





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 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

ของว่างเรียกน้ำย่อย



Tastes ของว่างเรียกน้ำย่อย

ยำขนมจีนเซลมอนย่าง

YUM KHANOM JEEN SALMON YANG 490
(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

ยำมะม่วงกุ้งฟู

YUM MAMUANG GOONG FU 390
(SH, SF, L, N)

Deep-Fried Prawn Flakes with Thai Mango Salad

ลาบตัว

LARB KHUA 300
(SF, L)

Spicy Northern-Style Minced Pork Salad with Ma Khwaen Pepper

หมกหน่อไม้กาฬสินธุ์กากหมู

MOK NOR MAI 300
(L, SF, P)

Kalasin Style Bamboo Shoot Baked Salad with Pork Crackling

ส้มตำหลวงพระบาง

SOM TAM LUANG PRABANG 300
(L, P, SH, N)

Luang Prabang-Style Papaya Salad with Fermented Shrimp Paste

สละทรงเครื่องกับกุ้งแห้งสมุทรสาคร

SALA SONGKHREUNG 290
(SG, L, SF, SH, N, GF)

Snake Fruit with Sweet Fish Sauce and Samut Sakorn Dried Shrimp

ปีกไก่ยัดไส้ทอดแจ่วมะขาม

PEEK GAI YAD SAI 220
(SF, L)

Crispy Stuffed Chicken Wings Glazed with Sweet & Spicy Tamarind Sauce

ปลาเห็ดปากหน้าโหยงกับ
สับปะรดภูเก็ต

PLA HED 220
(SG, L, N, SF)

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



(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

ซุ๊ปและแกง



เลียงผักหวานไข่มดแดง

LIANG PHAK WAAN
(L, GF)

Sweet Leaves Soup with Ant Larvae

450

ต้มโคล้งปลาดังแม่น้ำน่าน

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

Sour and Spicy Smoked Soup with
Mystus Catfish

420

ต้มแซ่บไก่ย่างใบมะขามอ่อน

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 คีวเย็นและอาหารทะเลสด

ปลาหอยนางรม
PLA HOI NANG ROM 450
(SH, SF, GF, L)
Spicy Chantaburi Oyster Salad with
Chili Paste Dressing

ไข่มดแดงตัวเห็ดดิบ
KHAI MOD DAENG KHUA NUEA DIB 490
(SG, GF)
Spicy Beef Tartare with Ant Larvae

กึ่งดองหน้าปลาระยอง
GANG DONG NAM PLA 350
(SF, SH, L, GF)
Mantis Shrimp Marinated with
Rayong Fish Sauce

ก้อยกุ้งขาว
KOI GOONG KHAO 290
(SG, SF, SH, GF, L)
Isan-Style Fresh White Prawn Ceviche



(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

ปลาทรายเองชาซีมิ





Dry-Aged Fish Sashimi

ปลาทรายเอจซาซิมิ

ปลาทรายเอจซาซิมิ (150 กรัม)
DRY-AGED FISH SASHIMI SELECTIONS (150 g)
Served with Condiments; Seafood Sauce, Wasabi, Shoyu
(Kindly check with our staff regarding availability)

ปลากระพงแดงทรายเอจ (3 to 12 วัน) 450
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.

ปลาแซลมอนทรายเอจ (3 to 12 วัน) 420
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.

ปลาซาบะทรายเอจ (3 to 12 วัน) 390
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.

(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.

FROM THE GRILL

เมนูจากเตาถ่าน



From The Grill เหมูจากเตาถ่าน

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

เนื้อสันนอกย่าง 3 นาที
ราดน้ำมันกระเทียม
NUEA SAM NATHI 1,290
(SG, SF, D, GF)
3-Minute Charred Beef Sirloin with
Thai Crispy Garlic Oil

เนื้อบริสเก็ตเสิร์ฟกับแกงมัสมั่น
มันหวานย่าง
MASSAMAN NUEA MAN WAN 1,190
(SF, GF)
Smoke Brisket with Massaman Sauce
and Rustic Grilled Sweet Potato

