



## WELCOME...

At the courtyard, our cuisine is hinged on local, seasonal and sustainable ingredients. Our pantry is stocked with ingredients from the gardens of local farmers and regional producers bringing the abundance of the field to your table for us to serve you our best authentic comfort food.

FATIH TUTAK  
Culinary Director — The House on Sathorn

## SMALLER PLATES

gillardeau oysters tradition, soy mignonette	200 per pcs
gillardeau oysters tempura, lemon ash, kimchi mayonnaise	200 per pcs
crispy squid, tom yum mayo 🍴	300
foie gras torchon, brioche, quince jelly	550
chicken liver mousse, pear chutney, grilled sour dough, onions 🍴	350
big eye tuna tartare, radishes, pistachio, ginger dressing	450
sautéed andaman tiger prawns, chorizo, spinach	550
kagoshima wagyu tartare, slow cooked egg yolk, jumbo french fry 🍴	850
30g schrencki sturgeon caviar, potato blinis, traditional condiments	4,500
soup of the day	250

## SALADS

green leaves salad, pomelo, peanuts, sesame vinaigrette (v)	300
hainanese chicken salad	350
jumbo tiger prawns som tum our way... 🍴	550
smoked eggplant salad, tomatoes, pomegranate, extra virgin olive oil, basil, pine nut (v)	450
tiger prawns-tomato salad, corn, basil, soy dressing	450
char-grilled asparagus salad, lemon vinaigrette, hazelnut, watercress, orange (v)	350
little caesar, grilled andaman prawns, bacon, anchovy - parmesan dressing, croutons	350

## BETWEEN THE BREAD

croque monsieur mushroom, truffle, sour dough, green salad (v)	550
adana kebab durum, lamb, grilled tomatoes, 🍴 sumac-onion salad, lavash bread	500
charcuterie baguette, salami, beaufort chalet d'alpage, dijon mayonnaise, gherkin, green salad	450
fried chicken bao, coleslaw, cucumber, hand cut potato fries, 🍴 okonomiyaki sauce	500

🍴 Most Popular

(v) vegetarian

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## LARGER PLATES

sautéed black mussels, sambal coconut sauce	550
steamed black cod, tom kha cream, steamed rice	800
char-grilled free range baby chicken, tom yum, roasted pineapple 🍷	600
crispy duck leg confit, turkish white beans salad	750
black pork risolles, orzotto, tomato sauce, parmesan 🍷 <i>like my mom used to make</i>	650
tandoori lamb cutlets, saffron biryani, smoked eggplant	800
barley risotto, confit tomatoes, feta cheese, olives (v)	450

## ROBATA GRILL

## FROM THE SEA

jumbo tiger prawn	market price
miso black cod	700

## FROM THE SOIL

55-day dry-aged, grass-fed, rib-eye 400g	2,100
55-day dry-aged, grass-fed, sirloin 400g	2,000
55-day dry-aged, grass-fed, tomahawk 1000g (for 3-4)	4,200
A6+, kagoshima wagyu, sirloin 200g 🍷	2,600
bush lamb cutlet 300g	800
kurobuta pork chop 300g	600
lamb adana kebab 200g 🍷	700

**all robata items include one choice of side dish and sauce**

## SIDES

organic steamed rice	200
hand cut potato fries, truffle salt	200
sautéed wild mushrooms	200
orzo risotto	200
mentaiko mac & cheese	200
kangong belachan 🍷	200
cauliflower gratin	200
sautéed broccoli	200
grilled asparagus	200
mashed potatoes	200
just a simple green salad	200

## SAUCES

signature soy béarnaise 🍷	150
ponzu	150
honey-cognac grain mustard	150
singapore black pepper sauce	150
red wine bordelaise 🍷	150
perigord sauce	150
mushroom cream	150

🍷 Most Popular

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## SUGAR

hong kong waffle, berries, whipped cream, maple syrup 🍪	350
tart of the season	350
pandan panna cotta, mango jelly, hazelnut sable	350
chocolate profiterole, madagascar vanilla ice cream	350
sake-kasu soufflé, okinawa black sugar ice cream 🍪	500
house made ice cream & sorbet	80 per scoop
<i>please ask our server for today's selections</i>	
artisan cheese platter from europe, condiments	800

🍪 Most Popular

## FOR LITTLE ONES

For children below 12 years old, The Courtyard accommodates half portions of some of the regular sized dishes. In addition, our team is happy to create a special dish meeting the taste or dietary preference of our youngest diners.





