

Room service  
comes in  
eco-friendly boxes  
for a greener stay!

PRINCE PALACE HOTEL  
Bangkok

PLEASE DIAL NO. 6

# ROOM SERVICE MENU

## BREAKFAST MENU

- Eggs and omelette** 130  
Two eggs any style with bacon, ham or sausage  
(Fried Eggs, Omelet, Poached Eggs or Scramble Eggs)
- Plain omelette (three eggs)** 130
- Asian breakfast** 190  
Boiled rice with pork, chicken, fish or shrimps service  
with boiled egg

\*Full breakfast available at PRINCE CAFÉ 12th floor,  
\* Special price breakfast THB. 200 Net/person. (09.00-10.00 HRS.)

## WESTERN FOOD

### SALAD



- Grilled Chicken Caesar** 240  
Crispy salad, boiled egg, parmesan cheese served with grilled chicken  
or smoked salmon and Caesar dressing
- Green Salad** 200  
With mixed greens, tomatoes, cucumber, red onion, parmesan,  
croutons and a quick balsamic vinaigrette.
- Niçoise Salad** 280  
French salad with tuna, green bean, boiled eggs, tomatoes,  
potatoes soups

## SANDWICHES & BURGERS

<b>Cheese Burger</b>	300
Grilled ground beef patties, served on bun with cheese, coleslaw and french fries	
<b>Chicken Burger</b>	280
Grilled ground chicken patties, served with coleslaw and french fries	
<b>"PRINCE PALACE" Club Sandwich</b>	240
Toasted bread, bacon, tomatoes, egg, cheddar cheese and chicken	
<b>Tuna Sandwich</b>	190
Toasted bread, tuna, tomatoes, onion, lettuce, bell pepper and mayonnaise	
<b>Chicken Nuggets</b>	260
Homemade ground chicken served with French fries	
<b>Fish &amp; Chips</b>	350
Deep-fried crispy fillet sea-bass served with coleslaw, french fries and tartar sauce	

## PIZZA

<b>Four Cheese</b>	350
Tomato sauce, gouda, mozzarella, cheddar and parmesan cheese	
<b>Salami</b>	350
Tomato sauce, salami and mozzarella cheese	
<b>Margherita</b>	290
Tomato sauce, sweet basil and mozzarella cheese	
<b>Hawaiian</b>	290
Tomato sauce, ham, pineapple and mozzarella cheese	
<b>Vegetarian</b>	290
Tomato sauce, black olive, bell pepper, onion, spinach, tomatoes, mushrooms, sweet corn and mozzarella cheese	



# THAI CUISINE



## APPETIZERS AND SALADS

<b>Por pia tod (Vegetable/Shrimps) เปาะเปี๊ยะผัก / กุ้ง</b>	190 / 220
Deep-fried spring roll Vegetable or Shrimps served with plum sauce	
<b>Tod mun goong ทอดมันกุ้ง</b>	250
Deep-fried shrimp cake serve with plum sauce	
<b>Kai/Nuea satay สะเต๊ะไก่/สะเต๊ะเนื้อ</b>	200
Chicken or Beef satay with peanut sauce and cucumber relish	
<b>Yam talay ยำทะเลรวม</b>	260
Spicy seafood salad with celery, tomato, onion and chili lime dressing	



## THAI SOUP

<b>Tom yam goong ต้มยำกุ้งแม่น้ำ</b>	350
Hot and sour prawns soup with lemongrass, kefir, lime, chili and lime juice	
<b>Tom kha kai ต้มข่าไก่</b>	250
Chicken soup with coconut milk, galangal, fish sauce and lime juice	

## THAI MAIN COURSE

<b>Gaeng khiao wan goong เขียวหวานกุ้งนาง</b>	280
Green curry with king prawns, eggplant, kefir lime and sweet basil	
<b>Kai pad met mamuang ไก่ผัดเม็ดมะม่วง</b>	260
Stir-fried chicken with cashew nuts	
<b>Nuea/Goong pad nam mun hoy เนื้อ หรือ กุ้ง ผัดน้ำมันหอย</b>	260 / 280
Stir-fried beef or shrimp in oyster sauce	
<b>Pad pak ruam goong ผัดผักรวมกุ้ง</b>	250
Stir-fried mixed vegetables with shrimp	
<b>Khao rad ka prao nuea/goong กะเพราเนื้อ หรือ กุ้ง ราดข้าว</b>	260
Fried beef or prawns with chili, hot basil served with fried egg on jasmine rice	
<b>Khao pad moo/kai/talay ข้าวผัดหมู หรือ ไก่ หรือ ทะเล</b>	220 / 280
Fried rice with pork or chicken or seafood	
<b>Pad thai goong ผัดไทยกุ้งแม่น้ำ</b>	350
Fried rice noodles with river prawns, tofu, bean sprout and peanuts	
<b>Khao sauy ข้าวสวย</b>	35
Jasmine rice	

## JAPANESE FOOD

<b>Salmon / Saba Teriyaki</b> ปลาแซลมอน/ปลาซาบะย่างซีอิ๊ว	300
<b>California roll</b> แคลิฟอร์เนียโรล	250
<b>Yaki udon</b> ยากิอุดง	285
<b>Miso soup</b> ซุป์มิโซะ	85



## CHINESE FOOD

(Opening Hours 11.00 AM. - 09.00 PM.)

<b>Fried egg noodles with chicken Hong Kong style</b> หมี่ฮ่องกงผัดแห้งไก่	190
<b>Fried rice chicken with salted fish and kale</b> ข้าวผัดไก่คะน้าปลาเค็ม	250
<b>Fried egg noodles Fukien style</b> บะหมี่ผัดฮกเกี้ยน	290
<b>Nam liab fried rice</b> ข้าวผัดหน้าเลียบ	250
<b>Fried rice Yang Zhao style</b> ข้าวผัดหยางเจา	280

## DESSERT

<b>Blueberry Cheese Cake</b> บลูเบอร์รี่ ชีสเค้ก	170
<b>Tiramisu</b> ทิรามิสุ	170
<b>Chocolate Mousse</b> ช็อกโกแลตมูส	170
<b>Black Forest Cake</b> เค้กแบล็คฟอเรสต์	145
<b>Seasonal Fresh Fruits</b> ผลไม้รวมตามฤดูกาล	170