

Café du Rhai

MENU

ESPRESSO MACHINE

Espresso	90
Doppio	140
Espresso Macchiato	110
Espresso Split	120
Americano	140
Café Latte	120
Cappuccino	120
Marocchino	140
Espresso con panna	120

Choose your favourite coffee beans for your coffee

Shan State Natural Myanmar - Shan Floral, vanilla, sweet candy-like finished	Honey Hills Thailand & Honduras Chocolate aroma, maple syrup
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NITRO MENUS

Nitro classic cold brews	180
<i>Nitro cold brew coffee is a process in which ice water brewed coffee has been infused with liquid nitrogen gas. The texture is very similar to a stout beer. The taste notes hint of chocolate malt, honeyed dates and waffle.</i>	

Nitro Vanilla Cold Foam	190
<i>Nitro classic with smooth vanilla cold foam and hint of chocolate</i>	
Nitro Pink Lemonade	180
<i>Nitro classic with sparkling homemade pink lemonade</i>	
Nitro Colada	160
<i>Nitro coffee in classic mocktail style with homemade Pina Colada mousse</i>	
Nitro Sunrise	150
<i>Nitro classic with fresh orange juice.</i>	

ICED COFFEE

Gravity	140
Iced Americano	140
Iced Café Latte	120
Iced Caramel Popcorn	160
Iced Marocchino	160
Iced Sea Salt Caramel Latte	160

CHOCOLATE

Chocolate Tornado (Hot / Iced)	120
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TEA SELECTION

Signature Tea

Matcha Latte (Hot / Iced)	180
Matcha Honey Lemon	180
Thai Tea Latte (Hot / Iced)	120
Thai Honey Lemon Tea	160

Chiang Mai origin teas

Monsoon Blend Green	110
<i>Peach flavor, dried ginger, rose flower</i>	
Thai Earl Grey	120
<i>Kaffir lime flavor</i>	

Chao Phraya Blend Oolong	120
<i>Chrysanthemum, mangosteen, longan and rose flower</i>	

Tropical White	140
<i>Mango, passion fruit, dried papaya, jasmine flower</i>	

Siam Sunrise blend black & green tea	120
<i>Mangosteen, longan, pineapple, jasmine, rose flavor</i>	

Flower Tea

White Chrysanthemum	160
Lotus	160
Water Lily	160
Rose	180

Loose leaf tea

English Breakfast	110
Jasmine	
Chamomile	
Peppermint	

SEASONAL COFFEE BEANS

We rotate our single origin coffee beans every month depending on coffee harvest seasons. Feel free to tell us the taste or flavor of coffee that you prefer and our barista will be happy to guide you

			1 cup	2 cups	3 cups	4 cups
Pour over	Process of coffee by absorption	<i>Less bitterness</i>	150	280	400	480
Chemex	Process of coffee by absorption	<i>Smooth finish</i>				480

Ice Cold drip

Cold drip coffee is a new way to enjoy your iced coffee.

This process allows you to taste more intense flavors with less bitterness and full coffee aromas

Glass 15cl 100

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FRUITY SELECTION

Fresh juice	120
Thai Tangerine	
Watermelon mint	
Pineapple Ginger	

Chilled Juice	100
Mango Juice	
Guava Juice	
Carrot Juice	

Natural Healthy drink

Green Blend	140
<i>Spinach, kale, cucumber, ginger & mango</i>	
Acai Berries	210
<i>Mixed red berries, ginger honey and chia</i>	
Coco-conut	180
<i>Fresh young coconut pulp, juice and cream</i>	
Banana nuts!	160
<i>Banana, almond butter, walnuts, coconut milk</i>	

NON-ALCOHOLIC SELECTION

Soft drink	110
Coke / Coke Light / Coke Zero	
Sprite	
Fanta	
Ginger ale	
Tonic water	
Soda water	

Water

Chang Mineral	350 ml	170
San Pellegrino	750 ml	290
San Pellegrino	500 ml	230
Aqua Panna	500 ml	230
Aqua Panna	750 ml	320

