

LUNCH & DINNER MENU

SALAD & APPETIZER

- 👩 Tomato Salad** 🌱 🌿 350
 Mix heirloom tomatoes, Stracciatella cheese, Cucumber gazpacho, Honey lemon dressing and black olives
- 👩 Baby Romaine Caesar Salad** 490
 🌱 🌿 🥚 🥑 🍷
 Crispy bacon, Fried white anchovies, Parmesan cheese and egg
- Nourish Tuna Bowl** 🌱 🌿 620
 Seared tuna with fava beans, Eggplant, and green chili sauce
- Healthy Salad** 🌱 🌿 🥚 🥑 420
 Tempe, Marinated beetroot, Kefir lime marinated labneh, Avocado, Cashew nut, Quinoa and yuzu dressing
- Classic Beef Tartare** 🌿 🥚 🍷 830
 Egg, Capers, Shallots, Cornichons, Mustard, and Brioche

FISH & SEAFOOD

- Cured Salmon** 🌿 🌿 620
 Avocado guacamole, Apple, Crab and cucumber dressing
- 👩 Seafood Platter** 🌿 🌿 🌿 3,500
 (Minimum 2 persons)
 Prawns, Crab, New Zealand mussels, Lobster Vinaigrette and housemade spicy mayonnaise, Soy sauce
- Fine Clare Oysters No.4** 🌿 🌿 1,200
 (Half Dozen)
 Lemon wedges, Mignonette, Sweet soy sauce and Thai spicy dressing

MAIN COURSES

- Roasted Cauliflower** 🌿 🌿 420
 Oven roasted curried cauliflower, Garlic sauce, and Dukkha
- Lemon Sole Meunière** 🌿 🌿 1,700
 Preserved lemon, Brown butter, Salsa Verde
- 🌿 Norwegian Salmon Wellington** 890
 🌿 🌿 🌿
 Roasted baby vegetables, Gremolada and sesame oil dressing
- Australian Wagyu MS5** 🌿 🌿 🌿 🌿 3,800
Rib Eye Steak (400grams) (Minimum 2 persons)
 Truffle mashed potato, Asparagus, Caramelized onions, Miso Béarnaise sauce, Chimichurri, Nam Jim Jeaw sauce
- 👩 Kurobuta Pork** 🌿 🌿 🌿 🌿 880
 A dish of a fashionable city, Saffron risotto, Creamy mushroom sauce
- Thonglor Poached Chicken** 🌿 750
 Aromatic red cabbage broth, Panache of vegetables, Mustard dressing

SOUP

- Summer Soup with** 🌿 🌿 320
Garden Vegetables
 Clear roasted tomato broth, Seasonal vegetables

EGG

- Miso Mushrooms and Poached Egg** 390
 🌿 🌿
 Portobello mushrooms, Spinach, Broccoli on toasted sourdough
- 👩 Crispy Egg** 🌿 🌿 🌿 700
 Double cooked egg, Potato texture, Japanese panko bread, Hazelnut crumble and shaved truffle



👩 Chef Recommend 🌿 Signature Dish 🌿 Chef Recommend & Signature Dish



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LOCAL HERITAGE

Tom Yum Soup 🍴🍴	420
Spicy and sour prawns' soup	
Pad Thai Prawns 🍴	450
Wok fried rice noodles in tamarind sauce	
Chiang Mai Crispy Noodle 🍴🍴	550
With chicken and pickle	
Tofu Green Curry	350
Coconut, Carrots, Tomatoes	
Pad Krapao	
Stir fried with holy basil	
Chicken / Pork 🍴🍴	320
Seafood/Beef 🍴🍴	380
Egg Fried Rice	280
Stir fried rice with lot of vegetables, Eggs, and Prik Nam Pla on the side	
Chicken 🍴	330
Prawns 🍴	360

SIDES

Fried Eggplant 🍴🍴	280
Spicy tomato sambal	
Mixed Leaf Salad 🍴	220
Lemon dressing	
Roasted Vegetables 🍴	320
Balsamic dressing	
Mashed Potato 🍴🍴	
Plain /Truffle	220/380
Double Fried Fries 🍴🍴	220
Parmesan cheese and Bearnaise sauce	
Steamed Rice 🍴🍴	220

