





PUBLIC A LA CARTE MENU

Breakfast Selection

THE HEN HOUSE

American Breakfast   **THB 390**
Choice of two eggs (fried, omelette, scrambled, boiled, poached,) with chicken sausage or pork bacon, grilled tomato, hash brown, baked beans, pancakes, toast, croissant, Danish pastry, jam, butter, seasonal fruits, juice, coffee or tea

Continental Breakfast   **THB 390**
Bowl of cereals with milk or Bircher Muesli, seasonal fruits, toast, croissant, Danish pastry, juice, coffee or tea

Taste of Asia   **THB 350**
Chicken congee with salted egg, Chinese chicken sausage, peanut and crispy fish, wok fried vegetables, seasonal fruits, juice, coffee or tea

Eggs Benedict  **THB 290**
Two poached egg on toasted English muffin with smoked salmon, baked tomato, hollandaise sauce

FRESH & HEALTHY



Fresh Fruit Platter **THB 150**

Bircher Muesli   **THB 190**
Seasonal fruits, berries and nuts

Oatmeal Porridge  **THB 190**
Cinnamon sugar and maple syrup

Healthy Granola Bowl   **THB 290**
Yoghurt bowl, assorted seasonal fruits & berries, nuts and seeds

SALAD & APPETIZER

Caesar Salad   **THB 290**
Poached egg, grilled chicken, Parmesan cheese, garlic croutons, pork bacon, anchovy dressing

Healthy Cobb Salad  **THB 290**
Grilled chicken, avocado, bacon, blue cheese, poached egg extra virgin olive oil with Cajun dressing

Spicy Grilled Prawn Salad  **THB 320**
Melon, tomatoes, beetroot, avocado and focaccia bread

Roasted vegetable salad  **THB 250**
with avocado and homemade cottage cheese

Som Tam Pollamai   **THB 250**
Chili-lime dressing


Bocconcini Salad  **THB 320**
Heirloom tomatoes, basil, pesto and aged balsamic dressing

Compressed Melon Salad   **THB 250**
Ricotta cheese, roasted Pine nuts and Truffle oil drops

French Fries  **THB 150**

Garlic bread  **THB 150**
Garlic butter baked French bread

Chicken Wings  **THB 250**
Marinated with spicy BBQ sauce

Poke Bowl  **THB 280**
Japanese rice, assorted vegetable, smoked Norwegian salmon and sesame dressing

Fried Calamari **THB 250**
Coated in spicy bread crumbs with tartar sauce

Quesadilla **THB 320**
Braised Chicken, Guacamole, sour cream, cheese, lettuce and tomato salsa.


Poutine Fries **THB 290**
Baked with cheese and pulled chicken

Butchers Charcuterie Board   **THB 590**
With selection homemade, dried meat, cheese homemade farmers terrine and pickles

INTERNATIONAL

Australian Black Angus Striploin **THB 1,290**
With roasted garlic, caramelized onion, potato wedges, salad and red wine sauce

Australian Black Angus Tenderloin **THB 1,490**
Roasted vegetable and potatoes, red wine sauce

Crying Tiger  **THB 1,150**
Australian Black Angus rib eye with fresh vegetable and spicy tamarind sauce

Grilled Chicken Breast  **THB 420**
Sautéed spinach, pumpkin puree and mango salsa

Norwegian Salmon Steak  **THB 590**
Quinoa and vegetable salad, cherry tomato salsa and dill sauce

Country Style Pork Stew  **THB 450**
Braised with mixed vegetable and mushrooms, serve with mashed potato

PASTA & RISOTTO

Penne | Spaghetti | Fettuccini

Select your sauce


• Basil Pesto   **THB 320**

• Beef or Chicken Bolognese **THB 350**

• Arrabiatta spicy tomato sauce   **THB 320**

• Alfredo, creamy mushroom sauce  **THB 350**

• Carbonara  **THB 350**

Mushroom Risotto  **THB 350**
With assorted forest mushrooms, white wine and fresh herbs

PIZZA

Pizza Margarita  **THB 270**
Rich tomato sauce and mozzarella cheese

Marshmallow pizza  **THB 250**
Vanilla custard and mozzarella cheese

Chicken Kra Prao  **THB 290**

Pepperoni  **THB 350**


Parma Ham  **THB 390**

BURGERS & SANDWICHES

Atrium Beef Burger **THB 490**
Australian Angus beef patty, lettuce, tomato, caramelized onion, chili con carne, sautéed mushrooms, cheddar cheese served with French fries and ketchup

Chicken Burger **THB 420**
Chicken patty, lettuce, tomato, caramelized onions, coleslaw, sautéed mushrooms, cheddar cheese served with French fries and ketchup

