

LATITUDE<sup>98</sup>


## LOCAL STARTER & SALAD

- Pla Goong**  **THB 350.-**  
*Grilled tiger prawns with spicy Thai herbs salad with chili paste, lemon grass, dried coconut and mint*
- Combination of Thai entrée** **THB 280.-**  
*Thai shrimp cake, chicken satay, Soft-shell crab tempura, vegetable spring roll*
- Larb Seafood**  **THB 280.-**  
*Spicy Thai salad with seafood, avocado, toasted rice, and mint*
- Yum Nuea Yang**  **THB 280.-**  
*Spicy Thai grilled beef Thai style salad*
- Nuea Nam Tok** **THB 280.-**  
*Grilled Australian beef, toasted rice, lime juice, and mint*
- Satay Ruam**  **THB 220.-**  
*Grilled marinated chicken, pork and prawn served with spicy papaya salad*
- Por Pia Puk**  **THB 140.-**  
*Deep-fried vegetable spring rolls*

## SOUPS

- Tom Yam Goong**  **THB 270.-**  
*Hot&sour soup with prawns and Thai herbs*
- Tom Kha Gai**  **THB 180.-**  
*Chicken coconut soup*
- Tom Hed**  **THB 180.-**  
*Hot&sour soup with Oringi mushrooms*
- Geang Jued Woon-Sen Moo Sab**  **THB 160.-**  
*Thai clear soup with minced pork and vegetables*


## MAINS

- Thai Salmon Chu Chee**  **THB 350.-**  
*Grilled salmon fillet with chu chee curry paste, lime, Thai basil, red chili and eggplant*
- Gai Yang Siam** **THB 280.-**  
*Roasted chicken marinated with Thai herbs served with spicy tamarind sauce and sticky rice*
- Nuea Pad Nam Man Hoi** **THB 280.-**  
*Wok-fried Thai beef tenderloin sliced with oyster-sauce, onion, and Chinese cabbage*


## WOK

- Pad Thai**  **THB 280.-**  
*Your meat selection (Chicken/Prawn)  
Stir-fried rice noodles with chicken or prawns,  
bean sprouts, chives, tofu & banana blossom*
- Poo Neem Phad Kee Mao**  **THB 280.-**  
*Wok-fried soft-shell crabs with glass noodles,  
Thai herbs, and young peppercorn*
- Pad Krapao**  **THB 280.-**  
*Stir-fried pork or chicken or beef, or shrimp with  
hot basil, topped with a fried egg*
- Khao Phad** **THB 280.-**  
*Fried rice with your choice of pork, chicken, beef, shrimp,  
or tofu and vegetables, topped with a fried egg*
- Khao Phad Sapparod** **THB 280.-**  
*Fried rice with steamed jasmine rice, curry powder,  
cashew nuts, raisins and served in Phuket pineapple*

## CURRIES

- Gaeng Keaw Wan Talay or Tofu**  **THB 260.- / THB 220.-**  
*Green curry with mixed seafood,  
eggplant, red chili and basil leave*
- Gaeng Phed Ped Yang**  **THB 250.-**  
*Red curry with roasted duck, grape, eggplant,  
cherry tomato, apple and pineapple*
- Gaeng Massaman Gai**  **THB 250.-**  
*Massaman curry with chicken drumsticks,  
potatoes, onion and peanuts*
- Red Curry with Jackfruit**  **THB 250.-**  
*Creamy red curry with jackfruit, sweet potato,  
cherry tomatoes, and holy basil*

## GARDEN TO GOURMET *by Wyndham Grand Orchard*

- Yam Hua Plee (with or without chicken)** **THB 180.- / THB 150.-**  
*Minced banana blossom from the Wyndham Grand Orchard,  
chicken breast, chili paste, and coconut milk*
- Yam Tua Ploo**  **THB 150.-**  
*Salad of Thai wing beans with prawns, minced pork,  
coconut milk, roasted shallots*

## VEGETABLE / THAI STYLE

<b>Phad Pak Ruammit</b> <i>Stir-fried mixed vegetables with oyster sauce</i>	THB 150.-
<b>Phad Pak Boong</b> <i>Stir-fried morning glory with garlic &amp; chili</i>	THB 150.-
<b>Khao Suay or Khao Klong</b> <i>Steam rice or steam brown rice</i>	THB 50.-

