





Saffron Grill

A Harmony of Smoke, Spice, and Sustainability

At Saffron Grill, we honour the traditions of Smoke, Spice, and Sustainability.

Smoke sets the note - rising from open flames to ignite and nourish a culinary legacy deeply rooted in Thai culture. Cooking over fire has long shaped Thai cuisine, from shared meals to celebratory feasts, defined by bold flavours and communal ritual. Here, that legacy is elevated through a newly crafted menu, where time-honoured, fire-driven techniques meet modern refinement to create cuisine that is expressive, aromatic, and a delight to the senses from the visual to the palate.

Spice shapes the soul of the kitchen. As a historic crossroad of the global spice trade, Thailand is defined by its mastery of bold aromatics. Drawing on this heritage, our chefs layer spices with intention, unlocking depth, fragrance, and intensity - allowing each dish to celebrate aroma as much as flavour.

Sustainability is thoughtfully woven throughout the experience, from longan wood reclaimed from felled trees to locally sourced artisan tableware. Design details take inspiration from the Gloriosa, or flame lily - its vibrant form echoing the movement of fire and dynamism within Thai culture.

These elements together, create a dining experience by contemporising dining delight with reimagined expressions.

Saffron Grill marks the newest chapter in Banyan Tree Bangkok's iconic Saffron dining portfolio, joining its celebrated siblings - Saffron, Saffron Sky Garden, and the Saffron Cruise along the Chao Phraya River. While each destination offers its own interpretation of Thai culinary artistry, Saffron Grill continues this distinguished legacy with a focused, modern expression of fire-led Thai cuisine.



TASTES

บองว่างเรียกน้ำย่อย



Tastes ของว่างเรียกห้ามอย

ยำขนมจีนแซลมอนย่าง

YUM KHANOM JEEN SALMON YANG
(SG, SF, GF)

Grilled Pacific Salmon & Rice Noodle Salad
Tossed with Thinly Sliced Thai long Bean,
Fresh & Fried Shallot, Long Coriander, and
Thai Jinda Chilli in Thai Anchovy Dressing

490

สลัดกรงเดริ่งกับกุ้งแห้งสมุกกราด

SALA SONGKHREUNG
(SG, L, SF, SH, N, GF)

Snake Fruit with Sweet Fish Sauce and
Samut Sakorn Dried Shrimp

290

ยำมะม่วงกุ้งฟู

YUM MAMUANG GOONG FU
(SH, SF, L, N)

Deep-Fried Prawn Flakes with
Thai Mango Salad

390

ปีกไก่ยัดไส้กุ้งแจ่วมะขาม

PEEK GAI YAD SAI
(SF, L)

Crispy Stuffed Chicken Wings Glazed with
Sweet & Spicy Tamarind Sauce

220

ลาบด้วย

LARB KHUA
(SF, L)

Spicy Northern-Style Minced Pork Salad
with Ma Khwaen Pepper

300

ปลาเห็ดปากห้าโพย่างกับ สับปะรดถุงแลอชาด

PLA HED
(SG, L, N, SF)

Pak Nam Pho Grilled Fish Cake with
Sugarcane Skewer and Phulae Pineapple Ajaad

220

หมกหน่อไม้กับพลีห์กุกหมู

MOK NOR MAI
(L, SF, P)

Kalasin Style Bamboo Shoot Baked Salad
with Pork Crackling

300



ส้มตำหลวงพระบาง

SOM TAM LUANG PRABANG
(L, P, SH, N)

Luang Prabang-Style Papaya Salad with
Fermented Shrimp Paste

300



(SG) Signature Dish | (P) Contains Pork | (V) Vegetarian | (VG) Vegan
(D) Dairy | (GF) Gluten-free | (N) Contains Nut | (SH) Shellfish
(SF) Seafood | (L) Locally-sourced | (W) Wellbeing

Prices are in Thai Baht and are exclusive of service charge and government tax.
All meats are prepared and distributed by Halal Certified suppliers.

