

JW CAFÉ

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ISSUE no.5





“Food is not just eating energy.  
It’s an experience.”

GUY FIERI

\*½ portions available, for ½ price please ask your server.

GF = GLUTEN FREE | V = VEGETARIAN | VF = VEGAN |  
Z = OUR COMMITMENT TO THE PLEDGE ON FOOD WASTE

All prices are in Thai Baht and subject to 10% service charge and 7% applicable government tax.

Please notify Guest Services when ordering a gluten friendly or vegetarian selection.  
We are not an allergen or gluten free environment and products containing gluten are prepared in our kitchens.  
Please inform your server of your dietary concerns.

\*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.



# refreshment

## SIGNATURE MOCKTAILS

**Perrier En Rose** 250  
Rose, cranberry, lime,  
sparkling pink grapefruit

**Al Fresco Perrier** 250  
Pineapple, pink grapefruit,  
Perrier

**The Three P's** 250  
Pandan, pineapple, Perrier,  
apple, lemon

**Paradise City** 250  
Coconut, kaffir lime,  
strawberry

**MILKSHAKES**  
Salted Caramel and Oreo 250  
Coconut and Mango 250  
Durian Chocolate 250

**THAI STYLE SMOOTHIES**  
Watermelon 220  
Mango 250  
Passion Fruit 220

**SIGNATURE JUICES**  
**Detoxify** - Red apple, 280  
green apple, carrot,  
ginger, lemon  
**Immunity** - Watermelon, 250  
pineapple, ginger,  
lemon  
**Hangover Heaven** 280  
Green apple, carrot,  
beetroot, lemon,  
orange

## JUICES

Young Coconut 200  
Watermelon 200

**Local Juices** - Bael, 150  
Lemongrass, Butterfly Pea  
**Fresh** - Orange, Carrot, 300  
Beetroot  
**Chilled** - Apple, Cranberry, 150  
Tomato

## SOFT DRINKS

7UP, Pepsi, Pepsi Max, 120  
Ginger Ale, Tonic, Soda  
**Fentimans Rose** 250  
Lemonade 275 ml  
**Fentimans Gently Sparkling** 250  
Elderflower 275 ml  
**Fentimans Mandarin and** 250  
Seville Orange Jigger 275 ml

## MINERAL WATERS

Evian 330 ml/ 750 ml 160/ 260  
Ferrarelle 330 ml/ 750 ml 120/ 220  
Perrier 330 ml/ 750 ml 160/ 260

## COFFEES

Illy - Espresso/ Americano/ 165/ 195  
Cappuccino/ Latte/ Mocha  
Thai Coffee 165/ 195  
Extra Shot 30

## TEAS

Thai Iced Tea 195  
English Breakfast/ Green Tea/  
Peppermint/ Earl Grey/  
Jasmine/ Chamomile 180





## beverage menu



BEER	
Chalawan Pale Ale   Thailand   4.7%	280
Singha   Thailand   5%	240
Chang   Thailand   5%	240
Asahi   Japan   5%	240
Heineken   Holland   5%	240
Hoegaarden   Belgium   4.9%	300
Hacklberg Jakobl	350
Weissbier Hell   Germany   5.5%	
NON-ALCOHOLIC	
Heineken 0%	280

SPIRITS	GLASS	BOTTLE
<b>Vodka</b>		
Absolut	350	3,500
Tito's	390	4,000
Belvedere	450	5,950
Grey Goose	475	6,250
<b>Gin</b>		
Beefeater 24	350	4,200
Tanqueray No. Ten	425	6,500 (li)
Hendrick's	450	5,950
<b>Rum</b>		
Bacardi	350	3,500
Diplomatico Reserva Exclusiva	395	4,500
Bacardi 8	475	6,250
<b>Bourbon</b>		
Makers Mark	380	5,500
Jack Daniels	350	4,250
Michter's Kentucky Straight Bourbon	550	7,500
<b>Whisky</b>		
Johnnie Walker Black Label	350	4,200
Chivas 12	350	4,200
The Glenlivet 15	700	9,800
Macallan 12	850	12,000
<b>Tequila &amp; Mezcal</b>		
Olmecca Gold	350	4,200
Patron Silver	450	5,950
Se Busca Mezcal Reposado	450	5,950
<b>Cognac</b>		
Martell VSOP	490	7,000
Hennessy XO	1,500	20,000
<b>Liqueurs</b>		
Jagermeister	350	4,200

