DUSIT GOURMET

Opening Hours 06.00 - 22.00



Gourmet food for everyday living

The roots of our love for good food and exceptional culinary experience run deep. All the way back to the day we built the first modern-day 5-star hotel in

Ever since, Dusit Gourmet has been an epicure's paradise for those who love great food and great ingredients, bringing like-minded makers and

artisans together to deliver the best in specialty foods and gastronomic delights.

Today we curate the great things that allow you to cook and eat thoughtfully, and we've grown to include private-label groceries as well as freshly baked cakes, pastries and breads in Dusit Gourmet cafés across the world - to support your joyful living and eating!



Thailand, called the Dusit Thani Bangkok.

Our Philosophy



local farmers & producers

Dusit Gourmet partners with local farms and purveyors to provide you with high quality, seasonal produce throughout the year such as organic rice from Huai Thap Than & Nong Khae farms in Sisaket & Surin, and cage free eggs from Sunguan & Tongsiri farms.



Artisanally handcrafted

All baked cakes, pastries and bread enticing aroma and irresistible



Here for your every special celebration

We've got you covered for any or reason for celebrations. Do not hesitate to reach out to our Dusit Gourmet team for ideas and arrangements - we make gifting easy and delicious!



Morning Boosts

Wake up to a tasty, nutritious breakfast whether it's scrumptious eggs, avocado on toast, power bowls or a healthy smoothie to fuel you through the



Around the World

Travel around the world without leaving Bangkok with these crafted dishes. From Italy to India, Mexico to Thailand —and everywhere in between. Page 3



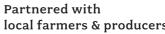
Comfort Plates

From juicy burgers to flavorful wraps, we've got plenty of wholesome offerings to satisfy your craving.



Something Sweet

Got a sweet tooth? Us too! We can't wait for you to try our chef's special creations - from one dessert lover to another. Page 4



are handcrafted by our experienced holiday, special occasion, team of chefs who are passionate about the art of patisserie and boulangerie. Experience the flavor at Dusit Gourmet around the

BEER

WINE

120 THB

120 THB

by glass / bottle

340 / 1,700 THB

340 / 1,700 THB

360 / 1,800 THB

320 / 1,600 THB

340 / 1,700 THB

2,200 THB

Singha (330ml.)

Asahi (330ml.)

SPARKLING

Veneto Italy

Umbria, Italy

Gerard Bertrand,

San Marzano, Santoro,

Primitivo Puglia IGP, Italy

Dusit & Domaine St. George,

Cabernet Sauvignon, California, USA

ROSÉ

WHITE

Botter, Brut Vino Spumante,

Dusit & Domaine St. George,

Chardonnay, California, USA

Lungarotti, Pinot Grigio IGT

Gris Blanc Rose, IGP Pays d'OC

MORNING BOOSTS | DUSIT GOURMET | Page 2

1.

SMOKED SALMON OPEN SANDWICH

On top of homemade multigrain toast 350 THB

2.

ACAÍ BOWL

Dragon fruit, banana, strawberry, coconut water, almond milk, mixed nuts, granola

350 THB

MORNING BOOSTS

Wake up to a tasty, nutritious breakfast whether it's scrumptious eggs, avocado on toast, power bowls or a healthy smoothie to fuel you through the morning.





3.

MANGO IMMUNITY BOWL

Local fresh mango blend with banana and passion fruit, dry coconut 350 THB 1

HOMEMADE PARFAIT WITH GRANOLA & MUESLI

House-made cultured low-fat yogurt served with home granola, chia seeds 280 THB

5.

AVOCADO MASHED ON TOAST

Chili flake, ricotta cheese, lime 250 THB

Add a poached egg / boiled egg / fried egg **90 THB**







6.

DUSIT GOURMET SIGNATURE CAGE FREE EGG ONSEN

Parmesan cream, assorted mushrooms, roasted nuts, crispy bread 250 THB

7.

SMOKED SALMON SOFT SCRAMBLE

On top of homemade multigrain toast 280 THB

8.

CHICKEN CAESAR SALAD

Romaine, Iceberg lettuce, crispy bacon, chicken breast, croutons, Caesar dressing 320 THB







9.

KOREAN RICE BOWL

White rice, broccoli, mango, red cabbage, kimchi, avocado, chicken breast, sesame dressing 320 THB

10.

SOBA NOODLE & KIMCHI BOWL

Soba noodle, marinated tofu, buckwheat, avocado, kimchi, mayo, baby spinach, shoyu dressing 320 THB 11.

SESAME SEED CRUSTED TUNA BOWL

Pickle egg, edamame, semi-dried tomato, mixed greens 350 THB







12.

CHICKEN AND MUSHROOM LASAGNA

Creamy mushroom and chicken ragout 320 THB

13.

TUNA TOSTADAS

Crispy corn tortilla, avocado, cilantro smoked paprika aioli 350 THB

AROUND THE WORLD

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From Italy to India, Mexico to Thailand and everywhere in between.





14.

OVEN ROASTED SPRING CHICKEN BREAST

Truffle chicken mousse, sautéed potato, creamy mushroom sauce
390 THB

15.

PAN-SEARED SEABASS STEAK

Avocado puree, edamame, French beans, tomato almond chutney 450 THB 16.

LIGHTLY SEARED SALMON YUZU WITH COCONUT REDUCTION

Spicy chili grapefruit salad 450 THB







17.

LINGUINE WITH CLAMS

Crushed chili garlic, onion confit, white wine butter glazed 280 THB

18.

BACON AND GARLIC

Spaghetti, garlic, basil, poached egg 280 THB

19.

