

IN-ROOM DINING MENU

BREAKFAST (available from 06:30 until 10:30)

GLUTEN FREE ON REQUEST

- 1. CONTINENTAL BREAKFAST** (อาหารเช้าแบบตะวันตก) 540
- Choice of fruit juice: apple, orange, guava, pineapple
 - Choice of cereals: Coco crunch, Corn Flakes, muesli or oatmeal
 - Choice of milk, regular, low fat, soy milk or chocolate milk
 - Mixed fruit platter
 - Choice of bakery items
 - Coffee or tea
- 2. AMERICAN BREAKFAST** (อาหารเช้าแบบอเมริกัน) 780
- Choice of fruit juice: apple, orange, guava, pineapple
 - Choice of cereals: Coco crunch, Corn Flakes, muesli or oatmeal
 - Choice of milk, full milk, low fat, soy milk or chocolate milk
 - Mixed fruit platter
 - Two eggs of your choice, served with hash browns, grilled tomatoes, sautéed mushrooms, baked beans and choice of crispy or soft bacon, chicken or pork sausage
 - Choice of bakery items
 - Coffee or tea
- 3. THAI BREAKFAST** (อาหารเช้าแบบไทย) 560
- Choice of fruit juice: apple, orange, guava, pineapple
 - Rice congee with choice of seafood, fish, chicken or pork topped with poached eggs
 - Steamed Dim Sum, Prawn shumai, pork bun, prawn hakao
 - Pa Tong Ko Chinese bread with pandan cream dip
 - Coffee or tea
- 4. HEALTHY BREAKFAST** (อาหารเช้าเพื่อสุขภาพ) 780
- Choice of fruit juice: apple, orange, guava, pineapple
 - Choice of cereals: Corn Flakes, Frosted Flakes, natural muesli or oatmeal
 - A jug of low fat or soy milk and a bowl of low-fat yogurt
 - Whole wheat toast and low fat muffins
 - Mixed fruit platter
 - Egg white of your choice served with grilled tomatoes, roasted potatoes and mushrooms
 - Coffee or tea
- 5. HOMEMADE YOGURTS** (โยเกิร์ต) 180
- Low fat
 - Plain
 - Mixed fruit

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6. CEREALS (ซีเรียลเสิร์ฟพร้อมนม) 260

Served with choice of milk, low fat, full fat, soy milk or chocolate milk

- Coco crunch
- Cornflakes
- Bircher muesli
- Natural muesli
- Oatmeal with dried fruits

7. BAKERY SELECTION (ชุดขนมปัง) 240

- Croissant plain or chocolate
- Fruit Danish
- Raisin rolls
- Muffins
- Breakfast bread roll
- Multi grain, whole wheat or white toast

8. EGG DISHES (เมนูไข่) 450

• TWO EGGS OF YOUR CHOICE:

Fried, Scrambled, Omelets, Boiled, Poached ไข่ดาว, ไข่คน, ไข่ต้ม, ไข่ลวก

Served with hash browns, grilled tomatoes, roasted potatoes, bacon, chicken or pork sausage and baked beans

• EGGS BENEDICTS ไข่เบเนดิกต์

With ham or smoked salmon, sour dough and hollandaise sauce served with grilled tomatoes, roasted potatoes, bacon, chicken or pork sausage and baked beans

9. SPECIALTIES เมนูพิเศษ: ก๋วยเตี๋ยว / ข้าวผัด / แพนเค้ก / วาฟเฟิล / ซอส / โคลคัท



- Noodle soup and vegetables with your choice of: chicken, pork or beef 450
- Wok fried noodle with your choice of: chicken, pork, beef or shrimp 480
- Thai fried rice with your choice: chicken, pork, beef or shrimp 450
- Rice congee with choice of Seafood, Fish, Chicken or Pork topped with Poached Eggs 450
- Pa Tong Ko Chinese Bread with Pandan Cream dip 240
- Steamed Dim Sum, Prawn Shumai, Pork Bun, Prawn Hakao 300
- Pancakes plain or banana served with honey or maple 240
- Waffles with caramelized banana and fresh cream 240
- Cheese platter with dried fruit and walnuts 450
- Cold cuts platter 450
- Mixed fruit platter 230

