

LATITUDE⁹⁸

LOCAL STARTER & SALAD

Por Pia Puk (V)

Deep-fried spring rolls with Thai vegetables and vermicelli served with plum sauce

THB 180.-

Satay Ruam Suai

Grilled marinated chicken breast, pork tenderloin and white prawn satays served with spicy papaya salad and peanut sauce

THB 220.-

Taste of Thailand

Thai shrimp cake, chicken satay, soft-shell crab tempura, vegetable spring roll, served with homemade plum, chilli and peanut sauce

THB 280.-

Nuea Nam Tok

Grilled Australian beef, toasted rice, lime juice, garlic, cilantro and mint

THB 290.-

Yum Nuea Yang

Spicy Thai grilled beef tenderloin "Thai style" salad with Chinese celery, onions, tomato, cucumber, chili and Thai herbs

THB 290.-

Larb Salmon

Spicy Thai Salmon salad with avocado, toasted rice, cherry tomatoes, mint and lemon chili vinaigrette

THB 320.-

Pla Goong

Grilled tiger prawns with a spicy Thai herb salad with chili paste, lemon grass, dried coconut, peanuts and mint

THB 390.-

SOUPS

Geang Jued Woon-Sen Moo Sab

Thai clear soup with minced pork, bean curd, rice vermicelli, Chinese celery and root vegetables

THB 180.-

Tom Kha Gai

Coconut soup with chicken breast, coconut milk, galangal, lemongrass, angel mushrooms, onion, kaffir lime, Thai herbs and chilli oil

THB 180.-

Tom Yam

Hot & sour soup with galangal, lemongrass, angel mushrooms, onion, kaffir lime, chili paste and Thai herbs.

Choice of : Tofu and grilled Eryngii mushrooms (V)

Chicken breast

Tiger prawns

THB 180.-

THB 180.-

THB 280.-

MAINS

Gai Yang Siam

Roasted chicken marinated with Thai herbs, served with spicy tamarind sauce green papaya salad and sticky rice

THB 320.-

Thai Salmon Chu Chee

Grilled salmon fillet with chu chee curry paste, lime, Thai basil, red chili and crispy eggplant

THB 380.-

WOK

Khao Phad

Fried rice with vegetables, topped with a fried egg,

Choice of : Chicken breast or pork tenderloin 

or tofu and grilled eryngii mushrooms (V)

Beef tenderloin or white prawns from Phuket

THB 280.-

THB 280.-

THB 340.-

Khao Phad Sapparod

Fried rice, yellow curry powder, pineapple, cashew nuts, raisins

and Thai herbs served in Phuket pineapple

Choice of : Chicken breast or pork tenderloin 

or tofu and grilled eryngii mushrooms (V)

Beef tenderloin or white prawns from Phuket

THB 280.-

THB 280.-

THB 340.-

Pad Krapao

*Stir-fried minced chicken breast with hot basil and oyster sauce,
topped with a fried egg*

Choice of : Beef tenderloin or white prawns from Phuket

THB 280.-

THB 340.-

Pad Thai Goong

*Stir-fried rice noodles with tiger prawns in tamarind sauce,
bean sprouts, chives, tofu, banana blossom and chopped peanuts*

THB 340.-

Phad Kee Mao

Wok-fried glass noodles, baby corn, crispy eggplant,

Thai herbs, and young green peppercorn

Choice of : Chicken breast

Beef tenderloin or white prawns from Phuket

Soft shell crabs

THB 280.-

THB 340.-

THB 380.-

CURRIES

Gaeng Massaman Gai

Massaman curry with chicken drumsticks, potatoes, onion and peanuts

THB 250.-

Gaeng Keaw Wan

Green curry with, eggplant, red chili and basil leaves

Choice of : Chicken breast or tofu and grilled eryngii mushrooms

Seafood from Phuket – white prawns, squid, seabass, green mussels

THB 280.-

THB 400.-

Gaeng Phed Ped Yang

*Red curry with roasted duck breast, grape, eggplant, cherry tomato,
pineapple and sweet basil*