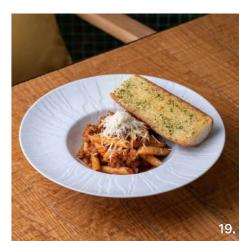
PENNE BOLOGNESE

Slow cooked beef ragout **280 THB**









20.

STIR-FRIED CHICKEN or PORK HOT BASIL

Serve with fried egg or omelet and clear soup 190 THB

21.

KHAO NUA TOON

Braised beef shank, tendon, shitake, rice, and clear soup 340 THB

22.

STIR FRIED MIXED SEAFOOD HOT BASIL

Serve with fried egg or omelet and clear soup 250 THB





23.

DUSIT GOURMET BURGER

Beef, brioche bun, avocado, bacon, cheddar, truffle mayo, fries 480 THB 24.

CRISPY SEABASS TACOS WITH SALSA PICO DE GALO

Serve with smoked paprika aioli 320 THB



From juicy burgers to flavorful wraps, we've got plenty of wholesome offerings to satisfy your craving.





25.

BUTTER CHICKEN TACOS

Mint sauce, mixed vegetable salad 320 THB

26.

GRILLED PANINI

Tomato mozzarella with pesto, mesclun salad 270 THB

27.

HAM & CHEESE GRILLED SANDWICH

English ham, camembert, parmesan, garden salad
420 THB







28.

COCONUT PANNA COTTA

With wild honey, passion fruit and butterfly pea sauce 240 THB

29.

SUMMER FRUIT CRÈPE

With crème fraiche, lemon zest 280 THB

SOMETHING SWEET.

Got a sweet tooth? Us too!
We can't wait for you
to try our chef's special creations
from one dessert lover to another.





30.

BLUEBERRY WAFFLE

Zest, mascarpone, maple syrup 280 THB

31.

HONEY TOAST

Served with coconut ice cream

240 THB

32.

ICE CREAM & SORBET SELECTION

Vanilla, chocolate, strawberry, lychee 95 THB







Page 5 | DUSIT GOURMET





Dusit Gourmet partners with TWG Tea, the finest luxury teahouse in the world, who internationally recognised as a true innovator with the creation of new varieties of tea every season in collaboration with the world's most renowned estates.

NON-CAFFEINE
CHAMOMILE
110 THB

BLACK TEA

• ENGLISH BREAKFAST TEA
• EARL GREY TEA

110 THB

GREEN TEA

• MOROCCAN MINT TEA
• SENCHA
• GRAND JASMINE TEA
110 THB

BLUE TEA

• OOLONG PRESTIGE 110 THB

PREMIUM CRÈME CARAMEL TEA

Non-caffeine, rooibos from South Africa with sweet French spices and caramel.

190 THB

PREMIUM EAU BLANCHE TEA

Light-bodied, ethereal creation of white tea, garden herbs, berries and spring forest verbena wildflowers.

190 THB

PREMIUM IMPERIAL LAPSANG SOUCHONG

Full-bodied, smoky black tea with Chinese pine. Good with savory meal. 190 THB

140 THB

160 THB

180 THB

JUICES

BEVERAGES

Be sure to check out these thirst-quenching drinks expertly prepared by Dusit Gourmet team of baristas and beverage connoisseurs.







HOT DRINKS

ESPRESSO 80 THB FRESHLY-SQUEEZED JUICE (Pineapple, Carrot, Watermelon) **AMERICANO** 110 THB FRESH ORANGE JUICE CAPPUCCINO 120 THB FRESH COCONUT WATER CAFÉ LATTE 120 THB CAFÉ MOCHA 130 THB HOT CHOCOLATE 130 THB HOT MATCHA LATTE 140 THB HOT ALMOND COFFEE 160 THB

ICED DRINKS

ICED COFFEE	120 THB
ICED MOCHA	150 THB
ICED CAPPUCCINO	140 THB
ICED LATTE	140 THB
ICED CHOCOLATE	140 THB
THAI ICED TEA	140 THB
ICED MATCHA LATTE	140 THB
ICED ALMOND COFFEE	180 THB

DUSIT GOURMET | SUPERFOOD & DETOX SMOOTHIES & MOCKTAILS

SUPERFOOD & DETOX SMOOTHIES

Hale and hearty revitalization tailored to your individual needs from freshly pressed juices to rejuvenating smoothies.

MOCKTAILS











Don't let cocktails have all the fun - we're living in a heyday for alcohol-free options that are just as pleasurable and sophisticated as their boozy counterparts.



CALL ME HONEY

Açaí, strawberry, banana, wild honey, bee pollen, almond milk 180 THB

GO GO POWER

Granny smith apple, kale, avocado, kiwi, passionfruit, spirulina

180 THB

SPARKING WATER

San Benedetto (500ml.)

100 THB

San Benedetto (750ml.)

160 THB

Perrier (330ml.)

150 THB

Perrier (750ml.)

250 THB

33.

SUNSET KISS

Passion fruit, mango, lime, hazelnut, ginger ale 180 THB

35.

PRINCESS OF SIAM

Infused jasmine water, rose syrup, lemon 180 THB

CLEAN GREEN

Cucumber, apple, kale, ginger, lime, celery
290 THB

WAKEY WAKEY

Carrot, orange, turmeric, pineapple, lemon
290 THB

STILL WATER

San Benedetto (500ml.) 100 THB San Benedetto (750ml.) 160 THB

SOFT DRINKS

Coke, Coke Zero, Sprite, Soda, Ginger Ale, Tonic Water **60 THB**

34.

LYCHEE AMETHYST

Butterfly pea, lychee, honey, lemon, mint 180 THB

36.

THE ONE AND ONLY

Earl Grey tea, kaffir lime juice, honey 180 THB