



ALL DAY BREAKFAST



THE US..... 280

เดออะยูเอส ,ไข่ม้วน, ไข่คน, ไข่ดาว เสริฟพร้อมเบคอน ไส้กรอก ถั่วอบ ผักสลัด

Eggs of your choice (omelet, scramble, fried egg), crispy bacons, sausage, spicy bake bean
And organic greens along with your choice of toasty white, whole wheat bread **OR** baguette (Subject to availability)

EGG BENEDICT..... 280

เอ็กเบนเนดิก

Poached eggs, hollandaise sauce, crispy bacons, and organic greens along with your choice of toasty white, whole wheat bread **OR** baguette (Subject to availability)



CRISPY BACON CORN HASH..... 280

ข้าวโพดหวาน ผัดมันฝรั่งและเบคอนเสริฟพร้อมไข่อบ

Potato, crispy bacons, corn kernels, red onion, egg, scallions and organic greens along with your choice of toasty white, whole wheat bread **OR** baguette (Subject to availability)

THE WAFFLE..... 280

เดออะวาฟเฟิล

Buttermilk waffle, scramble eggs, crispy bacons, maple syrup and organic greens



THE KHAI KA TA..... 280

เดออะไข่กระทะ

Fried egg top with onion, tomato, sweet bell pepper, mushroom, northern Thai sausage, ham, Mozzarella cheese, bacons and organic greens along with your choice of toasty white, whole wheat bread **OR** baguette



THE ASIAN..... 250

ข้าวต้มหมู , ปลา, ไก่, กุ้ง เสริฟพร้อมปอเปี๊ยะสด

Two tones rice porridge with your choice of pork, fish, chicken or shrimp serve alongside with fresh spring rolls and chili peanut dip

*All breakfast sets include your choice of freshly brew coffee, tea or hot chocolate
Please help yourself to the champagne and more at our protein bar counter*



Chef's Recommendation



Free Gluten



Vegetarian (LACTO-OVO)

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MAMA HI-SO.....280

มามาผัดไฮโซ

Stir fry instant noodle, fried drumstick, fried egg and crispy pork skin.

MAMA OH-HO MINI..... 280

มามาโอโฮต้มยำทะเล

Famous Thai instant noodle in Tom Yam soup base, seafood, minced pork, top with egg.

VEGETARIAN EGG BENEDICT 280

เอ็กเบนเนดิกท์มังสวิรัส

 English Muffins, grilled mushroom, baby corn, poached egg, hollandaise sauce

BAKED BEAN CHEESE GRATIN..... 280

ถั่วอบชีส

 Home stewed baked beans, potato cheese gratin, fried egg fried and organic greens along with your choice of toasty white, whole wheat bread **OR** baguette (Subject to availability)

PARMESAN SCRAMBLE EGG..... 280

ไข่คนชีสพามาเมซานเสิร์ฟบนขนมปังบาเก็ต

 Baguette, scramble, parmesan, tomato salsa and organic greens

KHUN THIEN'S BREAKFAST..... 280

ซูปรักกะโรนีสไตล์ฮ่องกงเสิร์ฟพร้อมแซนวิชไข่คน

Hong Kong style ham and egg macaroni soup, together with Hong Kong style bacon scrambled egg sandwich

THE MILITARY 250

ข้าวต้มเสิร์ฟพร้อมเครื่องเคียงต่างๆ (ข้าวต้มก๊วย)

Plain porridge served with Chinese Condiments

*All breakfast sets include your choice of freshly brew coffee, tea or hot chocolat
Please help yourself to the champagne and more at our protein bar counter*

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SOUP and SALAD



TOM YUM GOONG / TALAY.....320

ต้มยำกุ้ง หรือ ทะเล A classic spicy and sour herbs broth with river prawns **OR** seafood



TOFU SOUP.....220

ต้มจืดเต้าหู้หมูสับ.....Clear soup with tofu, minced pork and vegetable



TOM SAAP320

👍 ต้มแซบเนื้อ Aromatic tangy and spicy herbs broth with beef



TOM KLONG PLATOD.....320

ต้มโคล้งปลาทอด Spicy and sour fried seabass fish soup

MUSHROOM SOUP.....220



ซूपครีมเห็ด.....A hearty and earthy cream soup, served with garlic bread

PRAWN BISQUE SOUP220

ซूपหัวกุ้ง A luxurious prawn based soup, served with garlic bread

CHICKEN CAESAR SALAD220

ซีซาร์สลัดไก่ Grill chicken tenders, romaine iceberg, parmesan crisps, ceasar dressing