## breakfast menu

### fresh start

<b>YOGURT &amp; GRANOLA PARFAIT</b> Seasonal berries	290
<b>THAI MANGO, MANGO YOGURT</b> Fried yellow bean, Doi Kham honey	290
<b>FRUIT &amp; NUT YOGURT BOWL V</b> Full fat yogurt, caramelized almonds, walnuts, cashew nuts, sesame seeds, Thayang banana, raisins <i>Plain, low fat, sugar free or fruit yogurt available upon request</i>	300
<b>FRUIT OF THE MOMENT GF, V, VF</b> Seasonal fruits	280
<b>NAM DOK MAI MANGO, LONGAN FLOWER HONEY &amp; MINT SIGNATURE JUICE</b>	260

### indulge

<b>BUTTERMILK PANCAKES</b> Berries, maple syrup	320
<b>LOCAL THAYANG BANANA PANCAKES</b> Cashew nuts crumble, lemongrass butterscotch sauce	320
<b>CLASSIC BRIOCHE FRENCH TOAST</b> Apple compote, maple syrup	320
<b>BBCO BRIOCHE FRENCH TOAST</b> Roasted locally sourced chili pineapple, raisin, coconut caramel, whipped cream	320
<b>CLASSIC BELGIAN WAFFLES</b> Seasonal berries, warm maple syrup, whipped cream	320

### specialties

<b>THAI BOILED RICE SOUP</b> Boiled egg, traditional condiments local sourced prawn	350
minced pork, minced chicken or vegetarian	320
<b>THAI CONGEE</b> Salted egg, century egg, and traditional condiments pork, chicken or prawns	320
<b>THAI NOODLE SOUP BOWL</b> Beansprouts, Chinese cabbage, pork, fish or beef ball, rice, glass or egg noodle pork, chicken, beef or prawns	350
<b>KHAO PAD</b> Thai style fried rice, fried egg pork, chicken, crab meat, beef or shrimp	340





## breakfast menu

# cage free eggs

All dishes served with homemade hash brown and grilled tomato

**EGGS YOUR WAY** 380  
Two cage free eggs prepared to your preference. Your choice of: crispy bacon or pork sausage or chicken sausage

**JW CAFÉ SIGNATURE OMELET\*** 460  
Surratthani crab mixed with yellow curry, Thai spices, and coriander

**KAI JEAW MOO SAB** 340  
Thai style minced pork omelet, spring onion steamed jasmine rice, Thai sriracha chili sauce  
*minced chicken or vegetarian upon request*

**OLE** 330  
Scrambled eggs, chorizo pork sausage, tomato salsa, guacamole, herb focaccia

**SALMON & EGGS** 390  
Scrambled eggs with smoked salmon, cream cheese, spring onion, sour dough

**AVOCADO TOAST** 450  
Two poached eggs, avocado, sour dough bruschetta, feta, cashew dukkah

**RED CURRY SMOKED SALMON** 380  
Two poached eggs, Thai red curry marinated smoked salmon, coriander hollandaise, English muffin

**CLASSIC BENEDICT** 390  
Two poached eggs, back bacon, hollandaise, English muffin

**FLORENTINE BENEDICT** 390  
Two poached eggs, sautéed spinach, hollandaise, English muffin

**NORWEGIAN BENEDICT** 390  
Two poached eggs, smoked salmon, hollandaise, English muffin

**EGG WHITE FRITTATA** 360  
Spinach, Parmesan, sautéed mushrooms, rye toast

**CUSTOM OMELET or SCRAMBLED SOURDOUGH** 320  
add  
Cheddar, Swiss, feta, mozzarella cheese, mushrooms, asparagus, bell peppers, olives, 30

Onions, tomato, bacon, ham, chicken, turkey, smoked salmon 50

**FUL MEDAMES V, VF** 380  
Broad beans, fresh chili, cumin, garlic, olive oil, chopped onion, tomato, fresh chili, lemon pita bread

**SCRAMBLED TOFU V, VF** 400  
Tahini, grilled king oyster mushrooms, ciabatta toast

**SIDES PER ITEM 180**  
house thick cut bacon (2)  
American bacon (4)  
back bacon (4)  
pork sausages (2)  
chicken sausages (2)  
baked beans  
sautéed mushrooms  
garden salad  
grilled tomatoes  
smashed avocado  
smoked salmon supplement 300

# cereal

**CEREAL V** 220  
Sliced Thayang banana or Narn Dok Mai mango, with your choice of:  
Corn Flakes, Rice Krispies, All-Bran, Coco Frosties, Raisin Bran gluten free Multigrain Cheerios  
Milk - full fat, low fat, soy  
Almond milk supplement 150 VF

