

START YOUR DAY RIGHT WITH BREAKFAST

MPS Granola Bowl



MPS Granola Bowl (V) (GF) 220
mango, passionfruit, strawberries, blueberries, granola, thick yoghurt

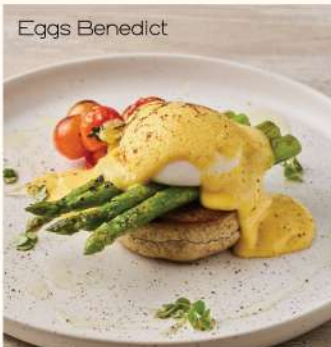
B&B Banana (V) (GF) (S) 220
warm banana bread, caramelized banana, pure maple syrup, mascarpone, sweet dukkah mix

Fruit Plate 190
sliced local fruits

Avocado Toast



- Contains Eggs
- Contains Pork
- Contains Beef
- Contains Seafood
- Contains Poultry
- Contains Nuts
- Spicy
- Vegetarian
- Dairy
- Contains Gluten
- Contains Sesame Seeds
- Contains Alcohol



Eggs Benedict

Eggs Your Style (V) (GF) 290
choice of: fried, poached or scrambled, vine tomatoes, toast

Kai Krata (V) (GF) (S) 290
duck eggs, Chinese sausage, honey ham, seasoned minced pork, spring onions

Healthy Plate (V) (GF) (S) 380
potatoes, vegetables, eggs, avocado, feta

Bacon & Egg Sando (V) (GF) (S) 220
thick cut smoked bacon, soft scrambled egg, cheddar cheese, chipotle ketchup, buttered Hokkaido milk bread

Eggs Benedict (V) (GF) (S) 380
soft poached eggs, grilled asparagus, vine tomatoes, browned butter miso hollandaise

Avocado Toast (V) (GF) 380
avocado smash, arugula, roasted vine tomatoes, crumbled feta



Kai Krata



Udon Noodles Pork

290 Fish Congee (V) (GF) 220
seabass, soft poached egg, ginger, coriander, spring onion

290 Moo Ping (V) (GF) (S) 220
grilled pork skewers, nam jim jaew, riceberry

380 Udon Noodles Pork (V) (GF) (S) 290
carrot, mushrooms, greens, sesame seeds

220 Chicken & Waffles (V) (GF) 380
crispy fried chicken, waffles, cinnamon maple butter, pure maple syrup

380 Steak & Eggs (V) (GF) 650
180 gram Stanbroke Signature Black Angus sirloin, duck eggs, breakfast potato, chimichurri

Chicken & Waffles



Bread Options

- English muffin
- Sour dough
- Rugbrod
- Gluten free artisan bread



Steak & Eggs

Extras

- Eggs fried, poached, scrambled (V) 30
- Thick cut bacon (V) 120
- Prosciutto ham (V) 30
- Smoked salmon (V) 30
- English breakfast sausage (V) (GF) 30
- Chicken & thyme sausage 30
- Saute mushrooms (V) 30
- Grilled tomatoes 50
- Hash browns 2 pieces 50
- Extra maple syrup 50

Prices are in Thai Baht and exclusive of government tax 7% and service charge 10%

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COMFORT FOOD



Steak & Eggs



Chicken & Waffles



Brisket Banh Mi

Croissant Sandwich 290
pistachio mortadella, stracciatella, cucumber, tomatoes, green leaf

Brisket Banh Mi 380
pickled carrot, daikon, jalapeno, cucumber, spring onion, coriander, Sriracha mayonnaise

Cheese Steak Sandwich & Fries 450
chopped Angus ribeye, grilled onions, green peppers, brie cheese

Fish & Chips 380
pea puree, chips, tartar sauce

Fried Chicken Burger & Fries 380
Asian slaw, pickled cucumbers, Sriracha mayonnaise

Chicken & Waffles 380
crispy fried chicken, waffles, cinnamon maple butter, pure maple syrup

Steak & Eggs 650
180 gram Stanbroke Signature Black Angus sirloin, duck eggs, breakfast potato, chimichurri