Steak Sandwich **THB 450**
Angus beef steak with Cajun mayo, sautéed mushrooms, caramelized onions, red peppers, baked with cheese

Atrium Club Sandwich   **THB 420**
Focaccia bread with grilled chicken breast, crispy bacon, cheddar cheese, avocado and egg served with French fries and garlic mayo

Smoked Salmon Bagel  **THB 420**
Young lettuce leaves, onion and cream cheese

Grilled Panini Sandwich  **THB 350**
Assorted grilled vegetable and buffalo mozzarella cheese with spicy mayo

Atrium Rarebit Sandwich **THB 350**
Farmers bread with ham, cheese and braised red cabbage baked with rich mushroom sauce and cheese with fried egg and French fries

Beef Bolognese Sandwich **THB 320**
Braised minced beef with mushrooms, baked on garlic bread with French fries

SOUP

Soup of the day **THB 190**
(Please ask your friendly waiter for today's selection)

Prawn Bisque  **THB 220**
Lemon grass oil

French Onion Soup **THB 220**
Rich French onion soup in beef stock baked with cheese

THAI FLAVOURED





Pla Goong   **THB 350**
Spicy Thai herbal prawn salad with chili jam

Yum Woonsen Boran     **THB 290**
Spicy glass noodle salad with minced pork, dried shrimp and fried peanuts

Vietnamese Spring Roll   **THB 220**
Fresh spring roll with vegetables, shrimp and crabstick served with spicy pickled dipping sauce



Nam Prik Nhoom & Sai Ua   **THB 320**
Green chili dip served with crispy pork skin northern style pork sausage vegetable and sticky rice.

RECOMMENDED DISHES

Som Tam Set     **THB 390**
Indulge in the refreshing and zesty flavours of our Som Tam Set, a quintessential Thai dish that has captured the hearts of food lovers worldwide. This Papaya salad combines crisp green Papaya, Tomatoes, Beans and Peanuts, all tossed in a spicy tangy dressing. Served with sticky rice and grilled Chicken, it offers a perfect balance of flavours and textures that will leave you craving more.

Khao Tang Na Tang     **THB 220**
Begin your culinary adventure with Khao Tang Na Tang, a delightful snack that pairs perfectly with a refreshing beer or a glass of wine. This dish features crispy rice cakes with a savoury dip made from Coconut milk, minced Pork and Shrimp, offering a harmonious balance of flavours and textures.

Mieng Kham Bai Cha Plu   **THB 190**
Experience the intricate flavours of Mieng Kham Bai Cha Plu, a traditional Thai appetizer that invites you to create your bite-sized parcels of deliciousness. This dish features wild betel leaves wrapped around a medley of ingredients such as Lime, Ginger, peanuts, dried Shrimp and Coconut topped off with a sweet and tangy sauce.


Tom Yum   **THB 390**
No Thai dining experience is complete without a bowl of Tom Yum, the iconic Thai hot and sour soup. Our version of this classic dish features succulent Shrimp, fragrant Lemongrass, Kaffir Lime leaves, Galangal and chilli. All simmered in a rich broth that packs a punch of flavours. It's a heart-warming dish that captures the essence of Thai cuisine and is a must-try for all our guests.

Your choice of:

- Prawn  **THB 390**
- Chicken **THB 320**
- Mushroom  **THB 250**

Mango with Sticky Rice   **THB 190**
End your meal on a sweet note with our beloved Mango with Sticky Rice. This famous Thai dessert features perfectly ripe Mango slices served alongside sticky rice cooked in sweetened Coconut milk and topped with a sprinkle of toasted sesame seeds. Juicy Mango and creamy slightly chewy rice create a delightful, satisfying and refreshing contrast.

THAI SOUP

Tom Kha Gai  **THB 320**
Spicy Thai herbal soup with coconut milk served with steamed Jasmine rice

Kuay Tiew Sukhothai  **THB 250**
Traditional rice noodle soup with pork three ways, boiled egg and vegetable

CHILDREN MENUS ARE AVAILABLE UPON REQUEST

 Vegetarian |  Contains Nuts |  Pork |  Seafood |  Spicy |  Signature Dish

Prices are subject to 10% service charge and applicable government tax.

