

Saffron

AUTHENTIC THAI CUISINE SERVED WITH A CONTEMPORARY TWIST

Banyan Tree's signature restaurant offers award-winning Thai cuisine with a surprising modern twist.

Spoil yourself with a delightful selection of gourmet Thai highlights,
presented with graceful service in a contemporary yet classically elegant Banyan Tree setting.

Open Daily

Sunday to Thursday:

Dinner Only from 06.00pm – 11.00pm (Last Order at 10.30pm)

Friday & Saturday:

Lunch 12.00pm – 05.00pm (Last Order at 04.30pm)

Dinner 06.00pm – 11.00pm (Last Order at 10.30pm)

Dress Code:

Smart Casual

Extension Number:

7530

WhatsApp:

+62 821 7087 0108

Orchid Degustation

683’ per person

Nue Nam Tok

เนื้อน้ำตก

Marinated Grilled Beef Tenderloin Salad with Thai Herbs

Tom Kha Hoi Shell

ต้มข้าหอยเชลล์

Cappuccino Coconut Broth, Grilled Scallop

Khao Soi Chiang Mai

ข้าวซอยเชียงใหม่

Salmon, Vermicelli Noodles in Chiang Mai Curry Sauce

Ġ Kluay Tod

กล้วยทอดน้ำผึ้ง ไอศกรีมชาไทย

Banana Fritter, Thai Tea Ice Cream

Lotus Degustation

840’ per person

Ń Ġ Ruam Thai

รวมไทย

Fresh Prawn Summer Roll Spicy Chili and Lime Sauce, Chicken Satay,
Fried Squid Leg Marinated with Spicy Spices, Sriracha Mayo Dips

Larb Ped Yang

ลาบเป็ดย่าง

Spicy Grilled Duck Cucumber, Mint Salad

Pla Krapong Tom Kamin

ปลากะพงต้มขมิ้น

Southern Turmeric Sea Bass Soup

Ġ Goong Thod Nahm Pla Waan

กุ้งทอดน้ำปลาหวาน

Fried King Prawn with Sweet and Sour Tamarind Sauce

Gaeng Kiew Wan Nue Maprow Onn (ŚĠ)

แกงเขียวหวานเนื้อมะพร้าวอ่อน

Beef Green Curry with Young Coconut Meat

Ġ Khao Niew Mamuang & I-Tim Kati

ข้าวเหนียวมะม่วงและไอศกรีมกะท

Mango Sticky Rice, Coconut Ice Cream



Signature Dish



Contains Nuts



Gluten



Spicy



Wellbeing

Prices are in ‘000 Indonesian Rupiahs and subject to 10% service charge and 11% government tax.

อาหารว่าง

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ของว่างรวม

เมื่อย่างสิ้น โอปุกรอบ

ປ່ອເປີຍະປູ ສອສມະມ່ວງ

Fresh Summer Crab Meat Rolls, Mango Salsa, Peanut,
Sweet Chili Dips, Crispy Fish with Green Mango Salad
with Spicy Chili Fish sauce

อาหารว่าง

อาหารว่าง

กึ่งโสร่ง เบื่อทอด

หมึกกระเทียมพริกไทย

ไก่ทอดใบมะกรูด

๒. ไก่เตี้ย

Grilled Tender Chicken, Cucumber Salad, Peanut Sauce and Roti

S Signature Dish

N Contains Nuts

Ĝ Gluten

 Spicy Wellbeing

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ย่ำและสั๊ด

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ตั้งตำแน่ง



ลาบทูน่า

ข้าปลาแซลมอน

ขำเป็ดน้ำตก

Spicy Grilled Duck Salad, Roasted Rice Powder,
Chili-Mint Salad,
Accompanied with Fresh Seasonal Vegetables

คำเนื่อข้าง

Grilled Marinated Beef Strip lion, Spicy Roasted Rice,
Tomato, Onion, Cucumber, Thai Herb, Chili Lime
Dressing and Rice Cracker

