DUSIT GOURMET



Gourmet food for everyday living

The roots of our love for good food and exceptional culinary experience run deep. All the way back to the day we built the first modern-day 5-star hotel in Thailand, called the Dusit Thani Bangkok.

Ever since, Dusit Gourmet has been an epicure's paradise for those who love great food and great ingredients, bringing like-minded makers and

artisans together to deliver the best in specialty foods and gastronomic delights.

Today we curate the great things that allow you to cook and eat thoughtfully, and we've grown to include private-label groceries as well as freshly baked cakes, pastries and breads in Dusit Gourmet cafés across the world - to support your joyful living and eating!

Our Philosophy



Partnered with local farmers & producers

Dusit Gourmet partners with local farms and purveyors to provide you with high quality, seasonal produce throughout the year such as organic rice from Huai Thap Than & Nong Khae farms in Sisaket & Surin, and cage free eggs from Sunguan & Tongsiri farms.



Artisanally handcrafted

All baked cakes, pastries and bread are handcrafted by our experienced team of chefs who are passionate about the art of patisserie and boulangerie. Experience the enticing aroma and irresistible flavor at Dusit Gourmet around the



Here for your every special celebration

We've got you covered for any holiday, special occasion, or reason for celebrations. Do not hesitate to reach out to our Dusit Gourmet team for ideas and arrangements - we make gifting easy and delicious!

Opening Hours 06.30 - 22.30



Morning Boosts

Wake up to a tasty, nutritious breakfast whether it's scrumptious eggs, avocado on toast, power bowls or a healthy smoothie to fuel you through the morning.

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Around the World

Travel around the world without leaving Bangkok with these crafted dishes. From Italy to India, Mexico to Thailand —and everywhere in between. Page 3



Comfort Plates

From juicy burgers to flavorful wraps, we've got plenty of wholesome offerings to satisfy your craving. Page 4



Something Sweet

Got a sweet tooth? Us too! We can't wait for you to try our chef's special creations - from one dessert lover to another. Page 5

MORNING BOOSTS

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SMOKED SALMON OPEN SANDWICH

On Top of Avocado, Arugula, Homemade Multigrain Toasted **350 THB** 2.

LOW CARB CHIA SEED .

Coconut Milk Top with Banana, Mango, Strawberry and Walnut Honey 280 THB

3.

FRESH BERRIES BOWL

Blend Mixed Berry Top with Berries, Goji Berry, Coconut and Almond Flake

280 THB

4.

HOMEMADE PARFAIT ● ● WITH GRANOLA & MUESLI

House-Made Cultured Low-Fat Yogurt Served with Homemade Granola, Chia Seeds 280 THB 5.

AVOCADO MASHED ON TOASTED

Ricotta Cheese, Onsen Egg **250 THB**

6.

DUSIT GOURMET SIGNATURE • • CAGE FREE EGG ONSEN

Parmesan Cream,
Assorted Mushroom, Crispy Bread
250 THB

7.

SMOKED SALMON & BUTTER CROISSANT

Served with Soft Scramble, Arugula and Avocado

350 THB

8.

CAESAR SALAD •

Chicken, Prawn or Smoked Salmon, Baby Romaine with Bacon Bite, Crouton, Shave Parmesan

220 / 300 / 350 THB

9.

JAPANESE BREAKFAST

Grilled Seabass with Japanese Rice, Tamago, Miso Soup, Seaweed and Condiments

420 THB

10.

TOFU SALAD •

Mixed Lettuce, Soft Tofu, Wakame, Sesame Seed and Sesame Dressing

210 THB

11.

SESAME SEED CRUST TUNA BOWL

Quail Eggs, Edamame, Semi Dried Tomato, Mixed Greens and Roasted Sesame Dressing

350 THB

Vegetarian

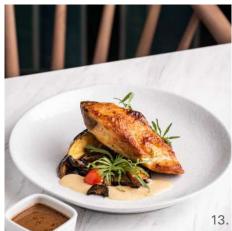
Contain Pork

Contain Nuts

AROUND THE WORLD

Travel around the world without leaving Bangkok with these crafted dishes. From Italy to India, Mexico to Thailand and everywhere in between.























