CITY

Welcome to a fun and lively tropical-themed restaurant and bar set amongst the backdrop of luscious green landscape and free form swimming pool within the heart of the city.

Immerse yourself in this resort-style setting with chill out beats that allows you to disconnect from the hustle and bustle of Bangkok. Savor a wide range of creative tiki-inspired cocktails and beverages to unwind or refuel. Our curated menu features a modern twist on casual wellness cuisine, made using only the freshest ingredients, some of which are sourced from our very own Garden Sanctuary.

City Terrace offers the perfect spot to capture the moment. Enjoy photo opportunities from sunrise to sunset and share it with the world to see.



Super Grain Bowl

SALADS AND SNACKS

Avocado Crush (N) (V) Crispy corn tortilla, tomato salsa	320
Terrace Caesar (N) (V) Baby gem lettuce, chicory, herb crouton, plant based dressing	390
Super Grain Bowl (N) (V) Quinoa, black rice and barley, avocado, eringi mushroom, roasted corn, cucumber, cherry tomato, edamame, toasted pine nut, cabbage sprout, tamarind glaze	390
Prawn Rice Paper Roll (SF) Grilled prawn, Thai herbs and vegetables, mango, chili vinaigrette	380
Tomato and Watermelon Panzanella (N) (V) Vine ripened tomato, watermelon, arugula, lavosh, mint, red wine vinaigrette	320
Fusili Pasta Salad (N) (V) Basil pesto, tomato, pecorino romano, watercress	350
Root Vegetable Hummus (N) (V) Beetroot, chickpea, pomegranate, za'atar, garden herbs, pistachio, Conrad toasted sourdough	340
Yum Talay (SF) Tiger prawn, squid, tomato, green onion, coriander	360
Hat Yai Fried Chicken Wing (SF) (N) Fried garlic and shallot, nam jim gai	240
Calamari (SF) (N) Crispy fried squid and dill pickle, smoked paprika, tartar sauce	350



SANDWICHES

Smash Double Burger Grain fed beef patty, provolone cheese, lettuce, tomato, grilled onion, dill pickle, served with French fries	440
Grilled Fish Taco Avocado, pickled cabbage, mango salsa, citrus cream, served with corn chips and pico de gallo	460
Falafel Veggie Wrap Chickpea, lettuce, roasted capsicum, marinated mushroom, tzatziki sauce, flour tortilla	420



TERRACE FLAT BREAD

Seafood (SF) Prawn, ASC sustainable salmon, squid, kalamata olive, caper, tomato sauce, mozzarella	420
Serrano (P) Serrano ham, arugula, sundried tomato, parmesan, balsamic reduction, tomato sauce, mozzarella	390
Eringi Mushroom (V) Eringi mushroom, black truffle ricotta, zucchini, duxelle mushroom, tomato sauce, mozzarella	390
Margherita (V) Buffalo mozzarella, Italian basil, tomato sauce	350

FROM THE GRILL

PLEASE SELECT ONE SIDE DISH WITH YOUR MAIN COURSE

Beef Striploin Grain-fed Australian Beef (180g)	850
Grilled Salmon ASC sustainable Salmon (200g)	720
Chicken Breast Chiang Mai Chicken Breast (150g)	580
Tiger Prawn (SF) (200g)	600
King Oyster Mushroom (V) (200g)	380



(SF) Shellfish (N) Nuts (P) Pork (V) Vegetarian
All prices are in Thai Baht and subject to 10% service charge and 7% government tax

SIDE DISH

Sweet Potato Chips (V) Purple sweet potato, Greek yoghurt tzatziki	120
Vegetable Couscous (N) (V) Roasted zucchini, broccoli, cauliflower, corn, sundried tomato, toasted pistachio, sumac, lemon	150
Grilled Eggplant (N) (V) Buttermilk sauce, toasted pine nuts, watercress salad, pomegranate molass	180 ses
Crispy Baby Potato (V) Preserved lemon mayonnaise	160
Terrace Salad (V) Fresh garden greens, cherry tomato, sliced radish, pickled onion, balsamic vinaigrette	150
French Fries (V) Ranch dressing	160