**BIRCHER MUESLI V** 290  
Apple, berries, nuts, honey

**OATMEAL V** 290  
Walnuts, banana, raisins, brown sugar  
*vegan upon request VF*

# signature cocktail

395 / Glass

**CLASSIC SPRITZ**  
Aperol, soda, prosecco

**THAI TIKI SPRITZ**  
Plantation pineapple, Lillet Rosé, passion fruit, bitters, soda

**SUSPICIOUS BBCO**  
Beefeater, apple, elderflower, cucumber, lime, Perrier

**SPRING PUNCH**  
Absolut, Chambord, raspberry, lemon, white wine

**SIAM MULE**  
Absolut, yuzu, kaffir lime, ginger ale



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# wine

by the glass/bottle

## Prosecco

Bisol Desiderio & Figli Belstar Prosecco Brut,  
Valdobbiadene, DOC, Italy

430 2,150

## Rosé

Miraval Côtes de Provence Rosé, France

525 2,625

## White

Matua Valley Sauvignon Blanc, Marlborough, NZ

450 2,250

Marchesi Di Barolo, Roero Arneis, DOCG, Italy

550 2,750

Beringer Founders' Estate Chardonnay, California, USA

590 2,950

## Red

Matua Valley Pinot Noir, Marlborough, NZ

450 2,250

Beringer Founder's Estate Merlot, California, USA

590 2,950

Penfolds Max's Shiraz, Cabernet Sauvignon, Australia

575 2,875

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BREAKFAST BUFFET  
830

DINNER BUFFET  
1,975

LUNCH BUFFET  
1,525

SUNDAY BRUNCH  
2,525

GRAND DINNER BUFFET  
2,275

FREE FLOW BEVERAGE PACKAGE SUPPLEMENT  
1,190

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# salad bar

<b>CAESAR SALAD</b> Romaine lettuce, croutons, Caesar dressing, soft boiled egg	<b>360</b>	<b>GRILLED BROCCOLI FETA SALAD Z, V</b> Cashew nut dukkah, honey tahini dressing	<b>310</b>
<b>BBCO GREEK SALAD</b> Assorted vegetables, oregano, feta, olives, crouton	<b>380</b>	<b>MEDITERRANEAN CHOPPED SALAD GF V VF</b> Romaine lettuce, cucumber, locally sourced cherry tomatoes, red onion, bell peppers, Kalamata olives, pumpkin seeds, chickpea, lemon dressing.	<b>360</b>
<b>NICOISE SALAD</b> Local Pathum Thani cos lettuce, green beans, baby potato, olives, onion, semi roasted cherry tomato, soft boiled egg, silver skin anchovies, mustard garlic dressing	<b>310</b>	add feta cheese	100
<b>ROASTED PANZANELLA SALAD V</b> Tomato, olives, red onions, zucchini, bell pepper, basil, ciabatta croutons, Parmesan cheese	<b>320</b>	add bacon	80
		cajun chicken	80
		grilled salmon	140
		tuna	140
		prawn	180



# artful desserts

<b>MANGO STICKY RICE GF, V, VF</b> Fresh Thai mango, warm sticky rice, coconut sauce	<b>320</b>
<b>SEASONAL SLICED THAI FRUITS GF, V, VF</b> Selection of locally sourced Thai fruits	<b>280</b>
<b>LEMONGRASS &amp; CHILI CHOCOLATE BROWNIE</b> Cashew nut crunch, chocolate sauce	<b>300</b>
<b>THAI COFFEE TIRAMISU V</b> Mascarpone, lady fingers, coffee, coffee jelly	<b>300</b>
<b>NEW YORK CHEESECAKE V</b> Chocolate soil, raspberry sauce	<b>300</b>
<b>BLACK FOREST CHERRY MOUSSE V</b> Chocolate shards, Chantilly cream	<b>300</b>
<b>SORBET &amp; ICE CREAM</b> 3 scoops of your choice: Chocolate, coconut, vanilla, lemon, mango, mocha chip, raspberry, strawberry	<b>280</b>
<b>CHEESE PLATE</b> Brie, Cheddar, Emmental, Danish blue, chevre, nut confit, grapes, dried fruits, cheese straws, crostini	<b>590</b>



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# flavors of the Middle East