SOUP

ซุปและแกง



ເລີຍຜົກຫວານໄປໝົດແດວ

LIANG PHAK WAAN
(L, GF)

Sweet Leaves Soup with Ant Larvae

450

ຕັມໂດລັບປລາດັບແມ່ນໜ້າຫ່ານ

TOM KHLONG PLA KHANG
(SG, SF, L, GF)

Sour and Spicy Smoked Soup with
Mystus Catfish

420

ດັມແຊັບໄກ່ຢ່າງໃບມະຫາມອ່ວນ

TOM SAEP GAI
(L, SF, GF)

Hot and Spicy Young Tamarind Leaf Soup
with Herb Marinated Grilled Chicken

300

(SG) Signature Dish | (P) Contains Pork | (V) Vegetarian | (VG) Vegan
(D) Dairy | (GF) Gluten-free | (N) Contains Nut | (SH) Shellfish
(SF) Seafood | (L) Locally-sourced | (W) Wellbeing

Prices are in Thai Baht and are exclusive of service charge and government tax.
All meats are prepared and distributed by Halal Certified suppliers.

RAW BAR

ครัวเย็นและอาหารทะเลสด



Raw Bar ดรีวเย็นและอาหารทะเลสด

ปลาหอยนางรม

PLA HOI NANG ROM

(SH, SF, GF, L)

Spicy Chantaburi Oyster Salad with Chili Paste Dressing

450

ไข่หมูแดงด้วยเนื้ออดิบ

KHAI MOD DAENG KHUA NUEA DIB

(SG, GF)

Spicy Beef Tartare with Ant Larvae

490

ก้วยดองห้าปลาระยอง

GANG DONG NAM PLA

(SF, SH, L, GF)

Mantis Shrimp Marinated with Rayong Fish Sauce

350

ก้อยกุ้งขาว

KOI GOONG KHAO

(SG, SF, SH, GF, L)

Isan-Style Fresh White Prawn Ceviche

290



(SG) Signature Dish | (P) Contains Pork | (V) Vegetarian | (VG) Vegan
(D) Dairy | (GF) Gluten-free | (N) Contains Nut | (SH) Shellfish
(SF) Seafood | (L) Locally-sourced | (W) Wellbeing

Prices are in Thai Baht and are exclusive of service charge and government tax.
All meats are prepared and distributed by Halal Certified suppliers.

DRY AGED FISH

ปลาดรายเเจ็งชาชีม





Dry-Aged Fish Sashimi ปลาดรายเดย์ชาชีมี

ปลาดรายเดย์ชาชีมี (150 กรัม)

DRY-AGED FISH SASHIMI SELECTIONS (150 g)

Served with Condiments: Seafood Sauce, Wasabi, Shoyu
(Kindly check with our staff regarding availability)

ปลากระพญาดราดรายเดย์ (3 to 12 วัน)

Dry-Aged Red Snapper Sashimi (3 to 12 Days)
(SF, GF, L)

Sourced from Prachuap Khiri Khan Province with
more than 3 kg. size to maximize the flavor and
enhance texture of the red snapper.

450

ปลาแซลมอนดรายเดย์ (3 to 12 วัน)

Dry-Aged Salmon Sashimi (3 to 12 Days)
(SF, GF)

Carefully sourced from the Pacific Ocean and
delivered fresh to Saffron Grill, with each fish
around 5 kg or more, providing an ideal
fat-to-meat ratio for dry aging.

420



ปลาชาบะดรายเดย์ (3 to 12 วัน)

Dry-Aged King Mackerel Sashimi (3 to 12 Days)
(SF, GF, L)

Sourced from Rayong Province, each fish weighs around
6 kg, perfectly balanced for dry aging to enhance quality
and character.

390

FROM THE GRILL

เมนูจากเตาถ่าน



From The Grill เมนูจากเตาถ่าน

Served with House Pickle Trolley (L, V, VG, GF)

เนื้อสุกหอย่าง 3 นาที

ราดหน้าผักกระเทียม

NUEA SAM NATHI

(SG, SF, D, GF)

3-Minute Charred Beef Sirloin with
Thai Crispy Garlic Oil

1,290

เนื้อบริสเก็ตเสิร์ฟกับแกงมัสมั่น

ผัดหวานย่าง

MASSAMAN NUEA MAN WAN

(SF, GF)

Smoke Brisket with Massaman Sauce
and Rustic Grilled Sweet Potato

1,190

ไก่ตะไดร้อนบอง

GAI TAKRAI OB ONG

(SG, SH, L, GF)

Clay-Pot Smoked Klong Phai Farm Chicken
Marinated in Lemongrass & Thai Spices

850

ตօหມູຢ່າງຮມດວນໄຟລໍາໄຍ

KOR MOO YANG

(SF, SH, L, P, GF)

Smoked Longan Charcoal-Grilled Pork Neck
with Sweet & Spicy Tamarind Glaze

650



(SG) Signature Dish | (P) Contains Pork | (V) Vegetarian | (VG) Vegan

(D) Dairy | (GF) Gluten-free | (N) Contains Nut | (SH) Shellfish

(SF) Seafood | (L) Locally-sourced | (W) Wellbeing

Prices are in Thai Baht and are exclusive of service charge and government tax.