SALAD NICOISE.....320

สลัดทูน่านิกัวส์..... Pan-seared tuna, cherry tomatoes, potatoes, olives,
.....boiled egg, anchovy, organic greens, Dijon mustard dressing



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APPETIZER

CHICKEN OR PORK SATAY250

ไก่สะเต๊ะหรือหมูสะเต๊ะ..... Grilled marinated chicken or pork chunks in skewers, spicy peanut dip

PORPIAH LAB MOO TOD240

👍 ปอเปี๊ยะลาบหมูทอด.....Deep-fried herbs spice minced pork spring rolls

BUTTERMILK CHICKEN WINGS.....250

👍 ปีกไก่หมักครีมหมทอดCrispy deep-fried buttermilk marinated chicken wings

PRAWN FRITTERS.....240

กุ้งชุบคอร์นเฟลกทอด..... Deep-fried crispy prawns with cornflakes served with ranch dip

HUMMUS DIP220

🥬 ถั่วคั่วกับน้ำมันมะกอก..... Mashed blended chickpeas served with fresh
.....vegetables sticks and fried tortilla chips



YAM MOO YANG250

ยำหมูย่างGrilled pork, sour spicy dressing



YAM TALAY 320

ยำทะเล Blanched seafood, sour spicy dressing



YAM WOON SEN BORAN (Moo OR Talay)

• Pork.....220

• Seafood.....320

ยำวุ้นเส้นโบราณ.....Pork OR Seafood vermicelli salad



KOR MOO YANG.....250

คอหมูย่างGrilled pork neck with spicy sauce



KAI JEAU MOO SUB/GOONG SUB

• Pork.....220

• Shrimp.....250

ไข่เจียวหมูสับ/กุ้งสับ.....Thai omelet with minced pork / minced shrimp



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GOONG TOD KATIEM.....320

กุ้งทอดกระเทียม.....Fried shrimps with minced garlic

NEUR DAD DEAW.....250

เนื้อแดดเดียว.....Deep-fried sun-dried beef strips



SOM TAM TOD TALAY.....380

ส้มตำทอดทะเล.....Deep-fried shredded raw papaya salad, crispy seafood,
.....spicy, sweet and sour peanut sauce

JUST FOR FUN.....160

🥕 จั๊สท์ ฟอรั่ ฟิ้นFrench fries in a fun way

MIXED COLD CUTS (1-2 Persons)350

(2-4 Persons)550

มิกซ์โคลด์คัท 4 Types of cured meat, pickled, dried fruit, cheese and crackers

NOODLE and RICE

PAD THAI THE BRIDGE RIVER PRAWN320

👉 ผัดไทกุ้งแม่น้ำ.....Stir-fried rice noodle in tamarind sauce along with tofu,
.....bean sprouts, chives, dried shrimps and served with river prawns

VEGETARIAN PAD THAI220

🥕 ผัดไทผัก..... Stir-fried rice noodle in tamarind sauce along with tofu, vegetables

VIETNAMESE RICE NOODLE SALAD

● 🥕 Tofu.....250

● 🥩 Grilled Pork.....320

เส้นหมีเวียดนาม.....Rice vermicelli, fresh herbs, fried spring roll, crushed peanut and salad dressing



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THAI BASIL CLAYPOT RICE

- Pork / Chicken 240
- Beef 270
- Tofu and Mushroom 220

ผัดกะเพราหม้อดิน Fragrant white jasmine rice stir-fried with chilies, garlic, holy basil
 with your choice of meat, top with fried egg



BRIDGE'S SPECIAL FRIED RICE 220

ข้าวผัดทรงเครื่อง Fragrant white jasmine rice stir-fried with spicy shrimp paste
 served with, blanched vegetables, salted egg and fried shallot

NASI GORENG.....220

ข้าวผัดแบบอินโดนีเซีย Indonesian style fried rice served with crispy dried shrimp,
chicken satay, fried egg and prawn crackers

PINEAPPLE GOLDEN FRIED RICE.....250

ข้าวผัดสับปะรด.....curry flavored fried rice with plump juicy pineapple chunks,
raisins and shrimps, topped with cashew nut and pork-floss



CURRIES

JUNGLE CURRY.....250

แกงป่าไก่, หมู, เนื้อ หรือ กุ้ง.....Spicy curry with your choice of chicken, pork, beef **OR** shrimp
served with fragrant white jasmine rice