Thai Salmon Toast 220
minced salmon, baguette, spicy sauce

Chicken Satay 290
chicken, peanut sauce, acar

Khao Soi 320
chicken, coconut curry broth, boiled & fried noodles

Pad Thai 380
stir-fried rice noodles, white prawns, egg

Caesar Salad 220
romaine lettuce, parmesan, anchovies, bacon, croutons

Mediterranean Salad 380
chickpeas, capsicum, onion, olives, vine tomatoes, parsley, mint, mixed leaves

Roasted Carrot and Red Quinoa Salad 380
dry cranberries, walnuts, arugula, mix leaves

Thai Beef Salad 450
grilled Angus sirloin Thai style



Khao Soi

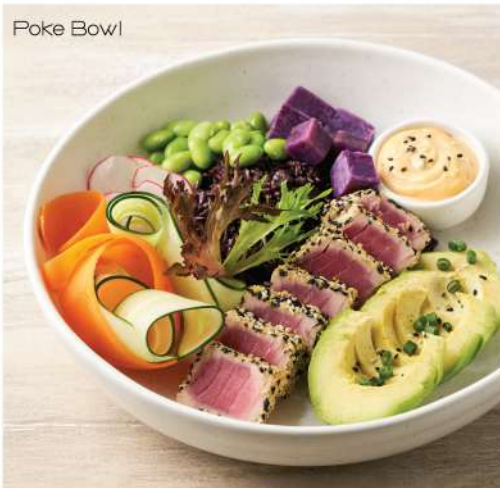


Thai Beef Salad

Poke Bowl 450
Ahi tuna, riceberry rice, avocado, cucumber, carrot, coriander, edamame, red radish, sesame, Sriracha mayonnaise

Poke Bowl 350
Teriyaki chicken, riceberry rice, avocado, cucumber, carrot, coriander, edamame, sweet potato, sesame, soy ginger dressing

Poke Bowl 350
Ginger tempeh, riceberry rice, avocado, cucumber, carrot, coriander, edamame, red radish, sesame, soy ginger dressing



Poke Bowl



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SNACKS LIGHT BITES & NIBBLES

Ceviche Mixto



Bacon Wrapped Prawn Skewers



Char-grilled Octopus



Guacamole

smashed avocado, coriander, green chilli, lime juice, corn tortilla chips

Smash Cheese Slider

cheese, shaved onion, pickles, chipotle ketchup

Dumplings

aromatic braised pork & chilli

Chicken Bao

cucumber, onion, sesame

Chicken Bao



Yuca Chips

coriander lime mayo

Crispy Kale

cider vinegar & sea salt flakes

Marinated Olives

citrus, garlic, olive oil

Edamame Beans

classic style, salted

Dumplings



290 Charcuterie

Bresaola

Punta D'Anca / 35 gram

190

Coppa Di Parma

35 gram

190

Chorizo

Joselito / 35 gram

230

Jamon

Iberico Cebo / 50 gram

650

Mortadella Pistachio

50 gram

160

Salchichon

Joselito / 35 gram

230

Cheese

Chiang Rai Blue / 50 gram 240

The Chiang Rai Blue is a crumbly style blue cheese, aged for 2-3 months

Hidden Agenda / 50 gram 240

A robust soft cow cheese with a complex flavour profile from Jartisan Chiang Mai

Saltara Thera / 50 gram 240

A hard Bergkase type cheese from Jartisan Chiang Mai

San Paquanburi / 50 gram 230

A soft cheese made with methods drawn from various artisanal French Brie recipes from Jartisan Chiang Mai

St. Maure de Chiang Rai 240

50 gram

A mild aged goat cheese with gray rind formed into logs with a straw in the middle to replicate the original French version

Smoked Tomme / 50 gram 190

A firm French style cows cheese smoked with lychee wood

Cantabric Anchovy

sourced from Santana, are known as 'the best anchovy in the world' in terms of flavour and reputation

480

Brujula Baby Sardines

potato, fennel alioli, romesco sauce

480

Bacon Wrapped Prawn Skewers

chimichurri sauce

390

Lamb Kofta

aromatic ground lamb skewer, cucumber tzatziki

320

Ceviche Mixto

seabass, white prawns, vine tomatoes, leche de tigre

320



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SIGNATURE & SPECIAL COFFEE



John & Yoko

SIGNATURE COFFEE

John & Yoko	130
Tiki Rum	130

SPECIAL COFFEE

Black Orange	130
Black Coconut	130
Americano & Honey	130
Caramel Affogato	130
Cappuccino Freddo	130
Caramel Biscoff Latte	130