Soup		Main Course		Curry	
ซุ๊ป		อาหารจานหลัก		แกง	
🍲	Tom Kha Gai ต้มข่าไก่ Galangal-Coconut Broth, Chicken, Coriander, Kaffir Lime Leaf	237'	🍲 Pla Sam Rod ปลาสามรส Crisp Fried Sea Bass Fillet, Three Flavor Sweet-Chili Sauce	515'	🌶️ Gaeng Kati Pu แกงกะทิปูกับเสิร์ฟกับขนมจีนไข่ต้ม Red Curry, Crab Meat, Boiled Egg, Thai Vermicelli
			💚 Pla Neung Manao ปลาเนียงมะนาว Steamed Sea Bass Fillet, Chili Lime Sauce, Steamed Cabbage	515'	
🍲	Tom Yum Goong ต้มยำกุ้ง Traditional Spicy Prawn Soup, Lemongrass, Galangal	281'	🍷🍲 Gai Yang Khrueng Gaeng ไก่ย่างเครื่องแกง Thai Barbecue Curried Chicken, Papaya Salad	354'	🌶️ Gaeng Kiew Waan Gai แกงเขียวหวานไก่ Gentle Braised Chicken Green Curry, Apple Eggplants, Sweet Basil Leaves, Accompanied with Crispy Fish, Salted Egg
💚🍲	Tom Pla ต้มปลา Poached Seabass Soup with Thai Herb	263'	🍲 Gai Phad Med Mamaung Himmapharn ไก่ผัดเม็ดมะม่วงหิมพานต์ Wok Tossed Chicken, Cashew Nut, Sweet Chili Paste, Oyster Sauce	385'	
			🍲 Phad Kaprao Nua ผัดกระเพราเนื้อ Wok Fried Australian Beef Tenderloin, Hot Basil, Chili	530'	🌶️ Gaeng Phed Ped Yang แกงเผ็ดเป็ดข่าง Grilled Duck Breast, Sweet Basil, Red Curry, Accompanied with Lychee, Pineapple Compote
			🍲 Khao Phad Saffron ข้าวผัดแซฟฟรอน Wok Tossed Saffron Rice, Seafood, Crispy Dried Shrimp Classic Flavour, Vegetables Saffron	450'	
			🍲 Phad Thai Goong Sod ผัดไทยกุ้งสด Wok Tossed Rice Noodle, Prawns, Fresh Mango, Accompanied with Banana Blossom Salad	450'	🍲 Massaman Nua มัสมั่นเนื้อ Southern Style, Braised Beef Curry, Chestnut, Lotus Seed Accompanied with Pickled Vegetables, Roti
			Nua Toon Lumyai เนื้อตุ๋นลำไย Delicious Slow Cooked Beef with Longan, Spices	530'	

Vegetarian		Vegetarian		Dessert		
อาหารปลอดเนื้อสัตว์ มังสวิรัต		อาหารปลอดเนื้อสัตว์ มังสวิรัต		ขนมหวาน		
🌱	Pho Pia Phak ปอเปี๊ยะผัก Fresh Summer Rolls, Crispy Spring Rolls, Chili Dip	207'	🌱🌱 Phad Thai Tao Hoo ผัดไทยเต้าหู้ Wok Fried Rice Noodle, Bean Curd, Tofu, Bean Sprouts, Accompanied with Banana Blossom Salad	237'	Sangkaya Sam Rod สังขยาสามรส Trio Crème Brûlée, Coconut Ginger, Pandan, Thai Tea	
	🌱🌱 Tod Man Khaopod ทอดมันข้าวโพด Crisp Fried Corn Cakes, Pickled Vegetables, Sweet Chili Dip	207'		Tub Tim Grob & I-Tim Kati ทับทิมกรอบไอติมกะทิ Water Chestnut, Tapioca Flour, Coconut Milk With Coconut Ice Cream		
	🌱🌱 Som Tum ส้มตำ Spicy Green Papaya Salad, Chili, Tomato	207'		🌱🌱 Phad Phak Boong Fai Dang ผัดผักบุ้งไฟแดง Wok Fried Morning Glory, Garlic, Chili, Vegetarian Oyster Sauce	222'	🌱🌱 Khao Niew Mamuang & I-Tim Kati ข้าวเหนียวมะม่วงและไอศกรีมกะทิ Mango Sticky Rice, Coconut Ice Cream
	🌱🌶️ Gaeng Kiew Waan Phak แกงเขียวหวานผัก Traditional Green Curry, Eggplant, Tofu, Basil, Accompanied with Pickled Vegetables, Fried Morning Glory	267'		Phad Phak Ruam ผัดผักรวม Stir Fried Assorted Asian Vegetables, Boiled Peanuts and Oyster Sauce	222'	🌱 Kluay Tod กล้วยทอดนาฬิกา ไอศกรีมชาไทย Banana Fritter, Thai Tea Ice Cream
	🌱🌱 Massaman มัสมั่น Roasted Pumpkin, Tofu, Sweet Potato, Chestnut, Lotus Seed, Southern Thai Aromatic Curry Accompanied with Pickled Vegetables, Roti	267'		Phad Kaprao Hed Ruam ผัดกระเพราเห็ดรวม Variety of Wok Fried Mushrooms, Hot Basil, Chili	267'	🌱 I-Tim Sam Rod ไอติมสามรส Coconut, Thai Tea, Lychee, Double Boiled Banana, Mango