BEER SELECTION

Thai Craft Beers

Full Moon - Selection of beer produced in Phuket

Bussaba Ex-Weisse	390
Chatri IPA	420
Andaman Phuket Dark Ale	460

International Beers

Chang bottle	33cl	220
Hoegaarden White bottle	33cl	420
Hoegaarden Rose bottle	33cl	420
Früli bottle	33cl	460
Leffe bottle	33cl	460
Erdinger	50cl	420
Heineken 0.0 (alcohol free)		220

COCKTAIL SELECTION

Craft cocktails

Tsar Martini	690
<i>Russian vodka, golden flake and caviar</i>	
Night light	260
City of Passion	220

Sparkling cocktails

Bikini Bellini	340
Herbal French 75	390
Aperol Spritz	280
Floral Spritz	320

Classic Cocktails

Piña Colada	240
Long Island Iced Tea	290
Passion fruit Mojito	240
Margarita	260
Dry Martini	260
Mai Tai 1934	280

Café du Rhodi

MENU

RUM | GIN | VODKA | BOURBON

Nusa Cana White Rum	260	Bayou Dark Rum	260
Hendrick's Gin	550	Iron Balls Gin	390
Langlay's Gin	260	G'vine Nouaison Gin	390
G'vine Floraison Gin	390	Broker's Gin	260
Stolichnaya Vodka	280	Evan Williams Bourbon	290

SPECIAL COCKTAIL L'AMOUR TOUJOUR

450

G'Vine Floraison gin, cherry syrup, egg white and freshly squeezed lime juice.

WINE SELECTION

Glass

Bottle

Sparkling & Champagne

Veuve du Vernay Brut	France	N/A	Blend	520	2,300
Veuve du Vernay Rosé	France	N/A	Blend	520	2,300
Ernest Rapeneau Champagne Brut	France	N/A	Blend	790	3,600

White wine

Reservado "Concha Y Toro"	Chile	2017	Chardonnay	400	1,700
Matua, Marlborough	New Zealand	2018	Sauvignon Blanc	450	2,000

Red wine

Reservado "Concha Y Toro"	Chile	2017	Cabernet Sauvignon	400	1,700
Matua, Marlborough	New Zealand	2018	Pinot Noir	450	2,000



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BREAKFAST PÂTISSERIE AND BAKERIES

Croissants

Butter / Riceberry	70
Hazelnut-Praline / Pistachio / Almond-Coconut	90
Chocolate / Ham and Cheese / Pork Floss with Mayonnaise	90

Molten Cakes

Double Chocolate / Macha / Banana Castella Milk / Black Pearl Milk Tea	150
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ALL DAY BREAKFAST

Two Free Range Eggs

Fried, poached, scrambled, boiled or omelette pork sausage, potatoes, baked tomato with goat cheese, mushrooms	280
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Egg White Omelette

With avocado, pimentos, sweet corn, cherry tomatoes and watercress	280
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Egg Benedict

Poached eggs, cured beetroot salmon, toasted sourdough, fresh spinach, Sriracha Hollandaise sauce	430
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Egg Florentine with Caviar

Poached egg, sautéed spinach, English muffin, Hollandaise sauce, topped with Oscietra caviar	780
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Avocado Toast

Mashed avocado with lemon juice and extra virgin olive on buttery,
toasted sourdough

Choose One Topping

Two poached organic eggs	260
Beetroot cured Norwegian salmon	300
Candy cherry tomatoes with balsamicod'oro	300

Croissant breakfast sandwich

Scrambled egg, avocado, rocket, comte cheese, cherry tomatoes, crispy bacon	280
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THAI OFFERINGS

Chinese Wonton Soup

Shrimp-pork dumplings, char siu pork, pak choi, egg noodles	320
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Hua Hin's Pineapple Fried Rice

Wok-fried with tender chicken breast and sweet corn kernels	240
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Beef Noodle Soup

Braised tender Australian beef shank, rice noodles bean sprouts, morning glory, spring onions, coriander, fried garlic oil	360
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Add sliced Wagyu beef