Black Orange



DRIP COFFEE

Hot or Cold 150

SYPHON

Hot or Cold 150

CLASSIC HOT COFFEE

Affogato	150
Decaffeinated Coffee	130
Double Espresso	130
Espresso	120
Espresso Con Panna	120
Shot Macchiato	120
Long Macchiato	120
Piccolo	120
Babyccino (Hot Milk)	90

Normal / Large

Caramel Macchiato	150 / 175
Vanilla Latte	120 / 150
Caramel Latte	120 / 150
Cappuccino	120 / 150
Latte	120 / 150
Mocha	120 / 150
Americano	120 / 150
Flat White	120 / 150



Caramel Biscoff Latte



Dirty

ICED COFFEE

Iced Americano	120
Iced Latte	120
Iced Cappuccino	120
Iced Caramel Macchiato	120
Iced Mocha	120
Thai Style Iced Coffee (Es-Yen)	120
Dirty	120
Cold Brew	120

ADD ON

Vanilla Syrup	10
Caramel Syrup	10
Espresso Shot	60

Matcha Latte



HOT MATCHA

Hot Matcha Cream	150
Matcha Latte	150
Clear Matcha	150

ICED MATCHA

Matcha Latte	150
Clear Matcha	150
Caramel Matcha	150
Matcha Affogato	150
Matcha Biscoff	150
Matcha Coconut	150

COLD MILK

Cold Milk	50
Thai Style Pink Milk	110
(Nom Chompu)	
Caramel Fresh Milk	110

HOT CHOCOLATE

Hot Chocolate	110
Hot Cacao	130
Chocolate Brew	130

ICED CHOCOLATE

Iced Chocolate	120
Iced Cacao	150
Iced Chocolate Heavy	150

Lemon Honey Tea



SPECIAL ICED TEA

Lemon Honey Tea	140
Thai Style Iced Tea	140
Oolong Fancy	140
Bright Earl Grey	140
Songkran Straight	140

MONSOON PREMIUM LOOSE LEAF SELECTION

Thai Breakfast,	110
Jasmine Green Tea,	
Oolong,	
Thai Earl Grey	
(Hot/Iced)	
Rainbow Blend,	110
Monsoon Blend Black,	
Lumpini Blend	
(Hot/Iced)	

CLASSIC HOT TEA SELECTION

English Breakfast,	80
Jasmine Green Tea,	
Chamomile,	
Earl Grey,	
Peppermint	

Strawberry Lemon



MILKSHAKE

Chocolate	155
Banana	155
Vanilla	155
Matcha	155
Strawberry	155

SMOOTHIE

Avocado & Mango	165
Mango & Strawberry	165
Choco & Banana	165
Avocado & Kiwi	165
Passion & Pineapple	165
Blueberry & Strawberry	165

PRESS AND FRESH

Fresh Coconut	155
Orange	155
Pineapple	155

FRUIT FRAPPÉ

Watermelon	155
Mango	155
Apple	155
Lime	155

REFRESHING SODA

Moon Light	100
Passion Sour	100
Strawberry Lemon	100

STANDARD FRAPPÉ

Chocolate Frappé	150
Caramel Macchiato	150
Frappé	
Mocha Frappé	150
Matcha Frappé	150
Latte Frappé	150
Thai Style Coffee	150
Frappé	

SOFT DRINKS

Acqua Panna Still	165
Water 500 ml	
San Pellegrino	165
Sparkling Water 500 ml	
Coke / Coke Light /	80
Coke Zero / Sprite	
Fanta Orange / Red	80
Schweppes Tonic /	80
Soda / Lemon /	
Ginger Ale	
Namthip Drinking Water	80
AYA Sparkling Turmeric	170
Fentimans Connisseurs	150
Tonic	
Fentimans	150
Pink Grapefruit Tonic	
Fentimans	150
Naturally Light Tonic	

