

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

| AUTHENTIC THAI | |
|--|-----------|
| CANAPÉ | |
| MOO PING 🍖 <i>A must-try Thai street food experience- Marinated pork skewers, flame-grilled and paired with tangy tamarind sauce.</i> | 540 |
| FOUR BLESSINGS PLATTER 👑 550 A celebratory selection of Thai appetisers symbolising good fortune: | |
| GOLDEN BAG 🌿 <i>Crispy dumplings filled with minced chicken and vegetables.</i> | |
| CHICKEN PANDAN <i>Tender grilled chicken wrapped in fragrant pandan leaf.</i> | |
| PLA KUNG 🍤🍷🍷🍷 <i>Spicy citrus shrimp salad tossed with herbs.</i> | |
| MA-HOR 🍖🍷🍷 <i>Ground pork atop pineapple slices.</i> | |
| FRESH DELIGHT | |
| SOM TUM THAI 🍤🍷🍷🍷 <i>Green papaya salad with red chillies, garlic, dried shrimp, peanuts, coconut sugar and local fish sauce.</i> | 440 |
| YUM PHOL LA MAI 🍷🍷 <i>A mix of Thai seasonal fruits with local style sweet-sour dressing.</i> | 470 |
| POMELO SALAD WITH TIGER PRAWNS 🍤🍷👑 <i>Siamese Red Ruby and White Honey pomelos tossed in chillies, fish sauce and toasted coconut flakes. Served with charred tiger prawns.</i> | 740 |
| AROMATIC SOUP | |
| TOM KHA GAI <i>Creamy coconut soup with chicken thighs, mushrooms, fresh galangal, lemongrass and Makrut lime leaves.</i> | 600 |
| TOM YUM GUNG 🍤🍷🍷🍷👑 <i>Spicy hot and sour soup with succulent prawns, lemongrass, galangal, and Thai chili paste.</i> | 650 |
| SIGNATURE DISH | |
| PAD SEE EEW <i>Wide rice noodles stir-fried in sweet-savoury soy glaze, Cantonese kale and free-range eggs.</i> Choice of protein: Chicken, Pork, Beef or Seafood | 470/530 |
| PAD THAI GUNG 👑🍤 <i>Classic stir-fried rice noodles in tamarind sauce, tofu, pickled radish, and beansprouts. Delicately wrapped in an egg net.</i> Choice of protein: Trang Tiger Prawns or Ayutthaya River Prawn | 690/1,140 |
| THAI FRIED RICE <i>Fried rice and sunny side-up egg.</i> Choice of protein: Chicken, Pork, Shimp or Seafood | 470/530 |
| PAD KRA POW <i>A beloved local favourite - Stir-fried Thai holy basil and fresh red chillies. Served with jasmine rice and Thai style fried egg.</i> Choice of protein: Chicken, Pork, Beef or Seafood | 500/540 |
| CHICKEN CASHEW NUT <i>Tender chicken stir-fried with crunchy cashew nuts, chili paste sauce and jasmine rice.</i> | 580 |
| PINEAPPLE FRIED-RICE 🍷 <i>Fried-rice with curry powder, pork floss, raisins and pineapple. Presented in a fresh pineapple boat.</i> | 580 |
| GAENG KIEW WAAN 🍷 <i>Green curry simmered in creamy coconut milk, and Thai eggplants.</i> Choice of protein: Chicken, Pork, Beef or Seafood | 580/540 |
| GAENG PANANG 🍷 <i>Red curry with chili paste, coconut milk and fragrant Makrut lime leaves.</i> Choice of protein: Chicken, Pork, Beef or Seafood | 580/540 |
| MASSAMUN LAMB SHANK 🍷🍷🌿 <i>Imported New Zealand lamb shank, slow-braised in Massamun curry, spices, coconut milk and potatoes.</i> | 840 |

