





## WELCOME

AT THE COURTYARD, OUR CUISINE IS HINGED ON LOCAL, SEASONAL AND SUSTAINABLE INGREDIENTS. OUR PANTRY IS STOCKED WITH PRODUCE FROM THE GARDENS OF LOCAL FARMERS AND REGIONAL PRODUCERS BRINGING THE ABUNDANCE OF THE FIELD TO YOUR TABLE.

## SMALLER PLATES

sweet corn tempura, baby shrimps		220
crispy squids, tom-yum mayo		250
chinese five spice cured tasmanian ocean trout, fennel, trout roe, yoghurt		395
chicken liver mousse, pear chutney		325
yellow fin tuna tartare, radishes, pistachio, ginger dressing		450
sautéed andaman tiger prawns, chorizo, spinach		395

## SALADS

green leaves salad, pomelo, peanuts, sesame vinaigrette (v)		290
hainanese chicken salad		270
smoked eggplant salad, tomatoes, pomegranate, extra virgin olive oil, basil, pine nut (v)		425
tiger prawn-tomato salad, corn, basil, soy dressing		390
grilled organic thai asparagus salad, lemon vinaigrette, hazelnut, watercress, orange (v)		275




 Most Popular

(v) vegetarian




In case of any allergies, please inform us.

All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge

## LARGER PLATES

sautéed spring bay mussels, sambal coconut sauce	 575
pan-fried king mackerel, curry-potato risotto, steamed broccolini	550
char grilled free range baby chicken, tom-yum, pineapple	 590
8oz char grilled australian wagyu beef skirt, polenta, singapore black pepper sauce	1,200
crispy duck leg confit, turkish white beans salad	 725
sautéed australian bush lamb cutlets, potato pave, sweet onions, natural jus	850
grilled kurobuta pork chop, butter fried cabbage, honey-mustard sauce	550

## SUGAR

hong kong waffle, berries, whipped cream, maple syrup	 300
tart of the season	300
peranakan pudding, soy milk, java pepper, sago, palm sugar	 300
chocolate profiterole, madagascar vanilla ice cream	300
green tea-white chocolate soufflé, wasabi ice cream	 300
seasonal exotic fruits from thailand	200
house made ice creams & sorbets	80 per scoop
please ask our server for today's selections	

 Most Popular

## HOT COFFEE

Espresso (Single / Double)	90 / 120
Espresso Macchiato Espresso with a dash of frothed milk	120
Espresso Con Panna Espresso with a dollop of whipped cream	130
American Coffee	140
Cappuccino	150
Café Latte	150
Café Mocha	160

## ICED COFFEE

Iced Americano	140
Iced Café Latte	150
Iced Café Mocha	160
Espresso Affogato (Served with Vanilla Ice Cream & Caramel Sauce)	135

## BLENDED COFFEE

Café Frappe	150
Café Caramel Frappe	150
Thai Coffee with Whipped Cinnamon Cream	150

## CHOCOLATE

Hot or Cold Valrhona Chocolate	170
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## TEA BY TWG

English Breakfast Tea / Classic blend with light floral undertones	150
Imperial Lapsang Souchong / Smoky black tea with Chinese pines	
Grand Wedding Tea / Black tea with sunflowers and exotic tones	
Jasmine Queen Tea / Delicate royal green tea with jasmine flower	
Moroccan Mint Tea / Sahara mint green tea	
Sakura! Sakura! Tea / Kyoto's cherry blossom's green tea	
Royal Orchid Tea / Oolong infused with night blooming orchids	
Secret of Siam Tea / Spicy blue and green tea blend	
White House Tea / Fruity and fragrant essence of roses and berries	
Midnight Hour Tea / Theine free tropical black tea	

## ICED TEAS &amp; LEMONADES

Watermelon Iced Tea	225
Earl Grey Lavender Tea	
Blue Berry Iced White Tea	
Organic Lemon Iced Tea	
Lemon & Lavender Lemonade	
Red Grapefruit Lemonade	

## SHAKES &amp; SMOOTHIES 275

Double Chocolate Milk Shake with Whipped Cream

Coffee Milk Shake with Whipped Cream

Mango &amp; Wild Berry Smoothie

## WATER

Aqua Panna 50 cl / 75 cl 140 / 200

San Pellegrino 50 cl / 75 cl 175 / 225

## FRESHLY SQUEEZED 220

Sun Kissed Orange

Pomegranate

Pineapple, Ginger

Green Apple, Guava

## CARBONATED BEVERAGES

Coke, Coke Zero, Coke Light, Sprite, Fanta, Soda, Tonic, Ginger Ale 120

Red Bull (European) 170

## COCKTAILS WITH HERITAGE 370

## THE ROYAL HOTEL 1927

House Infused Lemon Ketel One Vodka / Peach / Mint / Jasmine / Lemon / Sparkling Wine

## RUSSIAN MULE 1948

House Infused Blueberry Ketel One Vodka / Ginger Beer / Fresh Lime / Blueberries

## THE HOUSE 2015

House Grown Thai Basil Infused with Tanqueray Gin / Cointreau / Lemon Juice / Bitters

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**SIGNATURE PUNCH (800 ML) (Sharing Is More Fun)**

**UNDER THE TREES** 1,100

Rose Wine / White Rum / Fresh Strawberries / Pomegranate Juice /  
Sliced Limes / Organic Chiang Mai Honey / House Made Lemonade

**GARDEN FLAIR** 1,400

Aperol Infused with Rosemary / Bourbon / Rubi Grapefruit /  
Organic Chiang Mai Honey / Sparkling Wine / Soda and Love

**ASIATIC BLOODY MARY** 1,050

Ketel One Vodka / Natural Tomato Juice / Wasabi Paste / Soy Sauce /  
Fresh Ginger / Lemon Juice / Sakorn Salt & Szechuan Pepper

**COURTYARD SEASONAL MUST HAVE**

**BUBBLE FLOAT ON SORBET** 380 / 1,780

Sparkling Wine or Moët Ice Champagne  
Served with Thai Tangerine Sorbet or Wild Berry Sorbet

**COURTYARD GIN AND TONIC**

Tanqueray Gin Kaffir Lime / Lavender / Lemon Essence 360  
Bombay Sapphire / Earl Grey TWG / Cinnamon 380  
Hendricks / Cucumber / Rosemary 450

**COURTYARD VODKA AND TONIC**

Ketel One / Lime / Thai Red Chili 350  
Belvedere / Blueberries / Pomegranate Essence 380  
Grey Goose / Lemon Juice / Kaffir Leaves 390

## BEERS

Singha	160
Chang - Export	160
Asahi	180
Heineken	180
Corona Extra	220
Erdinger Weissbier	250

## CRAFTED BEERS

Deschutes Chainbreaker White	340
YoHo Suiyoubi No Neko Wheat Beer	260