THB 320.-

Mee Hun Gaeng Poo

*Yellow curry “Phuket Style” with blue swimmer crabmeat,
rice vermicelli, red chefa chilli and holy basil*

THB 380.-

GARDEN TO GOURMET - *Freshly picked from the Wyndham Grand Orchard*

Yam Hua Plee (V)

*Minced banana blossom from the Wyndham Grand Orchard,
chili paste, and coconut milk*

Choice of : Chicken Breast

White prawns from Phuket

THB 150.-

THB 180.-

Yam Tua Ploo

*Salad of Thai wing beans with prawns, minced pork,
coconut milk, roasted shallots*

THB 180.-

THAI STYLE / VEGETABLE AND SIDES

Phad Pak Ruammit

Stir-fried mixed vegetables with oyster sauce

THB 150.-

Phad Pak Boong

Stir-fried morning glory with garlic & chili

THB 150.-

Khao Suay or Khao Klong (V)

Steamed rice or steamed brown rice

THB 50.-

WESTERN

APPETIZER & SALAD

Caesar Salad

Romaine lettuce with Latitude signature Caesar dressing, garlic croutons, crispy bacon and aged parmesan 🐷

Choice of : Poached egg (V) or grilled chicken breast

Grilled tiger prawns or smoked salmon

THB 220.-

THB 280.-

THB 320.-

Caprese (V)

Mozzarella di buffalo, tomatoes, basil pesto and lemon olive oil dressing and aged balsamico

THB 280.-

Beef Carpaccio

Marinated Australian beef tenderloin with rocket, shaved parmesan, cherry tomatoes and black truffle dressing

THB 340.-

Yellowfin Tuna and Mango Salad

Marinated yellowfin tuna, sweet Thai mango, smashed avocado, sundried tomato, mixed green leaves and lemon olive oil dressing

THB 360.-

Vitello

Roastbeef of veal, tuna sauce, capers, lemon and tartar of yellowfin tuna with Italian basil

THB 360.-

SOUP

Chef's Soup of The Day

Freshly made chef's soup of the day

THB 180.-

Mushroom Cream Soup (V)

Cream of champignon mushrooms with French cream and truffle paste served with garlic bread

THB 190.-

Andaman Seafood Bisque

Classic lobster soup with French cream and whisky, sauteed white prawns, squid and seabass, served with garlic bread

THB 320.-

SANDWICHES

Vegetable Sandwich (V)

Ciabatta sandwich with grilled antipasti vegetable, basil pesto, rocket and parmesan

THB 190.-

Shawarma Roll

Middle eastern spiced, hummus, shallot,
Cucumber and tomatoes roll
Choice of : Chicken breast
Australian tenderloin

THB 250.-

THB 360.-

The Grand Club

Grilled chicken, crispy smoked bacon, lettuce, tomato,
fried egg, served with French fries

THB 270.-

PIZZAS

Margarita Pizza (V)

Mozzarella, tomatoes, and sweet basil leave

THB 250.-

Capricciosa Pizza

Mozzarella, tomato, cooked ham, artichokes,
olives, and mushrooms

THB 300.-

White Pizza

Graved salmon, sour cream, mozzarella, rocket

THB 320.-

Vegetarian Pizza (V)

Mozzarella, tomatoes, zucchini, capsicum, and eggplant

THB 350.-

Seafood Pizza

Mozzarella, tomatoes, mussels, calamari,
prawns, and scallops

THB 380.-

GOURMET BURGERS

Cajun Chicken Burger

Grilled chicken breast, Cajun spice, lettuce, tomato, fried egg,
served with a small Caesar salad and French fries

THB 270.-

The Classic Latitude Burger

Angus beef patty with cheddar cheese, lettuce, and tomato,
served with a small Caesar salad and French fries

