
IN-ROOM DINING

IN THE COMFORT OF YOUR ROOM

Around the clock, our in-room dining menu offers sumptuous dishes from the simple to the extravagant for your total dining satisfaction. In preparing our gourmet cuisine, we use fresh and fine ingredients. For the most part these are locally sourced to create delectable menu choices, both Western and Asian for breakfast, lunch and dinner, as well as snacks to suit whatever the taste and occasion. To match our promise, our personalized dining experiences created by our talented chefs are dedicated to providing you with “a remarkable experience”.

BREAKFAST

5.00 AM – 11.00 AM

SET BREAKFASTS

AMERICAN

550

Seasonal Fresh Fruits
Natural or Fruit-flavoured Yoghurt
Your Choice of Chilled Fresh Fruit Juice:
Orange, Pineapple, Tomato, Guava or Cranberry
Cornflakes, All Bran, Cocopops or Muesli
served with Whole Fresh Milk or Low Fat Milk
Two Eggs Cooked any Style served with Bacon, Ham
or Breakfast Chicken Sausage
Fresh Morning Bakeries served with Preserves and Butter
Freshly Brewed Coffee, Tea, Hot Chocolate, Milo or Decaffeinated Coffee

CONTINENTAL

490

Seasonal Fresh Fruits
Natural or Fruit-flavoured Yoghurt
Your Choice of Chilled Fresh Fruit Juice:
Orange, Pineapple, Tomato, Guava or Cranberry
Cornflakes, All Bran, Cocopops or Muesli
served with Whole Fresh Milk or Low Fat Milk
Fresh Morning Bakeries served with Preserves and Butter
Freshly Brewed Coffee, Tea, Hot Chocolate, Milo or Decaffeinated Coffee

THAI

490

Seasonal Fresh Fruits
Your Choice of Chilled Fresh Fruit Juice:
Orange, Pineapple, Tomato, Guava or Cranberry
'Rice Congee' with Minced Pork and Traditional Condiments
or 'Boiled Rice' with Pork, Chicken or Shrimps
or 'Thai Fried Rice' with Crabmeat
Freshly Brewed Coffee, Tea, Hot Chocolate, Milo or Decaffeinated Coffee

HEALTHY

490

Seasonal Fresh Fruits
Natural or Fruit-flavoured Yoghurt
Your Choice of Chilled Fresh Fruit Juice:
Orange, Pineapple, Tomato, Guava or Cranberry
All Bran served with Low Fat Milk
Egg White Omelette with Mushroom and Asparagus
or Grilled Salmon with Steamed Asparagus Extra Virgin Olive Oil and Fresh Lime
Freshly Brewed Coffee, Tea, Hot Chocolate, Milo or Decaffeinated Coffee

 *Vegetarian*

*Prices are in Thai Baht and includes 10% Service Charge
and Applicable Government Tax.*

BREAKFAST

5.00 AM – 11.00 AM

A LA CARTE BREAKFAST

FRESH FRUIT, CEREALS AND BAKERY

Seasonal Fresh Fruits	120
Natural or Fruit-flavoured Yoghurt	120
Cornflakes, All Bran, Cocopops or Muesli served with Whole Fresh Milk or Low Fat Milk	150
Bircher Muesli served with Fresh Fruits, Yoghurt, Nuts and Cream	170
Bakers Basket - Selection of Freshly Baked Danish Pastries, Croissant, Muffin, Soft Rolls, Toast or Multigrain Bread served with Butter, Marmalade, Jam and Honey	220

WESTERN DISHES

Two Eggs any Style with Your Choice of Bacon, Chicken Sausage or Ham served with Vegetables and Potato	220
Three Egg Omelette with Your Choice of Cheese, Bell Pepper, Tomato, Ham or Mushroom served with Vegetables and Potato	220
 Scrambled Eggs on Toasted Multigrain Bread served with Sautéed Asparagus, Tomatoes and Mushrooms with Smoked Salmon	180 220
 Poached Eggs served on Sautéed Spinach and Toasted Dark Bread	180
 Spanish Omelette Open Face Vegetable Omelette Crowned with Cheddar Cheese	180
Chocolate Chips Pancake with Pan-fried Banana and Maple Syrup, Honey or Butter	180
Homemade Waffles served with Maple Syrup or Warm Chocolate Sauce	180
French Toast with Tropical Fruits in Season, Cinnamon Sugar and Maple Syrup	190