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DESSERT

Homemade Ice Cream and Sorbet (N) (V) Vanilla, chocolate, strawberry, mango or coconut	110
Soft Serve Ice Cream (V) Chocolate or Vanilla with one topping of your choice	120
Caramel Budino (N) (V) Salted caramel, chocolate shortbread	180
Mango Sticky Rice (V) Coconut ice cream, sticky rice, coconut foam, crispy rice	280
Ice Cream Sandwich (N) (V) Rainbow bread, coconut pandan, Nam Dok Mai mango	210
Power Balls (N) (V) Medjool dates, protein powder, cocoa, cashew, macadamia	280
Seasonal Fruit Plate (V) Fresh seasonal selection served with spiced sugar	280



(SF) Shellfish (N) Nuts (P) Pork (V) Vegetarian

KIDS MENU

Ham and Cheese Toastie (N) (P) Shaved country ham, gruyère and cheddar cheese, served with a choice of salad or French fries	210
Fried Rice (P) Choice of chicken or pork, green vegetable, free-range egg	180
Fish and Chips (SF) Panko breaded sea bass, grilled vegetables, served with a choice of salad or French fries	280
Oreo Ice Cream (N) (V) Whipped cream, toasted honey crouton	160
S'mores Chocolate Pudding Parfait (N) (V) Chocolate cream, graham cracker, chocolate chips, homemade marshmallow	140
Coco Fruit Cup (V) Coconut yoghurt with seasonal fruit cocktail	250



(SF) Shellfish (N) Nuts (P) Pork (V) Vegetarian
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WELLNESS DRINK

PRE WORKOUT

Espresso Punch A burst of fruity delight with the perfect espresso twist on top, ensuring a sustained energy boost like never before. Espresso - Fruit Punch	250
Coconut Madness Unleash the power within with our captivating coconut Red Bull fusion, infused with honey. Refreshment and vitality in every sip. Butterfly Pea Juice - Lime Juice - Coconut Juice - Red Bull - Honey	250
POST WORKOUT	
Bananalicious Shake Savor the delicious fusion of fresh banana and chocolate protein while aiding muscle recovery and replenishing energy. Chocolate Protein - Fresh Banana - Low Fat Milk	250
Strawborny Buret	250

250

Strawberry BurstA twist of added Greek yogurt electrolytes for a refreshing hydration boost. Sip into vitality and reinvigorate your day.

Strawberry Protein - Strawberry Purée - Greek Yogurt - Almond Milk - Honey

WELLNESS DRINK

PRE SPA TREATMENT

G Monster Unleash the green sensation with our refreshing green tea blend crafted to refresh you and elevate your relaxation experience. Sip, soothe, and seize the moment. Green Tea - Ginger Tea - Fresh Ginger - Basil Leaves - Lime Juice - Honey	250
Summertime Blast A tempting blend of watermelon and coconut designed to hydrate and refresh before your spa retreat. Watermelon Juice - Coconut Juice - Mint Leaves	250
POST SPA TREATMENT	
Detox Dynamo A refreshing blend of cucumber and carrot designed to kickstart internal cleansing and promote total well-being. Sip your way to a healthier, happier you. Carrot Juice - Chamomile Tea - Fresh Cucumber - Lime Juice - Rose Syrup	250
TropiTea Bliss Immerse yourself in the soothing embrace of lavender, making every sip a journey to pure relaxation and bliss. Lavender Tea - Lemongrass Jasmine Tea - Lime Juice - Honey	250

MOCKTAIL

Virgin Mojito Ginger Ale - Mint Leave - Lemon Piece - Brown Sugar - Lemon Juice - Syrup	250
Virgin Pina Colada Pineapple Juice - Coconut Cream - Syrup	250
Cinderella Fruit Punch Pineapple Juice - Lemon Juice - Orange Juice - Grenadine Syrup - Syrup	250
Sherry Temple Sprite - Cherry - Grenadine Syrup	250
TIKI COCKTAIL	
Rum Paradise Havana 3 YO - Orange Curacao - Pineapple Juice Orange Juice - Pomegranate Syrup	450
Bahama Mama Havana 3 YO - Coconut Juice - Pineapple Juice - Lime - Pomegranate Syrup	450
Jungle Bird Havana 7 YO - Pineapple Juice - Campari - Lime - Simple Syrup	450
Litchi Fizz Beefeater Gin - Lychee Juice - Lychee Syrup - Lime - Mint Leaves	450
Pine Gin Tai Beefeater Gin - Pineapple Juice - Orgeat Almond Syrup - Lime	450
City Sunset Absolut Vanilla - Lime - Vanilla Syrup - Red Grenadine	450