COCKTAIL & MOCKTAIL



Frozen Blue Margarita



Monday



Sweet Adam



After Spring

MOCKTAIL

White Lip	170
Pink Ruby	170
Monday	170
Sweet Adam	170

CLASSIC COCKTAIL

Blue Hawaii	290
Kamikaze	290
Manhattan	290
Whiskey Sour	290
Negroni	290
Pink Lady	290

CLASSIC COCKTAIL

Old Fashion	290
Irish Coffee	290
Cosmopolitan	290
Gin Fizz	290
Lime Daiquiri	290
Long Island	290
Mai Tai	290
Margarita	290
Singapore Sling	290
Piña Colada	290
Screwdriver	290
Classic Martini	290

SIGNATURE COCKTAIL

Tiki Tropical	310
Black Rum, pineapple juice and passion fruit syrup	
Yuzu Pie	310
Gin, Orange Curacao, St. Germain Elderflower, honey and yuzu syrup	
After Spring	310
Tequila, Rose Wine, fresh strawberry, Elderflower syrup and Ginger Ale	
Valentine	310
Scotch Whisky, Pampelle and lime juice	
Apple Brandy	310
Calvados, Absinthe and Triple Sec	
Sweet List	310
Vodka, cranberry juice, lime juice and raspberry rose syrup	
Ocean Breeze	310
Light Rum, Blue Curacao, Maraschino Liqueur and Pineapple juice	
Frozen Blue Margarita	310
Tequila, Blue Curacao and lime juice	



Valentine



Ocean Breeze

BEER ON TAP

Singha Draft 330 ml	150
Chao Sungthong 500 ml	330
Hoppy Lager 500 ml	330
Paulaner 500 ml	330

CRAFT BEER

Can	
Day Sleeper	180
Yuzu Witbier	

BEER

Bottle	
Hoegaarden 250 ml	250
Heineken	140
Heineken Zero (Non alcoholic)	140
Heineken Silver (4%)	140
San Mig Light	140
San Mig Zero (3%)	140
Singha	130
Tiger	130
Chang	130

RUM

Bacardi Black	220
Bacardi Carta Blanca	195
Captain Morgan Black	195

TEQUILA

Olmecca Gold	210
Tequila Rose	230
Strawberry Cream	
El Toro Silver	195

BOURBON & TENNESSEE WHISKEY

Jim Beam	195
Jack Daniel's	225

COGNAC

Hennessy X.O	850
Remy Martin X.O	810
Hennessy VSOP	350
Remy Martin VSOP	320

VODKA

Absolut	220
Grey Goose	280
Absolut Raspberri	220
Absolut Peach	220

BLENDED WHISKY

Chivas 18 Years Old	390
Jameson Irish Whiskey	250
Chivas 12 Years Old	250
J&B Rare	195

APERITIFS

Pampelle Aperitif	240
Campari	240
Pernod	220
Martini Rosso	220
Martini Dry	220
Aperol Aperitivo	220

GIN

Hendrick's Gin	330
Botanist Islay Dry Gin	330
Beefeater Gin	240
Bombay Sapphire	240
Beefeater Pink	240

SINGLE MALT WHISKY

The Singleton of	350
Dufftown 12 Years Old	
Glenfiddich 12 Years Old	350
Glenmorangie Highland	350
10 Year Old	

CALVADOS

Calvados De Maitre	295
Pierre	

PORT

Graham's Tawny Port	420
10 Years Old	

GRAPPA

Tradizione Nonino	195
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LIQUEUR

R. Jelinek Premium	230
Absinthe	
Jägermeister	230
Amaretto	230
Baileys	230
Cointreau	230
Drambuie	230
Grand Marnier	230
Kahlúa	230
Malibu	230
Midori	230
Sambuca	230
Southern Comfort	230