BEEF LASAGNA

Pasta Layer, Beef Ragout and Cheese Gratin 320 THB

13.

OVEN ROASTED SPRING CHICKEN BREAST

Truffle Chicken Mousse, Sauteed Potato, Creamy Mushroom Sauce

390 THB

14.

PAN SEARED SEABASS STEAK

Avocado Puree, Edamame, French Beans, Tomato Almond Sauce 450 THB 15.

GRILLED SALMON FILLET WITH MISO GLAZE

Mashed Potato Wakame, Asparagus, Lemon Wedge 450 THB 16.

FETTUCCINE WITH SEAFOOD

Garlic, Basil, White Wine Butter Glaze Sauce ${f 320\,THB}$

17.

SPAGHETTI BACON & GARLIC • •

Spaghetti, Garlic, Chili, Basil, Onsen Egg **280 THB** 18.

PENNE BOLOGNESE

Slow Cooked Beef Ragout **280 THB**

19.

KAPRAOW •

Chicken, Pork or Seafood Stir Fried Meat with Hot Basil, Served with Fried Egg or Omelet and Clear Soup

220 / 280 THB

20.

KHAO NUA TOON

Braised Beef Shank, Tendon, Shitake, Rice and Clear Soup

340 THB

21.

PANANG CURRY • •

Pork, Chicken or Seafood, Red Curry with Kaffir Lime Leaves

250 / 300 THB

22.

PHAD THAI GOONG

Stir Fried Rice Noodle with Tamarind Sauce, Prawns, Sprout, Egg, Dried Prawn and Peanut

310 THB

Vegetarian

Contain Pork

Contain Nuts

COMFORT PLATES

From juicy burgers to flavorful wraps, we've got plenty of wholesome offerings to satisfy your craving.























TUNA CRISPY CORN TACOS

Crispy Corn Tacos, Avocado, Cilantro, Smoked Paprika Aioli **350 THB** 24.

DUSIT GOURMET BURGER •

Minced Wagyu Beef, Brioche Bun, Cheddar, Bacon, Fries

480 THB

25.

GRILLED SIRLOIN STEAK

Served with Broccolini, Parmesan Wedge, Red Wine Jus 850 THB 26.

FISH & CHIPS

Seabass Fillet, Beer Batter, Tartar Sauce, Lemon Wedge, Fries 420 THB 27.

CRISPY SEABASS WRAP WITH TORTILLA CHEESE

Served with Smoked Paprika Aioli 320 THB

28.

BUTTER CHICKEN TORTILLA

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29.

GRILLED PANINI ••

Tomato Mozzarella with Pesto, Mesclun Salad ${\bf 270\ THB}$

30.

CLUB SANDWICH •

Egg, Turkey Ham, Bacon, Lettuce, Tomato, Cheddar Cheese, Mayonnaise, Multigrain Bread 380 THB

31.

HAM &CHEESE • GRILLED SANDWICH

English Ham, Camembert, Parmesan, Garden Salad

420 THB

32.

CHICKEN NUGGET

Served with French Fries **220 THB**

33.

FISH FINGER

Served with Mayonnaise and French Fries 220 THB

Vegetarian

Oontain Pork

Contain Nuts

SOMETHING SWEET.

Got a sweet tooth? Us too!
We can't wait for you
to try our chef's special creations
from one dessert lover to another.



















BURNED CHEESE CAKE

Served with Berry Compote 220 THB

35.

STRAWBERRY MILLE FEUILLE

Pastry Cream, Fresh Strawberry, Puff Pastry 220 THB

36.

CROFFLE

Baked Croissant with Caramel Sauce and Berries

220 THB

37.

