Beverage

Coffee

Delight in our exclusive Signature Blend, crafted with Sarnies Roastery.
This medium roast of Costa Rican, Brazilian, and Thai beans deliver sweet cinnamon spice, bright orange peel, and jasmine aroma for a balanced finish.

Signature

THAI COCONUT LATTE	220
ICED COCONUT LONG BLACK	220
TIRAMISU LATTE	220
COLD BREW	220

ESPRESSO, MACCHIATO	180
AMERICANO	180
CAPPUCCINO	200
LATTE	200
FLAT WHITE	200
PICCOLO LATTE	200
MOCHA	200

Choice of almond, soy, oat, lactose-free, full or skimmed milk.
Also available in decaffeinated option

Drip Based

CHEMEX POUR-OVER	280
FRENCH PRESS	300

Non-Coffee

RICH CHOCOLATE	240
MATCHA LATTE	220

Leaves & Herbal Infusion

High-quality organic tea selection curated in partnership with Araksa Tea Garden, a charming plantation nestled in the foothills of the lush forest in Banchang, Mae Tang district of Chiang Mai, Thailand.

SIGNATURE BLEND

An exclusive signature blend by Araksa Tea Garden for The Ritz-Carlton, Bangkok. Highlighting black tea, bishop rose, osmanthus flower, magnolia champaca, delivering a balanced, woody and calming sensation.

260

White Tea

WHITE PEONY — 260

Delicate and soothing with subtle honey and floral notes, perfect for a refined palate seeking a gentle, calming experience

Green Tea

THIDA - WHOLE LEAF — 240

A bright and lively green tea with fresh floral, honey, and nutty hints, offering a smooth, antioxidant-rich sip

Black Tea

NIN BLACK TEA — 240

Rich and full-bodied with warm wood, honey, and vanilla flavors, delivering a deep, satisfying brew

THAN KHUN EARL GREY — 240

A vibrant blend of zesty bergamot and subtle malty layers, finishing with a refreshing citrus lift

All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

Leaves & Herbal Infusion

Oolong Tea

SILK OOLONG 260

Smooth and luxurious with sweet floral and honeyed notes, creating a velvety, aromatic infusion

Blended Tea

NEW MOON TEA 240

A balanced blend of black tea and citrus, with a sweet, woody finish and amber glow

JOY TEA 260

Fragrant with ripe fruit, floral, and cinnamon notes, this unique blend offers a sweet and calming experience

THAI TEA 240

Rich and creamy with indulgent caramel and vanilla notes, a classic Thai tea with a modern twist

KAO DOI TEA 240

Smooth and aromatic with roasted rice and honey notes, offering a unique and mellow infusion

Herbal & Infusion

BLUEFLY 240

Bright citrusy lemongrass and butterfly pea flower delivering a soothing blue hue, refreshing herbal experience

PEPPERMINT 240

Crisp and cooling with an invigorating minty freshness, perfect for a naturally caffeine-free sip

CHAMOMILE (BY VOYAGE) 240

Gentle floral aroma that transports you to sunlit meadows, known for its calming and soothing benefit

Iced Teas By Araksa

AUTUMN REVERIE 280
Araksa Signature Blend for The Ritz-Carlton, Bangkok, Pomegranate, Tamarind

LYCHEE COOLER 280
Nin Black Tea, Lychee, House Floral Syrup, Lemon

MELON COOLER 280
Thida Green Tea, Honeydew Melon, Wild Honey

SILKY DELIGHT 280
Silk Oolong Tea, Orange & Roasted Rice Foam, Egg White

Fresh Juices

ORANGE / WATERMELON / COCONUT / PINEAPPLE 220

Carbonated Beverages

Fever-Tree Collection 240

PREMIUM SODA WATER
PINK GRAPEFRUIT SODA
INDIAN TONIC
MEDITERRANEAN TONIC
ELDERFLOWER TONIC
GINGER BEER
GINGER ALE

COKE ORIGINAL / COKE ZERO / SPRITE 160

LYCHEE & KAFFIR LIME KOMBUCHA (0.5% ABV) 300

PINEAPPLE & PASSION FRUIT KOMBUCHA (0.5% ABV) 300

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Mineral Water & House Water

We are committed to reducing our carbon footprint. We proudly partner with NORDAQ water filtration system to bring you the purest premium water whilst retaining beneficial salts and minerals.

Your choice of unlimited still and sparkling water for THB 200 per guest.