## THE HOUSE ON SATHORN

**COCKTAILS WITH HERITAGE** 420

## THE ROYAL HOTEL 1927

house infused lemon ketel one vodka, peach, mint, jasmine, lemon, sparkling wine

## LUMDUAN

ketel one vodka, chambord, fresh guava juice, blueberry syrup, lime

## SUMMER SCENT

tanqueray gin, elderflower liquor, pineapple squeeze, rosemary syrup

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

## UNDER THE TREES 1,200

rose wine, white rum, fresh strawberries, pomegranate juice, sliced limes, organic chiang mai honey, house made lemonade

## GARDEN FLAIR 1,200

aperol infused with rosemary, bourbon, ruby grapefruit, organic chiang mai honey, sparkling wine, soda and love

**COURTYARD SEASONAL MUST HAVES**

## BUBBLE FLOAT ON SORBET 440

sparkling wine, chandon brut, australia 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

Not finding your favorite cocktail in our list? Our mixologists would be very happy to create your favorite drink based on your preferences and taste. Just let us know.

**BEERS**

Chang (Thailand) 180

Singha (Thailand) 180

Asahi (Japan) 200

San Miguel light (Philippines) 200

Heineken (Netherlands) 180

Peroni (Italy) 220

Corona Extra (Mexico) 300

Erdinger Weissbier (Germany) 280

Paulaner Original (Germany) 280

Tree Oaks Cider (Australia) 320

**CRAFT BEERS**

Duvel (Belgium) 8.5% 320

Deschutes Chainbreaker White IPA (USA) 5.6% 320

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<b>BUBBLES &amp; WINES</b>	<b>GLS</b>	<b>BTL</b>
Chandon, Brut Classic, Australia, NV	420	2,000
Moët & Chandon, Imperial, Brut, France, NV	1,350	6,500

### **WHITE**

Corinto Selection, Chardonnay, Chile, 2012	390	1,900
Bellingham, Chenin Bl.-Viognier, South Africa, 2013	410	2,000
Livio Felluca, Pinot Grigio DOC, Friuli Venezia, Italy, 2013	480	2,250
Paua Bay, Sauvignon Blanc, New Zealand, 2012	520	2,480

### **RED**

Corinto Selection, Merlot, Chile, 2011	390	1,900
Bellingham, Big Oak, Shiraz-Cabernet, South Africa, 2013	440	2,100
Babich, Pinot Noir, Marlborough, New Zealand, 2014	500	2,300
Robert Mondavi, Private Selection, Cab. Sauvignon, USA, 2012	520	2,450

### **ROSÉ**

Rosé Pays D'OC, Marius, Michel Chapoutier, France, 2014	410	2,000
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### **HOT COFFEE**

Espresso (single / double)	90 / 120
Espresso Macchiato	120
Espresso Con Panna	130
Americano	140
Cappuccino	150
Latte	150
Mocha	160

### **ICED COFFEE**

Iced Americano	140
Iced Latte	150
Iced Mocha	160
Espresso Affogato	135

### **ICE BLENDED COFFEE**

Caramel Frappe	150
Thai Coffee	150

### **CHOCOLATE**

Valrhona Chocolate (hot / cold)	170
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THE HOUSE ON SATHORN

**TEA BY TWG** 180

ENGLISH BREAKFAST TEA  
classic blend with light floral undertones

IMPERIAL LAMPSANG 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

MORROCAN 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 & LEMONADES** 225

Watermelon iced tea  
Earl grey lavender tea  
Blueberry iced white tea  
Organic lemon iced tea  
Lemon lavender lemonade  
Red grapefruit lemonade

**SHAKES & SMOOTHIES** 275

Double chocolate milk shake, whipped cream  
Coffee milk shake, whipped cream  
Mango, wild berry smoothie  
Banana, honey, pandan leaf syrup

**WATER**

Aqua Panna 50 cl / 75 cl 140 / 200  
San Pellegrino 50 cl / 75 cl / 1.5 l 175 / 225 / 425

**FRESHLY SQUEEZED** 220

Sun kissed orange  
Pomegranate  
Pineapple-ginger  
Green apple-guava

**SOFT**

Coke, Coke Zero, Coke Light, Sprite, Fanta, Soda, Tonic, Ginger Ale 120  
Red Bull (European) 170  
Fever Tree 150

**FRIZZ & FRESH** 180

Ginger fizz  
Butterfly fizz  
Roselle fizz  
Cinnamon fizz

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