



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

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THE HOUSE ON SATHORN

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.

COOL SUMMER

REFRESHING COCKTAILS 360

SUMMER BEAUTY

belvedere vodka, aperol, fresh lychees, oba leave, rosemary syrup

MY SECRET GARDEN

tanqueray gin, mancino secco, cranberry & lime juice, lemongrass & strawberry syrup

ESPRESSO MARTINI'S SISTER

jw gold label whisky, kahlua coffee liquor, cinnamon & chocolate bitter, elder cream and espresso shot

MODERN TEA TIME!

earl grey infused don julio reposado tequila, fresh peach, grapefruit & lime juice, lavender syrup

LITTLE LAUGH

pimm's no.1, tanqueray gin, lime juice, rosemary syrup & fresh mint

LAST CALL

bourbon bulleit, pampero blanco, lemon & grapefruit juice, jasmine syrup

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

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**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
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

DRAFT BEERS

Vedett Extra Blond (Belgium) 5.2%	33 cl / 50 cl	220 / 320
Vedett Extra White (Belgium) 4.7%	33 cl / 50 cl	230 / 340
Vedett Extra IPA (Belgium) 5.5%	33 cl / 50 cl	240 / 360

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**BUBBLES & WINES**

	GLS	BTL
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
Pinical Estate, Family Reserve, Chardonnay, Australia, 2015	390	1,900
Bellingham, Chenin Bl.-Viognier, South Africa, 2013	410	2,000
Livio Felluga, Pinot Grigio DOC, Friuli Venezia, Italy, 2013	480	2,250
Paua Bay, Sauvignon Blanc, New Zealand, 2015	520	2,480

RED

Angosto, La Tribu, Grenache, Valencia, Spain, 2014	390	1,900
Pinical Estate, Family Reserve, Cabernet-Merlot, Australia, 2015	390	1,900
Bellingham, Big Oak, Shiraz-Cabernet, South Africa, 2013	440	2,100
Babich, Pinot Noir, Marlborough, New Zealand, 2015	500	2,300
Château Jalousie, Bordeaux Supérieur, France, 2012	540	2,600

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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