Still

CHANG NATURAL STILL WATER, 700ML	220
ACQUA PANNA, 500ML	220
ACQUA PANNA, 750ML	320

Sparkling

CHANG NATURAL SPARKLING WATER, 700ML	220
SAN PELLEGRINO, 500ML	220
SAN PELLEGRINO, 750ML	320
PERRIER, 750ML	320

Cocktails

Experience our contemporary twist on classics, crafted by our mixologist team. Each creation is a tribute to elegance and refinement. Each cocktail is crafted with freshly squeezed juices for the purest expression of flavor.

COCO-VARDIER 480
Whiskey, Campari, Sweet Vermouth, Coconut

AIRMAIL 680
Rum Blend, Honey, Lemon, Champagne

HUGO SPRITZ 450
St-Germain Elderflower Liqueur, Mint, Prosecco

CLUB DELIGHT 450
Gin, Apricot, Lime, Bitters

Spirit-Free Cocktails

IN BLOOM (0.0% ABV) 380
Cucumber, Bluefly Tea, Dragon Fruit, Raspberry Shrub

JOY RIDE (0.0% ABV) 380
Bitter Aperitivo, Paprika Cordial, Grapefruit, Soda Water

THE SUN ALSO RISES (0.0% ABV) 380
Passionfruit, Lemon, Thai Tea, Egg White, Ginger Beer

Beers

CHANG, THAILAND 220

SAPPORO, JAPAN 280

BUSSABA EX WEISSE, THAILAND 350

SAYPLAY IPA, THAILAND 350

DUCHESSE DE BOURGOGNE, BELGIUM 380

CORONA CERO, MEXICO (0.0% ABV) 220

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Wine & Champagne

By The Glass

A curated selection of labels, to enjoy by the glass or bottle, as it suits your whimsy.

Bubbles

		GLASS	BOTTLE
NV	BILLECART-SALMON BRUT RÉSERVE Vallée de la Marne, France Pinot Noir, Chardonnay, Meunier *Elegant with fresh fruits, subtle florals, and creamy finish*	1,200	5,800
NV	BILLECART-SALMON BRUT ROSÉ Vallée de la Marne, France Pinot Noir, Chardonnay, Meunier *Vibrant red fruits, hint of brioche, and lasting minerality*	1,750	8,500
NV	DRUSIAN, VALDOBBIADENE PROSECCO SUPERIORE Veneto, Italy Glera *Juicy with peach, jasmine, and a touch of honeysuckle*	490	2,350
NV	FRENCH BLOOM, LE BLANC, ORGANIC FRENCH BUBBLY (0.0% Alcohol) France Chardonnay *Refreshing with notes of white flowers, pear and green apple*	750	3,700

White Wine

		GLASS	BOTTLE
2024	WITTMANN, "100 HILLS DRY RIESLING" Rhinehessen, Germany Riesling *Dry and mineral-driven, juicy lime, crisp apple with honey, perfect with spicy dishes*	580	2,850
2024	LARRY CHERUBINO "PEDESTAL" Margaret River, Australia Chardonnay *Ripe citrus fruits and bright acidity with a silky texture*	520	2,500
2024	CLOS HENRI ESTATE Marlborough, New Zealand Sauvignon Blanc *Tropical fruits with a zesty citrus finish*	540	2,600
2022	DOMAINE ARMAND DAVID "L'ENCHANTEUR" SAUMUR BLANC Loire Valley, France Chenin Blanc *Fresh tropical fruit, balanced with a mineral finish*	560	2,700
2022	JOSEPH DROUHIN “MOULIN DE VAUDON” CHABLIS Burgundy, France Chardonnay *Elegant with flinty aromas, green apple and white flowers*	650	3,150

Wine & Champagne

Rosé Wine

		GLASS	BOTTLE
2022	DOMAINES OTT "BY OTT", CÔTES DE PROVENCE Provence, France Grenache, Cinsault, Syrah *Lively and fresh red berries with floral hints*	490	2,300

Red Wine

		GLASS	BOTTLE
2022	MASSERIA LI VELI “ORION”, SALENTO Puglia, Italy Primitivo *Full bodied with concentrated dark fruits, warm spice notes and soft tannins*	490	2,350
2021	WENTE, "SOUTHERN HILL", CENTRAL COAST California, United States Cabernet Sauvignon *Powerful with vibrant acidity, oak, cocoa, and vanilla*	520	2,500
2023	DOMAINE DES CREISSES “LES CREISSES” Languedoc, France Cabernet Sauvignon , Syrah , Grenache *Juicy with soft tannins, jammy cherries, plums with sweet spice*	590	2,850
2023	NICOLAS POTEL, BOURGOGNE ROUGE Burgundy, France Pinot Noir *Great minerality and expressive pinot noir with bouquet of fresh red fruits, hint of spice*	650	3,150
2018	CHÂTEAU LATOUR-MARTILLAC “LACROIX-MARTILLAC” Pessac-Léognan, Bordeaux, France Merlot , Cabernet Sauvignon *Medium bodied with well-balanced acidity, blackberries and cassis, hint of smoke*	770	3,700

Sweet Wine

		GLASS	BOTTLE
2023	BRAIDA “VIGNA SENZA NOME”, MOSCATO D’ASTI Piemonte, Italy Moscato *Delightfully sweet, ripe pear and fresh apricot, lively finish*	420	2,000

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Suggestive Collection To Delight Your Taste Buds

For the complete wine journey, please ask our Ladies & Gentlemen to browse our master list.