ไก่ตะไคร้อบโอ่ง
GAI TAKRAI OB ONG 850
(SG, SH, L, GF)
Clay-Pot Smoked Klong Phai Farm Chicken
Marinated in Lemongrass & Thai Spices

คอหมูย่างรมควันไม้ลำไย
KOR MOO YANG 650
(SF, SH, L, P, GF)
Smoked Longan Charcoal-Grilled Pork Neck
with Sweet & Spicy Tamarind Glaze



(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

1. กิมจิไทยดองหน้าขาวข้าว
Thai-Style Cabbage Kimchi
2. มั่นแกวดองกับน้ำมะกรูด
Jicama Kaffir Lime
3. พริกหวานดอง
Thai Chili Bomb
4. ขนุนล่อนดองพริกแกง
Isan Spicy Jackfruit Pickle
5. กระเจี๊ยบดอง
Southern-Style Okra Pickle
6. ข้าวโพดล่อนดองกับกานพลู
Baby Corn Clove Pickle
7. ถั่วงอกยาวดองกับขิงล่อน
Ginger Long Bean Pickle
8. บีทรูทดองกับมะขาม
Beetroot Tamarind Pickle
9. มะเขือเทศแฟนซีดองกับข่าล่อน
Cherry Tomato Galangal Pickle

Side Dish เปรี้ยวเค็ม

ข้าวเหนียวแดงแสงแรกอบหม้อดิน
UBON STICKY RICE 90
(V, VG, L)
Baked Ubon Pink Sticky Rice in Clay pot

ชุดแป้งผักและขนมจีน
KHANOM JEEN 90
(V, VG, L)
Set of Assorted Fresh Vegetables
with Fresh Rice Noodles

ข้าวหอมมะลิ จ. ยโสธร
YASOTHON JASMINE RICE 80
(V, VG, L)
Yasothon Steamed Jasmine Rice

(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.

SKEWERS

ปิ้งย่างเสียบไม้



Skewers ปิ้งย่างเสียบไม้

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

กุ้งแชบ๊วย
GOONG CHAE BUAY 290
(SG, SH, GF, L)
Grilled Giant Prawn Skewer seasoned with Pink Salt and finished with Sour Orange Zest

เหี่ยวปลาตุ๋นย่างกับน้ำปลาหวานและผักกูด
PLA DUK YANG 200
(SG, SF, L)
Catfish Skewer with Sweet Fish Sauce and Edible Fern

ปลาหมึกกล้วยโรยไข่เค็มขูด
PLA MUEK KLUAY 150
(SF, GF, E, L)
Grilled Banana Squid Skewer with Shredded Salted Egg Yolk

