



WELCOME...

The Courtyard exemplifies Chef Fatih Tutak's imaginative take on today's global food culture portrayed with an authentic comfort food menu. The cuisine is hinged on local, seasonal and the most important is sustainable ingredients for protecting the earth. Each period of the day is accompanied by a perfectly matched experience, from light business lunches, opulent afternoon tea and rich dinners to a perfect outdoor ambience for drinks with friends.

Chef Fatih Tutak

SMALLER PLATES

gillardeau oysters tradition, soy mignonette	200 per pcs
deep fried prawns, tofu skin tamarind sauce	350
crispy squid, tom yum mayonnaise	300
foie gras torchon, brioche, quince jelly	550 🌱
sustainable yellow fin tuna tartare, radishes, ginger dressing	450 🌱
soup of the day <i>please ask our server for today's soup</i>	250

SALADS

endives salad, quinoa, blue cheese, citrus vinaigrette (v)	450
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
little caesar, anchovy dressing, bacon, grilled chicken	350

BETWEEN THE BREAD

fried chicken bao, coleslaw, cucumber, potato fries, okonomiyaki sauce	500
dry aged wagyu burger, foie-gras, cheddar, crispy onions, lettuce sesame brioche, potato fries, truffle mayonnaise	650 🌱

LARGER PLATES

grilled beef kofte, pilav, adapazari islama bread <i>like my mom used to make at home...</i>	700 🌱
slow roasted free range baby chicken, sambal, pineapple salsa	600
crispy duck leg confit, braised white beans, chorizo	750 🌱
tandoori lamb cutlets, eggplant begendi, spicy yoghurt	800
paccheri pasta, saffron cream, green peas, porcini mushroom, toasted almonds (v)	450

Most Popular 🌱

(v) vegetarian

Please let us know in advance if you have any dietary restrictions or allergies.
All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.



THE HOUSE ON SATHORN

BACK TO OUR THAI ROOTS

crab curry, eggs, celery, onions	700	🌱
steamed whole black grouper, fermented thai plums, mushrooms	900	
slow cooked massaman curry wagyu beef ribs	800	🌱
issan fried chicken, crispy garlic, spicy dry chili sauce	600	
soy glazed kurobota pork neck, local herbs, salads, chili dip	600	

all thai dishes served with steam rice**ROBATA GRILL**

jumbo tiger prawn	market price	
live phuket lobster	market price	🌱
miso black cod	800	🌱
bush lamb cutlet 300g	800	
lamb shish kebab turkish way 200g	700	🌱
kurobota pork cutlet 400g	700	

STEAKS

dry-aged, australian wagyu, rib-eye 400g	2,300	
dry-aged, australian wagyu, sirloin 400g	2,300	🌱
dry-aged, australian wagyu bone in rib eye 1000g (for 2 person)	4,500	

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

thai steamed rice	200	
potato fries	200	
buttered rice pilaf	200	🌱
grilled asparagus	200	
smoked eggplant begendi turkish way...	200	
mashed potatoes	200	
just a simple green salad	200	🌱

SAUCES

umami béarnaise	150	
honey-cognac grain mustard	150	
singapore black pepper sauce	150	
red wine bordelaise	150	🌱
spicy yoghurt	150	
issan chili dip	150	

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**SUGAR**

caramelized pear tart tatin, clotted cream, walnut	400
tonka bean crème brulee	350
%70 peruvian warm chocolate, hokkaido milk ice cream	500
mango sticky rice, young coconut ice cream	300 🍷
chocolate profiterole, madagascar vanilla ice cream	350
hong kong waffle, berries, whipped cream, maple syrup	400 🍷
house made ice cream & sorbet	90 / scoop

please ask our server for today's selections

artisan cheese platter from europe	900
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épouisses de bourgogne, reblochon de savoie, mimolette beffroi, comté 24 month, baon AOC

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
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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

VIRGIN

290

CLOUD 9 / fresh passion fruit, apple juice, rosemary syrup

THAI HERITAGE / tangerine juice, pineapple juice, grenadine

YENSABAI / guava juice, grapefruit juice, lemongrass syrup, strawberry

SECRET OF THE HOUSE / mango juice, coconut milk, yuzu, rice syrup, mango foam

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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, 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

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THE HOUSE ON SATHORN

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

Coffee Caramel Frappe	180
Thai Coffee	150

CHOCOLATE

Valrhona Chocolate (hot / cold)	170
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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

MIDNIGHT HOUR TEA

theine free tropical black tea

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**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

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

FRESHLY SQUEEZED

220

Sunkist 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