MANGO STICKY RICE

Fresh Mango, Coconut Milk, Mung Beans, Sticky Rice

180 THB

38.

ICE CREAM & SORBET SELECTION

Vanilla, Chocolate, Strawberry, Passion Fruit Sorbet, Siamese Tea and Mango Mango

39.

SEASONAL FRESH FRUIT 120 THB

120 THB

40.

LEMON TART 170 THB

41.

CHOCOLATE TART 170 THB

42.

CHOX COFFEE 145 THB

Vegetarian

Contain PorkContain Nuts





Small Bite / Sandwiches / Pasta / Main / Sweet / Drinks



















SANDWICHES

GRILLED HAM & • CHEDDAR CHEESE

Served with Mayonnaise Sandwich

220 THB

GRILLED CHEESE PANINI •

Served with French Fries

220 THB

MINI BURGER WITH TOMATO

Served with French Fries 220 THB

PASTA

Choices of Spaghetti, Penne and Fettuccini

TOMATO SAUCE WITH CHERRY TOMATO 180 THB

CARBONARA CREAM • PARMESAN CHEESE HAM AND MUSHROOM 220 THB

BEEF BOLOGNESE 220 THB

SMALL BITE

VEGETABLE SPRING ROLL .

Served with Sweet Plum Sauce

150 THB

FRENCH FRIES •

Served with Ketchup and Mayonnaise 150 THB

MAIN

RICE NOODLE •

Chicken, Pork or Shrimp Served with Green Lettuce and Boiled Egg 210 THB

SWEET

A SCOOP OF ICE CREAM **OR SORBET**

Vanilla, Chocolate, Strawberry, Passion Fruit Sorbet, Siamese Tea and Mango Mango

120 THB

CROFFLE WITH ICE CREAM

Vanilla, Chocolate, Strawberry, Passion Fruit Sorbet, Siamese Tea and Mango Mango

220 THB

DRINKS

VANILLA MILK SHAKE 120 THB CHOCOLATE MILK SHAKE 120 THB ORANGE JUICE 120 THB APPLE JUICE 120 THB





Dusit Gourmet partners with TWG Tea, the finest luxury teahouse in the world, who internationally recognised as a true innovator with the creation of new varieties of tea every season in collaboration with the world's most renowned estates.

BEVERAGES

Be sure to check out these thirst-quenching drinks expertly prepared by Dusit Gourmet team of baristas and beverage connoisseurs.











BLACK TEA
• EARL GREY TEA
• ENGLISH BREAKFAST TEA

95 THB

GREEN TEA

• MOROCCAN MINT TEA

• GRAND JASMINE TEA

95 THB

NON-CAFFEINE
• CHAMOMILE
• VANILLA BOURBON TEA
95 THB

HOT DRINKS

ICED DRINKS

ESPRESSO	90 THB	ICED AMERICANO	125 THB
AMERICANO	100 THB	ICED CAPPUCCINO	135 THB
MOCHA	120 THB	ICED LATTE	135 THB
CAPPUCCINO	120 THB	ICED CHOCOLATE	135 THB
CAFÉ LATTE	120 THB	ICED MOCHA	135 THB
CHOCOLATE	120 THB	ICED LEMON TEA	110 THB
		ICED THAI MILKTEA	115 THB
		ICED MATCHA LATTE	140 THB

SPECIAL COFFEE

MINERAL WATER

CAFÉ ARANCIA Espresso, Fresh Orange Juice,	160 THB	GREENERY MINERAL WATER (300 ml) 90 THB	
Dehydrated Citrus, Rosemary DIRTY COFFEE Espresso, Fresh Milk,	160 THB	GREENERY SPARKLING MINERAL WATER (300 ml) 90 THB	
Vanilla Syrup, Cream CHOCO BANANA	200 THB	DUSIT GOURMET NATURAL MINERAL WATER (400 ml)	
Fresh Banana, Cocoa Powder, Cinnamon Syrup	2005	100 THB EVIAN (750 ml) 280 THB	

SOFT DRINKS

COKE, DIET COKE, SPRITE,
GINGER ALE, SODA, TONIC WATER
80 THB

MOCKTAILS

Don't let cocktails have all the fun - we're living in a heyday for alcohol-free options that are just as pleasurable and sophisticated as their boozy counterparts.