All meats are prepared and distributed by Halal Certified suppliers.



HOMEMADE PICKLES TROLLEY

(L, V, VG, GF)

ผักดอง

- กิมจิไทยดองห้าชั่วข้าว
Thai-Style Cabbage Kimchi
- ผักแครอทดองห้ามะกรูด
Jicama Kaffir Lime
- พริกหวานดอง
Thai Chili Bomb
- ขมุหมื่นดองพริกแกง
Isan Spicy Jackfruit Pickle
- กรวยดอง
Southern-Style Okra Pickle
- ข้าวโพดอ่อนดองกับกานพลู
Baby Corn Clove Pickle
- ถั่วฝักยาวดองกับขิงอ่อน
Ginger Long Bean Pickle
- บีตรูดองกับมะเขือม
Beetroot Tamarind Pickle
- มะเขือเทศแฟนซีดองกับข่าอ่อน
Cherry Tomato Galangal Pickle

Side Dish เดริ่องเดียง

ข้าวเหนียวแดงแลงไส้กรอกหม้อต้ม

UBON STICKY RICE

(V, VG, L)

Baked Ubon Pink Sticky Rice in Clay pot

90

ชุดเมี่ยงผักและข้าวมันจีน

KHANOM JEEN

(V, VG, L)

Set of Assorted Fresh Vegetables
with Fresh Rice Noodles

90

ข้าวหอมมะลิ จ. ยโสธร

YASOTHON JASMINE RICE

(V, VG, L)

Yasothon Steamed Jasmine Rice

80

SKEWERS

ปังป่างเสียบไม้



Skewers ปั้งย่างเสียบไม้

Served with Condiments: House-Blended Chili Powder, Mountain Salt from Nan Province, Sour Orange

กุ้งแซบบี้

GOONG CHAE BUAY

(SG, SH, GF, L)

Grilled Giant Prawn Skewer seasoned with Pink Salt and finished with Sour Orange Zest

290

เหี้อปลาดุกย่างกับห้าปลาหวานและผักกุด

PLA DUK YANG

(SG, SF, L)

Catfish Skewer with Sweet Fish Sauce and Edible Fern

200

ปลาหมึกกล้วยroyไข่เดิมชุด

PLA MUEK KLUAY

(SF, GF, E, L)

Grilled Banana Squid Skewer with Shredded Salted Egg Yolk

150

แก้มวัว

GAEM WUA

(SG, SH, GF)

Slow-Grilled Beef Cheek Skewer

150

ลิ้นวัว

LIN WUA

(SG, SH, GF)

Slow-Grilled Beef Tongue Skewer

135

เหี้อแกะبد

KAE BOT

(SH, GF)

Minced Lamb Skewer

135

หมูดิรบูตะ

MOO KUROBUTA

(P, SH, GF)

Grilled Kurobuta Pork Skewer

89

หมูดิรบูตะแบบแฮมเบิร์ก

HAMBURG MOO KUROBUTA

(SG, SH, P, L)

Hamberg-Style Kurobuta Pork Skewer

89

หมู

NOM MOO

(P, GF, L)

Grilled Pork Brisket Skewer

89

ไก่ไล่ทุ่ง

GAI LAI THUNG

(L, SH, GF)

