





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.





Saffron Grill

臻味烟火 · 香料 · 可持续之和谐

在 Saffron Grill, 我们秉承 烟火、香料与可持续 的核心精神,
向泰式料理的传统致敬。

烟火 奏响序章——炽热明火升腾, 点燃并滋养深植于泰国文化中的烹饪传承。以火入馔自古塑造着泰式美食, 从家人共享的日常餐桌到盛大的庆典宴席, 皆以浓郁风味与群聚仪式感为特征。在这里, 这份传承被提升至全新高度: 全新匠心菜单将历久弥新的火烹技艺与当代美学相融, 呈现出层次分明、芳香四溢、从视觉到味蕾皆令人愉悦的料理体验。

香料 塑造厨房的灵魂。作为历史悠久的全球香料贸易枢纽, 泰国以其对浓烈香气的驾驭而闻名。主厨汲取这一深厚底蕴, 以匠心叠加香料, 释放深度、馥郁与张力, 让每一道菜不仅展现风味, 更礼赞香气本身。

可持续 被细致地编织于整体体验之中——从取自被砍伐龙眼树的再生木柴, 到本地匠人手作的餐桌器皿。空间设计灵感源自 **火焰百合 (Gloriosa)**, 其热烈的形态呼应火焰的流动与泰国文化的生命力。

三者交融, 打造一场以当代表达重新演绎、充满感官愉悦的用餐体验。

Saffron Grill 作为 曼谷悦榕庄 (Banyan Tree Bangkok) 标志性 Saffron 餐饮版图的最新篇章, 与备受赞誉的 Saffron、Saffron Sky Garden 以及 昭披耶河 Saffron 游船 并肩而立。各具风格、各展所长; 而 Saffron Grill 以专注而现代的视角, 延续并拓展以火为引的泰式料理艺术。



TASTES

ของว่างเรียกน้ำย่อย



Tastes ของว่างเรียกห้าย่อย

ยำขนมจีนเซลม่อนย่าง

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

ไส้กรอกอีสาน

SAI KROK ISAN 380
(P, GF)

Isaan Sausage, Local Fresh Green, Bird Eye Chili, Garlic Pickled

ไส้อ้วก้าบ่าขาม

SAI UA KAO BA KHAM 320
(P, SH, GF)

Spicy Northern Thai Sausage, Local Fresh Green, Bird Eye Chili, Garlic Pickled

ลาบตัว

LARB KHUA 300
(SF, L)

Spicy Northern-Style Minced Pork Salad with Ma Khwaen Pepper

ส้มตำหลวงพระบาง

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

Luang Prabang-Style Papaya Salad with Fermented Shrimp Paste

หมกหน่อไม้กาฬสินธุ์กากหมู

MOK NOR MAI 300
(L, SF, P)

Kalasin Style Bamboo Shoot Baked Salad with Pork Crackling

ปีกไก่ยัดไส้ทอดแจ่วมะขาม

PEEK GAI YAD SAI 220
(SF, L)

Crispy Stuffed Chicken Wings Glazed with Sweet & Spicy Tamarind Sauce

ปลาเห็ดปากหน้าโหยงกับ สับปะรดกัญแจจาก

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

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SOUP

ซุ๊ปและแกง



ต้มแซ่บเห็ดโอบมะขามอ่อน

TOM SAEP NUEA
(L, SF, GF)

Hot and Spicy Baby Tamarind Leave Soup
with Beef

550

เลียงผักหวานไข่หอยแดง

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

ต้มแซ่บไก่ย่างโอบมะขามอ่อน

TOM SAEP GAI
(L, SF, GF)

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

300

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RAW BAR

ครัวเย็นและอาหารทะเลสด



Raw Bar คีวเย็นและอาหารทะเลสด

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

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

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



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FROM THE GRILL

เมนูจากเตาถ่าน



From The Grill เหนือจากเตาถ่าน

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



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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 เครื่องเคียง

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

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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

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

หมูดะโรบุดะแบบแฮมเบิร์ก
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*



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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 Australia.

Grain fed with Marbling Score 2+.

Dry aging for 21 Days.

เนื้อสันนอกส่วนติดมันดาร์ร่า (200 กรัม)

Carrara Striploin (200 g)

1,290

Award-Winning Wagyu Brand Beef

Competition in 2021 and 2024. Grain fed

with Marbling Score of 4-5.

Dry aging for 21 Days.



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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.

เนื้อพิตานย่าวากิว (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.