SOMMELIER'S PICK

By The Bottle

Our collection is organized by style, featuring both fun, exploratory options and classic favorites.

Champagne

NV	BILLECART-SALMON BRUT RÉSERVE Vallée de la Marne, France Pinot Noir, Chardonnay, Meunier	5,800
NV	BILLECART-SALMON BRUT ROSÉ Vallée de la Marne, France Pinot Noir, Chardonnay, Meunier	8,500
NV	POL ROGER BRUT RÉSERVE Vallée de la Marne, France Pinot Noir, Chardonnay, Meunier	7,900

Sparkling Wine

NV	VALENTIN ZUSSLIN, CRÉMANT D'ALSACE BRUT ZÉRO Alsace, France Auxerrois, Pinot Gris, Chardonnay	3,200
NV	FRÉDÉRIC LORNET "VIEILLES VIGNES" CRÉMANT DU JURA BRUT Jura, France Chardonnay	2,700
NV	DRUSIAN, VALDOBBIADENE PROSECCO SUPERIORE Veneto, Italy Glera	2,350

White Wine

Zippy Fruity & Cheerful

Super refreshing - crisp citrusy white wine to stimulate your palate, best as aperitif.

2022	DOMAINE ARMAND DAVID "L'ENCHANTEUR" SAUMUR BLANC Loire Valley, France Chenin Blanc	2,700
2023	FRANCIS BLANCHET POUILLY-FUMÉ Loire Valley, France Sauvignon Blanc	2,800
2024	CLOS HENRI ESTATE Marlborough, New Zealand Sauvignon Blanc	2,600
2021	JOSEPH DROUHIN BOURGOGNE ALIGOTÉ Burgundy, France Aligoté	2,900
2024	WITTMANN, "100 HILLS DRY RIESLING" Rhinehessen, Germany Riesling	2,850
2023	DR.LOOSEN “RED SLATE DRY RIESLING” Mosel, Germany Riesling	2,350

Aromatic, Rich & Robust

Flavorful, fruits bursting, intense floral aromas.

2020	DOMAINE ZIND-HUMBRECHT “TURCKHEIM” Alsace, France Gewürztraminer	2,900
2022	MICHEL CHAPOUTIER "LES MEYSONNIERS" CROZES-HERMITAGE BLANC Rhône Valley, France Marsanne	3,600
2019	DOMAINE RENÉ ROSTAING "LA BONNETTE" CONDRIEU Rhône Valley, France Viognier	6,900
2022	ZARATE, "VAL DO SALNES" RAIS BAIXAS Albariño Galicia, Spain	2,800

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Complex with Minerals

Versatile minerality with hints of flint, chalk, and aromas. A balanced expression of fruit and complexity.

2021	CLAUDE RIFFAULT “LES CHASSEIGNES” SANCERRE Loire Valley, France Sauvignon Blanc	5,100
2023	WEINGUT KNOLL “RIED KREUTLES FEDERSPIEL" WACHU Niederösterreich, Austria Grüner Veltliner	3,300
2023	BALASSA, TOKAJI Észak Magyarország, Hungary Furmint	2,500

Versatility of Chardonnay

Explore various styles of Chardonnay from across the globe.

2022	JOSEPH DROUHIN “MOULIN DE VAUDON” CHABLIS Burgundy, France Chardonnay	3,150
2021	MAISON LOU DUMONT, BOURGOGNE Burgundy, France Chardonnay	4,000
2024	LARRY CHERUBINO “PEDESTAL” Margaret River, Australia Chardonnay	2,500
2023	RUTHER FORD RANCH, MORGAN BAY CELLARS California, United States Chardonnay	2,300
2022	SANDHI, CENTRAL COAST California, United States Chardonnay	3,200

Rosé Wine

2022	DOMAINES OTT "BY OTT" CÔTES DE PROVENCE Provence, France Grenache, Cinsault, Syrah	2,300

Red Wine

Light & Delicate

Bright, fresh red fruit style with a floral nose of rose petals.

