

DUSIT GOURMET



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 Thailand, called the Dusit Thani Bangkok.

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!

Our Philosophy



Partnered with 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 are handcrafted by our experienced team of chefs who are passionate about the art of patisserie and boulangerie. Experience the enticing aroma and irresistible flavor at Dusit Gourmet around the world.



Here for your every special celebration

We've got you covered for any holiday, special occasion, 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!

Opening Hours

07.00 - 22.00



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.

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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.

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Comfort Plates

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

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Something Sweet

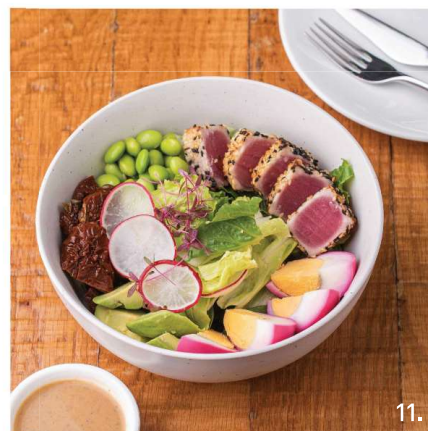
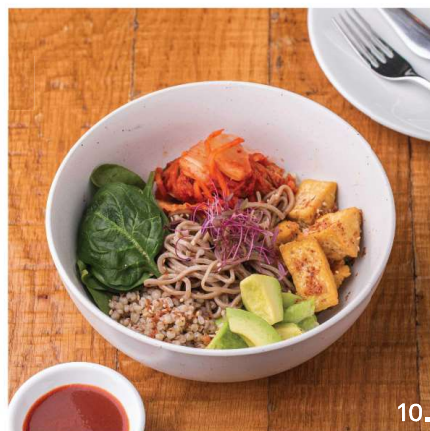
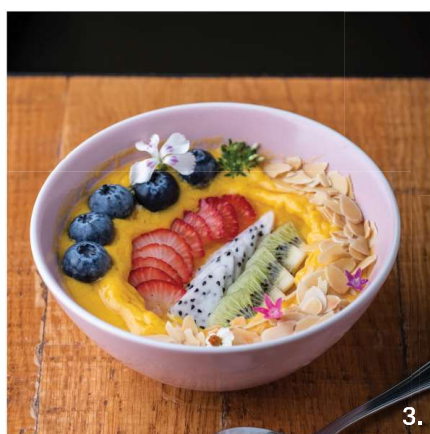
Got a sweet tooth? Us too! We can't wait for you to try our chef's special creations - from one dessert lover to another.

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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.



1.

**SMOKED SALMON
OPEN SANDWICH**

On top of homemade multigrain toast

350 THB

2.

AÇAÍ BOWL

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

350 THB

3.

MANGO IMMUNITY BOWL

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

350 THB

4.

**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**

Pickled Egg, edamame,
semi-dried tomato, mixed greens

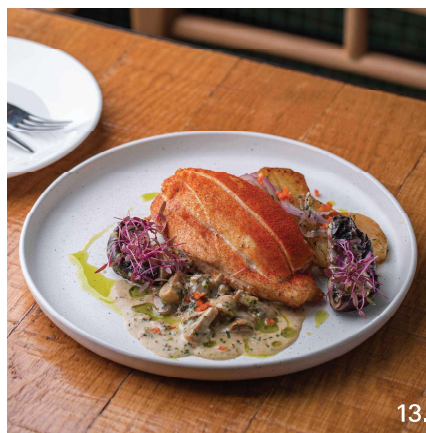
350 THB

AROUND THE WORLD

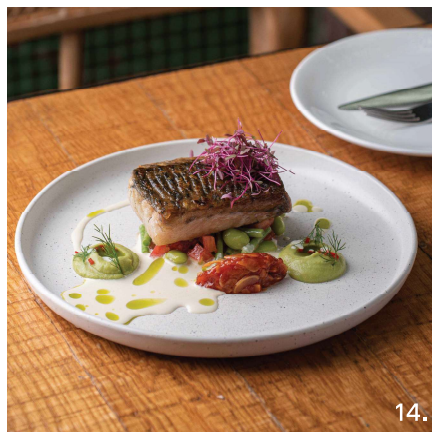
Travel around the world without leaving Bangkok with these crafted dishes. From Italy to India, Mexico to Thailand and everywhere in between.