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

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

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LOCALLY CATCHED

ปลา และอาหารทะเล



Locally Caught ปลา และอาหารทะเล

Seafood Market of the Day
(30-Minute Cooking)

เผาเกลือ
Salt-Crusted Selection

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

หมักเครื่องน้ำพริกตาแดงนครสวรรค์
Grandma Chilli-Marination Selection

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

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



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VEGETARIAN

มังสวิรัต

Vegetarian มังสวิรัต

สเต็กเห็ดหัวสิงโตอย่างซอสซีอิ๊ว

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

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DESSERT

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Dessert ของหวาน

ของหวานทุกเมนูมาพร้อมไอศกรีมรสชาติที่คุณเลือก
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

ขนมครกกับไอศกรีมท้าวด้ด
และซอสฝัลเบอรรี่
KHANOM KROK 290
(V, VG, L, N)
Thai Coconut Pancakes with Salted
Caramel Peanut Ice Cream and
Mulberry Sauce

ข้าวโพดเทียนย่างหน้าฝั งดอกล่ำไย
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

ไอศกรีมมะพร้าวตัว
I-TIM MA PHRAO KHUA 95
(L, V, VG)
Roasted Coconut Ice Cream

ไอศกรีมข้าวโพดย่าง
I-TIM KHAO POD YANG 95
(L, V, VG)
Toasted Corn Ice Cream

ไอศกรีมโอเล็ ย
I-TIM O LIANG 95
(L, V, D)
Thai Traditional Coffee Ice Cream

ไอศกรีมท้าวด้ด
I-TIM TUA TAT 95
(L, V, D, N)
Salted Caramel Peanut Ice Cream

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FIRE. SMOKE. SKEWERS. REPEAT.

All You Can Eat Skewers

THB
990⁺⁺
per person

Seventeen handcrafted skewers.

Premium meats, fresh seafood and vibrant vegetables, grilled to order over real flame.



*Order endlessly.
Savour every skewer.*

Saffron Grill, 53rd Floor

For more information or to make a reservation, please dial “0” to reach our Guest Services Center



Skewers

ไก่ไร้ทุ่งปิ้ง

GAI LAI THUNG

Grilled Free-Range Chicken Skewer

ตับไก่ปิ้งนมสด

TAP KAI NOM SOT

Grilled Chicken Liver Marinated in Fresh Milk & Spices

หมูคุโรบута

MOO KUROBUTA

Grilled Kurobuta Pork Skewer

หมูคุโรบутаแบบแฮมเบิร์ก

HAMBERG MOO KUROBUTA

Hamberg Style Kurobuta Pork Skewer

นมหมูปิ้ง

NOM MOO

Grilled Pork Brisket Skewer

แก้มวัวปิ้ง

GAEM WUA

Slow Grilled Beef Cheek Skewer

ลิ้นวัวปิ้ง

LIN WUA

Slow Grilled Beef Tongue Skewer

เนื้อแกะบดปิ้ง

KAE BOT

Minced Lamb Skewer

กุ้งลายเสือปิ้งเกลือกับผิวส้มซ่า

GOONG LAI SUEA

Grilled Tiger Prawn Skewer with Pink Salt and top Seville Orange Zest

เนื้อปลาตุ๋นย่างกับน้ำปลาหวานและผักกูด

PLA DUK YANG

Catfish Skewer with Sweet Fish Sauce and Edible Fern

Vegetarian Skewers

ผักกาดขาวย่างกับผงพริก

PHAK KAT KHAO YANG

Grilled Napa Cabbage Steak with House Blend Chilli Powder

มะเขือม่วงเผาเครื่องแกง

MA KHUEA MUANG PHAO

Charred Long Eggplant with Chilli Paste

เห็ดนางรมชมพูปิ้งเกลือภูเขาจังหวัดน่าน

HED NANG ROM CHOMPHU

Grilled Pink Oyster Mushroom with Mountain Salt from Nan Province

ข้าวโพดอ่อนย่าง

KHAO POD ON

Grilled Baby Corn Rib

เห็ดเข็มทองปิ้ง

HED KHEM THONG

Grilled Enoki Mushroom Skewer

กระเจี๊ยบปิ้ง

KRA JIAB

Grilled Okra Skewer

เต้าหู้ปิ้ง

TAO HU

Grilled Tofu Skewer

ALL YOU CAN EAT

THB

990⁺⁺

per person

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

The logo for Saffron Grill features the word "Saffron" in a large, elegant, white script font, with "Grill" in a smaller, white sans-serif font directly beneath it. The background of the logo is a dark, textured brown.

Where the elegance of Japanese craftsmanship
meets the bold spirit of Thai street flavours.

An unexpected culinary encounter.

Prices start from
THB
220++



Saffron Grill, 53rd Floor

For more information or to make a reservation, please dial “0” to reach our Guest Services Center

A Tale of TWO STREETS



แกะย่างผิวส้ม

Kae Yang Phio Som

Grilled Lamb Meatballs Skewers with Tare Sauce, Thai Yuzu

220⁺⁺

ไก่ตะนาวศรีย่างเทรียกชีซอสสมุนไพร์

Negima Yakitori Sot Samunphrai

Tanaosri Chicken Skewers with Scallion Thai Herb

220⁺⁺

เบคอนพันเห็ดเข็มทองย่าง

Bacon Phan Het Enoki Maki

Bacon Wrapped Pink Oyster Mushrooms

220⁺⁺

ผัดไทยกุ้ง ทาโกยากิ

Phad Thai Goong Takoyaki

Takoyaki Shrimp with Phad Thai Sauce

220⁺⁺

ฮาชิมากิ

Phit Sa Yi Pun Ku Ro Bu Ta

Hashimaki Japanese savory pancake, Chill mayo Sriracha sauce

350⁺⁺

ยากิโซบะ เนื้อย่าง ขิงนางพญา

Yakisoba Nue Yung Khing On

Grilled Thai Striploin Yakisoba, Young ginger

699⁺⁺

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DRINKS

เครื่องดื่ม

Sip the Heritage, Taste the Stories



Signature Cocktails ตีกเท

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

490

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

490

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

490

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

490

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.