2022	VALENTIN ZUSSLIN “OPHRYS” Alsace, France Pinot Noir, Pinot Gris	3,700
2023	CHÂTEAU YVONNE “LA FOLIE” SAUMUR-CHAMPIGNY Loire Valley, France Cabernet Franc	3,200
2023	DOMAINE ANNE-SOPHIE DUBOIS "LES COCOTTES" FLEURIE Beaujolais, France Gamay	2,900

It’s All About the Pinot

Introduction to the most beloved varietal around the world.

2023	NICOLAS POTEL, BOURGOGNE ROUGE Burgundy, France Pinot Noir	3,150
2022	MAISON LOU DUMONT MARSANNAY, CÔTE DE NUITS Burgundy, France Pinot Noir	5,100
2023	WILLIAM DOWNIE "CATHEDRAL PINOT NOIR" GIPPSLAND Victoria, Australia Pinot Noir	3,100
2021	CLOS HENRI ESTATE Marlborough, New Zealand Pinot Noir	2,600

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Something Juicy & Savoury

Super juicy and fruity flavor with a wide range of sweet spices.

2022	MASSERIA LI VELI “ORION” SALENTO Puglia, Italy Primitivo	2,350
2022	TORBRECK “WOOD CUTTER'S" BAROSSA VALLEY Barossa, Australia Shiraz	2,800
2023	DOMAINE DES CREISSES “LES CREISSES” Languedoc, France Cabernet Sauvignon, Syrah, Grenache	2,850
2020	CRAGGY RANGE, “TE KAHU” GIMBLETT GRAVELS VINEYARD Hawke's Bay, New Zealand Merlot, Cabernet Sauvignon, Cabernet Franc	3,500
2022	RUTHER FORD RANCH, MORGAN BAY CELLARS California, United States Cabernet Sauvignon	2,300
2021	WENTE, "SOUTHERN HILL", CENTRAL COAST California, United States Cabernet Sauvignon	2,500
2021	DECOY, SONOMA COUNTY California, United States Cabernet Sauvignon, Merlot	4,300

Rustic, Mid-Weight with Tensions

Well-rounded yet elegant, highlighting the character of its terroir.

2019	CHÂTEAU CLARISSE, PUISSEGUIN-ST-ÉMILION Bordeaux, France Merlot, Cabernet Franc	3,600
2021	LARRY CHERUBINO “PEDESTAL” Magaret River, Australia Cabernet Sauvignon	2,500
2017	MOSS WOOD “AMY’S” Margaret River, Australia Cabernet Sauvignon, Merlot	2,900
2023	ANTINORI “PÈPPOLI” CHIANTI CLASSICO Toscana, Italy Sangiovese, Merlot	2,800
2022	CORTONESI “LA MANNELLA” ROSSO DI MONTALCINO Toscana, Italy Sangiovese	3,500

Classy Majestic

A selection of well-known classic region & styles.

2019	CHÂTEAU LYNCH-MOUSSAS "LES HAUTS DE LYNCH-MOUSSAS" HAUT-MÉDOC Bordeaux, France Merlot, Cabernet Sauvignon	4,650
2022	TENUTA SAN GUIDO "LE DIFESE" Toscana, Italy Cabernet Sauvignon, Sangiovese	4,000
2019	CHÂTEAU BRANE-CANTENAC "MARGAUX DE BRANE" MARGAUX Bordeaux, France Cabernet Sauvignon, Merlot	4,500
2018	CHÂTEAU LATOUR-MARTILLAC “LACROIX-MARTILLAC” PESSAC-LÉOGNAN Bordeaux, France Merlot, Cabernet Sauvignon	3,700
2018	CORTONESI, “LA MANNELLA” BRUNELLO DI MONTALCINO Toscana, Italy Sangiovese	5,900

Opulent, Full Body

Big wines that pack a punch - best with red meat.

2020	BEGALI LORENZO, AMARONE DELLA VALPOLICELLA CLASSICO Veneto, Italy Corvina, Rondinella, Oseleta	4,800
2021	GLAETZER “AMON-RA” BAROSSA VALLEY Barossa, South Australia Shiraz	5,500
2016	DOMINUS “OTHELLO” NAPA VALLEY California, United States Cabernet Sauvignon, Cabernet Franc, Petit Verdot	6,900

Sweet Wine

Simply sweet & balanced, well suited with fresh fruits and fruity dessert.