	GLASS	BOTTLE
CHAMPAGNE		
FR Champagne Paul Dangin & Fils Brut Fresh and frank with hints of warm biscuit and nuts aromas, persistent bubbles.		2,800
SPARKLING WINE		
AU Brushtail Estate Brut Cuvee (South Eastern) Persistent bubbles leave the palate with a creamy crisp finish.	290	1,400
FR Louis Perdrier Brut d'Excellence (Burgundy) Light and slightly sweet, nice citrus flavours and a soft, round finish.	330	1,500
IT Natura Prosecco Extra Dry DOC (Friuli) Persistent fine bubbles, the flavour is very fresh, with notes of pears, apples, and citrus.		1,500
FR Louis Perdrier Brut d'Excellence Rosé (Burgundy) A well-balanced wine, showing on the palate the same aromatic fruity flavours as the bouquet, with pronounced ripe raspberry candy flavours.		1,600
ROSÉ		
FR Château Croix de Labrie Camille Rosé (Bordeaux) Crisp and fruity, with flavours of raspberries, black currant, grapefruit, candied apple, and rose petal.	290	1,500
FR Figuière Signature Magali Rosé (Côtes de Provence) A wonderfully supple and full-bodied attack on the palate, finishing up with notes of yellow fruit ranging from peach to nectarine.		1,900
WHITE WINE		
SA Western Cape Chenin Blanc (Robertson) Rich, racy and full-on middle palate, tropical flavours of guava with great finish.	290	1,400
AU Cranswick Outback Chardonnay (South Eastern) Ripe peach and melon flavours, a richly textured creaminess and a fresh, acid finish.	330	1,500
AU Stonefish Sauvignon Blanc This superb Margaret River Sauvignon Blanc displays a vibrant bouquet of white pear, honey suckle, lychee and lemon zest.	420	2,100
NZ Kapuka Sauvignon Blanc (Marlborough) The sweet fruit characters and crisp acidity, combine to create a palate that is fresh with a zesty mineral finish.		1,500
IT Colle Corviano Pinot Grigio Colline Pescaresi IGP (Venezie) Refreshing ripe apple and peach notes end with a gentle acidity. A round, lightly floral wine with fullness.		1,700
AU Miles from Nowhere Chardonnay (Margaret River) Fine body with a creamy texture, flavour of melon – lightly oaked.		1,800
FR Domaine Tinel Blondelet Genetin Pouilly Fumé (Loire Valley) A mineral-laced smoky accent and citrus aromas. Elegant and powerful on the palate.		2,400
FR Domaine Ferve Chablis AOC (Burgundy) The palate is rich and intense – fresh and fruity flavours of peach and pear, with citrus notes.		2,400

*FR - France, AU - Australia, IT - Italy, SA - South Africa, NZD - New Zealand, AR - Argentina, US - USA

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	GLASS	BOTTLE
RED WINE		
SA Western Cape Pinotage (Robertson) Elegant flavours of prune, bananas and blueberries finishing with spicy undertones on the palate.	290	1,400
AU Buronga Hill Estate Shiraz (South Eastern) Rounded, featuring the rich flavours of ripe plum, blackberry jam and spices.	330	1,500
AU Stonefish Cabernet Sauvignon This palate is luscious, round and fruitful. Blackcurrant and berries are evident to produce a soft, elegant styled wine.	420	2,100
IT Pirovano Primitivo IGT (Puglia) Great structure and concentration. It's soft, silky with spicy undertones, pleasant tannins and long finish.		1,500
AR Tilia by Catena Zapata Malbec (Mendoza) Very dark, earthy, and spicy. A soft, sweet entry leads to a well-structured and long, persistent.		1,700
AU Berton Vineyards Black Reserve Shiraz (Padthaway, South Australia) Velvety with firm tannins and flavours of ripe berries, plum and mocha. The tannins are ripe and dense giving structure and length.		1,800
AU Langmeil Barossa Steadfast Shiraz Cabernet (Australia) Ripe and juicy berries flow onto the palate which is medium bodied, with soft and velvety tannins adding a lovely structure and texture to the wine.		1,800
US Gnarly Head Lodi Petite Sirah (California) Concentrated flavours of boysenberry and dark chocolate are framed by pleasant hints of baking spice on the finish.		2,100
FR Chateau Franc Bigaroux Saint-Emilion Grand Cru (Bordeaux) Deep cherry, elegant tannins, smooth and round. French oak aging gives toasted and roasted notes.		2,400
FR Chartron et Trébuchet Bourgogne Pinot Noir (Burgundy) Light bodied taste along with smoke hints. Amazingly fresh and quite elegant with a fresh acidity intact.		2,400

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