

WELCOME...

The Courtyard exemplifies Chef Fatih Tutak's imaginative take on today's global food culture portrayed with an authentic comfort food menu. The cuisine is hinged on local, seasonal and the most important is sustainable ingredients for protecting the earth. Each period of the day is accompanied by a perfectly matched experience, from light business lunches, opulent afternoon tea and rich dinners to a perfect outdoor ambience for drinks with friends.

Chef Fatih Tutak

SMALLER PLATES

gillardeau oysters tradition soy mignonette	200 per pcs
spicy octopus tava, istanbul pub style...	550
crispy squid, tom yum mayonnaise	350
spanish iberico aged ham 100% acom ced - 40g	700
yellow fin tuna ceviche the bangkok way...	450
tiger prawns, tofu skin, sweet plum sauce	350
smoked eggplant, tomatoes tartare burrata (v)	500
soup of the day	300

please ask our server for today's soup

SALADS

endives salad, quinoa, blue cheese, citrus vinaigrette (v)	450
jumbo tiger prawns som tum our way...	550
goat cheese, roasted beetroot, rocket, balsamic (v)	450
little caesar, anchovy dressing, grilled chicken	350
mushrooms confit, frisee, reggiano, truffle vinaigrette (v)	450

LARGER PLATES

lamb satir kofte, eggplant herse, bulgur rice	900
parisian gnocchi, mushrooms, spinach cream, croutons (v)	700
pot of creamy clams & black mussels, saffron rouille	800
squid ink tonnarelli, carabinieri red prawns, spicy tomato sauce	1250
fried chicken burger, com brioche bun, hand cut potato fries	700
creamy cucumber salad, mustard-mayo ranch	
dry aged wagyu burger, foie-gras, cheddar, onions, lettuce	900
sesame brioche, hand potato fries, truffle mayonnaise	

(v) vegetarian

Please let us know in advance if you have any dietary restrictions or allergies.

All prices are in Thai Baht, exclusive of 7% government tax and 10% service charge.



THE HOUSE ON SATHORN

THE COURTYARD

BACK TO OUR THAI ROOTS

crab curry, eggs, celery, onions	1100
slow cooked massaman curry wagyu beef cheek, potatoes	900
bbq gai yang, whole baby chicken, spicy dry chili sauce	800
roasted pork knuckle khua kling (for 2-4 person)	1600
whole grouper in banana leaf, aromatic thai herbs	1200
chu-chee jumbo tiger prawn curry	1200

all thai dishes served with steamed rice

ROBATA CHARCOAL GRILL

jumbo tiger prawn	market price
miso black cod 180g	1100
free ranged chicken breast 200g	700
hamachi collar	700
kurobuta pork cutlet 400g	800
dry-aged, australian wagyu, rib-eye 400g	2,600
dry-aged, australian wagyu, sirloin 400g	2,600
dry-aged, australian wagyu bone in rib eye 1000g (for 2 person)	4,800
fish of the day	market price

all robata items include one choice of side dish and sauce

SIDES

thai steamed rice	100
sticky rice cake	50
hand cut triple fried potato	250
steamed asparagus	200
mashed potatoes	200
sautéed morning glory with garlic butter	150
just a simple green salad	200
grilled maitake mushroom	250
shishito peppers with garlic and sherry vinegar	250

SAUCES

béarnaise	150
honey-cognac grain mustard	150
singapore black pepper sauce	150
red wine honey	150
issan chili dip	150
truffle mushroom cream	150

(v) vegetarian

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SUGAR

black sesame cheese cake, vanilla ice cream	400
banana crème brûlée	350
%70 peruvian warm chocolate, hokkaido milk ice cream	500
mango sticky rice, young coconut ice cream	300
chocolate profiterole, madagascar vanilla ice cream	350
hong kong waffle, berries, whipped cream, maple syrup	400
house made ice cream or sorbet	90 / scoop
<i>please ask our server for today's selections</i>	
artisan cheese platter from europe	1200
<i>épouisses de bourgogne, fermier AOP, saint nectaire AOP, comté 24 month, baon AOC</i>	

FOR LITTLE ONES

For children below 12 years old, The Courtyard accommodates half portions of some of the regular sized dishes. In addition, our team is happy to create a special dish meeting the taste or dietary preference of our youngest diners.