## WESTERN


### APPETIZER & SALAD

<b>Beef Carpaccio</b> <i>With rocket, celery hearts, shaved Parmesan, and truffle oil dressing</i>	THB 280.-
<b>Smoked Salmon &amp; Mango Salad</b> <i>Smoked Salmon, fresh ripe mango and sour dressing</i>	THB 280.-
<b>Caesar Salad (Chicken/Prawn)</b>  <i>Romaine lettuce with herbed crouton, crispy bacon and aged Parmesan shavings</i>	THB 220.-
<b>Caprese</b>  <i>Fresh mozzarella, tomatoes, basil leaves and balsamic-olive oil dressing</i>	THB 220.-




### SOUP

<b>Andaman Seafood Bisque</b> <i>Fragrant bisque served with clam, sea bass, mussel, prawn, squid, saffron, and garlic</i>	THB 280.-
<b>Chef's Soup of The Day</b> <i>Freshly made chef's soup of the day</i>	THB 180.-
<b>Mushroom Cream Soup</b> <i>Oringi mushrooms, cream, and truffle paste</i>	THB 190.-


### SANDWICHES

<b>Shawarma Roll</b> <i>Middle Eastern spiced beef or chicken, hummus, Shallot, cucumber and tomatoes</i>	THB 250.-
<b>The Grand Club</b>  <i>Grilled chicken, crispy smoked bacon, lettuce, tomato, fried egg, accompanied by French fries</i>	THB 250.-
<b>Vegetable Sandwich</b> <i>Ciabatta Sandwich with Grilled Veggies, Pesto, and Parmesan</i>	THB 190.-

## PIZZAS

<b>Seafood Pizza</b> <i>Mozzarella, tomatoes, mussels, calamari, prawns, and scallops</i>	<b>THB 380.-</b>
<b>Vegetarian Pizza</b>  <i>Mozzarella, tomatoes, zucchini, capsicum, and eggplant</i>	<b>THB 350.-</b>
<b>Capricciosa Pizza</b>  <i>Mozzarella, tomato, cooked ham, artichokes, olives, and mushrooms</i>	<b>THB 300.-</b>
<b>Margarita Pizza</b>  <i>Mozzarella, tomatoes, and sweet basil leave</i>	<b>THB 250.-</b>
<b>White Pizza</b> <i>Graved salmon, sour cream, mozzarella, rocket</i>	<b>THB 250.-</b>

## GOURMET BURGERS

<b>The Classic Latitude Burger</b>  <i>Angus beef patty with cheddar cheese, crispy bacon, lettuce, and tomato, served with a Caesar salad, mayo, and ketchup</i>	<b>THB 350.-</b>
<b>Cajun Chicken Burger</b> <i>Grilled chicken, crispy smoked bacon, lettuce, tomato, fried egg, accompanied by French fries</i>	<b>THB 250.-</b>

## FROM THE GRILL

<b>Australian Beef Tenderloin 200 grams</b>	<b>THB 890.-</b>
<b>Australian Rib Eye 250 grams</b>	<b>THB 790.-</b>
<b>Salmon Fillet 200 grams</b>	<b>THB 650.-</b>
<b>Lamb Rack 220 grams</b>	<b>THB 890.-</b>

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


### Sides

- Truffle mashed potato
- Kale sautéed with almond and oyster
- 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

<b>Classic Lasagna Bolognese</b> <i>Homemade Italian-style Lasagna with meat sauce</i>	<b>THB 400.-</b>
<b>Rock Lobster Linguine</b> <i>Linguini sauteed in olive oil, aglio pepperoncino, zucchini, cherry tomato and parsley</i>	<b>THB 350.-</b>
<b>Pesto Pasta</b>  <i>Linguine, basil pesto, roasted almonds, and shaved Parmesan</i>	<b>THB 190.-</b>
<b>Penne Boscaiola</b>  <i>Penne, rocket, mushroom, truffle essence, and Parmesan</i>	<b>THB 300.-</b>
<b>Spaghetti Tom Yam</b>  <i>Spaghetti with prawns, lemon grass, galangal, kaffir leaves and Tom Yam sauce</i>	<b>THB 300.-</b>