THAI

Congee: Chinese Rice Porridge with Chicken or Pork and Condiments	160
Kai Jiew Poo: Thai Style Crabmeat Omelette served with Steamed Jasmine Rice	220
Khao Tom: Boiled Rice with Chicken, Pork, Shrimps or Fish	180
Khao Phad: Fried Rice with Chicken, Pork or Prawns served with Fried Egg	190
Phad Thai: Thai Style Fried Noodles with Shrimps and Bean Sprout	260

BEVERAGES

A Selection of Fresh Juices : Orange, Watermelon, Pineapple, Honeydew, Tomato, Cranberry, Apple or Carrot	200
Freshly Brewed Coffee: Espresso, Cappuccino, Decaffeinated	140
Herbal Tea: Peppermint, Jasmine, Camomile or Green Tea	140
Hot or Cold Chocolate, Milo or Ovaltine	140
Milkshakes: Vanilla, Chocolate or Strawberry	190

 Vegetarian

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ALL DAY DINING

11.00 AM – 11.00 PM.

APPETIZERS & SALADS

- ✔ Asparagus, Apple and Walnut Salad with Rocket Lettuce and Passion Fruit Dressing 180
- with Seared Salmon Fillet 290

- Caesar Salad - Romaine Lettuce Tossed in our Creamy Caesar Dressing with Parmesan Cheese & Croutons
- with Grilled Prawns 290
- with Grilled Chicken 250
- with Smoked Salmon 290

- Seared Tuna Salad 320
- with Green Beans, Potatoes, Olives, Quail Eggs and Rocket in a Red Wine Dressing

- ✔ Grilled Carrot, Zucchini and Capsicum Salad 220
- with Mixed Lettuce, Pumpkin Seeds and Balsamic Dressing

- Swiss Sausage Salad 240
- Lyoner Sausage, Emmenthal Cheese, Red Onion & Pickled Cornichons with Fresh Rye Bread

- ✔ Vegetarian Deep-fried Samosa 170
- with Homemade Mango Chutney

- Fried Chicken Wings 150
- Tender Fried Chicken Wings served with BBQ Sauce

- ✔ Wild Mushroom Bruschetta 190
- Sautéed Mushrooms on a Crisp Baguette

SOUPS

- ✔ Wild Mushroom Soup 220
- Topped with White Truffle Foam and Mushroom Dust

- Seafood Gumbo 240
- with Mussels, Prawns and Squid served with Focaccia Bread

- Mulligatawny Lamb & Lentil Soup 240
- served with Roti

SANDWICHES & BURGERS

- River Barge Club Sandwich 340
- Triple Decker Sandwich with Smoked Turkey Breast, Shrimps, Fresh Herbs, Egg and Bacon served with Garden Greens

- Slow-cooked Chicken Thigh Wrap 250
- with Rocket Salad, Quail Eggs and Chili-crab Mayonnaise

- Gourmet Burger 340
- A Grilled Beef Patty, Lettuce, Swiss Cheese, Tomato, Beetroot and Pickles in a Sesame Bun served with Fries

- ✔ Veggie Burger 260
- A Quinoa Patty with Grilled Mixed Vegetables, Halloumi Cheese, Black Olive Mayonnaise and Fries

- Steak Sandwich 420
- Grilled Rib Eye with Sautéed Onions, Mushrooms, Goat Cheese, Rocket and Wholegrain Mustard in Ciabatta Bread with French Fries

- Grilled Tuna Steak Sandwich 290
- with Wasabi Mayonnaise, Pickled Ginger, Watercress and Daikon Radish


✔ *Vegetarian*

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ALL DAY DINING

11.00 AM – 11.00 PM.

PASTA

Slow-cooked Wagyu Beef Cheek with Saffron Fettucine in a Rich Red Wine Sauce	480
Penne Fumé Smoked Pancetta in a Creamy Tomato Cayenne Sauce	290
Spaghetti alle Vongole Spaghetti with Fresh Clams in a White Wine Sauce	280
Wild Mushroom Risotto Creamy Risotto with Sautéed Wild Mushrooms	290
 Create Your Own Pasta Choice from Penne, Spaghetti, Fettuccini or Fusilli with: Bolognese Sauce, Carbonara Sauce, Roast Capsicum and Olives in Tomato Herb Sauce or Assorted Seafood in Chili-tomato Sauce	280