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THAI SNACKS

- Chicken Satay** 🍗🌱 THB 220
Served with peanut sauce and Ajard dipping.
- Poh Pia Tord**
Homemade and crispy fried spring roll with vegetable and rice noodles served with sweet plum sauce
- Prawn 🍤 THB 290
 - Vegetables 🌱 THB 220
- Kor Mhoo Yaang Jim Jaew** 🍖🌶️ THB 290
Grilled marinated pork neck served with spicy dipping sauce.
- Gai Hor Bai Toey** THB 220
Fried chicken nuggets wrapped in Pandan leave, served with sesame dressing.
- Gai Jor** THB 250
Fried Thai chicken roll with plum sauce

FAMOUS THAI MAIN DISHES

- Kha Nom Jeen Set** 🌶️🍗 THB 350
Chicken green curry with Thai vermicelli rice noodle, salted egg and assorted vegetable
- Phad Kraprao** 🌶️
Thai classic stir fry dish with chilli, garlic and holy basil served with fried egg and steamed Jasmine rice
- Your choice of:**
- Chicken THB 250
 - Pork 🍖 THB 250
 - Beef THB 290
- Massaman Gai** THB 350
Southern Thai chicken curry served with steamed rice
- Ghoong Tord Sauce Makham** 🍤 THB 680
Fried River prawn with tamarind sauce
- Gai Pad Med Mamuang Himmaphan** 🍗 THB 320
Sautéed chicken with cashew nuts and dried chili served with steamed rice
- Phad Thai Ghoong** 🍤🌱 THB 390
Thai style fried noodle with tamarind sauce, egg, prawns, bean sprouts bean curd, ground peanuts and lime
- Phad Si Eew**
Wok fried rice noodle with egg, kale
- Chicken THB 250
 - Pork 🍖 THB 250
 - Seafood 🍤 THB 290
- Rad Nah**
Flat noodles with mixed vegetable in Chinese gravy
- Chicken THB 250
 - Pork 🍖 THB 250
 - Seafood 🍤 THB 290
- Khao Phad**
Fried rice with your choice of
- Chicken THB 250
 - Pork 🍖 THB 250
 - Seafood 🍤 THB 290
 - Vegetables 🌱 THB 220
- Steamed Rice** THB 70
- Khao Niew** THB 70
Thai sticky rice
- Khanom Cheen** THB 70

SPICE OF INDIAN

- Chicken Tikka** THB 320
served with Biryani rice
- Indian Vegetarian Thali** 🌱🌱 THB 390
Dal makhani, vegetable curry, palak paneer, aloo tikki, rice, yoghurt and pickles and Naan bread
- Indian Thali** 🌱🌱 THB 450
Chicken curry, seafood tikka, dal makhani, vegetable curry, rice yogurt and pickles, rice and Naan bread
- Lamb Rogan Josh** THB 450
Slow-cooked lamb in gravy, yogurt, ginger and aromatic spices served with rice and Naan bread
- Butter Chicken** 🍗 THB 390
Chicken marinated in lemon, garam masala and garlic ginger paste cooked in tandoori oven served with rice and Naan bread
- Biryani**
Rice dish with vegetable and aromatic Indian spices served with poppadum, raita dip and pickles
- Chicken THB 390
 - Vegetable 🌱 THB 290
- Palak Paneer** 🌱 THB 290
Paneer cheese served in a rich spinach gravy
- Dal Curry** 🍲 THB 220
Indian spiced lentil dish
- Dal Makani** 🍲🌱 THB 220
- Indian Vegetable Curry** 🌱 THB 220
- Aloo Tikki** 🌱 THB 220
Served with chutney and mint sauce
- Vegetable Samosa** 🍲🌱 THB 220
5 pcs of fried Indian pockets with vegetable stuffing, mint sauce and tamarind chutney
- Plain Naan Bread** 🍞 THB 70
- Butter-garlic Naan** 🍞 THB 70
- Yellow Rice** 🍚 THB 70

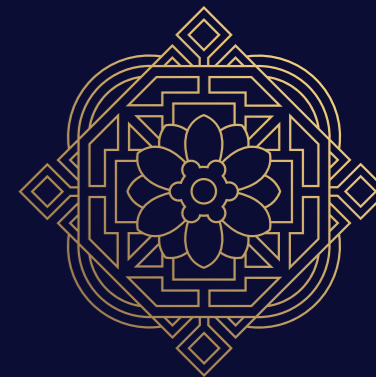
DESSERTS

- Mango Cheesecake** 🍓 THB 250
Mango jelly
- Seasonal Fruit platter** 🍓 THB 150
Four kinds of sliced fruits
- Chocolate-Banana Tart** THB 250
Burned banana and whipping cream
- Ice cream cup** THB 150
2 scoops of ice cream
- Soft Chocolate Brownie** 🍫 THB 250
Sambuca ice cream
- Normandie Apple Tart** THB 250
Chenille and vanilla ice cream
- Toffee pudding** THB 250
Vanilla ice cream

PUBLIC

ALL DAY DINING

MENU



GRAND MERCURE
BANGKOK ATRIUM

Please contact senior management if you have any dietary restrictions, allergies or special considerations. Some products may contain traces of sesame seeds and nuts.

🌱 Vegetarian | 🍲 Contains Nuts | 🍖 Pork | 🍤 Seafood | 🌶️ Spicy | 🍷 Signature Dish

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