MOCKTAILS

 NOVEMBER SEA BREEZE	131'
Fresh Water Melon, Fresh Papaya, Fresh Honeydew Melon, Lemon Juice	
 TROPICAL OASIS	131'
Fresh Orange, Fresh Carrot, Fresh Apple	
HOLIDAY ISLAND	131'
Pineapple Juice, Orange Juice, Banana, Grenadine Syrup	
SHIRLEY TEMPLE	131'
Sprite, Grenadine Syrup	
FRUIT PUNCH	131'
Pineapple Juice, Orange Juice, Lemon Juice, Sprite, Grenadine Syrup	

SIGNATURE COCKTAILS

BANYAN A GO GO	238'
Light Rum, Cointreau, Blue Curacao, Lemon Juice	
EXOTIC TEMPTATION	238'
Gold Rum, Banana Liqueur, Pineapple Juice	
TROPICAL DREAM	238'
Midori, Malibu, Pineapple Juice, Cream	
MONSOON	238'
Vodka, Amaretto, Lemon Wedge, Brown Sugar	
TROPICAL SPRITZER	238'
Malibu, Orange Juice, Pineapple Juice, Sprite	

LONG DRINKS

LONG ISLAND ICED TEA	235'
Gin, Light Rum, Vodka, Tequila, Triple Sec, Lemon Juice, Coke	
MAI TAI	235'
Light Rum, Dark Rum, Triple Sec, Grenadine, Pineapple Juice, Orange Juice, Angostura Bitters	
SINGAPORE SLING	235'
Gin, Triple Sec, Cherry Brandy, Dom Benedictine, Lemon Juice, Pineapple Juice, Grenadine Syrup, Angostura Bitters, Soda Water	

MARTINIS

DRY MARTINI	235'
Gin, Martini Dry	
VODKATINI	235'
Vodka, Martini Dry	
CHOCOLATE TINI	235'
Gin, Martini Dry, Crème De Cacao White, Bailey’s	
LYCHEE MARTINI	235'
Vodka, Lychee Liqueur, Lychee Syrup	

MARGARITAS

ULTIMATE MARGARITA	237'
Tequila, Cointreau, Lemon Juice	

CLASSIC COCKTAILS

PINA COLADA Light Rum, Malibu, Coconut Cream, Pineapple Juice	231’
CAIPIROSKA Vodka, Lime, Sugar	231’
CAIPIRINHA Light Rum, Lime, Sugar	231’
TEQUILA SUNRISE Tequila, Orange Juice, Grenadine	231’
SCREWDRIVER Vodka, Orange Juice	231’
MOJITO Light Rum, Mint Leaves, Sugar Syrup, Lime, Soda Water	231’

OLD & CLASSIC

OLD FASHIONED Bourbon Whiskey, Orange, Sugar, Angostura Bitters	231’
GIMLET Gordon Dry Gin, Lemon Juice, Sugar Syrup	231’
BLACK RUSSIAN Vodka, Kahlua	231’
MANHATTAN Canadian Whiskey, Martini Bianco, Angostura Bitter	231’

APERITIVES

Campari, Dubonnet, Pernod, Pimm’s, Ricard Martini Dry, Martini Bianco, Martini Rosso	125’
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LIQUEURS

Amaretto, Bailey’s Irish Cream, D.O.M Benedictine, Kahlua Cointreau, Drambuie, Frangelico, Galliano, Grand Marnier, Midori, Peppermint, Sambuca Vaccari, Southern Comfort, Tia Maria	123’ 109’
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SPIRITS & LIQUORS