MAIN DISHES

Pan-fried Salmon Fillet Topped with a Hazelnut Crust with Asparagus, Crushed Potatoes and Horseradish Cream Sauce	490
Roasted Sea Bass Fillet with Pesto Potatoes, Sautéed Spinach and Cream Sauce	350
Grilled Kurobuta Pork Chop with Fried Potatoes, Onions, Brussel Sprouts and Brandy-peppercorn Sauce	290
Rolled Chicken Breast Filled with Ham and Swiss Cheese with Potato Wedges, Tomato & Green Bean Ragout and Red Wine Sauce	260
Apricot & Mustard Crusted Lamb Rack with Basil & Garlic Crushed Potatoes and Green Vegetables	890

From the Grill

Try Our Prime Cut Imported Beef Steaks with Fries, Potato Wedges
or Mashed Potatoes, Seasonal Vegetables and Your Choice of
Mushroom Sauce, Pepper Sauce, Red Wine Jus or Café de Paris Butter

Australian Grain-fed Sirloin	220g	690
Australian Grain-fed Rib Eye	300g	750
Australian Grain-fed Tenderloin	220g	890
Lamb Cutlets	250g	850
Salmon Fillet	180g	480
River Prawns	200g	460

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ALL DAY DINING

11.00 AM – 11.00 PM.

ASIAN DISHES

APPETIZERS & SALADS

Phla Salmon ปลาปลาแซลมอน 160

Seared Fresh Salmon Salad with Spicy Herbs

Satay Nua / Moo / Gai สะเต๊ะเนื้อ, หมู หรือ ไก่ 220

Beef, Pork or Chicken Satays served with Peanut Sauce and Homemade Cucumber Chili Dip

Por Pia Goong ปอเปี๊ยะกุ้ง 190

Shrimp Spring Rolls: Shrimps, Glass Noodles and Vegetables in Rice Flour Wrapping, Fried and served with Plum Sauce

Lard Moo Tord ลาบหมูทอด 180

Crispy Spiced Minced Pork

Yam Som O ยำส้มโอ 280

Pomelo Salad with Prawns, Coconut Flakes, Chili and Cashew Nuts

Yam Nua Yang ยำเนื้อย่าง 220

Spicy Marinated Grilled Beef Salad

Yam Sam Krob ยำสามกรอบ 280

Spicy Crispy Trio Salad: Dried Fish Maw, Dried Squid and Fried Prawns

Som Tam Goong Sod / Poo Nim ส้มตำกุ้งสด หรือ ปูนิ่มทอด 250

Green Papaya Salad with Fresh Shrimps or Deep-fried Soft Shell Crab

 Yam Protein Kaset ยำโปรตีนเกษตร 180
Spicy Soy Bean and Mushroom Salad

 Por Pia Pak ปอเปี๊ยะผัก 180
Deep-fried Mixed Vegetable Spring Rolls

SOUPS

 Soup Yue Phai ซุปฮ้อไผ่ 160
Double-Steamed Bamboo Pith Soup with Vegetables and Black Mushrooms

Tom Kha Gai ต้มข่าไก่ 160

Chicken Breast in Coconut Milk Soup with Fresh Herbs

Tom Yum Goong ต้มยำกุ้ง 190

Spicy Herb Broth with Fresh Shrimps

 Vegetarian

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ALL DAY DINING

11.00 AM – 11.00 PM.

CURRIES

- Panaeng Nua / Gai / Goong พะแนงเนื้อ, ไก่ หรือ กุ้ง 290
Fried Beef Tenderloin Strips, Chicken Breast or Shrimps
in Panaeng Curry with Coconut Milk and Kaffir Lime Leaves
- Gaeng Khiew Wan Nua / Gai / Goong แกงเขียวหวานเนื้อ, ไก่ หรือ กุ้ง 280
Green Curry with Beef, Chicken or Shrimps
- Gaeng Phed Ped Yang แกงเผ็ดเปิดย่าง 320
Roasted Duck in Red Curry with Coconut Cream
- Gaeng Massaman Nua, Kai Prom Roti or Naan 320
แกงมัสมั่นเนื้อ หรือ ไก่ เสิร์ฟพร้อมโรตีสี หรือนาน
Massaman Curry with Beef or Chicken served with Roti or Naan Bread