GREEN CURRY ROTI

- Pork / Chicken / Beef 250
- Shrimp..... 320
- Tofu and Mushroom..... 250

แกงเขียวหวานหมู, ไก่, เนื้อ, กุ้ง หรือเต้าหู้และผัก เสิร์ฟพร้อมโรตีสี่Coconut based curry with your choice of
chicken, pork, beef, shrimp **OR** tofu and mushroom served with crispy Indian style flatbread



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SPAGHETTI

CARBONARA..... 290

สเปกเก็ตตี้คาร์บอนาร่า..... Bacon, ham, egg yolk, cream and grated parmesan cheese

FETTUCCINE RAGU 390

เฟตตูชินีซอสเนื้อตุ๋น.....Red meat-based sauce with beef

NORTHERN THAI SAUSAGE280

👍 สเปกเก็ตตี้ไส้อั่ว Dried chilies, basil, garlic, cherry tomatoes

SPICY SEAFOOD 350

👍 สเปกเก็ตตี้ทะเลเผา..... Grilled river prawns, mussel, squid,
.....Dried chilies, peppercorn, basil, garlic

FETTUCCINE PESTO 250

🍄 เส้นเฟตตูชินีผัดกับซอสโหระพา..... Pesto sauce and grilled king mushroom

WESTERN

AUSTRALIAN SIRLOIN STEAK..... 950

👍 สเต็กเนื้อสันนอกออสเตรเลีย

250 g. Sirloin, seasoned and seared over red hot grill, grilled seasonal mixed veggies
and mashed potatoes

AUSTRALIAN TENDERLOIN STEAK..... 1050

👍 สเต็กเนื้อสันในออสเตรเลีย

200 g. Tenderloin, seasoned and seared over red hot grill, grilled seasonal mixed veggies
and mashed potatoes

NEW YORK STEAK.....1150

👍 นิวยอร์กสเต็ก

300 g. Striploin (Australian), seasoned and seared over red hot grill, grilled seasonal mixed veggies
and mashed potatoes



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AUSSIE SIRLOIN BEEF BOWL 480

ออสซี่เซอร์ลอยด์บีฟโบริวล์

Char grilled sirloin to medium rare top on butter garlic fried rice accompany by roasted garlic and onsen egg

BEEF BURGER 420

เบอร์เกอร์เนื้อ

Grilled beef patty, swiss cheese, tomato, caramelized onion, brioche burger bun

PORK STEAK BURGER..... 350

เบอร์เกอร์สเต็กหมู

Grilled pork steak, green/red oak, tomato, curried mustard mayo, gourmet burger bun

PORK CHOP 420

สเต็กสันคอกหมูกับซอสฮันนี่มัสตาร์ด

Grilled bone-in pork chop, char-grilled pineapple, grilled seasonal veggies, honey mustard sauce



PERUVIAN STYLE CHICKEN LEG..... 380

น่องสะโพกไก่หมักเครื่องเทศย่างแบบชาวเปรู

Spice marinated juicy chicken leg gets added punch from tangy herbs infused oil, green sauce served with salad and coriander rice

LEMONY RISOTTO 390

เลมอนนี่ริซอตโต้ กับ สเต็กปลาแซลมอน หรือ กุ้งย่าง

A slight citrus tang balances out this creamy asparagus packed risotto served with pan-seared Salmon Steak OR Grilled River Prawns



CIOPPINO SEAFOOD STEW..... 420

สตูว์ซีฟู้ด และ มะเขือเทศ

A flavorful seafood stew in slender tomatoes and wine sauce served with French bread.

CRISPY DUCK CONFIT..... 380

ดักกอนฟิต

Crispy cured duck confit, sauerkraut, grilled green chili pepper, poached apple and prune



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WHITE SNAPPER STEAK..... 380

สเต็กปลากระพงขาว

Pan-seared white snapper steak on a bed of white beans aromatic herbs stew

FISH and CHIPS..... 280

ฟิชแอนด์ชิพ

Beer-battered fish fillets on a bed of french fries served with tartar sauce

FALAFEL BOWL..... 340

 ถั่วจ๊ิกพีททอด เสิร์ฟกับผักสดและครีมเปรี้ยว

Deep-fried chickpeas patty, fresh salad, grilled pumpkin, sour cream, hummus



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GET HIGH ON SUGAR

CRISPY BUTTERMILK WAFFLE 240

เดอะวาฟเฟิล

Your choice of BANANA, MANGO **OR** STRAWBERRY (*additional 40Baht for STRAWBERRY*)
top with your choice of hot fudge sauce **OR** maple syrup served with a scoop ice cream of
your choice (i.e. vanilla, chocolate chip, chocolate **OR** cookies & cream)