Choice of : Fried egg / caramelized onions / homemade guacamole

Gorgonzola / red port wine onions / crispy bacon 

Wagyu patty

THB 350.-

add each THB 40.-

add each THB 50.-

THB 590.-

FROM THE GRILL

Salmon Fillet 200 grams

THB 650.-

Australian Rib Eye 250 grams

THB 790.-

Australian Beef Tenderloin 200 grams

THB 890.-

Lamb Rack 220 grams

THB 990.-

All grill items come with your choice of 2 sides & 1 sauce

Sides

- Truffle mashed potato
- Kale sautéed with almond and oyster sauce
- Cabbage sautéed with potato and bacon 
- Roasted baby potatoes
- Steamed seasonal vegetable

Sauces

- Black pepper sauce
- Mushrooms sauce
- Thai seafood sauce
- Lemon tartare sauce
- BBQ sauce

PASTAS

Pesto Pasta (V) <i>Linguine, basil pesto, roasted almonds, and shaved parmesan</i>	THB 210.-
Classic Lasagna Bolognese <i>Homemade Italian-style lasagna with bolognaise sauce and parmesan</i>	THB 380.-
Penne Boscaiola (V) <i>Penne, rocket, mushroom, truffle essence, and parmesan</i>	THB 300.-
Spaghetti Tom Yam <i>Spaghetti with white prawns from Phuket, lemon grass, galangal, kaffir leaves and tom yam sauce</i>	THB 320.-
Rock Lobster Linguine <i>Rock lobster from Phuket and linguine sauteed in olive oil, lobster bisque, zucchini, cherry tomato and parsley</i>	THB 400.-

CHEF *Specials*

Linguini with Sous Vide Duck Leg <i>Confit duck leg, red onion, cherry tomatoes, spring onion, lemongrass, parmesan and duck gravy</i>	THB 360.-
Braised Lamb Shank <i>Braised lamb leg, ragout of beans and tomato, lamb jus and saffron mashed potatoes</i>	THB 490.-

SWEET TEMPTATION

Selection of Homemade Ice Creams / per Scoop <i>Chocolate, vanilla, strawberry, coconut, raspberry</i>	THB 80.-
Assorted Seasonal Fruit Platter <i>Hand cut fruits from Thailand as per season</i>	THB 180.-
Banoffee “Wyndham Style” <i>Banana and coffee cake with passion fruit sauce and coffee ice cream</i>	THB 180.-
Kluay Kai Cheum <i>Sweet banana from Phuket in syrup and coconut cream</i>	THB 180.-
Chocolate Fondant <i>Melted chocolate souffle, served with homemade coconut ice cream and mango compote</i>	THB 280.-
Traditional Tiramisu <i>Mascarpone, coffee and lady fingers</i>	THB 300.-

WATER

Acqua Panna Water 75cl
San Pellegrino 50cl

Bottle

THB 200.-
THB 200.-

SOFT DRINKS

Coke / Diet Coke / Fanta Orange /
Sprite / Tonic / Ginger Ale /
Soda Water / Lemon Soda / Red Bull

Can

THB 80.-

COFFEE

Brewed Coffee / Espresso / Iced Coffee /
Cappuccino / Double Espresso / Café Late /
Americano

Cup

THB 90.-

FRESH FRUIT JUICE

Apple juice / Lime juice / Pineapple juice /
Orange juice / Mango juice / Watermelon juice
Fresh Coconut

Glass

THB 90.-

GIN

Hendricks
Tanqueray
Bombay Sapphire
Beefeater

By The Glass

THB 400.-
THB 250.-
THB 250.-
THB 200.-

RUM

Bacardi Superior
Captain Morgan Dark
Chalong Bay

By The Glass

THB 200.-
THB 200.-
THB 200.-

VODKA

Grey Goose
Katel One
42Below
Smirnoff Vodka

By The Glass

THB 400.-
THB 250.-
THB 200.-
THB 200.-

TEQUILA

Don Julio Reposado
Patron Café XO
Sierra Silver

By The Glass

THB 500.-
THB 400.-
THB 200.-

SCOTCH WHISKY

Glenfiddich Single Malt
Chivas Regal 12 year's
Johnnie Walker Black Label 12 year's
Johnnie Walker Red Label