CLASSIC THAI CUISINE

- Phad Pak Bencharong ผัดผักบุ้งจระเข้ 150
Stir-fried Garden Vegetables with Garlic and a Light Oyster Sauce
- Gai Phad Med Ma-muang ไก่ผัดเม็ดมะม่วงหิมพานต์ 150
Stir-fried Chicken Breast with Roasted Cashew Nuts and Spring Onion
- Seafood Phad Kratiem Prik Thai ซีฟู้ดผัดกระเทียมพริกไทย 450
Stir-fried Seafood with Garlic and Pepper
- Pla Somlee Tord Serve Prom Yam Ma-muang 650
ปลาสำลีทอด เสิร์ฟพร้อมยำมะม่วง
Deep-fried Black-banded Trevally with Spicy Mango Salad
- Ped Yang Sauce Ma-kham อกเป็ดย่างซอสมะขาม 220
Grilled Duck Breast with Green Vegetables and Tamarind Sauce
- Phad Pried Wan Nua / Moo / Gai / Goong 180
ผัดเปรี้ยวหวานเนื้อ, หมู, ไก่ หรือ กุ้ง
Stir-fried Beef, Pork, Chicken or Shrimps with Vegetables
and Sweet & Sour Sauce
- Nua Kae Phad Kratiem เนื้อแกะย่างผัดกระเทียมใบสะระแหน่ น้ำมันหอย 280
Stir-fried Lamb with Garlic and Mint Leaves
- Poo Nim Tord Phad Sauce Prik Thai Dam ปูนิ่มทอดผัดซอสพริกไทยดำ 320
Stir-fried Soft Shell Crab with Garlic and Black Pepper Sauce

RICE AND NOODLE

- Khao Phad Nua / Moo / Gai / Goong / Poo 190
ข้าวผัดเนื้อ, หมู, ไก่, กุ้ง หรือ ปู เสิร์ฟพร้อมไข่ดาว
Fried Rice with Beef, Pork, Chicken, Shrimps
or Crabmeat served with Fried Egg
- Khao Phad Sabparod ข้าวผัดสับปะรด 220
Thai Pineapple Fried Rice
- Phad Kaphow Nua / Moo / Gai / Goong 220
ผัดกะเพราเนื้อ, หมู, ไก่ หรือ กุ้ง เสิร์ฟพร้อมไข่ดาว
Beef, Pork, Chicken or Shrimps, Stir-fried with Basil Leaves,
Chili and Garlic, served with Fried Egg and Steamed Rice

 Vegetarian

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ALL DAY DINING

11.00 AM – 11.00 PM.

Phad See-ew Nua / Moo / Gai / Goong / Talay ผัดซีวี่วุ้นเนื้อ, หมู, ไก่, กุ้ง หรือ ปลา Stir-fried Large Rice Noodles with Beef, Pork, Chicken, Shrimps or Seafood and Chinese Kale	220
Guey Tiew Radna Nua, Moo, Gai, Goong, Talay ก๋วยเตี๋ยวราดหน้าเนื้อ, หมู, ไก่, กุ้ง หรือ ปลา Stir-fried Large Rice Noodles with Beef, Pork, Chicken, Shrimps or Seafood and Chinese Kale in Delicious Brown Gravy	220
Guey Tiew Phad Kee Mao Nua, Moo, Gai, Goong, Talay ก๋วยเตี๋ยวผัดขี้เมาเนื้อ, หมู, ไก่, กุ้ง หรือ ปลา Stir-fried Large Rice Noodles with Beef, Pork, Chicken, Shrimps or Seafood and Garlic, Chili, Green Peppercorn and Hot Basil	220
Phad Thai Goong Sod ผัดไทยกุ้งสด Thai-style Fried Noodles with Shrimps, Bean Curd and Bean Sprouts	260
DESSERT	
Cheese Platter Chef's Selection of Cheeses with Grapes, Dried Fruit and Nuts	520
Seasonal Fresh Fruits	120
Trio of Parfaits Chocolate, Strawberry and Vanilla served with Passion Fruit Sauce	180
Mango Bread & Butter Pudding with Port Wine and Mango Compote and Vanilla Ice Cream	180
Blueberry Cheesecake with Blueberry Compote	180
Green Tea Panna Cotta with Delicate Green Tea-flavoured Cream	180
Chocolate Soft Center Warm Chocolate Pudding with a Soft Center served with Your Choice of Ice Cream	180
Mango Sticky Rice with Coconut Cream Sauce	180
Coconut Crème Brûlée	180
Homemade Apple Slice with Vanilla Ice Cream	180
Ice Cream and Sherbet (2 scoops) French Vanilla Bean, Dark Belgian Chocolate, Tiramisu, Strawberry, Rum & Raisin, Japanese Green Tea, Thai Tea, Passion Fruit Sorbet, Orange Sorbet or Lemongrass Sorbet	160