Grilled Free-Range Chicken Skewer

79

ตับไก่นมสด

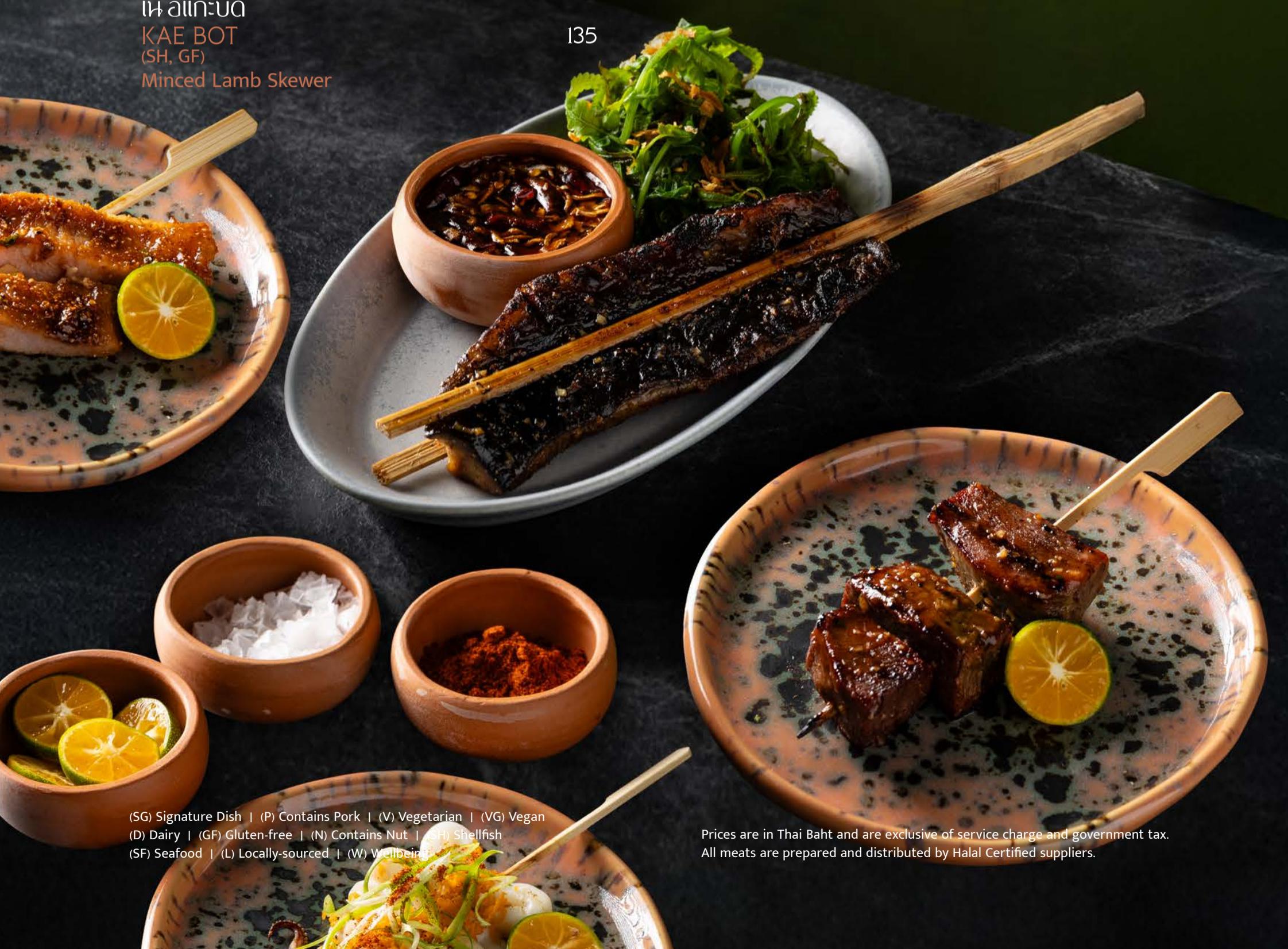
TAP KAI NOM SOT

(L, D, SH, GF)

Grilled Chicken Liver Marinated in Fresh Milk & Spices

79

*Prices per skewer



(SG) Signature Dish | (P) Contains Pork | (V) Vegetarian | (VG) Vegan
(D) Dairy | (GF) Gluten-free | (N) Contains Nut | (SH) Shellfish
(SF) Seafood | (L) Locally-sourced | (W) Wellbeing

Prices are in Thai Baht and are exclusive of service charge and government tax.
All meats are prepared and distributed by Halal Certified suppliers.

DRY AGED BEEF

เนื้อตรายเวจ



ເໜີອດຣາຍເອງ

Beef Dry-Aged Selection (GF)

Served with Condiments: Roasted Rice Powder with Fried Shallots, Mountain Salt from Nan Province, Thai Chimichurri Sauce, and House-Blended Chili Powder



ເໜີອສ່ວ່າກລາງຈີ່ໂດຮງ (300 ກຣມ)

Angus Ribeye (300 g)

Angus Breed from New Zealand.

Grain fed with Marbling Score 2+,

Dry aging for 21 Days.