PASTA

Housemade Tagliolini Pasta	520
🍴🍴🍴🍴	
Housemade Wagyu beef Bolognese, 30-month Parmesan cheese	
Housemade Lobster Tagliolini Pasta	720
🍴🍴	
Poached tail and its bisque	
Housemade Lasagna 🍴🍴	450
Potato, Pine kernels, Basil pesto, and Parmesan cheese	
Tagliolini Carbonara 🍴🍴🍴	550
Housemade pasta with egg, Guanciale, Parmesan cheese	
Cacio e Pepe 🍴🍴	450
Hand-pulled Tagliolini pasta with pecorino and Parmesan cheese	

SANDWICH & BURGERS

AVA Burgers (200 grams) 🍴🍴	690
Wagyu beef patty, Salad, Ketchup, Mustard with Brioche bun	
AVA Club Sandwich 🍴🍴	450
Crispy bacon, Cheddar cheese, Fried egg, Sliced poached chicken	
Hearty Goods 🍴🍴	390
Tortilla wrap, Roasted vegetables layers with creamy chickpeas beetroot hummus and avocado	
Croque Monsieur 🍴🍴🍴	420
Ham, Bechamel sauce, Sourdough mix salad	

DESSERTS

Craqueline 🍴🍴🍴🍴	470
Salted caramel Chantilly, Pandan sauce, Caramelized nuts slim cookies	
New York Cheesecake 🍴🍴🍴🍴	330
Crunchy base and velvety texture with local berry compote	
Sticky Toffee Pudding 🍴🍴🍴	350
Indulgent pudding served with vanilla ice cream	
Mango Sticky Rice 🍴🍴	480
Coconut sauce and black sesame seeds	
Selection of ice cream 🍴🍴🍴🍴	320
Ask waiter for daily selections	



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BEVERAGE MENU

WINE

	BY GLASS	BY BOTTLE (75 CL)
SPARKLING WINE		
Chandon Brut, Australia	480	2,350
WHITE		
Matua Valley, Marlborough, Sauvignon Blanc, New Zealand	410	1,950
Victoria Park, Chardonnay, Australia	430	2,050
RED		
Matua Valley, Marlborough, Pinot Noir, New Zealand	410	1,950
Victoria Park, Cabernet Sauvignon, Australia	430	2,050

RUM

	BY GLASS	BY BOTTLE (75 CL)
Pampero Blanco White Rum, Venezuela	380	3,600
Chalong Bay Rum, Thailand	390	3,700
Mekhong Gold Rum, Thailand	290	2,900

GIN

Tanqueray Gin, England	390	3,700
Roku Gin, Japan	410	4,900
Iron Ball Gin, Thailand	390	4,800

BEER

	BY BOTTLE (33 CL)
Singha, Thailand	200
Chang Cold Brew, Thailand	190
Heineken, Netherland	200
Asahi, Japan	200

WHISKY

JW Black Label, Scotland	390	3,700
JW Gold Label Reserve, Scotland	410	5,900

VODKA

Ketel One Vodka, Netherland	390	3,700
42 Below Vodka, New Zealand	360	3,600

MOCKTAIL

Hello Thonglor	240
Elder flower & TWG Bourbon vanilla tea infused rosemary syrup, Lime juice & San Pellegrino limonata	
Sukhumvit 59	250
Blossom Monin syrup, Lime juice, Tonic water	

SIGNATURE COCKTAIL

AVA Turquoise	390
Citrus infused Ketel one Vodka, Blue Curacao, Yuzu Puree, Apple juice & Lime juice	
Gold Passion	390
Phraya gold Thai rum, Passionfruit Puree, Watermelon, Lime juice, Brown sugar	
Roku gin, Elder flower & Earl grey infused Rosemary syrup, Lime juice & San Pellegrino limonata	



TWG TEA

BLACK TEA

English Breakfast 180

This classic was originally blended as an accompaniment to the traditional English breakfast. Very strong and full-bodied with light floral undertones

Earl Grey 180

A strong British blend of black teas, Dark in color and rich in aroma. Perfect alone or with a dash of milk

GREEN TEA

Organic Sencha 180

This fine TWG green tea boasts a subtle yet invigorating taste, and is ideal during or after a meal as it is rich in Vitamin C and contains little theine

BLUE TEA

Oolong Prestige 180

A well-balanced and flavorful-fermented TWG Tea with a sweet and fruity savour and a divine, Lingering aftertaste

RED TEA

Vanilla Bourbon Tea 190

Red tea from South Africa blended with sweet TWG Tea vanilla. Enveloping, this theine-free tea can be served warm or iced at any time of the day and is perfect for children as well