760

Guay Tiew Tom Yam

Egg noodles, seafood broth, freshly caught local seafood, soft cooked egg, spring onions, chili, ground peanuts	300
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Kanom Jeen nam ya Pu

Rice Vermicelli with Spicy Crab Sauce	400
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Café de Khoi

MENU

STARTERS

Café de Khoi Niçoise Salad 390
Seared Tuna, anchovies, sauce verte, egg, semi dried cherry tomatoes, green beans, red radish

Homemade Salmon Gravlax 300
Cured Norwegian Salmon, dill crème, sour dough

Organic Red Quinoa Salad 390
Candy cherry tomatoes, avocado dressing, baby salad

Green Bowl 290
Avocado, baby spinach, broccoli, mint, coriander, asparagus, lemon dressing

Baked Camembert 380
Honey, bacon, rosemary, whole-wheat bread, cranberry compote

Beef Carpaccio with Fresh Black Truffle 490
Thin slices of Australian beef tenderloin, sliced fresh autumn truffle, Mustard sauce, goat cheese, caramelised walnuts, baby greens

Marinated Heirloom Cherry Tomatoes 400
Creamy truffle goat cheese, tomato dressing

MAINS

Croque-Monsieur 380
Whole-wheat bread fried in olive oil, mornay sauce with grain mustard, honey ham

Add a sunny side up egg, to turn it into a Croque-Madame 410

Burger "Dans Son Jus" 500
Black Angus patty, beef jus, comte cheese sauce, caramelized onion

Salmon on Lobster Bisque 480
Red quinoa, heirloom cherry tomatoes, red pimentos, basil oil

White Snapper 420
Green peas, tomatoes, courgettes, lemon butter sauce

Steak de Khoi 880
Australia's Stockyard Gold Beef, 200 days grain fed sirloin steak with Café de Paris butter, French fries, garden salad on the side

Vol-Au-Vent 650
Shrimps, creamy bisque, mushrooms and garden peas



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SOUP

- Potato Soup** 500
Smoked sturgeon, Hua Hin Oscietra caviar
- French Onion Soup** 350
Comte, sourdough crostini, caramelized onions, beef broth, fresh thyme

PASTA AND RISOTTO - NOS PÂTES

- Fettucine Pasta, Fresh Black Truffle** 320
Parmesan cheese sauce, roasted cauliflower gremolata
- Penne Al Ragù** 400
Braised beef cheek, tomato sauce, parmesan
- Alaskan King Crab Risotto** 550
White prawn, lobster bisque, red radish, green apple
- Black Truffle Risotto** 380
Fresh black truffle, truffle paste, parmesan cheese

PIZZA

- Truffle Pizza** 400
Black truffle, truffle paste, mozzarella cheese, burrata
- Mortadella & Pistachio** 380
Burrata, rocket
- Pancetta** 380
Red onion, rocket, blue cheese
- Pepperoni** 380
Spicy pork salami, mozzarella cheese, tomato sauce, oregano
- Margherita** 360
Mozzarella, basil, tomato sauce

DESSERTS

- Waffle** 220
Mix berries, Chantilly cream, Nutella sauce, cookies ice cream
- Pancakes** 220
Caramelized banana, dried coconut, maple syrup, candied hazelnuts
- Berries Pancakes** 220
Mix berries, Nutella sauce, berries compote
- Chocolate Lava cake with Vanilla Ice cream** 240
- Paris-Brest with Hazelnut Mousseline** 200
- Chocolate Orange Tart** 220
- Dame Blanche** 200
Vanilla ice cream, Chantilly cream, candied hazelnuts
- Coconut and Mango Jelly with Coconut Gelato** 220
- Fruit Platter** 200
- Gelato** 80
Vanilla Caribe /Chocolate Intense /Pistachio / Cappuccino / Cookies / Thai Tea / Coconut
- Sorbet** 80
Mango / Raspberry / Lime / Passionfruit
- Coconut** 220
Pandan Panna Cotta with Chachoengsao mango