2,390

ເໜີອສັ້ນໄຟ (200 ກຣມ)

Angus Tenderloin (200 g)

Angus Breed from New Zealand.

Grain fed with Marbling Score 2+,

Dry aging for 14 Days.

1,590

ເໜີອສັ້ນຫອກສ່ວ່າພັດມັນ (200 ກຣມ)

Angus Striploin (200 g)

1,290

Award Winning Wagyu Brand Beef

Competition Year 2021 and 2024. Grain fed

with Marbling Score 4-5, Dry aging for 21 Days

เนื้อ Wagyu ของวันนี้

Thai Wagyu Beef of The Day (GF)

Thai Soong-Nern Signature Cattle – premium-quality cows raised by the people of Soong Nern District, grain-fed for exceptional flavor.

Served with Condiment: Roasted Rice powder with Fried shallot, Mountain Salt from Naan Province, Thai Chimichurri Sauce, and House Blend Chili Powder.



เนื้อสันนอกวากิว (200 กรัม)

Striploin Wagyu (200g)

1,690

Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Smooth, tender, balanced firmness with buttery marbling.

เนื้อใบพายวากิว (180 กรัม)

Oyster Blade Wagyu (180g)

1,190

Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Fine-grained, tender with slight connective chew.

เนื้อพิดาเนยวากิว (200 กรัม)

Picanha Wagyu (200g)

1,150

Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Firm yet tender.

เนื้อใบปัววากิว (180 กรัม)

Flank Wagyu (180g)

890

Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Leaner, fibrous, flavorful.

เนื้อกระปังลุมวากิว (180 กรัม)

Skirt Wagyu (180g)

890

Thai Wagyu Beef from Nakhon Ratchasima Province, Marbling Score 6-7, Loose grain, very juicy, soft.

LOCALLY CATCHED

ปลา และอาหารทะเล



Locally Caught ปลา และอาหารทะเล

Seafood Market of the Day
(30-Minute Cooking)