แก้มวัว
GAEM WUA 150
(SG, SH, GF)
Slow-Grilled Beef Cheek Skewer

ลิ้นวัว
LIN WUA 135
(SG, SH, GF)
Slow-Grilled Beef Tongue Skewer

เหี่ยวแกะบด
KAE BOT 135
(SH, GF)
Minced Lamb Skewer

หมูคุโรบูตา
MOO KUROBUTA 89
(P, SH, GF)
Grilled Kurobuta Pork Skewer

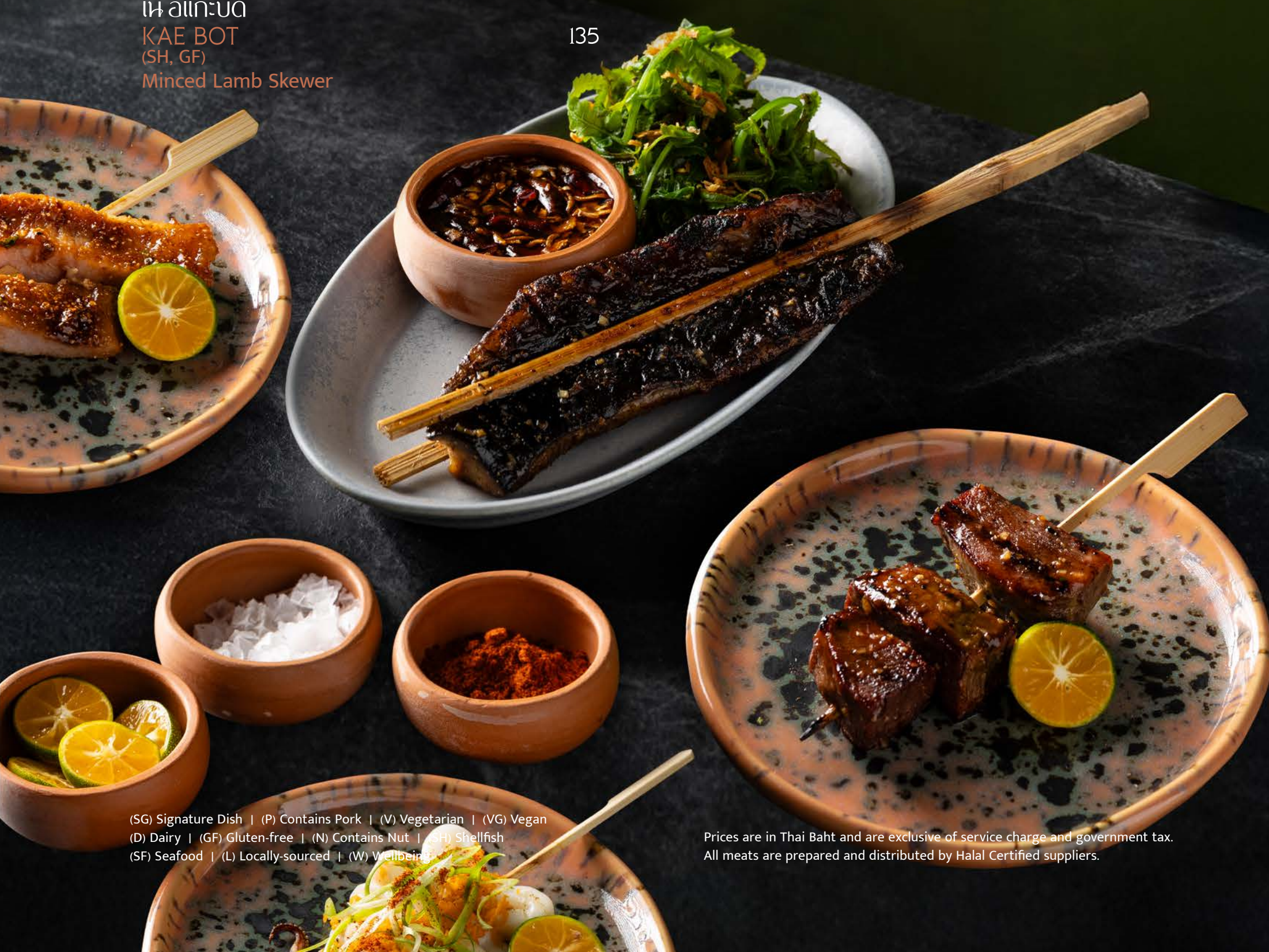
หมูคุโรบูตาแบบแฮมเบิร์ก
HAMBERG MOO KUROBUTA 89
(SG, SH, P, L)
Hamberg-Style Kurobuta Pork Skewer

หมูหมุ
NOM MOO 89
(P, GF, L)
Grilled Pork Brisket Skewer

ไก่ไล่ทุ่ง
GAI LAI THUNG 79
(L, SH, GF)
Grilled Free-Range Chicken Skewer

ตับไก่หมสด
TAP KAI NOM SOT 79
(L, D, SH, GF)
Grilled Chicken Liver Marinated in Fresh Milk & Spices

**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

เนื้อดรายเอง



เนื้อดรายเอจ

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

เนื้อส่วนกลางซีโตรง (300 กรัม)

Angus Ribeye (300 g)

2,390

Angus Breed from New Zealand. Grain fed with Marbling Score 2+, Dry aging for 21 Days.

เนื้อสันใน (200 กรัม)

Angus Tenderloin (200 g)

1,590

Angus Breed from New Zealand. Grain fed with Marbling Score 2+, Dry aging for 14 Days.

เนื้อสันนอกส่วนติดมัน (200 กรัม)

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



(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.

