

*Brunch  
Lunch & Later*

## BOWLS

### **Homemade Granola**

350

With yogurt, mango, orange, dried fruits & sunflower seeds

| *"Homemade using natural, healthy and locally-sourced ingredients, our EKKALUCK Granola is the perfect way to start your day."*

### **Tijuana Caesar**

340

Romaine lettuce, bacon bits, crispy rye, parmesan chips, original dressing, nachos, guacamole & spicy tomato salsa

Add grilled chicken 90

Add grilled banana shrimp 120

| *"A classic Caesar Salad with a Mexican touch. Rumor has it that the salad was invented by Italian chef Caesar Cardini at his restaurant in Tijuana, Mexico."*

### **"EKKALUCK" Salad (V)(GF)**

490

Radicchio, arugula, pumpkin, pomegranate, ripe mango, zebra tomatoes, apple, seaweed caviar & kumquats dressing

Add Seared Akami Tuna 160

| *"Our signature salad is inspired by our hotel owner's love for homegrown Thai produce, especially his own fresh kumquats."*

### **Coconut French Toast**

350

Soft, milky toast with young coconut flesh, banana, almonds, chia seeds & syrup

| *"Classic French toast with a unique touch of Thainess, using the freshest young coconut and sliced Thai bananas."*

### **Pancakes**

350

With whipping cream, strawberries, blueberries, almonds, coconut flakes, chocolate flakes & syrup

| *"Enjoy a touch of decadence with this classic breakfast pancake dish that everyone will love!"*

(V) Vegetarian, (GF) Gluten-free, (S) Spicy, (P) Pork

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## EGGS

**EKKALUCK Ham & Egg on Toast** 390  
Pepper ham & a fried egg on toasted ciabatta  
with crispy kale & chili fish sauce Hollandaise

“The ultimate Western breakfast combo – ham and eggs – gets a Thai twist at EKKALUCK as our chefs infuse classic Hollandaise with chili fish sauce!”

**Avocado Toast** 420  
Avocado & soft poached egg on toast, topped with Hollandaise

“This healthy morning favorite is the perfect way to kickstart your day with freshness.”

**Smoked Salmon Scrambled Egg** 550  
With dill & lemon cream

“Executive Chef Tor presents one of his favorites. He discovered this simple, healthy dish while living in Australia. His personal touch to the recipe aims to delight diners at EKKALUCK.”

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## APPETIZERS & SOUPS

**Moo Ping** 250  
Succulent grilled pork skewers with pickled ginger & chili

| *"One of Thailand's favorite comfort foods – a streetside snack that's perfect at any time of day!"*

**Tao Hoo Klong Ngae (V)** 350  
Fried tofu, sweet chili & tamarind dip, peanuts & Thai parsley

| *"A Southern Thai favorite, especially with diners in Hat Yai province. A unique form of tofu is enlivened with our signature sweet chili and tamarind dressing."*

**Satay Gai** 390  
Marinated tender chicken, peanut sauce & cucumber relish

| *"Classic chicken satay without the skewers! Tender chicken, marinated and grilled to perfection, accompanied with a rich Thai peanut sauce."*

**Satay Nuea** 790  
Thai wagyu sirloin MBS8, peanut sauce & cucumber relish

| *"Beef satay without the skewers, crafted using the finest Thai wagyu from Sakon Nakhon province, accompanied with a rich Thai peanut sauce."*

**Mushroom Soup** 350  
Wild Thai mushrooms, truffle scent & green pea purée

| *"A warm and earthy European inspired soup, enhanced with locally sourced Thai mushrooms and fragrant truffle."*

**Tom Kha Gai** 290  
Tender chicken, galangal, lemongrass, kaffir lime leaves, fish sauce & dried chili

| *"A classic Thai soup with free-range chicken in a fragrant coconut broth, theatrically presented in a coffee siphon."*

**Tom Yum Goong (S)** 490  
Banana shrimps, chili, lime, lemongrass, kaffir lime leaves, fish sauce & Thai parsley

| *"Thailand's famed spicy and sour soup, enhanced with fresh banana shrimps, locally sourced from Samut Sakhon province."*

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## MAIN COURSE

### **Khao Tom Goong** 350

Thai-style boiled rice with banana shrimp

| *"An all-time Thai breakfast favorite, this rice-based dish adds fresh locally sourced banana shrimp from Samut Sakhon province."*

### **EKKALUCK Congee** 490

Classic rice soup with shredded chicken, ginger, spring onion, fried garlic, salted egg yolk, truffle paste & crispy noodles

| *"Tuck into a bowl full of warmth and comfort! At EKKALUCK, we elevate this timeless Asian breakfast dish with indulgent ingredients such as truffle paste."*