หมักเดริ่งห้ามาริเกตต์แอนด์มาร์นาร์ด Grandma Chilli-Marination Selection

ปลาจารเม็ด
PLA JARAMED
(SG, SF, L, GF)
Pomfret

ปลากระเบน
PLA KRA BAIN
(SF, L, GF)
Stingray

กุ้งลายเสือ
GOONG LAI SEOA
(SG, SF, L, GF)
Tiger Prawn

ปลาหมึกกล้วย
PLAMUNG KLOY
(SG, SF, L, GF)
Giant Banana Squid

1,690

890

790

790

เผาเกลือ Salt-Crusted Selection

ปลาลิ้นหมา
PLA LIN MA
(L, SF, GF)
Tongue Fish

ปลาสวายหากเข้า
PLA SOY NOK KHAO
(SG, SF, L, GF)
Painted Sweetlip

ปลาทับทิม
PLA TAB TIM
(L, SF, GF)
Tilapia

690

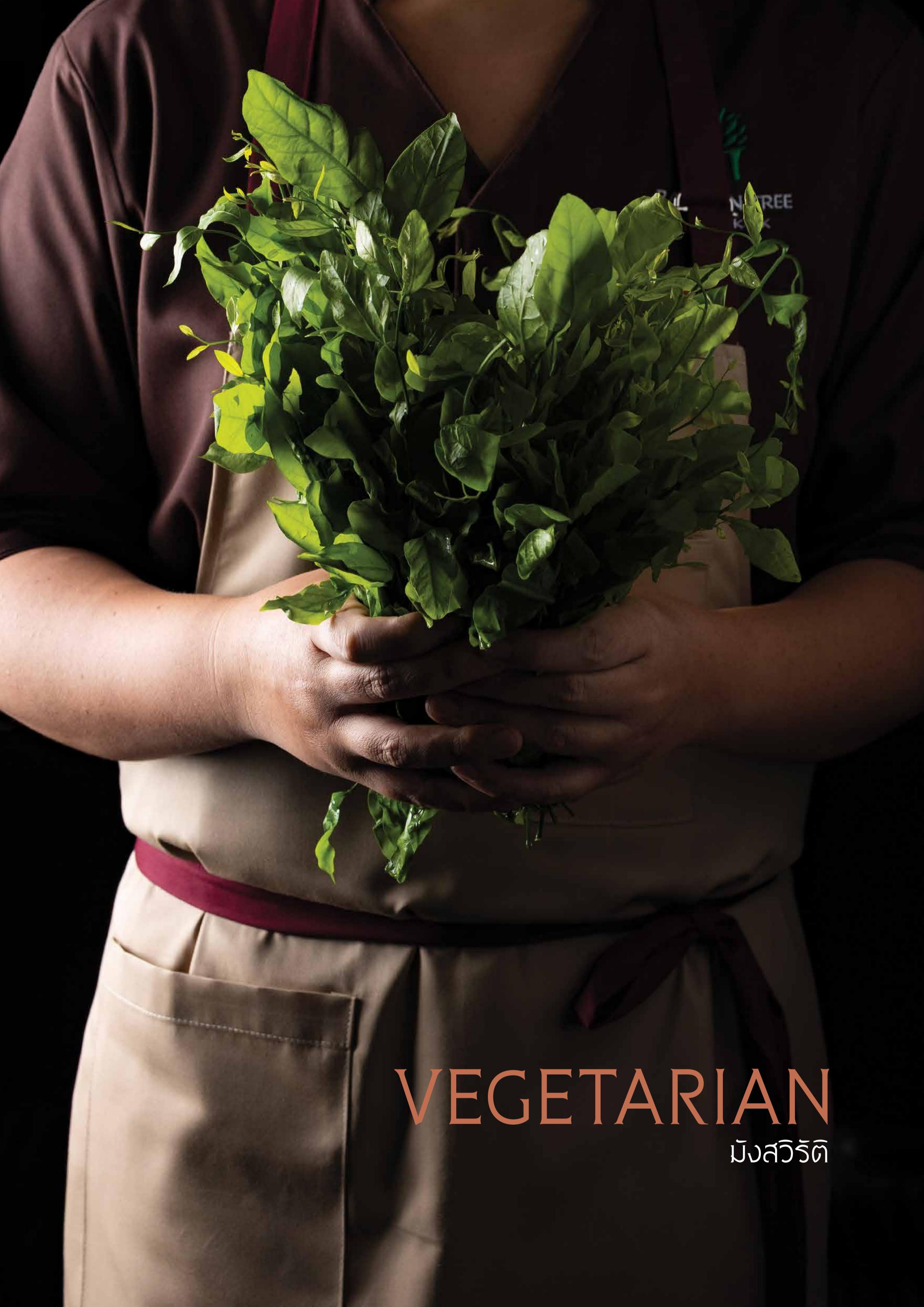
650

620



(SG) Signature Dish | (P) Contains Pork | (V) Vegetarian | (VG) Vegan
(D) Dairy | (GF) Gluten-free | (N) Contains Nut | (SH) Shellfish
(SF) Seafood | (L) Locally-sourced | (W) Wellbeing

Prices are in Thai Baht and are exclusive of service charge and government tax.
All meats are prepared and distributed by Halal Certified suppliers.



VEGETARIAN
มังสวิรติ

Vegetarian ผักสวีตดี

สเต็กเห็ดหัวสิงโตย่างซอสซีอิ๊ว

STEAK HED HUA SINGTO

(V, VG, L)

Lion's Mane Mushroom Steak with Sweet Soy Sauce

320

ผักกาดขาวย่างกับผงพริก

PHAK KAT KHAO YANG

(V, VG, GF, L)

Grilled Napa Cabbage Steak with House-Blended Chili Powder

120

เห็ดนางรมช Hü

HED NANG ROM CHOMPHU

(V, VG, GF, L)

Grilled Pink Oyster Mushroom with Mountain Salt from Nan Province

89

มะเขือม่วงเผาเตี้ยวหง

MA KHUEA MUANG PHAO

(V, VG, GF, L)

Charred Long Eggplant with Chili Paste

89

เต้าหู้

TAO HU

(V, VG, GF, L)

Grilled Tofu Skewer

89

ข้าวโพดอ่อน

KHAO POD ON

(V, VG, GF, L)

Grilled Baby Corn Rib

69

เห็ดเข็มกลอง

HED KHEM THONG

(V, VG, GF, L)

Grilled Enoki Mushroom Skewer

69

กระเจี๊ยบ

KRA JIAB

(V, VG, GF, L)

Grilled Okra Skewer

69

*Prices per skewer



(SG) Signature Dish | (P) Contains Pork | (V) Vegetarian | (VG) Vegan
 (D) Dairy | (GF) Gluten-free | (N) Contains Nut | (SH) Shellfish
 (SF) Seafood | (L) Locally-sourced | (W) Wellbeing

Prices are in Thai Baht and are exclusive of service charge and government tax.
 All meats are prepared and distributed by Halal Certified suppliers.