เนื้อไทยวากิวของวันนี้ 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.

เนื้ออัลหอกวากิว (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.

เนื้ออกพิคานย่าวากิว (200 กรัม)
Picanha Wagyu (200g) 1,150

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

เนื้อใบวัววากิว (180 กรัม)
Flank Wagyu (180g) 890

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

เนื้อกระบ้งลมวากิว (180 กรัม)
Skirt Wagyu (180g) 890

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

(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.

LOCALLY CATCHED

ปลา และอาหารทะเล



Locally Caught ปลา และอาหารทะเล

Seafood Market of the Day
(30-Minute Cooking)

หมักเครื่องหน้าพริกตาแดงนครสวรรค์
Grandma Chilli-Marination Selection

ปลาจารเม็ด
PLA JARAMED 1,690
(SG, SF, L, GF)
Pomfret

ปลากระเบน
PLA KRA BAIN 890
(SF, L, GF)
Stingray

กุ้งลายเสือ
GOONG LAI SEOA 790
(SG, SF, L, GF)
Tiger Prawn

ปลาหมึกกล้วย
PLAMUNG KLOY 790
(SG, SF, L, GF)
Giant Banana Squid

เผาเกลือ
Salt-Crusted Selection

ปลาลิ้นหมา
PLA LIN MA 690
(L, SF, GF)
Tongue Fish

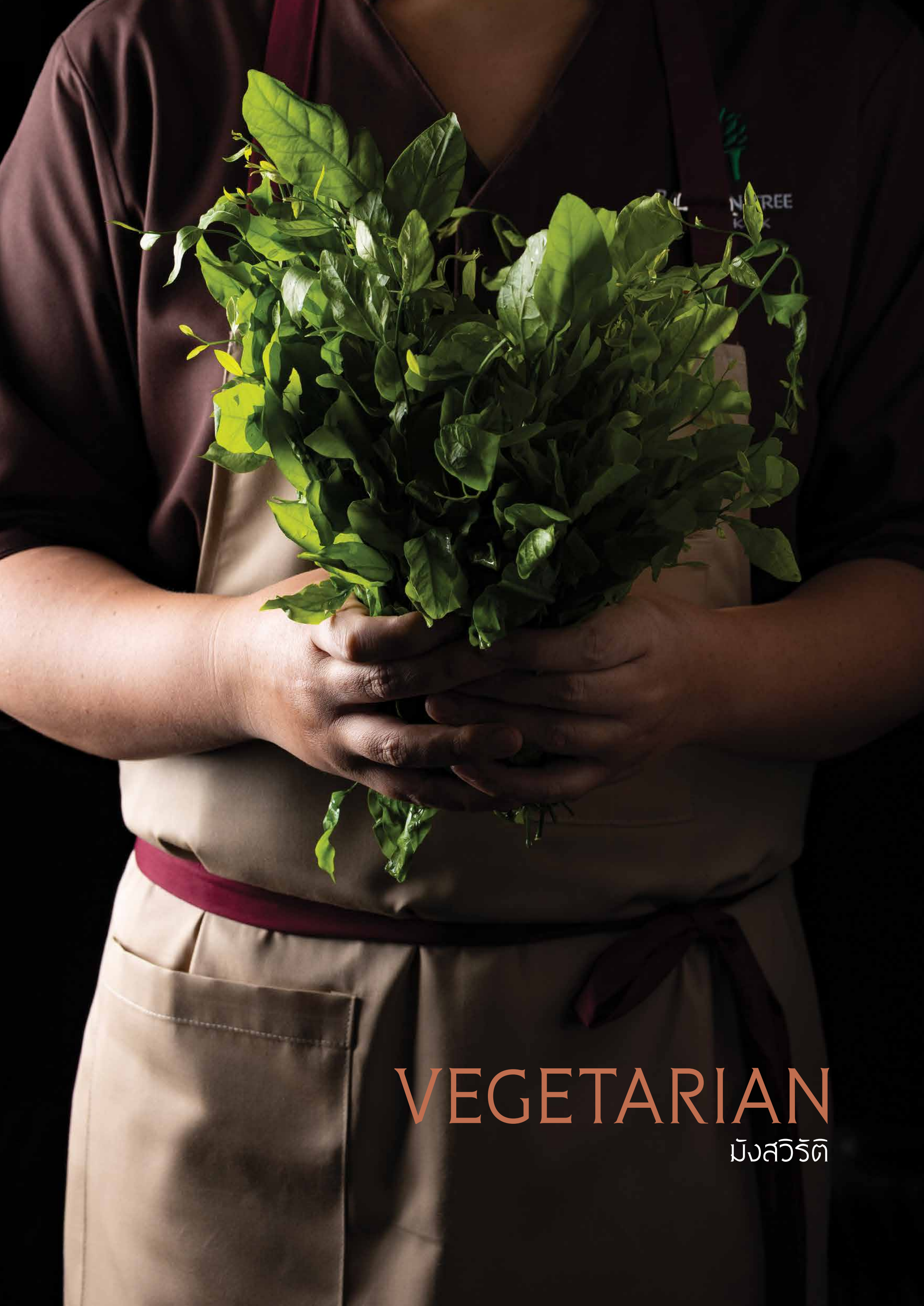
ปลาสร้อยนกเขา
PLA SOY NOK KHAO 650
(SG, SF, L, GF)
Painted Sweetlip