By The Glass

THB 350.-
THB 350.-
THB 350.-
THB 250.-

BOURBON & THAI SPIRIT

Maker Mark
Jack Daniel
Mae Khong

By The Glass

THB 350.-
THB 300.-
THB 180.-

LOCAL & IMPORT BEER

Corona Extra 330 ml, Mexico
Asahi Beer 330 ml, Japan
Heineken Beer 320 ml, Netherland
Chang Beer 320 ml, Thailand
Singha Beer 320 ml, Thailand
Tiger Beer 320 ml, Singapore

Bottle

THB 160.-
THB 180.-
THB 160.-
THB 130.-
THB 130.-
THB 130.-

MIXOLOGIST CRAFTED COCKTAILS

A Day @ Wyndham

*Beefeater Dry Gin, Amaretto, C.D.C. classic,
passion fruit, sugar syrup, lime juice*

THB 380.-

Lady Climax

*Smirnoff vodka, Midori melon, Peach schnapps,
cranberry juice, pineapple juice, lime juice*

THB 380.-

Mango Mojito

*Bacardi rum, lime wedge, white sugar,
dresh mango, mint leave and soda water*

THB 380.-

The Infiniti

*Vodka, Midori melon, Syrup, Lime juice,
white sugar, lime wedge, watermelon juice*

THB 380.-

Wyndham Sunshine

*Beefeater Dry Gin, fresh orange juice, mint,
apple juice, lime juice, sugar syrup*

THB 380.-

MOCKTAIL

Pink Mojito

Mint leaves fresh lime wedge, sugar powder, red grenadine, and soda water on the top

THB 120.-

Phuket Booster

Fresh pineapple, mango, pineapple juice, fresh ginger and mint leaves

THB 120.-

Shirley Temple

Lemonade, lime juice, sugar syrup, grenadine

THB 120.-

Virgin Pina Colada

Coconut cream, pineapple juice, sugar syrup

THB 120.-

CLASSIC COCKTAILS

Aperol Spritz (Special offer)

Aperol, sparkling wine, club soda

THB 250.-

Fruit Daiquiri

Bacardi rum, triple sec, lime juice, sugar syrup, and choice of fruit mango, watermelon, pineapple, passion fruit

THB 330.-

Cosmopolitan

Smirnoff vodka, triple sec, cranberry juice, lime juice

THB 330.-

Espresso Martini

Smirnoff vodka, kahlua, espresso, sugar syrup, C.D.C. white

THB 330.-

Mai-Tai

Bacardi rum, captain morgan dark rum, orange curacao, orange juice, fresh lime juice, pineapple juice, grenadine syrup

THB 330.-

Margarita

Tequila, triple sec, lime juice, sugar syrup

THB 330.-

Mojito

Bacardi rum, lime wedge, white sugar, mint leaves and soda water

THB 330.-

Pina Colada

Bacardi rum, malibu, pineapple juice, coconut cream, sugar syrup

THB 330.-

Long Island Ice Tea

Beefeater gin, bacardi rum, smirnoff vodka, triple sec, sierra silver tequila, lime juice, sugar syrup and coke

THB 330.-

Whisky Sour

Bourbon whisky, angostura bitter, lime juice, syrup

THB 330.-

CHAMPAGNE & SPARKLING WINE

Gosset Champagne Brut Grand Rose <i>France</i>	THB 7,000.-
Champagne Gosset Extra Brut <i>France</i>	THB 5,000.-
Champagne Château de Bligny Grande Réserve Brut <i>France</i>	THB 2,800.-
Piccini Prosecco Extra Dry <i>Italy</i>	THB 2,100.-
Torresella Prosecco Rosé <i>Italy</i>	THB 2,100.-
Chanceux Blanc de Blancs Brut <i>France</i>	THB 1,500.-
Domaine Cold River Brut <i>Australia</i>	THB 1,400.-
Le Chalet Bla Blanc de Blanc Brut <i>Germany</i>	THB 1,400.-