DESSERT

បងគាល



Dessert ของหวาน

ของหวานทุกเมนูมาพร้อมไอศกรีมรสชาติที่ดูใจเลือก
Desserts are accompanied by your preferred ice cream flavor

หม้อแกงฟักทอง

MO KAENG FAK THONG 290

(V, VG, L)

Charcoal-Baked Pumpkin Custard with Crispy Shallot Crumble and Roasted Coconut Ice Cream

ข้าวครกกับไอศกรีมถั่วตัด

และซอสมัลเบอร์รี่

KHANOM KROK 290

(V, VG, L, N)

Thai Coconut Pancakes with Salted Caramel Peanut Ice Cream and Mulberry Sauce

ข้าวโพดเทียนหอยนางรม ขดอกลำไย และไอศกรีมข้าวโพดย่าง

KHAO POD THIAN YANG NAM PHUENG 250

(V, VG, L)

Grilled Glutinous Corn with Longan Flower Honeycomb and Toasted Corn Ice Cream



Ice Cream Selections ไอศกรีม

ไอศกรีมมะพร้าวดั่ง

I-TIM MA PHRAO KHUA 95

(L, V, VG)

Roasted Coconut Ice Cream

ไอศกรีมโอลีอิย

I-TIM O LIANG 95

(L, V, D)

Thai Traditional Coffee Ice Cream

ไอศกรีมข้าวโพดย่าง

I-TIM KHAO POD YANG 95

(L, V, VG)

Toasted Corn Ice Cream

ไอศกรีมถั่วตัด

I-TIM TUA TAT 95

(L, V, D, N)

Salted Caramel Peanut Ice Cream

DRINKS

เครื่องดื่ม

Sip the Heritage, Taste the Stories



Signature Cocktails ទីកន្លែង

ប្រាការ

PARKAAN

Parkaan Peat Malt, Campari, Tamarind

Named after Kamphaeng Phet, the famed 'Diamond Wall City,' this drink pays tribute to its fearless warriors and the fiery battles once fought at its gates. Each sip recalls the glowing embers of a kingdom safeguarded with unwavering strength.

520

ប៉ាន

PAN

Kosapan Cacao, Cacao, Sweet Vermouth, Pineapple, Lime, Crispy Coconut

Pan echoes the name of Kosapan, Siam's first ambassador to France in 1686, who crossed oceans to behold the splendour of Versailles and discover European wonders like chocolate.

470

ខ្សែ

HO

Craft Northern Thai Vodka, Tamarind, Cherry Tomato, Kaffir Lime, Star Gooseberry

In Northern Thailand, Kang Ho is more than a dish – it's a taste of home. Made from treasured spare ingredients mixed with herbs, bamboo shoots, and noodles, it recalls family meals shared on woven mats and the comforting scent of the countryside.

450

ស៊យាម

SIAM

Bangkok Vodka, Bitter Blanco, Elderflower

Inspired by Bangkok's striking contrasts – ancient temples beside soaring towers, markets glowing under neon skies – Siam captures a city where heritage and modern energy meet at every turn.

450

សេងហោងកំរើក

SANEHA NAM PRIK

Saneha Gin, Palm Sugar, Tomato, Bell Pepper

In Nakhon Sawan, where four rivers unite to form the Chao Phraya, fertile lands inspire honest, soulful flavours. Nam Prik Makhue – a roasted-tomato dip – reflects warmth, simplicity, and true Thai hospitality.

420



Prices are in Thai Baht and are exclusive of service charge and government tax.
All meats are prepared and distributed by Halal Certified suppliers.

Mocktail MOCKTAIL

Free Spirit Concoctions

ตาราง
DARA TONG
Grilled Napa Cabbage Steak with
House Blend Chili Powder

295

แสงแรก
SAENG RAEK
Homemade Pomegranate, Coconut Water,
Lime, Roasted coconut

280

ม่วงดัก
MAUN KUG
Jasmine Tea, Homemade Pandan Juice,
Passionfruit Juice, lime, Soda

255



Prices are in Thai Baht and are exclusive of service charge and government tax.
All meats are prepared and distributed by Halal Certified suppliers.