APPLE CRUMBLE 200

แอปเปิ้ลครีมเบิ้ล

Warm cinnamon-spiced apple chunks top with walnut crumble served with vanilla ice cream

STRAWBERRY CRUMBLE200

สตอเบอรี่ครีมเบิ้ล

Warm juicy strawberry compote top with walnut crumble served with vanilla iced cream



KAHLUA AFFOGATO.....200

คาลัวร์ อฟโฟกาโต

A scoop of vanilla ice cream drowned in hot espresso with a shot of kahlua liqueur and top with
wafer flakes



BANANA FRITTERS WITH VANILLA ICE CREAM200

กล้วยหอมทอดกับไอศกรีมวานิลลา

Deep-fried fragrant banana with vanilla ice cream and maple syrup

BANANA MINIONS.....200

กล้วยหอมทอดกับโรตีส

Crisp puffy flatbread, caramelized banana and vanilla ice cream

MANGO STICKY RICE.....200

ข้าวเหนียวมะม่วง

Two tones glutinous rice cook to perfection top with fresh mango and drizzle with warm sweetened
coconut milk



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GET HIGH ON SUGAR

ICY MALT NOM PANG 180

ปังเย็นภูเขาไฟ

An icy refreshing creation with white bread cubes beneath tower of ice blended malt top with cornflakes and ovaltine powder



OLD FASHION SUNDAE 180

ไอศกรีมแฟนชั่นซันเด

Your choice of 2 scoops of ice cream (i.e. Vanilla, Chocolate chip, Chocolate **OR** Cookies & Cream) with treasures buried beneath to be discovered, top with hot fudge and whipped cream



ICE CREAM BY THE SCOOP 60

ไอศกรีมช็อคโกแลต ช็อคโกแลตชิพ วานิลลา และคุกกี้แอนด์ครีม

Flavors available for your choice: VANILLA, CHOCOLATE CHIP, CHOCOLATE, COOKIES & CREAM

COCONUT I-TIM 80

ไอศกรีมกะทิ

A scoop of premium coconut ice cream served with sweet corn and roasted peanuts

OUR BEVERAGES

BETTER THAN ICED TEA all at 160

CARAMEL THAI MILK TEA

CEYLON LIMEY

CINNAMON STRAWBERRY

FLOATINGSTRAWBERRY POMEGRANATE

FROZEN EARL GREY LYCHEE

ROSE LADY ICED TEA

THAI STYLE ICED TEA

THE BRIDGE'S SPECIAL all at 150

CARAMEL ICED MILK

HOT COCOA MARSHMALLOW

ICED ESPRESSO LATTE (frozen espresso cubes with chilled milk served separately)

ICED EARL VANILLA (floating with a scoop of vanilla ice cream)



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CAFFEINE FIX

At X2 River Kwai, we select our coffee from the best boutique roasters in Bangkok. Our coffees show unique taste and character not commonly found in commercialized coffee brands. Do give it a TRY!

	Hot	Iced	Frappe
ESPRESSO	80	110	150
ESPRESSO MACCHIATO	80	-	-
ESPRESSO CON PANNA	90	-	-
AMERICANO	90	110	150
CUPPUCCINO	110	140	150
LATTE	110	140	150
TOFFEE NUT LATTE	120	140	150
CARAMEL LATTE	120	140	150
MOCHA	120	140	150
THAI STYLE COFFEE	-	140	150
CHOCOLATE CHIP	-	-	150
GREEN TEA	-	140	150

HOT TEA served in teapot

TE Teas Thailand all at 120

Tea Cocktails (Serves Cold) all at 150

1. Energizing Ginseng tea (Mixture of fine traditional Chinese Oolong tea and quality Ginseng)
2. Green Monsoon (Genmai Cha & Organic Matcha)
3. Midnight Earl Grey (Organic Black Assam, Lavender, Peppermint, & Turmeric)
4. Midsummer Dream herbal infusion (Rose, Hibiscus, Mulberry Green Tea, & Stevia)
5. Roasted Purple rice with green tea (Roasted Purple Rice and anti-oxidant Green Tea)
6. Spa in a cup herbal infusion (Lemongrass, Peppermint, & Mulberry Green Tea)
7. Spice potion herbal infusion (Ginger, Peppermint, & Mulberry Green Tea)
8. Spring Symphony (Light Oolong tea & Osmanthus flower)