 Vegetarian

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NIGHT OWL MENU

11.00 PM – 5.00 AM

 Wild Mushroom Soup	220
Topped with White Truffle Foam and Mushroom Dust	
Caesar Salad - Romaine Lettuce Tossed in Our Creamy Caesar Dressing with Parmesan Cheese and Croutons	
with Grilled Prawns	290
with Grilled Chicken	250
with Smoked Salmon	290
 Vegetarian Deep-fried Samosa	170
with Homemade Mango Chutney and Cucumber Raita	
Fried Chicken Wings	150
Tender Fried Chicken Wings served with BBQ Sauce	
Gourmet Burger	340
A Grilled Beef Patty, Lettuce, Swiss Cheese, Tomato, Beetroot and Pickles in a Sesame Bun served with Fries	
 Veggie Burger	260
A Quinoa Patty with Grilled Mixed Vegetables, Halloumi Cheese, Black Olive Mayonnaise and Fries	
Steak Sandwich	420
Grilled Rib Eye with Sautéed Onions, Mushrooms, Goat Cheese, Rocket and Wholegrain Mustard in Ciabatta Bread with French Fries	
Grilled Tuna Steak Sandwich	290
with Wasabi Mayonnaise, Pickled Ginger, Watercress and Daikon Radish	
PASTA	
Slow-cooked Wagyu Beef Cheek	480
with Saffron Fettucine in a Rich Red Wine Sauce	
Penne Fumé	290
Smoked Pancetta in a Creamy Tomato Cayenne Sauce	
Create Your Own Pasta	280
Choice from Penne, Spaghetti, Fettuccini or Fusilli with: Bolognese Sauce, Carbonara Sauce, Roast Capsicum and Olives in Tomato Herb Sauce or Assorted Seafood in Chili Tomato Sauce	
Pan-fried Salmon Fillet	490
Topped with a Hazelnut Crust with Asparagus, Crushed Potatoes and Horseradish Cream Sauce	
Roasted Sea Bass Fillet	350
with Pesto Crushed Potatoes, Sautéed Spinach and Cream Sauce	
Grilled Kurobuta Pork Chop	290
with Fried Potatoes, Onions, Brussel Sprouts and Brandy-peppercorn Sauce	
Rolled Chicken Breast	260
Filled with Ham and Swiss Cheese with Potato Wedges, Tomato & Green Bean Ragout and Red Wine Sauce	