Gin Bombay Sapphire Gordon’s Dry	169’ 117’
Vodka Grey Goose L’Orange, Grey Goose Original Absolut, Absolut Vanilla, Smirnoff, Stolichnaya	189’ 117’
Rum Bacardi Gold, Bacardi Light, Havana Club Myers’s Rum, Malibu	132’ 117’
Tequila Olmeca, Jose Cuervo	117’

SPIRITS & LIQUORS

Scotch Whisky Chivas Regal 12 Years, Johnnie Walker Black Label, J & B Rare Glenfiddich Single Malt 12 Years, Macallan Johnnie Walker Red Label, Ballantine’s	189’ 232’ 117’
Irish Whisky John Jameson, Old Bushmills	189’
Canadian Whiskey Canadian Club Seagram’s V	189’ 117’
American Whiskey Jack Daniel’s, Jim Beam	189’
Cognac Hennessy XO, Martell Cordon Bleu Rémy Martin XO Hennessy VSOP, Camus VSOP	369’ 316’ 239’
Port & Sherry Cockburn’s Special Reserve Port, Tio Pepe Sherry	123’
BEERS Bintang Carlsberg, Heineken Guinness Stout	 95’ 95’ 109’

NON-ALCOHOLIC BEVERAGES		NON-ALCOHOLIC BEVERAGES		SPA HEALTHY DRINKS	
Soft Drinks	47'	Iced Teas	65'	 ASAM JAWA	133'
Coca Cola, Sprite, Coke Zero,		LEMON ICED TEA		Tamarind, Turmeric, Pure Honey, Mineral Water	
Tonic Water, Soda Water		Lemon Juice, Black Tea		 BODY, SOUL & MIND	133'
Mineral Water		ORANGE ICED TEA		Carrot Juice, Kiwi, Pure Honey, Plain Yogurt	
Aqua Reflection, Still, 380 ml	54'	Orange Juice, Black Tea		RAIN MIST	133'
Equil, Still, 380 ml	58'	LYCHEE ICED TEA		Mint Leaves, Lychee, Fresh Milk, Plain Yogurt	
Equil, Sparkling, 380 ml	62'	Lychee Juice and Fruit, Black Tea		 GINGER & CINNAMON	133'
Acqua Panna, 750 ml	119'	PEACH ICED TEA		Lemon Juice, Ginger Juice, Honey, Cinnamon	
San Pellegrino, Sparkling, 750 ml	119'	Peach Juice, Black Tea		HERBAL ELIXIR	133'
 Fresh Juices		APPLE ICED TEA		Herbal Tea, Lemon Juice, Honey, Energy Drink	
Freshly Squeezed Orange, Pineapple	88'	Apple Juice, Black Tea		YIN YANG ELIXIR	133'
Watermelon, Honey Dew Melon, Lemon, Lime	83'	Coffees	59'	Plain Yogurt, Milk, Black Cherry Juice	
Mixed Fruits Juice	88'	Café Latte, Cappuccino, Fresh Brewed Coffee		VISION ENHANCER	133'
Mixed Vegetables Juice	88'	Espresso, Macchiato		Carrot Juice, Honey, Lemon Juice, Energy Drink	
Milk Shakes	77'	Teas	59'	 DREAM ELIXIR	133'
Chocolate, Strawberry, Vanilla, Banana		 Chamomile, Jasmine Green Tea, Peppermint,		Pineapple Juice, Lemon Juice, Banana, Honey	
 Smoothies	86'	Darjeeling, Earl Grey, English Breakfast		 AROMATIC ELIXIR	133'
Apple, Banana, Honeydew, Lychee, Mango, Papaya, Pineapple,				Pineapple Juice, Lemon Juice, Mango, Honey	
Mixed Pineapple and Spinach				 TROPICAL ELIXIR	133'
				Mango, Kiwi Fruit, Honey	
				 BINTAN JAMU	133'
				Lemon Grass, Ginger, Honey, Tamarind	



Wellbeing

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SOMMELIER’S SELECTION

WHITE WINE

	G1	Btl
Pinot Gris, Handpicked Versions, Australia	369’	1,820’
Sauvignon Blanc, Don Alejandro, Chile	325’	1,495’
Chardonnay, B&G Réserve, France	325’	1,440’
Moscato Dolce, Isola, Bali, Indonesia	265’	1,290’