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ALL DAY DINING (available from 12:00 until 22:30)

TO BEGIN

- 10. CAESAR SALAD**   (ซีซาร์สลัด ไก่, กุ้ง, แชลมอนรมควัน) 600
Shaved Parmesan cheese, crispy pork bacon, romaine hearts, herb croutons, soft boiled egg and choice of grilled chicken, grilled prawns or smoked salmon
- 11. NICOISE SALAD** (สลัดปลาทูนานิคซ์) 570
Quick-seared yellow fin tuna salad laced with balsamic and lemon dressing
- 12. Mixed leave salad** (สลัดผัก) 410
Mixed young leaves, capsicums, onions, carrots served with white wine vinaigrette dressing

PASTA

*Choice of Pasta: Spaghetti, Penne, Linguine or Fettuccini

ตัวเลือกเส้นพาสต้า: สปาเก็ตตี้, เพนเน่, ลิงควินี, เฟตตูชีเน


GLUTEN FREE ON REQUEST

- 13. BOLOGNAISE** (ซอสเนื้อ) 450
Classic minced beef in Pomodoro sauce
- 14. FRUTTI DE MARE**  (ซีฟู้ดในซอสมะเขือเทศ) 490
Seafood with basil herbs in Pomodoro sauce
- 15. PASTA AL POMODORO**  (ซอสมะเขือเทศ) 370
With olive oil, tomato puree and fresh basil
- 16. CARBONARA** (ซอสคาโบนาร่า) 450
In pork bacon cream sauce and Parmesan cheese
- 17. SEAFOOD AGLIO OLIO**  (ซีฟู้ด ออลิโโอลิโอ) 500
Seafood, garlic, black olives, capers, onions, capsicums and dried chili

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BETWEEN BUNS

- 18. THE SLATE BEEF BURGER**  (เบอร์เกอร์เนื้อเดอะสแลท) 570
Warm crispy shallot bun, pork bacon, Cheddar cheese, mustard mayonnaise and salad leaves served with potato fries
- 19. CLUB SANDWICH** (คลับแซนด์วิช) 510
White bread, smoked ham, chicken, fried egg, pork bacon, Cheddar, lettuce, tomatoes and pickles served with potato fries

FROM THE CHARCOAL GRILL

Served with salad and your choice of one side dish and sauce
เสิร์ฟพร้อมสลัด เครื่องเคียง และ ซอส

- 20. ARGENTINIAN GRAIN FED BEEF TENDERLOIN – 200 GRAMS** 1,300
(สเต็กเนื้อสันใน)
- 21. AUSTRALIAN GRAIN FED STRIPLOIN – 200 GRAMS** 1,100
(สเต็กเนื้อสันนอก)
- 22. AUSTRALIAN GRAIN FED RIBEYE – 200 GRAMS** 1,200
(สเต็กเนื้อสันนอกติดมัน)
- 23. LAMB CUTLETS** (สเต็กเนื้อแกะ) 900
- 24. MARINATED PORK CHOP** (สเต็กหมูสันนอก) 750

SIDE ORDERS

- GARLIC MASHED POTATO** (มันฝรั่งบดกับกระเทียม)
- POTATO FRIES** (มันฝรั่งทอด)
- SAUTÉED VEGETABLES** (ผักรวมพัดเนย)
- GRILLED VEGETABLES WITH HERBS** (ผักย่างสมุนไพร)

SAUCES

- PEPPERCORN SAUCE** (ซอสพริกไทยอ่อน)
- RED WINE SAUCE**  (ซอสไวน์แดง)
- MUSHROOM SAUCE** (ซอสเห็ด)
- SPICY SHALLOT CHILI LIME SAUCE** (ซอสน้ำจิ้มแจ่ว)