 *Vegetarian*

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NIGHT OWL MENU

11.00 PM – 5.00 AM

ASIAN DISHES

Satay Nua / Moo / Gai สะเต๊ะเนื้อ, หมู หรือ ไก่ Beef, Pork or Chicken Satays served with Peanut Sauce and Homemade Cucumber Chili Dip	220
Por Pia Goong ปอเปี๊ยะกุ้ง Shrimp Spring Rolls: Shrimps, Glass Noodles and Vegetables in Rice Flour Wrapping, Fried and served with Plum Sauce	190
Som Tam Goong Sod or Poo Nim ส้มตำกุ้งสด หรือปูนิ่มทอด Green Papaya Salad with Fresh Shrimps or Deep-fried Soft Shell Crab	250
 Por Pia Pak ปอเปี๊ยะผัก Deep-fried Mixed Vegetable Spring Rolls	180
 Soup Yue Phai ซุปเยื่อไผ่ Double-steamed Bamboo Pith Soup with Vegetables and Black Mushrooms	160
Tom Kha Gai ต้มข่าไก่ Chicken Breast in Coconut Milk Soup with Fresh Herbs	160
Tom Yum Goong ต้มยำกุ้ง Spicy Herb Broth with Fresh Shrimps	190
Gaeng Khiew Wan Nua / Gai / Goong แกงเขียวหวานเนื้อ, ไก่ หรือ กุ้ง Green Curry with Beef, Chicken or Shrimps	280
Gaeng Massaman Nua or Kai Prom Roti or Naan แกงมัสมั่นเนื้อ หรือ ไก่ เสิร์ฟพร้อมโรตีส หรือแป้งนาน Massaman Curry with Beef or Chicken served with Roti or Naan Bread	320
Phad Pak Bencharong ผัดผักเบญจรงค์ Stir-fried Garden Vegetables with Garlic and a Light Oyster Sauce	150
Gai Phad Med Ma-muang ไก่ผัดเม็ดมะม่วงหิมพานต์ Stir-fried Chicken Breast with Roasted Cashew Nuts and Spring Onion	150
Khao Phad Nua / Moo / Gai / Goong / Poo ข้าวผัดเนื้อ, หมู, ไก่, กุ้ง หรือ ปู เสิร์ฟพร้อมไข่ดาว Fried Rice with Beef, Pork, Chicken, Shrimps or Crabmeat served with Fried Egg	190
Phad Kaphow Nua / Moo / Gai / Goong ผัดกะเพราเนื้อ, หมู, ไก่ หรือ กุ้ง เสิร์ฟพร้อมไข่ดาว Beef, Pork, Chicken or Shrimps, Stir-fried with Basil Leaves, Chili and Garlic, served with Fried Egg and Steamed Rice	220
Phad See-ew Nua, Moo, Gai, Goong, Talay ผัดซีอิ๊วเนื้อ, หมู, ไก่, กุ้ง หรือ ทะเล Stir-fried Large Rice Noodles with Beef, Pork, Chicken, Shrimps or Seafood and Chinese Kale	220
Phad Thai Goong Sod ผัดไทยกุ้งสด Thai Style Fried Noodles with Shrimps, Bean Curd and Bean Sprouts	260

 Vegetarian

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NIGHT OWL MENU

11.00 PM – 5.00 AM

DESSERT

Cheese Platter Chef's Selection of Cheeses with Grapes, Dried Fruit and Nuts	520
Seasonal Fresh Fruits	120
Blueberry Cheesecake with Blueberry Compote	180
Homemade Apple Slice with Vanilla Ice Cream	180
Ice Cream and Sherbet (2 scoops) French Vanilla Bean, Dark Belgian Chocolate, Tiramisu, Strawberry, Rum & Raisin, Japanese Green Tea, Thai Tea, Passion Fruit Sorbet, Orange Sorbet or Lemongrass Sorbet	160

 Vegetarian

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and Applicable Government Tax.*

River Barge Restaurant, Lobby Level

Tel 02 307 8888 Ext 1923 - 1924

Opening hours:

BREAKFAST: from 6.00 a.m. to 10.30 a.m.

LUNCH: from 12.00 p.m. to 2.30 p.m.

DINNER: from 6.30 p.m. to 10.30 p.m.

SUNDAY BRUNCH: from 12.00 p.m. to 3.00 p.m.

A LA CARTE MENU: from 6.00 a.m. to 00.30 a.m.

Pier 28, Ground Floor, Outdoors on the Terrace

Tel 02 307 8888 Ext 1923 – 1924

Opening hours:

BREAKFAST: from 6.00 a.m. to 10.30 a.m.

LUNCH: from 12.00 p.m. to 2.30 p.m.

DINNER: from 6.30 p.m. to 10.30 p.m.

SUNDAY BRUNCH: from 12.00 p.m. to 3.00 p.m.

Silver Waves Chinese Restaurant, 36th Floor

Tel 02 307 8888 Ext 1948 – 1949

Opening hours:

LUNCH: from 11.30 a.m. to 2.30 p.m.

DINNER: from 6.00 p.m. to 10.30 p.m.

Lobby Lounge, Lobby Level

Tel 02 307 8888 Ext 1921

Opening hours: from 6.00 a.m. to midnight.

Pool Bar, 6th Floor

Tel 02 307 8888 Ext 1947

Opening hours: from 8.00 a.m. to 8.00 p.m.

Treats Gourmet, Lobby Level

Tel 02 307 8888 Ext 1921

Opening hours: from 6.30 a.m. to 8.00 p.m.

Chatrium Hotel Riverside Bangkok

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