ROSE WINE

Plaga, Bali Indonesia	295’	1,390’
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RED WINE

Cabernet - Merlot, Lindeman's Bin 80, Australia	360’	1,539’
Shiraz, Rawson's Retreat, Australia	360’	1,539’
Cabernet Sauvignon, B&G Réserve, France	321’	1,440’
Merlot, Philippe Bouchard, Pays d'Oc, France	360’	1,539’

SPARKLING WINE

Louis Perdrier, Brut Excellence, France	360’	1,539’
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WHITE WINE

Chardonnay, Santa Julia, Mendoza, Argentina	1,798’
Torrontes, Santa Julia, Mendoza, Argentina	1,798’
Chardonnay, Lindeman’s Bin 65, Australia	1,440’
Chardonnay, Rawson's Retreat, Australia	1,539’
Pinot Grigio, Lindeman’s Bin 85, Australia	1,539’
Riesling, Peter Lehmann, Portrait, Eden Valley, Australia	1,980’
Sauvignon Blanc, Lindeman’s Bin 95, Australia	1,440’
Sauvignon Blanc, Yellow Tail, Australia	1,795’
Sémillon - Sauvignon Blanc, Classics Two Eights 88, Australia	1,495’
Sémillon - Sauvignon Blanc, Rawson's Retreat, Australia	1,539’
Riesling, Dr. Zenzen Yellow Label, Mosel, Germany	1,299’
Pinot Grigio, Two Islands, Bali, Indonesia	1,440’

RED WINE

Malbec, Santa Julia, Mendoza, Argentina	1,820’
Malbec, Santa Julia ‘Reserva’, Mendoza, Argentina	1,820’
Cabernet Sauvignon, Santa Julia, Mendoza, Argentina	1,798’
Cabernet Sauvignon, Lindeman’s Bin 45, Australia	1,440’
Cabernet Sauvignon, Rawson's Retreat, Australia	1,539’
Merlot, Classics Two Eights 88, Australia	1,495’
Merlot, Lindeman’s Bin 40, Australia	1,440’
Merlot, Rawson’s Retreat, Australia	1,440’
Pinot Noir, Lindeman’s Bin 99, Australia	1,440’
Shiraz, Classics Two Eights 88, Australia	1,495’
Shiraz, Handpicked Version S.A, Australia	1,820’
Shiraz, Lindeman’s Bin 50, Australia	1,440’
Shiraz, Mcwilliam's 'Jj Mcwilliam', South Eastern Australia	1,440’
Shiraz “Grange”, Penfolds, Australia	11,990’

RED WINE

Shiraz, Yellow Tail, Australia	1,795’
Shiraz – Cabernet, Rawson's Retreat, Australia	1,539’
Cabernet Sauvignon G7, Loncomilla Valley, Chile	1,440’
Cabernet Sauvignon, Trilogy Essential, Maule Valley, Chile	1,390’
Carménère, Don Alejandro, D.O. Valle Central, Chile	1,490’
Carmenère, Picunche, Central Valley, Chile	1,539’
Merlot, Don Alejandro, D.O. Valle Central, Chile	1,490’
Merlot, Monkey Puzzle, Central Valley, Chile	1,440’
Cabernet Sauvignon, Philippe Bouchard, Pays D'oc, France	1,539’
Grenache, Two Islands, Bali, Indonesia	1,440’
Speers Langhe, Angelo Gaja, Piedmont, Italy	5,990’
Tempranillo, Maset Del Lleó Origen, Spain	1,440’
Tempranillo, Viña Albali, Félix Solís, Valdepeñas, Spain	1,539’

ROSE WINE

Lindeman’s Bin 35, Australia	1,539’
Domaine De Tamary Côtes De Provence, France	1,798’

CHAMPAGNE

Moët & Chandon, Brut	5,580’
Moët & Chandon, Brut Rosé	5,690’
Taittinger, Brut Prestige Rosé	5,690’
Veuve Clicquot La Grande Dame	7,990’
Veuve Clicquot Ponsardin, Brut	5,890’

SPARKLING WINE

Ascaro Sababay, Brut, Bali, Indonesia	1,495’
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