SIDE DISH PER SIDE ORDER 160

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THAI FAVOURITES

TO BEGIN

- 25. GIAN THOD**  (เกี๊ยวทอด) 460
Traditional Phuket crunchy sausage stuffed with pork, prawns and crab meat with jicama root vegetables
- 26. LAAB PLA GROB**  (ลาบปลากรอบ) 420
Deep fried fish fillet tossed with chili, mint leaves, coriander and roasted rice powder
- 27. YAM WOON SEN TALAY**  (ยำวุ้นเส้นทะเล) 460
Spicy glass noodle salad with seafood

SOUPS

- 28. TOM YAM GOONG**  (ต้มยำกุ้ง) 480
Spicy and sour lemongrass soup with prawns and mushrooms
- 29. TOM KHA GAI** (ต้มข่าไก่) 390
Coconut milk soup with lemongrass, chicken and Thai herbs
- 30. TOM SOM PLA**  (ต้มส้มปลา) 480
Phuket traditional fish soup flavoured with tamarind and lemongrass

MAINS

Complimentary with steamed rice



- 31. GOONG MAKHAM**  (กุ้งราดซอสมะขาม) 1,180
Prawns braised with sweet and sour tamarind sauce
- 32. GAENG PRIK GAI**  (แกงพริกไก่) 510
Phuket style chicken in red curry with crushed black peppercorns
- 33. PHAD KAPRAO MOO KROB** (ผัดกระเพราหมูกรอบ) 480
Stir-fried crispy pork with spicy chili, basil leaves and vegetables
- 34. PLA KRAPONG PHAD PREAW WAAN**  (ปลากระพงผัดเปรี้ยวหวาน) 500
Wok-fried white snapper fillet, vegetables with sweet and sour sauce
- 35. PHAD PAK RUAM MIT NAM MAN HOI**  (ผัดผักรวมมิตรน้ำมันหอย) 290
Stir-fried garden vegetables with oyster sauce

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- 36. QUICK-FRIED MORNING GLORY**  (ผัดผักบุ้งไฟแดง) 290
With bean paste in oyster sauce
- 37. KHAO PHAD MOO, GAI RUE SEAFOOD**  ข้าวผัดหมู, ไก่ หรือ ซีฟู้ด 450
Fried rice with pork, chicken or seafood

NOODLE DISHES

- 38. PHAD THAI GOONG**  (ผัดไทยกุ้ง) 500
Stir-fried rice noodles with prawns and tamarind sauce with its condiments
- 39. PHAD MEE SAPAM**  (ผัดหมี่สะปำทะเล) 480
Phuketian famous fried egg noodles with seafood and vegetables

DESSERTS

- 40. THE SLATE CHEESE CAKE**   (ชีสเค้ก) 310
On cookie crust served with passion fruit coulis
- 41. KHAO NIEW MAMUANG** (ข้าวเหนียวมะม่วง) 280
Steamed glutinous rice with coconut milk accompanied by crispy mung beans
- 42. TROPICAL FRESH FRUIT PLATTER** (ผลไม้รวม) 230
Selection of local seasonal fruits

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LITTLE MINERS MENU

SOUPS

VEGETABLE SOUP  (ซูปผัก)	150
CHICKEN CREAM SOUP (ซูปครีมไก่)	150

MAINS

GRILLED CHICKEN BREAST WITH MASHED POTATO 	180
(อกไก่ย่างเสิร์ฟคู่มันฝรั่งบด)	
BEEF OR CHICKEN CHEESE BURGER  (เบอร์เกอร์เนื้อ หรือ ไก่)	210
SPAGHETTI WITH BEEF BOLOGNAISE (สปาเก็ตตี้ซอสเนื้อ)	210
CHICKEN NUGGETS WITH POTATO FRIES (ไก่นักเก็ตทอดเสิร์ฟคู่มันฝรั่งทอด)	190
FISH AND CHIPS (ปลาชุบแป้งทอดกับมันฝรั่งทอด)	210
SHRIMP AND VEGETABLE FRIED RICE  (ข้าวผัดกุ้ง)	190
WOK-FRIED EGG NOODLES WITH CHICKEN (เส้นหมี่เหลืองผัดไก่)	180
SHRIMP PHAD THAI  (ผัดไทยกุ้ง)	190
FRENCH FRIES (มันฝรั่งทอด)	150

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