COOL SUMMER

REFRESHING COCKTAILS 360

SUMMER BEAUTY

belvedere vodka, aperol, fresh lychees, oba leave, rosemary syrup

MY SECRET GARDEN

tanqueray gin, mancino secco, cranberry, lime juice, lemongrass and strawberry syrup

ESPRESSO MARTINI'S SISTER

jw gold label whisky, kahlua coffee liquor, cinnamon, chocolate bitter, elder cream and espresso shot

MODERN TEA TIME!

earl grey infused don julio reposado tequila, fresh peach, grapefruit juice, lime juice, lavender syrup

LITTLE LAUGH

pimm's no.1, tanqueray gin, sprite, lime juice, rosemary syrup and fresh mint

LAST CALL

bulleit bourbon, pampero blanco, lemon, grapefruit juice, jasmine syrup

COCKTAILS WITH HERITAGE

420

THE ROYAL HOTEL 1927

ketel one vodka, peach, mint, jasmine syrup, lemon, sparkling wine

LUMDUAN

ketel one vodka, chambord, fresh guava juice, blueberry syrup, lime

SUMMER SCENT

tanqueray gin, elderflower liquor, pineapple squeeze, rosemary syrup

VIRGIN

290

CLOUD 9 / fresh passion fruit, apple juice, rosemary syrup

THAI HERITAGE / tangerine juice, pineapple juice, grenadine

YENSABAI / guava juice, grapefruit juice, lemongrass syrup, strawberry

SECRET OF THE HOUSE / mango juice, coconut milk, yuzu, sticky rice syrup, mango foam

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THE HOUSE ON SATHORN

THE COURTYARD

SIGNATURE PUNCH (800 ML) (Sharing Is More Fun)

UNDER THE TREES	1,200
rose wine, white rum, fresh strawberries, pomegranate juice, organic honey, house made lemonade	
GARDEN FLAIR	1,200
aperol infused with rosemary, bourbon, ruby grapefruit, organic honey, sparkling wine, soda	

COURTYARD SEASONAL MUST HAVES

BUBBLE FLOAT ON SORBET	440
sparkling wine served with thai tangerine sorbet or wild berry sorbet	
COURTYARD GIN AND TONIC	
tanqueray gin kaffir lime, lavender, lemon essence	360
bombay sapphire, earl grey TWG, cinnamon	380
hendricks, cucumber, rosemary	450
COURTYARD VODKA AND TONIC	
ketel one, lime, thai red chili	350
belvedere, blueberries, pomegranate essence	380
grey goose, lemon juice, kaffir leaves	390

Not finding your favorite cocktail in our list? Our mixologists would be very happy to create your favorite drink based on your preferences and taste. Just let us know.

BEERS

Chang (Thailand)	180
Federbräu (Thailand)	180
Singha (Thailand)	180
Heineken (Netherlands)	180
Asahi (Japan)	200
Paulaner Original (Germany)	280
Corona Extra (Mexico)	300
Three Oaks Cider (Australia)	320

CRAFT BEERS

Chalawan Pale Ale (Thailand)	250
Bussaba Ex -Wisse (Thailand)	250
Vedett Extra White (Belgium)	260
Vedett Extra Blond (Belgium)	260
Vedett Extra IPA (Belgium)	280
Birra Roma Bionda (Italy)	280
Tuatara Sauvino (New Zealand)	300
Deschutes Fresh Squeezed IPA (USA)	320
Rogue Dead Guy Ale (USA)	340
Duvel IPA (Belgium)	320
Kagua Blanc (Belgium)	420

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HOT COFFEE

Espresso (single / double)	125 / 145
Espresso Macchiato	125
Espresso Con Panna	145
Americano	125
Cappuccino	145
Latte	145
Mocha	145

ICED COFFEE

Espresso Affogato	185
Thai Coffee	145

ICE BLENDED COFFEE

Coffee Caramel Frappe	195
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CHOCOLATE

Chocolate (hot / cold)	145
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TEA BY TWG

150

ENGLISH BREAKFAST TEA

classic blend with light floral undertones

IMPERIAL LAMPSANG SOUCHONG TEA

smoky black tea with chinese pines

JASMINE QUEEN TEA

delicate royal green tea with jasmine flower

MORROCAN MINT TEA

sahara mint green tea

ENGLISH EARL GREY TEA

strong traditional earl grey

EMPEROR SENCHA TEA

the invigorating japanese green tea

CHAMOMILE TEA

soft and soothing chamomile flowers

GRAND WEDDING TEA

black tea with sunflowers and exotic tones

180

SAKURA! SAKURA! TEA

kyoto's cherry blossom's green tea

VANILLA BOURBON

theine free south africa red tea

MIDNIGHT HOUR TEA

theine free tropical black tea

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ICED TEAS & LEMONADES 225

- Watermelon iced tea
- Earl grey lavender tea
- Blueberry iced white tea
- Organic lemon iced tea
- Lemon lavender lemonade
- Red grapefruit lemonade

SHAKES & SMOOTHIES 275

- Double chocolate milk shake, whipped cream
- Mango, wild berry smoothie
- Banana, honey, pandan leaf syrup

WATER

- Acqua Panna 50 cl / 75 cl 140 / 200
- San Pellegrino 50 cl / 75 cl 175 / 225

FRESHLY SQUEEZED 220

- Sunkist orange
- Pomegranate
- Pineapple-ginger
- Green apple-guava

SOFT

- Pepsi, Mirinda Orange, 7up, Rock Mountain soda water,
- Schweppes Tonic, Schweppes Ginger Ale 120
- Red Bull (European) 150
- Fever Tree Tonic 150