER	370	
PATRON ANEJO	670	7,000