ปลาทับทิม
PLA TAB TIM 620
(L, SF, GF)
Tilapia



(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

มังสวิรัต

Vegetarian มังสวิรัต

สเต็กเห็ดหัวสิงโตอย่างซอสชีอิ้ว

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

เห็ดนางรมชมพู

HED NANG ROM CHOMPHU
(V, VG, GF, L)

Grilled Pink Oyster Mushroom with
Mountain Salt from Nan Province

89

มะเขือม่วงเผาเครื่องแกง

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

เห็ดเข็มทอง

HED KHEM THONG
(V, VG, GF, L)

Grilled Enoki Mushroom Skewer

69

กระเจี๋ยบ

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

טאקאט



Dessert ของหวาน

ของหวานทุกเมนูมาพร้อมไอศกรีมรสชาติที่คุณเลือก

Desserts are accompanied by your preferred ice cream flavor

หม้อแกงฟักทอง

MO KAENG FAK THONG
(V, VG, L)

290

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

ขนมครกกับไอศกรีมท้าวด้ด
และซอสฝัลเบอร์รี่

KHANOM KROK
(V, VG, L, N)

290

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

ข้าวโพดเทียนย่างหน้าฝั งดอกลำไย
และไอศกรีมข้าวโพดย่าง

KHAO POD THIAN YANG NAM PHUENG
(V, VG, L)

250

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



Ice Cream Selections ไอศกรีม

ไอศกรีมมะพร้าวตัว

I-TIM MA PHRAO KHUA
(L, V, VG)

95

Roasted Coconut Ice Cream

ไอศกรีมโอเล็ ยง

I-TIM O LIANG
(L, V, D)

95

Thai Traditional Coffee Ice Cream

ไอศกรีมข้าวโพดย่าง

I-TIM KHAO POD YANG
(L, V, VG)

95

Toasted Corn Ice Cream

ไอศกรีมท้าวด้ด

I-TIM TUA TAT
(L, V, D, N)

95

Salted Caramel Peanut Ice Cream

(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.

DRINKS

เครื่องดื่ม

Sip the Heritage, Taste the Stories



Signature Cocktails ตีกา

ปรการ

PARKAAN

520

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.

ปาน

PAN

470

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.

โฮะ

HO

450

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.

สยาม

SIAM

450

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.

เสน่ห์น้ำพริก

SANEHA NAM PRIK

420

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.



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 ม้ากนา
Free Spirit Concoctions

ดาราทอง
DARA TONG 295
Grilled Napa Cabbage Steak with
House Blend Chili Powder

แสงแรก
SAENG RAEK 280
Homemade Pomegranate, Coconut Water,
Lime, Rosted coconut

ม่วงหัดก
MAUN KUG 255
Jasmine Tea, Homemade Pandan Juice,
Passionfruit Juice, lime, Soda



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