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WATER / SPARKLING WATER

WATER BY THE BOTTLE	40
SODA WATER	40

SOFT DRINKS all at 80

- COKE
- COKE ZERO
- GINGER ALE
- SPRITE
- TONIC

SODASall at 150

- BLUE CURACAO
- FRAISE STRAWBERRY
- FRENCH VANILLA
- KIWI
- ROSE
- TOFFEE NUT

SMOOTHIESall at 150

- ALMOND BANANA CRUNCH
- LYCHEE MILK
- MANGO PINEAPPLE
- PILADA SMOOTH
- STRAWBERRY FOAMMY

MILKSHAKESall at 150

- BACOCOA
- CHOCOLATE MINT
- OREO HOT FUDGE
- VANILLA STRAWBERRY
- VERY BERRY



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MOCKTAILS.....all at 150

COMING RAIN	aloe vera, cranberry juice, orange juice
FRUIT PUNCH	orange juice, pineapple juice, lime juice, grenadine syrup
LEMON LILY	sprite, lime juice, grenadine syrup
SUMMER SEASON	mango, pineapple, mint leaves
SWEET SOUL	strawberry, lychee, lime juice

COCKTAILall at 250

- AMARETTO SOUR
- BLUE HAWAII
- BLUE MARGARITA
- CAORUNN PERFECT
- COSMOPOLITAN
- DAIQUIRI (banana, mango, strawberry)
- DRY MARTINI
- ITALIAN AMARETTO MARGARITA
- KAMIKAZE
- LONG ISLAND TEA
- LYCHEE MARGARITA
- MAITAI
- MOJITO (lychee, original)
- SIDECAR
- SINGAPORE SLING

CRAFT COCKTAILall at 250

- COCONUT GIN AND TONIC
- COCONUT LYCHEE COLADAS
- DEWY DAWN



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KILLING ME SOFTLY
RED RUBY ROSEMARY

LIQUEUR.....all at 200

AMARETTO

BAILEY'S

BLUE CURACAO

CHERRY HEERING

KAHLUA

MALIBU

TRIPLE SEC

GALLIANO L' AUTENTICO.....250

APERITIFS.....all at 200

MARTINI DRY

RICARD

SPIRITall at 200

BOURBON WHISKEY..... Jack Daniel's

Jim Beam White

SCOTCH WHISKEY..... Johnnie Walker Red Label

Johnnie Walker Black Label

GIN..... Gordon Dry Gin

Caorunn Gin

Bombay Sapphire London Dry Gin

RUM..... Bacardi Light Rum

Captain Morgan Dark Rum

Phraya Gold Rum

TEQUILA..... Sierra Tequila Silver

VODKA..... Absolute Vodka

Smirnoff Vodka



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COGNACall at 280

COGNACRemy Martin VSOP

LOCAL BEER

CHANG 120
SINGHA 120
HEINEKEN 150

IMPORTED BEER

SAN MIGUEL LIGHT 120
BEERLAO LAGER 190
BEERLAO DARK 190
CORONA 220
HOEGAARDEN 300
HOEGAARDEN ROSE' 300
PAULANER 300



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HOUSE WINE

	<i>By Glass</i>	<i>By Bottle</i>
Concha Y Toro, Reservado —Chardonnay,Chile.....	300.....	1,400
Concha Y Toro, Reservado — Cabernet Sauvignon, Chile.....	300.....	1,400
Diamour Brut Sparking.....	350.....	1,500

RED WINE

Wood Bridge by Robert Mondavi — Cabernet Sauvignon- California.....	1,700
Robert Mondavi, Cabernet Sauvignon Private Selection- California.....	2,200
Mouton cadet Rouge Bordeaux , Merlot Cabernet Sauvignon, Cabernet France- France.....	1,950
Penfolds MAX's , Shiraz Cabernet , South Australia.....	2,400
Casillero Del Diabo, Cabernet Sauvignon — Chile.....	1,500
Penfolds Koonunga Hill, Shiraz — South Australia.....	2,100
Leyda Valley, Pinot noir — Chile.....	1,900

WHITE WINE

Mouton Cadet Bordeaux, Sauvignon Blanc Semillon Muscadelle — France.....	1,950
Penfolds MAX's ,Chardonnay — South Australia.....	2,400
Casillero Del Diabo , Chardonnay — Chile.....	1,500
Wolf Blass Eaglehawk, Chardonnay — Australia.....	1,900
Penfolds Koonunga Hill , Chardonnay — South Australia.....	2,100

ROSE'

Mouton Cadet Bordeaux Rose'.....	1,800
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SPARKLING WINE

Cascine 7 , Prosecco -Italy.....	1,800
Moet & Chandon Brut Imperial — France.....	8,500
Moet & Chandon Rose' Imperial — France.....	8,900



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GLUTEN FREE Free Gluten



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