

COFFEE BREAK

Set A: 90 Baht

A choice of 1 dessert + Coffee & tea + Fresh fruits

Set B: 120 Baht

A choice of 2 desserts + Coffee & tea + Fresh fruits

Set C: 160 Baht

A choice of 2 desserts + Coffee & tea + Fresh juice + Fresh fruits

Set D (Sustainable): 180 Baht

A choice of 2 sustainable desserts + Organic coffee & tea + Fresh juice + Seasonal fruits

Sustainable dessert choices

"Made with fresh-in-season Royal Project produce & locally sourced ingredients"

- Mushroom puff
- Potato curry bun
- Vegetable pizza
- Marble cake
- Spinach cheese tomato quiche
- Vegetable spring roll
- Eclair
- Teriyaki Benja chicken croissant
- Tuna & cheese ciabatta
- Kurobuta pork burger
- Banana crumb muffin
- Cappuccino cupcake
- Soft chocolate cake
- Grilled chicken & spinach quiche



Dessert choices

Bun

Chicken | Ham & cheese | Mixed mushrooms | Red bean | Spinach | Taro

Cake

Blueberry cheesecake | Brownie | Carrot | Caramel custard | Orange | tiramisu | Toffee

Cookie

Chocolate chip | Cornflake | Oatmeal

Mini sandwich

Chicken | Egg | Ham | Ham & cheese | Tuna | Tomato & cheese | Lettuce, tomato & cucumber

Muffin

Almond | Banana | Blueberry | Chocolate Chip | Raisin

Pie

Chicken curry | Chicken sausage | Tuna | Mixed mushrooms | Spinach

Tart

Almond | Blueberry | Chocolate | Mixed fruits | Lemon | Pecan

Quiche

Spinach | Mini pizza | Salmon



Sustainable light meal

All sets are crafted fresh using local ingredients and seasonal produce to help support community livelihoods and reduce carbon footprint.

LIGHT MEAL SET A 250 BAHT

Grilled chicken with quinoa
feta in pita

Organic green tea pudding
with gaba soy milk

Seasonal fruits

Organic coffee / tea

LIGHT MEAL SET B 250 BAHT

Ciabatta stuffed with prawn,
avocado & cheese

Dried banana & honey cake

Seasonal fruits

Organic coffee / tea

LIGHT MEAL SET C (VEGETARIAN) 250 BAHT

Egg & grilled mixed
vegetable burrito

Fresh tomato & cheese
pancake

Banana caramel cake

Organic coffee / tea

LIGHT MEAL SET D (VEGAN) 250 BAHT

Ciabatta & grilled plant-
based guacamole

Chickpea burger

Upside down cake

Organic coffee / tea



Food
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Sustainable lunch



NON-VEGETARIAN 950 BAHT

APPETIZER

Royal Project flower & vegetable spring rolls with mint sauce

SOUP

Spicy prawn & vegetable soup with herbs

DESSERT

Passionfruit cheesecake or Seasonal fruits

MAIN COURSE

Stir-fried chayote shoot with crispy gourami

Smoked Benja chicken with pumpkin in red curry

Three-flavoured deep fried red tilapia

Baked rice with grains in roasted coconut

*50 pax minimum order for any set.



VEGETARIAN 850 BAHT

APPETIZER

Sweet corn cake

SOUP

Coconut milk soup with konjac & mushroom

DESSERT

Mango & sticky rice or Seasonal fruits

MAIN COURSE

Mixed mushroom & basil curry custard

Baked vermicelli with shiitake & bok choy

Stir fried plant-based meat with cashew, ginkgo seed & eggplant

Baked rice with taro & grains



Food
World

Sustainable cocktail reception

- Royal Project's Rainbow Trout is coddled in pristine water 1,300 metres above sea level by Doi Inthanon hilltribes.
- Cage-free Benja chicken is fed with balanced, nutrient-rich diets.

INTERNATIONAL COCKTAIL 650 BAHT

SAVORY SELECTION

Royal Project mixed vegetable tempura

Salted egg stuffed fish cake

Pineapple with sweet & savoury peanut sauce

Avocado pomegranate salad baguette

Mini plant-based burger with cheddar & tomato

Mini fish & chili paste puff

Chicken stuffed flower shaped dumpling

Konbu spicy salad

CARVING STATION

Royal Project trout in garlic butter sauce with baked potato & sautéed spinach

DESSERT

Mango cheesecake + Green tea choux cream

Assorted mini cakes

Seasonal fruit stick



THAI COCKTAIL 650 BAHT

SAVORY SELECTION

Betel leave wrapped fried trout

Shrimp in crispy bag (Thung Thong)

Spicy Chinese kale salad with Benja chicken

Pomelo salad with fried seabass

Roasted chicken with lemongrass

Thai shrimp cake

Thai peanut dumpling

Mini fish curry puff

CARVING STATION

Roasted Benja chicken with cranberry sauce & sautéed mixed vegetables

DESSERT

Pandan & Thai tea cake, mung bean custard cake, fruit tart

Assorted Thai desserts

Seasonal fruit stick



Food World

Sustainable cocktail reception

Our lasagna and potato mushroom pie are made with vegetables from Royal Project that helps support hilltribe growers.

VEGETARIAN COCKTAIL 550 BAHT

SAVORY SELECTION

Tomato & mozzarella French toast sandwich
Spinach & champignon mini pizza
Shiitake cream sauce vol au vent
Grilled black sesame tofu with teriyaki sauce
Fried egg & cheddar mini burger
Crispy noodle with cashew
Tomato & avocado bruschetta
Mixed vegetable tempura

CARVING STATION

Veggie lasagna

DESSERT

Mango cheesecake + Green tea choux cream
Assorted Thai desserts
Seasonal fruit stick



VEGAN COCKTAIL 550 BAHT

SAVORY SELECTION

Mini bruschetta tart
Grilled mixed vegetable burger
Plant-based meat & potato stuffed eggplant roll
Mixed nuts & rice crisp
Buffalo cauliflower wing
Vegetable spring roll
Veg lollipop
BBQ plant-based meat & vegetables

CARVING STATION

Potato mushroom pie with cream sauce & grilled vegetables

DESSERT

Vegan chocolate cake
Coconut cake
Oatmeal cookie
Seasonal fruit stick
Soft drink
Herb juice



Food
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