### **Pad Thai Chao Phraya (S)** 590

Jumbo tiger prawns, rice noodles, egg, shallots, bean curd, beansprouts, chives & chicken stock

| *"We've named our version of Pad Thai in honor of Bangkok's Chao Phraya River, historically the city's main trade route in and out. Start eating as the classic street food dish, then add our EKKALUCK riverside-inspired Tom Yum soup."*

### **Pad Ka Prao Deang (S)** 360

Chicken or pork, spicy chili, red holy basil, raw mango, pumpkin, Italian basil potato crisps & jasmine rice

Replace chicken or pork with tofu 0

Replace chicken or pork with banana shrimps 120

| *"EKKALUCK's take on one of Thailand's most popular dishes, with steamed pumpkin, raw mango, and Italian basil to cut through the spiciness and impart a unique flavor."*

### **Khao Pad** 230

Fried rice, onion, zebra tomato, zucchini, spring onion, soya sauce & homemade cured egg yolk

Add fried chicken or pork 90

Add fried banana shrimps 120

| *"This traditional Thai fried rice dish is enhanced with homemade salted egg yolk and locally sourced zucchini and zebra tomatoes."*

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## MAIN COURSE

**Geang Keow Wan Maprao On (S)** 390

Thai green curry, chicken or pork, eggplant, young coconut meat, sweet basil, jasmine rice & naan bread

Replace chicken or pork with tofu 0

| *Thailand's ever-popular green curry is enhanced with fresh coconut and served with an Indian inspired naan bread."*

**Khao Kai Jiew Puu** 550

Thai-style omelet with crab meat on rice with chili sauce

| *"A light, soft Thai omelet with fresh blue swimming crab, locally sourced from Surat Thani province."*

**Thai Wagyu** 1,990

Thai wagyu tenderloin MBS9 180g, mashed potato, green peas, alston berries & jus

| *"Sublime Thai wagyu steak from the verdant pastures of Sakon Nakhon province, elevated with Northern Thai spices, including alston berries."*

**Pasta Carbonara Inspired (P)** 390

Smoked bacon, bacon bits, eggs & parmesan

| *"Discover EKKALUCK's take on an authentic Italian carbonara, enhanced with savory bacon strips."*

**Tomato Pasta (V)** 390

Zebra tomatoes, onion, garlic, tomato concasse & Italian basil

| *"Simple but sensational, this pasta dish is crafted using locally sourced zebra tomatoes from Chiang Mai."*

**Fish & Chips** 790

Halibut, crispy batter, French fries, green pea purée, tartar sauce & Thai chili dressing

| *"British comfort food with a Thai twist. Discover how our flavorful Thai spicy chili dressing enlivens this timeless dish, with our original tartar sauce on the side."*

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## DESSERTS

### **Khao Niew Ma-muang (V)** 350

Ripe mango, coconut sticky rice, mousse, sweet mung beans,  
dried coconut & coconut caviar

| *"Transforming the traditional mango sticky rice into a modern masterpiece  
with mango mousse and coconut caviar."*

### **Tiramisu** 350

Deconstructed Tiramisu, lady fingers, mascarpone mousse,  
cocoa sponge & coffee jelly

| *"Our tribute to the timeless Italian dessert – deconstructed and enhanced  
with contrasting tones and tastes, to create a culinary experience like no other."*

### **Tropical Fruit** 290

Passion fruit, pineapple, papaya, pomelo,  
ripe mango, chili sugar & Maggi

| *"Fresh Thai fruit accompanied with two unique dips: chili sugar  
with fermented soybeans from Northern Thailand, and soy sauce  
with tangy passionfruit."*

### **Ice Cream** 150/scoop

Madagascar vanilla bean | young coconut sorbet  
passion fruit sorbet | Thai mango sorbet

| *"Locally produced French-style ice creams and sorbets  
with a choice of exotic flavors."*

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## MAIN COURSE

### **Lamb Racks**

1,390

Australian lamb, EKKALUCK herb crust, mashed potato, tomatoes, green peas purée & rosemary jus

*"Our signature herb crust gives this timeless dish a distinctive Thai influence, including wild red holy basil, for a spicy kick and fragrant aroma."*

### **EKKALUCK Burger**

650

Thai wagyu beef patty, brioche bun, cheddar, mighty mo inspired sauce, baby cos lettuce, pickled cucumber, French fries, green salad & spicy shrimp

Lose grilled banana shrimp -120

530

*"Our Mighty Mo sauce was created by Marriott in 1955! Experience this time-honored recipe with our unique surf and turf burger, which tops the prime wagyu beef patty with a spicy shrimp!"*

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