SIGNATURE COCKTAILS





SUNSET KISS

Passion Fruit, Mango, Lime, Hazelnut, Ginger Ale

170 THB

44.

LYCHEE AMETHYST

Butterfly Pea, Lychee, Honey, Lemon, Mint 170 THB

45.

PRINCESS OF SIAM

Infused Jasmine, Rose Syrup, Lemon 170 THB

LI MEI

Vodka, Elderflower Liqueur, Lychee, Lime Juice

290 THB

EMERALD QUEEN

Midori, Melon Liqueur, Lemonade, Club Soda

290 THB

VIVA MAGENTA

Tequila, Orange Juice, Cranberry Juice, Peach Schnapps

290 THB



COLD PRESSED / JUICE

SINGLE	
WATERMELON	160 THB
PINEAPPLE	160 THB
ORANGE	160 THB
MIXED	
PINEAPPLE & GINGER	160 THB
ORANGE & CARROT	160 THB
BEETROOT & HONEY	160 THB

FIZZY DRINKS

DETOX SMOOTHIES

Cucumber, Apple, Kale, Ginger, Lime, Celery

CALL ME HONEY	160 THB	RASPBERRY FIZZ	140 THB
Strawberry, Banana, Wild Honey, Bee Pollen, Almond Milk		Raspberry, Club Soda	
00 00 00 00	100 TUD	FIZZY PEACH	140 THB
GO GO POWER	160 THB	Peach Schnapps Syrup, Club Soda	
Granny Smith Apple, Kale, Avocado, Kiwi, Passionfruit, Spirulina		APPLE MINT	140 THB
WAKEY WAKEY	250 THB	Apple, Mint Syrup, Club Soda	
Carrot, Orange, Turmeric,		LYCHEE FIZZ	140 THB
Pineapple, Lemon		Lychee, Club Soda	
CLEAN GREEN	250 THB		



WINE

280	1,400
290	1,450
280	1,400
290	1,450
320 e	1,600
2	290 280 290

BEER

SINGHA	120 THB
HEINEKEN	160 THB
ASAHI	180 THB
LAO DARK / WHEAT	180 THB
CORONA	320 THB

WHISKEYS SPIRIT

	01	Dattla	GIN	Glass	Bottle
Johnnie Walker Red Label	Glass 180	Bottle 2,500	Whitley Dry Gin	180	2,500
Dewar 's 12 Yrs.	180	2,500	Gordon Dry	180	2,500
Johnnie Walker Black Label	260	3,500	Bombay	220	3,200
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Johnnie Walker Gold Label - Reserve	360	4,800	Tanqueray	260	3,200
Gold Label - Reserve			Hendricks	320	5,500
IRISH WHISKEY			DUM		
John Jameson	180	2,500	RUM Dead Man's Fingers White Rum	180	2,500
			Captain Morgan Black Dark	200	2,600
BOURBON / RYE					-
Jim beam	180	2,500	Havana 7 Yrs.	240	3,200
Jack Daniel's	240	2,800	1/05//4		
Maker's mark	260	3,400	VODKA Tito's	180	2,500
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COGNAC			Whitley Neill Blood Orange	200	2,700
St. Remy V.S.O.P	180	2,500	Smirnoff Vodka Black	280	3,100
Remy Martin V.S.O.P	420	6,200	Grey Goose	280	4,200
			Absolut Elyx	320	4,500
			TEQUILA		
			Sierra (Silver)	220	2,900
			Patron Silver	360	5,200
			Patron Reposado	420	5,600