1998	CHÂTEAU PIERRE BISE "LES ROUANNIÈRES" COTEAUX DU LAYON BEAULIEU Loire Valley, France (500ml) Chenin Blanc	2,500
2023	BRAIDA “VIGNA SENZA NOME” MOSCATO D’ASTI Piemonte, Italy Moscato	2,000

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Food

Our Way of Sourcing

At CALEŌ our dedication to responsible sourcing is driven by a genuine respect for local farmers and the sustainable agricultural practices that enrich our culinary offerings. Understanding and knowing where our food comes from plays a crucial role in this commitment, enabling us to forge partnerships with local farms and purveyors. These relationships ensure that our ingredients are not only seasonally aligned but also sourced with ethical practices in mind, thereby supporting the local community and minimizing our environmental impact.

As such, any items marked with a symbol celebrate local purveyors and their products.

Signature *(GF)* Gluten-Free Locally Sourced *(V)* Vegetarian

If you have any special dietary requirements, food allergies or intolerances, please inform our Ladies & Gentlemen.
All prices are in Thai Baht and subject to 10% service charge and 7% government tax.

Breakfast

09:00 — 11:00

EGGS BENEDICT 390

English Muffin, Champagne Ham, Poached Cage-Free Eggs, Classic Hollandaise

SMOKED SALMON TARTINE 490

Sourdough, Pickled Shallots, Caper Berries, Cream Cheese, Salmon Roe
*Gluten-free option available upon request

AVOCADO CROISSANT *(V)* 490

Cage-Free Poached Egg, House Tomato Chutney, Arugula

WHIPPED RICOTTA TARTINE *(V)* 490

Sourdough, Local Truffle Honey, Extra Virgin Olive Oil, Black Truffle
*Gluten-free option available upon request

TWO CAGE-FREE EGGS ANY STYLE *(V)* 590

Fried / Boiled / Poached / Omelet / Scrambled
Two Cage-Free Eggs, Portobello Mushroom, Tomatoes

Sweets

SIGNATURE THAI TEA WAFFLE 390

Nam Dok Mai Mango, Whipped Cream

BUTTERMILK PANCAKES 390

Blueberry Compote, Maple Syrup

PASTRY SELECTION 390

Freshly Baked Pastry Basket

SEASONAL FRUIT PLATTER *(GF)* 280

Tropical Fruits of Thailand

Signature *(GF)* Gluten-Free Locally Sourced *(V)* Vegetarian

All Day

11:00 — 17:30

HOUSE-MADE CHIANG MAI SAUSAGE 490

Charcoal Grilled, Green Chili Dip, Coriander, Local Vegetables, Crispy Pork Rind

ORGANIC PORK & CHICKEN SKEWER 390

Grilled Brioche, Peanut Sauce, Pickled Pearl Onion "Ajad", Wild Pak-Waan

BURRATA & TOMATOES 580

Chiang Mai Tomatoes, Parma Ham, Watermelon
*Gluten-free option available upon request

YELLOW FIN TUNA TARTARE 580

Avocado Matcha Purée, Soy, Lime, Salmon Roe

CAESAR SALAD 390

Sous-Vide Egg on Brioche, Organic Lettuce, Maple-Smoked Bacon,
House Caesar Dressing, Anchovies
Add Grilled Prawns +200
Add Free-Range Chicken +100
Add Smoked Salmon +300

MUSHROOM CREAM SOUP *(V) (GF)* 480

Morel, Black Truffle, Cream

WAGYU BEEF BURGER 790

Lettuce, Tomato, Smoked Pork Bacon, Caramelized Onion, House Pickles, Smoked Cheddar
Choice of side: Rosemary Fries, Green Garden Salad, Vegetables Crisps
*Plant-based option available upon request

CAGE-FREE CHICKEN SANDWICH 790

Champagne Ham, Bacon, Lettuce, Tomato, Cage-Free Egg
Choice of side: Rosemary Fries, Green Garden Salad, Vegetables Crisps

PHUKET LOBSTER LINGUINE 890

Lobster Bisque, Salmon Roe

TRUFFLE FETTUCCINE *(V)* 850

Morel Sauce, Black Truffle
*Gluten-free option available upon request

RIVER PRAWN PAD THAI 850

Local Dried Shrimp, Cage-Free Egg, Green Chives, Bean Sprouts, Traditional Condiments

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Sweets

RICE & NAM DOK MAI MANGO *(GF)* 390
Organic Coconut, Rice Pudding, Mango Textures

CHIANG MAI CHOCOLATE 390
Passion Banana Jelly, Mae Tang Coffee, Cocoa Tuile

OOLONG TEA PANNA COTTA *(GF)* 390
Yuzu, Grape, Meringue, Cassis

Signature *(GF)* Gluten-Free Locally Sourced *(V)* Vegetarian

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