SOLO HERB

Chamomile 170

Soft and soothing, these rare TWG Tea chamomile flowers boast a rich honey aroma and yield a golden, Theine-free cup

SARNIES SPECIAL BLEND

Exclusively made for InterContinental Bangkok Sukhumvit
(Medium Roast)

The InterContinental Bangkok Sukhumvit Blend was carefully crafted to create a unique flavour profile with notes of whiskey, vanilla, chocolate, and sweet spices. The blend consists of coffee beans from three different origins: Honduras Whiskey Barrel-aged, Thailand, and Myanmar. This coffee is roasted specifically for espresso, resulting in lower acidity, which pairs well with milk-based drinks. Additionally, it offers a delightful experience for black coffee enthusiasts

ILLY (Dark Roast)

Signature blend combining 9 Arabica origins. 100% Arabica blend intense beans
Traditional Italian method blend



COFFEE SELECTION

Ristretto	180	Cappuccino (Available on ice)	190
A short shot of espresso made with the same amount of ground coffee but extracted with half the amount of water. This produces a concentrated shot of coffee with more intense aroma		A light milk coffee with a shot of espresso, Steamed milk, and 1 cm of milk foam	
Espresso	170	Caffè Latte (Available on ice)	190
Our standard serving of espresso is a double shot, if you prefer a single shot please request upon ordering. A balanced, creamy feel and a lingering sweet aftertaste with a natural layer of cream on top		A strong milk coffee consisting of equal portions of espresso and steamed milk	
Espresso Macchiato	180	Mocha (Available on ice)	180
A shot of espresso topped with a dash of milk foam		A shot of espresso, choice of milk / dark chocolate, steamed milk, and 0.5 cm of milk foam	
Americano/Long Black (Available on ice)	180	Chocolate (Available on ice)	180
A shot of espresso diluted with hot water		A cup of steamed milk combined with traditional cacao powder	
Flat White	190	Decaffeinated Coffee (Available on ice)	180
A medium milk coffee with a shot of espresso, Steamed milk and 0.5 cm of milk foam		A shot of Espresso diluted with hot water. Decaf coffee contains minimal caffeine content	

CUSTOMIZATION

Soy Milk +30 Extra Shot Espresso +40

THAI LOCAL DRINKS

Cha Nom	160
ChaTraMue, Thai tea with condensed milk	

JUICE

Orange, Pineapple, Watermelon, Young Coconut	200
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SOFT DRINKS

Pepsi, Pepsi Zero, 7 Up, Mirinda orange, Ginger Ale, Tonic, Soda water	130
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STILL & SPARKLING WATER

STILL

Acqua Panna 500 ml	180
Evian Water 330 ml	180

SPARKLING

San Pellegrino 500 ml	200
Evian Water 330 ml	190





SMALL PLATES

BROCCOLI SWEETCORN FRITTERS 110

A crispy, fluffy fritter filled with broccoli, sweetcorn and a little bit of melted cheese



BIG PLATES

THAI CHICKEN NOODLE SOUP 180

Chicken, spinach, bean sprouts, rice noodles and fried garlic

CHICKY CHICKEN TENDERS 300

French fries, carrot sticks and honey peanut butter dip

TOASTY CHEESY SANDWICH 270

Mozzarella and French fries a choice of white or wheat bread

HAPPY THAI FRIED RICE 180

Chicken or Shrimp

YUMMI SPAGHETTI CARBONARA 270

Spaghetti pasta, bacon, eggs, and parmesan

DESSERTS

CHOCOLATE BROWNIE 150

Milk chocolate brownie with vanilla ice cream, whipped cream and caramel fudge

MANGO AND STICKY RICE 280

Fresh mango and coconut sauce

DRINKS

ORANGE/PINEAPPLE JUICE

CHOCOLATE 180

BABYCCINO 180

A cup of steamed combined top up with cocoa powder

ACQUA PANNA/EVIAN WATER 500 ml 180

ACTIVITY ANSWERS

Spicy	Juicy	Salty	Chevy	Sweet	Sour	Crunchy	Crispy
Fries	Chocolate	Granola	Fish Fingers	Melon	Lime	Curry	Toffee

4	SPACE SHIPS	
8	PLANETS	
13	STARS	

LEGEND

- Suitable for Vegetarians
- Contains Gluten
- Contains Eggs
- Contains Beef
- Contains Pork
- Contains Seafood
- Contains Nuts
- Contains Dairy

TURN OVER FOR SOME FUN GAMES TO BUILD YOUR APPETITE!

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