| SANDWICH & BURGER | |
|--|-------|
| CHICKEN BURGER 🍷🍷 <i>Grilled chicken in homemade bun with coleslaw and crispy fries.</i> | 590 |
| THE CLUB 🍷 <i>Smoked chicken breast, ham, crispy bacon, cheese, egg, tomatoes with coleslaw and fries.</i> | 600 |
| SIGNATURE CHEESEBURGER 👑 <i>Australian grain-fed beef, Monterey Jack, caramelised onions, smoked bacon, and our house-special truffle mayonnaise.</i> Choice of side dish: potato wedges, baked potatoes, or grilled vegetables. | 690 |
| PIZZA 🌿 | |
| ***AVAILABLE FROM 02.00 PM. - 11.00 PM.*** | |
| All pizzas are homemade | |
| MARGARITA 🍄 <i>Tomato sauce, mozzarella cheese and basil leaves.</i> | 590 |
| SPICY SEAFOOD PIZZA 🍷 <i>Seafood, basil leaves and spicy sauce.</i> | 590 |
| SUPREME VEGGIE PIZZA <i>Bell pepper, red onion, mixed olives, tomatoes and tomato sauce.</i> | 590 |
| PARMA HAM PIZZA 👑 <i>Parma ham, wild rockets and tomato sauce.</i> | 610 |
| 4 CHEESE PIZZA <i>Mozzarella, parmesan, cheddar and blue cheese.</i> | 640 |
| PASTA 🌿 | |
| AGILO e OILO <i>with garlic, chillies, tomatoes and olive oil.</i> | 480 |
| CARBONARA/BOLOGNESE 🍷 (CHOICE OF PASTA) <i>Penne/Spaghetti/Fettuccine/Linguine/Angel hair.</i> | 550 |
| TRUFFLE PASTA 🍷🍷👑 <i>Creamy truffle pasta with Portobello mushrooms and premium Italian sausages.</i> | 690 |
| FRUTTI DI MARE 🍤🍷 <i>Al dente pasta tossed with locally sourced seafood in spicy Arrabbiata sauce.</i> | 750 |
| MAIN COURSE 🍷🍷 | |
| WHOLE ROASTED CHICKEN 🌿👑 <i>Herb roasted farm-raised baby chicken, served with chicken Velouté sauce, Royal Project green salad and balsamic dressing.</i> | 800 |
| GRILLED PORK KUROBUTA 🍷 <i>Crushed potatoes with spinach and mushroom cream sauce.</i> | 810 |
| SEARED SEABASS 🍤 <i>Pan-seared seabass with mashed potatoes, rocket salad, prawn and cherry tomatoes.</i> | 830 |
| SEARED SALMON FILET <i>Stir-fried red cabbages with cherry tomatoes and herb-caper butter sauce.</i> | 900 |
| GRILLED BEEF TENDERLOIN 🌿 <i>Grilled beef tenderloin with ratatouillie, truffle mashed potatoes and red wine reduction.</i> | 2,100 |
| STEAK 'N' POTATOES 🌿👑 <i>Grilled beef striploin with truffle mashed potatoes, rocket salad, caramelised onion and red wine reduction.</i> | 2,300 |

👑

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



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 🍟

330

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

215

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*

*All prices are in Thai Baht and
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.

Grey Goose vodka, Freshly cut lemongrass, Homemade lemongrass syrup, Ginger ale

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



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



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 | | |
| SINGHA (THAI) | 250 | 350 | 650 | 1,350 |
| ASAHI (JAPAN) | 250 | 350 | 650 | 1,350 |
| SNOWY | 250 | 350 | | |

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

| | |
|----------------------------------|-----|
| SAN PELLEGRINO (SPARKLING WATER) | 160 |
| 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

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|--|--|-------|
| 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

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|-----------------------|-----|-------|
| 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

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|---------------|-----|--|
| CAMPARI | 300 | |
| MARTINI DRY | 300 | |
| MARTINI ROSSO | 300 | |
| PERNOD | 300 | |

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|-----------------|-----|-------|
| 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

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|-----------------------|-----|-------|
| 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 |