**ASSORTED MEZZAH V** 490  
Hummus, tabouleh, fatoush, moutabel, olives, pickles, fresh mint, pita bread

**CRISPY FALAFEL V** 270  
Deep-fried ground chickpea patty, cucumber pickle, tzatziki

**SAMOSA V** 250  
Deep-fried vegetable samosa, tomato, lettuce, cucumber yogurt

**CHICKEN SHAWARMA SANDWICH** 370  
Onions, lettuce, cucumber pickle, tomatoes, tahini

## SOUP

**SHORBAT ADDAS V** 250  
Lentil soup

## MIDDLE EASTERN DESSERTS

**FRESH FRUIT SALAD GF, V, VF** 280  
Locally sourced fruits, mint, seasonal mixed berries

**OM ALI** 320  
Sweet Arabic bread pudding, nuts, almonds

## FROM THE GRILL

All served with Arabic rice, grilled tomato, onions, chili and cucumber yogurt

**ARABIC MIX GRILL GF** 1,200  
Double lamb cutlet, chicken breast, shish kebab

**GRILLED NANIMA FARM NSW DOUBLE LAMB CUTLETS GF** 1,900

**PRASIT FARM GRILLED CHICKEN BREAST GF** 780

## FROM THE SEA

All served with Arabic rice, grilled tomato, Arabic parsley salad, crispy fried pita bread  
*Gluten Free option available upon request*

**SAMAK HARRA FISH** 1,200  
Locally sourced baked whole sea bass, cumin, garlic, parsley

**GRILLED GARLIC JUMBO PRAWNS** 1,700

**GRILLED WHOLE MAINE LOBSTER** MARKET PRICE  
800g



# pantry

**CHICKPEA HUMMUS V, VF** 350  
Vegetables, cherry radish, cucumbers

**BRUSCHETTA V** 290  
Mozzarella, tomato, basil

**CRISPY THAI SPRING ROLLS** 290  
Shrimp, Thai plum sauce  
*Vegetarian option upon request V*

**SATAY MOO, GAI OR NUA** 370  
Pork, chicken or beef satay, peanut sauce, sweet and sour cucumber sauce

**BUFFALO CHICKEN WINGS** 390  
Blue cheese dressing, crudites

**KHAO NEOW MOO PING** 230  
Grilled pork skewers, sticky rice, Thai spicy tamarind sauce

**PLANT BASED KHAO TANG, NA TANG V** 240  
Rice crackers, Omnimeat, tofu sauce

# soup kettle

**TOM YUM GOONG** 400  
Tiger prawns, coconut, lemongrass

**TOM KHA GAI** 400  
Spicy chicken soup, coconut, lemongrass, galangal, coriander, lime, chili

**FRENCH ONION SOUP** 400  
Gruyère cheese

**SOUP OF THE DAY** 270  
*Vegetarian option available*

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# local kitchen



- SOM TUM** 260  
Papaya salad, peanuts, sticky rice  
add  
salted egg 40  
grilled chicken 80  
grilled prawns 180
- LARB GAI or MOO** 260  
Minced chicken or pork salad, mint
- YAM WOON SEN** 390  
Spicy sour seafood, pork, glass noodle salad
- PHAD THAI** 380  
Wok fried noodle, prawn, bean curd, egg, bean sprouts  
*Vegetarian option available*
- GUAY TIEW RAD NA** 250 / 330  
Fried rice noodles, kale, soya sauce  
Chicken or pork  
prawn or beef
- GUAY TIEW PHAD SEE EIEW** 270 / 330  
Thick rice noodles, soy sauce, egg  
Chicken or pork  
beef or prawn
- SPAGHETTI KEE MAO TALAY** 370  
Spicy squid ink paste, prawn, squid, lip mussels, scallops



- PHAD KRA PROW** 340  
Wok fired with chili and Thai basil, white rice, fried egg, cucumber  
Chicken, pork, beef or prawn
- MASSAMAN NUA** 390  
Tender beef curry, potato, peanut, coconut milk
- GAENG KIEW WAAN** 390  
Green curry, steamed jasmine rice  
Chicken, pork or beef  
*Vegetarian option available*
- KHAO PAD** 340  
Thai fried rice, fried egg  
Vegetarian, pork, chicken, crab meat, beef or shrimp
- KANOM JEEN NAM YA** 290  
Thai rice noodles, fish curry sauce, soft boiled egg, condiments, green beans, beansprouts cabbage, Thai basil
- KUAI TIAO RUEA** 290  
Thai noodle dish, pork, meat ball, dark soy sauce broth, pickled bean tofu, Thai spices, pork crackling, Thai basil