WINE BY THE GLASS

CHAMPAGNE & SPARKLING WINE

Champagne Château de Bligny Grande Réserve Brut <i>France</i>	THB 460.-
Domaine Cold River Brut <i>Australia</i>	THB 320.-

WHITE WINE

Renmano Chairman's Selection Chardonnay <i>Australia</i>	THB 320.-
Outstation Vineyards Semillon Sauvignon Blanc <i>Australia</i>	THB 320.-
Belcolle Moscato d' Asti DOCG <i>Italy</i>	THB 340.-
Torresella Pinot Grigio Venezia DOC <i>Italy</i>	THB 360.-
Robert Mondavi Chardonnay <i>California</i>	THB 420.-

RED WINE

Renmano Chairman's Delection Shiraz <i>Australia</i>	THB 320.-
Outstation Vineyards Shiraz Cabernet <i>Australia</i>	THB 320.-
Louis de Melac Haut-Médoc <i>France</i>	THB 360.-
Graticcio Appassionato Vino Rosso <i>Italy</i>	THB 400.-
Tarapaca Etiqueta Azul Gran Reserve Chile <i>Chile</i>	THB 460.-

ROSÉ WINE

Coeur De Méditerranée Rose <i>France</i>	THB 360.-
--	-----------

WHITE WINE

Renmano Chairman's Selection Chardonnay <i>Australia</i>	THB 1,400.-
Outstation Vineyards Semillon Sauvignon Blanc <i>Australia</i>	THB 1,400.-
Belcolle Moscato d' Asti DOCG <i>Italy</i>	THB 1,500.-
Torresella Pinot Grigio Venezia DOC <i>Italy</i>	THB 1,600.-
Yellow Tail Chardonnay <i>Australia</i>	THB 1,700.-
9 lives Reserve Inspiring Riesling <i>Chile</i>	THB 1,800.-
Annalina Marlborough Pinot Gris <i>New Zealand</i>	THB 1,800.-
kim Crawford Sauvignon Blanc <i>New Zealand</i>	THB 2,100.-
Robert Mondavi Chardonnay <i>California</i>	THB 2,100.-
Val de Loire Chardonnay France <i>France</i>	THB 2,200.-

ROSÉ WINE

Coeur De Méditerranée Rose <i>France</i>	THB 1,600.-
Babich Marlborough Pinot Noir Rose <i>New Zealand</i>	THB 2,200.-

RED WINE

Renmano Chairman's Selection Shiraz <i>Australia</i>	THB 1,400.-
Outstation Vineyards Shiraz Cabernet <i>Australia</i>	THB 1,400.-
Louis de Melac Haut-Médoc <i>France</i>	THB 1,600.-
9 lives Reserve Cabernet Sauvignon <i>Chile</i>	THB 1,800.-
Graticcio Appassionato Vino Rosso <i>Italy</i>	THB 1,900.-
Montes Limited Selection Pinot Noir <i>Chile</i>	THB 2,000.-
Montes Wine Maker's Choice Merlot <i>Chile</i>	THB 2,100.-
Val de Loire Red Blend <i>France</i>	THB 2,200.-
Piccini Chianti Reserve DOCG <i>Italy</i>	THB 2,400.-
Peter lehmann Barossan Shiraz <i>Australia</i>	THB 2,400.-
Tarapaca Etiqueta Azul Gran Reserv <i>Chile</i>	THB 2,770.-
Heritages Chateauneuf Du Pape <i>France</i>	THB 3,290.-