SIGNATURE COCKTAIL

Classic Mojito Havana 3 YO - Lime Wedges - Brown Sugar - Mint Leaves - Soda Water	450
Pina Colada Havana 3 YO - Malibu - Coconut Cream - Pineapple Juice	450
Mai Tai Havana 3 YO - Havana 7 YO - Lime Juice - Orange Juice Pineapple Juice - Simple Syrup	450
Long Island Ice tea Absolut Vodka - Havana 3 YO - Beefeater Gin - Olmeca Gold Orange Liqueur - Lime Juice - Coke	450
Margarita Olmeca Gold - Cointreau - Lime Juice	450
Singapore Sling Beefeater Gin - Benedictine - Cherry Liqueur - Pineapple Juice Lime Juice - Angostura Bitters - Soda Water	450
Tequila Sunrise Olmeca Gold - Orange Juice - Grenadine Syrup	450
Aperol Spritz Aperol - Prosecco - Soda Water	450

BOOSTER & REVITALIZER

Good Morning Kale - Apple - Mint - Coconut - Cucumber	250
Rise And Shine Pineapple - Lemongrass - Lime - Papaya - Coconut	250
Get Up And Go Carrot - Orange Juice - Apple - Fresh Ginger	250
Get The Beet Beetroot - Orange juice - Cucumber - Apple	250
SMOOTHIES	
B2 Wild Berries - Banana - Yoghurt	250
Mango Tango Mango - Orange Juice - Yoghurt	250
Very Berry Strawberry - Milk - Yoghurt - Honey	250
FRESH JUICE	
Orange - Pineapple - Watermelon - Apple - Coconut	180
REFRESHMENT	
Coke - Diet Coke - Sprite - Tonic - Soda	140

MINERAL WATER & SPARKLING WATER

	500 ml	750 ml	
Acqua Panna	150	240	
San Pellegrino	220	280	
COFFEE			
	Hot	Cold	
Black Coffee	180	190	
Cappuccino	180	190	
Coffee Latte	180	190	
Espresso	175		
Double Espresso	195		
TEA			
English Breakfast - Earl Grey - Pure Darjeeling		180	
Natural Green Tea - Organic Sencha Pure Natural Chamomile		180	
Iced Lemon Tea - Iced Mint Tea		190	
Iced Jasmine Tea - Thai Iced Milk Tea		190	

DISTILLERY

Havana Gold 3 Years, Cuba	320	
Beefeater Gin, United Kingdom	350	
Chivas Regal 12 Years, Scotland	320	
Absolut Vodka, Sweden	320	
John Jameson, Ireland	340	
Jack Daniel's, United States	320	
BEER		
Chang Classic, Thailand	230	
Singha, Thailand	230	
Heineken, Netherland	240	
Asahi, Japan	240	

PROSECCO

	Glass	Bottle		
Nino Franco Rustico, Valdobbiadene Prosecco, Superiore DOCG, Italy Light bodied, fresh, lively fruit notes of bread dough and citrus	450	2,180		
WHITE WINE				
Villa Maria, Sauvignon Blanc, Marlborough, New Zealand Clean, fresh, elegant with lovely citrus aroma	480	1,900		
Lis Neris, Traditional, Pinot Grigio, Friuli-Venezia Giulia, Italy Fresh, flowers and fruits as apricot and peach	520	2,200		
Grosset Springvale Riesling, Clare Valley, Australia Delicate, dry and fruity with Intense lime flavors	650	2,800		
Grayson Cellars Chardonnay, Napa valley, California, USA Pineapple, apricot notes with gentle hints of	480	1,900		

green apple and vanilla flavors

RED WINE

	Glass	Bottle
Petit Clos Henri, Pinot noir, Marlborough, New Zealand Clean, fresh, elegant with fruity aroma	460	1,900
Chateau Brisson Castillon Cotes de Bordeaux, Merlot, Cabernet Sauvignon, Bordeaux, France Dark ruby red color with aromas of blackcurrant, mild tobacco, licorice and spices. Medium to full bodied	460	1,900
Catena 'Alamos' Malbec, Mendoza, Argentina Blackcurrant aromas with notes of chocolate oak	450	1,750
Glaetzer 2018 Wallace Shiraz & Grenache blend, Australia Clove and spice combined with supple tannin and pronounced flavors of licorice and mulberry	520	2,200