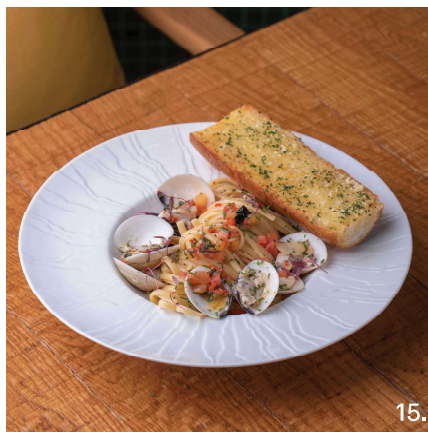
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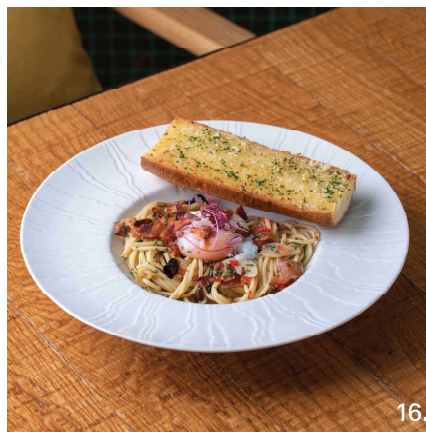
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14.



15.



16.



17.



18.



19.



20.

12.

**BEEF AND
MUSHROOM LASAGNA**

Creamy mushroom and beef ragout

390 THB

13.

**OVEN ROASTED
SPRING CHICKEN BREAST**

Truffle chicken mousse, sautéed potato,
creamy mushroom sauce

390 THB

14.

PAN-SEARED SEABASS STEAK

Avocado puree, edamame,
French beans, tomato almond chutney

450 THB

15.

LINGUINE WITH CLAMS

Crushed chili garlic, onion confit,
white wine butter glazed

280 THB

16.

BACON AND GARLIC

Spaghetti, garlic, basil, poached egg

280 THB

17.

PENNE BOLOGNESE

Slow cooked beef ragout

280 THB

18.

**STIR-FRIED CHICKEN or
PORK HOT BASIL**

Serve with fried egg or
omelet and clear soup

190 THB

19.

KHAO NUA TOON

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

340 THB

20.

**STIR FRIED MIXED SEAFOOD
HOT BASIL**

Serve with fried egg or
omelet and clear soup

250 THB

COMFORT PLATES

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



21.



22.



23.



24.



25.

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.



26.



27.



28.



29.



30.

21.

DUSIT GOURMET BURGER

Beef, brioche bun, avocado, bacon,
cheddar, truffle mayo, fries

480 THB

22.

**CRISPY SEABASS TACOS
WITH SALSA PICO DE GALO**

Serve with smoked paprika aioli

320 THB

23.

BUTTER CHICKEN TACOS

Mint sauce, mixed vegetable salad

320 THB

24.

GRILLED PANINI

Tomato mozzarella with pesto,
mesclun salad

270 THB

25.

**HAM & CHEESE
GRILLED SANDWICH**

English ham, camembert,
parmesan, garden salad

420 THB

26.

TIRAMISU

Mascarpone, house-made lady fingers,
espresso, brandy, cocoa powder

240 THB

27.

SUMMER FRUIT CRÈPE

With crème fraîche, lemon zest

280 THB

28.

BLUEBERRY WAFFLE

Zest, mascarpone, maple syrup

280 THB

29.

BURNED CHEESECAKE

Berry compote

240 THB

30.

**ICE CREAM &
SORBET SELECTION**

Vanilla, chocolate, strawberry, lychee

120 THB



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.

Afternoon Tea pastry and savory set with a cup of coffee or tea for at THB 720 for 1 person and THB 1,440 for 2 persons*

Add 50 THB to upgrade your drink to Special Coffee
Almond Coffee or
Premium choice of tea

BEVERAGES

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



*Afternoon tea set for 2 persons, pastry and savory items may change subject to the availability.