# sandwiches & burgers

All served with French fries

- STEAK SANDWICH** 560  
Grain fed flank steak, gruyère cheese, caramelized onion, crispy bread
- REUBEN SANDWICH** 450  
Toasted rye bread, Swiss cheese, sauerkraut, beef pastrami
- SOUTH WEST CHICKEN SANDWICH** 450  
Roast chicken, cheese, guacamole, French bread
- JW SIGNATURE CLUB** 540  
Two slices of sour dough, fried egg, bacon, Cheddar cheese, lettuce, tomato, oven roasted turkey, mayo
- CLASSIC BURGER** 480  
Sesame bun, 180 gram beef patty, lettuce, tomato, cheddar cheese

add – bacon 70 | cage free fried egg 50

**CHICKEN TIKKA ROMALI FLAT BREAD** 420  
Cucumber riata, tomato, onion, mint, coriander

**PLANT BASED FALAFEL WRAP VF** 370  
Tortilla, cucumber, pickled carrots, tomato, red onion, lettuce, tahini sauce

**PLANT BASED BEYOND BURGER** 450  
Sesame bun, 115 gram beyond meat patty, lettuce, tomato



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# pizza oven

All our pizzas are made with fresh buffalo mozzarella

**MARGHERITA** 400  
Mozzarella, tomato sauce, basil, Parmesan, chili flakes, oregano

**SMOKED SALMON & ROCKET** 650  
Mozzarella, tomato sauce, smoked salmon, basil, mascarpone, capers, rocket

**PARMA HAM** 650  
Mozzarella, tomato sauce, basil, rocket, Parmesan

add:  
egg, onion, mushrooms, tomato, pineapple 30

Smoked chicken, spicy pork salami, Chiang Mai sausage 70

Larb gai, bacon, honey ham  
gluten free base 100



**LARB** 290  
Spicy wok fried Omnimeat salad, mint

**YUM WOONSEN** 290  
Spicy vermicelli noodle salad, celery leaf, tomato, onion

**PHAD KRA PROW** 290  
Wok fried Omnimeat, chill, Thai basil, white rice, cucumber

**TOM YAM** 290  
Hot and sour soup, mushrooms, Omnimeat, steamed rice

**TOM JUED** 290  
Thai style clear soup, tofu, celery, coriander

**PREAW WAN** 290  
Sweet and sour Omnimeat ball, bell peppers

**TOD OMNIMEAT SAUCE MAKAEEM** 300  
Deep fried Omnimeat, tamarind sauce, peanuts



# omni meat

Plant based protein

\*\*\* Option Chinese vegetarian available upon request. No garlic, no onion, no coriander, no leek, no chive.

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## comfort food

- GRILLED SALMON STEAK** 720  
Garlic spinach, tomato and basil dressing
- BAKED HARISSA MARINATED FILLET OF SEABASS** 490  
Grilled asparagus, caper butter
- FISH & CHIPS** 490  
Chang Beer battered locally sourced sea bass, tartar sauce, chips, malt vinegar
- WIENER SCHNITZEL HOLSTIEN** 450  
Breaded pork or chicken, lemon, fried egg, anchovy fillet, potato salad or French fries
- SIGNATURE AUSTRALIAN GRAIN FED SIRLOIN STEAK\*** 2,500  
Thai style chimichurri with fries

- HARISSA ROASTED CAULIFLOWER STEAK GF VF 650**  
Tahini dressing, radish, confit garlic, roasted shallots
- CRUMBED AUSTRALIAN TOMATO CHEESE STEAK (130GM)** 1,400  
French fries, sautéed mushrooms
- ROASTED BREAST OF CHICKEN** 780  
Roasted potatoes, grilled broccoli, asparagus, whole grain mustard jus
- GRILLED AUSTRALIAN FLANK STEAK** 580  
French fries, sautéed spinach, black pepper jus
- LAMB KORMA** 720  
Braised lamb curry, almond gravy, basmati rice, naan bread, yoghurt, pickles
- CHICKEN BIRYANI** 480  
Saffron rice, fried onion, cashew nuts  
*Vegetarian option available*



## pasta

- Spaghetti | penne | fettuccine  
*gluten free spaghetti (add 100 THB)*
- AGLIO E OLIO** 320  
Extra virgin olive oil, chilli, garlic, Parmesan cheese V
- ARABIATA** 440  
Spicy tomato sauce, Parmesan cheese V
- BOLOGNESE** 440  
Tomato meat sauce, parsley, Parmesan cheese
- CARBONARA\*** 440  
Onion, pork bacon, egg, cheese