## CHEF *Specials*

<b>Braised Lamb Shank</b> <i>Braised lamb leg, ragout of beans, and saffron mashed potatoes</i>	<b>THB 350.-</b>
<b>Linguini with Sous Vide Duck Leg</b> <i>Duck leg, red onion, cherry tomatoes, and spring onion</i>	<b>THB 300.-</b>

## SWEET TEMPTATION

<b>Traditional Tiramisu</b> <i>Mascarpone cheese, coffee and lady finger</i>	<b>THB 300.-</b>
<b>Chocolate Fondant</b> <i>Served with vanilla ice cream and mango compote</i>	<b>THB 280.-</b>
<b>Kluay Kai Cheum</b> <i>Banana in syrup and coconut cream</i>	<b>THB 180.-</b>
<b>Assorted Seasonal Fruit Platter</b>	<b>THB 150.-</b>
<b>Banoffee Wyndham Style</b> <i>Banana and coffee cake with passion fruit sauce and coffee ice cream</i>	<b>THB 150.-</b>
<b>Selection of Ice Creams / per scoop</b> <i>Chocolate, vanilla, strawberry, coconut, raspberry</i>	<b>THB 80.-</b>

## **WATER**

Acqua Panna Water 75cl  
San Pellegrino 75cl

## **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,  
Fresh 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

<b>Gosset Champagne Brut Grand Rose</b> <i>France</i>	THB 7,000.-
<b>Champagne Gosset Extra Brut</b> <i>France</i>	THB 5,000.-
<b>Champagne Millot Pere ET Fille Brut</b> <i>France</i>	THB 2,800.-
<b>Piccini Prosecco Extra Dry</b> <i>Italy</i>	THB 2,100.-
<b>Yellow Tail Pink Bubbles</b> <i>Australia</i>	THB 1,700.-
<b>Chanceux Blanc de Blancs Brut</b> <i>France</i>	THB 1,500.-
<b>Domaine Cold River Brut</b> <i>Australia</i>	THB 1,400.-
<b>Le Chalet Bla Blanc de Blanc Brut</b> <i>Germany</i>	THB 1,400.-

## WINE BY THE GLASS

<b>CHAMPAGNE &amp; SPARKLING WINE</b>	
<b>Champagne Millot Pere ET Fille Brut</b> <i>France</i>	THB 460.-
<b>Domaine Cold River Brut</b> <i>Australia</i>	THB 320.-

## WHITE WINE

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

## RED WINE

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

## ROSÉ WINE

<b>Familia Crocea Lisoni Rose Central Valley DO</b> <i>Chile</i>	THB 320.-
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## WHITE WINE

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

## ROSÉ WINE

<b>Familia Correa Lisoni Rosé Central Valley DO</b> <i>Chile</i>	THB 1,400.-
<b>Babich Marlborough Pinot Noir Rose</b> <i>New Zealand</i>	THB 2,200.-

## RED WINE

<b>Renmano Chairman's Selection Shiraz</b> <i>Australia</i>	THB 1,400.-
<b>Outstation Vineyards Shiraz Cabernet</b> <i>Australia</i>	THB 1,400.-
<b>Louis de Melac Haut-Médoc</b> <i>France</i>	THB 1,600.-
<b>Yellow Tail Merlot</b> <i>Australia</i>	THB 1,700.-
<b>9 lives Reserve Cabernet Sauvignon</b> <i>Chile</i>	THB 1,800.-
<b>Graticcio Appassionato Vino Rosso</b> <i>Italy</i>	THB 1,900.-
<b>Montes Limited Selection Pinot Noir</b> <i>Chile</i>	THB 2,000.-
<b>Val de Loire Red Blend</b> <i>France</i>	THB 2,200.-
<b>Piccini Chianti Reserve DOCG</b> <i>Italy</i>	THB 2,400.-
<b>Peter lehmann Barossan Shiraz</b> <i>Australia</i>	THB 2,400.-
<b>Tarapaca Etiqueta Azul Gran Reserv</b> <i>Chile</i>	THB 2,770.-
<b>Heritages Chateauneuf Du Pape</b> <i>France</i>	THB 3,290.-