BLACK TEA

- ENGLISH BREAKFAST TEA
- EARL GREY TEA

110 THB**GREEN TEA**

- MOROCCAN MINT TEA
- SENCHÁ
- GRAND JASMINE TEA

110 THB**BLUE TEA**

- OOLONG PRESTIGE

110 THB**NON-CAFFEINE**

- CHAMOMILE

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**HOT DRINKS**

ESPRESSO	80 THB
AMERICANO	110 THB
CAPPUCCINO	120 THB
CAFÉ LATTE	120 THB
CAFÉ MOCHA	130 THB
HOT CHOCOLATE	130 THB
HOT MATCHA LATTE	140 THB
HOT ALMOND COFFEE	160 THB

JUICES

FRESHLY-SQUEEZED JUICE (Pineapple, Carrot, Watermelon)	140 THB
FRESH ORANGE JUICE	160 THB
DUSIT GOURMET ORGANIC COCONUT	180 THB

ICED DRINKS

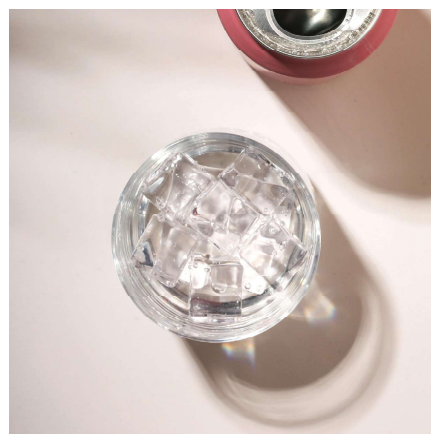
ICED COFFEE	120 THB
ICED MOCHA	150 THB
ICED CAPPUCCINO	140 THB
ICED LATTE	140 THB
ICED CHOCOLATE	140 THB
THAI ICED TEA	140 THB
ICED MATCHA LATTE	140 THB
ICED ALMOND COFFEE	180 THB

SPECIAL COFFEE

CAFÉ ARANCIA Espresso, fresh orange juice, dehydrated citrus, rosemary	180 THB
KIWI APPLE COFFEE Espresso, fresh apple juice, fresh kiwi juice, dehydrated apple	180 THB
COCONUT CLUB COFFEE Espresso, fresh coconut juice, nitrogen-infused coconut, rosemary	180 THB

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

CLEAN GREEN

Cucumber, apple, kale,
ginger, lime, celery

150 THB

WAKEY WAKEY

Carrot, orange, turmeric,
pineapple, lemon

150 THB

SPARKLING WATER

San Benedetto (500ml.)

100 THB

San Benedetto (750ml.)

160 THB

STILL WATER

DUSIT GOURMET MINERAL WATER (400ml.)

100 THB

SOFT DRINKS

Coke, Coke Zero, Sprite, Soda,
Ginger Ale, Tonic Water

60 THB

31.

SUNSET KISS

Passion fruit, mango, lime,
hazelnut, ginger ale

180 THB

32.

LYCHEE AMETHYST

Butterfly pea, lychee,
honey, lemon, mint

180 THB

33.

PRINCESS OF SIAM

Infused jasmine water,
rose syrup, lemon

180 THB

34.

THE ONE AND ONLY

Earl Grey tea,
kaffir lime juice, honey

180 THB

BEER

Singha (330ml.)	120 THB
Budweiser (330ml.)	190 THB
Hoegaarden Original (330ml.)	360 THB
Hoegaarden Rosée (250ml.)	360 THB
Hofbrau, Original (500ml.)	380 THB
Leffe Blonde (330ml.)	380 THB
Asahi Draught Beer (1/2 pint)	120 THB
Asahi Draught Beer (1 pint)	200 THB

WINE

SPARKLING WINE

Glass / Bottle

BOTTER, BRUT VINO SPUMANTE, 290 / 1,450 THB
Veneto Italy

MOET CHANDON BRUT 1,990 THB
CHAMPAGNE AOC
Champagne, France (200ml.)

WHITE WINE

ECLIPSE LUNAR, CHARDONNAY 250 / 1,200 THB
South eastern, Australia

CHATEAU M, MESSENEZ FAMILY 320 / 1,600 THB
SAUVIGNON BLANC
Rapel Valley

EUGENIO COLLAVINI, 340 / 1,700 THB
PINOT GRIGIO
Friuli-Venezia-Giulia, Italy

ROSÉ WINE (Bottle)

GERARD BERTRAND 2,200 THB
GRIS BLANC IGP
Languedoc-Roussillon, France

RED WINE

COLINA, CABERNET SAUVIGNON 250 / 1,250 THB
Chile

OXFORD LANDING SHIRAZ 300 / 1,500 THB
South Australia

CANTINA ARETINO, CHIANTI DOCG 320 / 1,600 THB
Tuscany, Italy