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Mocktail ม้ากนา
Free Spirit Concoctions

ดาราทอง
DARA TONG 295
Cranberry Juice, Orange Juice,
Craft Oak Syrup, Cinnamon, Ginger Ale

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

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



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BANYAN TREE
BANGKOK

SOUR NEVER TASTED THIS GOOD

25-31
AUG
2026

Celebrate National Whiskey Sour Day

Some classics never go out of style.

This August, raise a glass to the timeless Whiskey Sour — a perfectly balanced blend of whiskey, fresh lemon juice and a touch of sweetness, shaken to perfection and finished with silky egg white foam.

Introducing our exclusive Whiskey Sour Day menu — crafted for one week only across four iconic Bangkok destinations.

PEANUT BUTTER SOUR

Rich · Nutty · Citrus · Bright

ROD SIAM

Thai · Bright · Aromatic

Whiskey Sour

THB

350⁺⁺
per glass

Flight of 2

THB

650⁺⁺

Available at **Saffron Grill · Saffron Cruise · Apsara Cruise · Saffron Sky Garden**

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CRAFT THAI SPIRITS

Our inspiration for using Craft Thai Spirits lies in honoring Thailand's rich cultural heritage through a contemporary lens.

Each spirit — from fermented rice wines to traditional herbal infusions — is deeply rooted in local wisdom, passed down through generations.

Today, these age-old techniques are reimagined with modern craftsmanship, elevating humble ingredients into refined, story-driven expressions.

Every bottle captures the essence of a region, the character of its people, and the spirit of Thai hospitality.

By bringing these elements to the bar, we invite guests to experience a deeper, more authentic connection with Thailand — one sip at a time.

Low-Alcohol Cocktail

Aroon Marmalade 470

Light Inspired by sunset tones, this low-alcohol spritz blends gentle Italian bitterness with bright citrus notes.

Michelada Light 470

Inspired by the classic Mexican refreshment, this light and vibrant serve blends zesty lime with a gentle touch of spice.

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

USUAL CLASSIC420

Negroni | Manhattan | Mojito | Paloma | Moscow Mule | Whiskey Sour | Old Fashion | Margarita | Mai Tai | Long Island Iced Tea | Cosmopolitan

WINES

Selected for Thai flavors balance

RED WINES	Glass Bottle
2024 Cabernet Sauvignon, Colina, Chile	500 2,200
2023 Bordeaux, M by Monavin, AOP Bordeaux, France	650 2,900
2022 Merlot, Montes “Classic Series” D.O., Colchagua Valley	2,900
2023 Shiraz, Moonsoon Valley, Hua Hin, Thailand	650 3,200
2020 3SAPAS Wine Company S.A., Malbec reserva, Valle de Uco, Mendoza, Argentina	3,200
2023 Pinot Noir, F de Fournier, Val de Loire	3,400

WHITE WINES	Glass Bottle
2024 Chardonnay, Colina, Chile	500 2,200
2022 Jean-Marie Reverdy 'Charmes de Loire' Sauvignon Blanc, IGP Val-de-Loire, Sancerre, France	650 2,900
2022 Yalumba Viognier Samuel's Garden Collection Y Series, South Australia	690 2,900
2024 Chardonnay, Rewild, Duxton Vineyards, Murray Darling, Austalia	650 2,900
2024 Colombard, Moonsoon Valley, Hua Hin, Thailand	650 3,200
2020 Chablis Per Aspera, Domain Charly Nicolle, AOP	3,200

ROSE WINES	Glass Bottle
2022 Chateau d'Esclans Cotes de Provence Whispering Angel Rose, France	3,200

DESSERT WINES	Glass Bottle
2024 GranMonte, Bussaba Natural Sweet Wine, Late-Harvested Khao Yai, Thailand	600 2,400

SPAKLING WINES & CHAMPAGNE	Glass Bottle
NV Prosecco Signore Brut, Veneto, Italy	600 3,000
2023 Rimarts Cava Brut Reserva 18, Penedes Cava, Spain	3,200
NV Ernest Rapeneau, Brut Epernay	1,190 5,000
NV Ernest Rapeneau, Brut Rosé, Epernay	5,800

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

JUICES 180

Watermelon | Orange | Apple | Pineapple | Mango | Coconut Water

SOFT DRINKS 180

Coke | Coke Light | Coke Zero | Sprite | Fanta Orange | Ginger Ale |
Tonic Water | Soda Water

In-House Filtered Water 60

PREMIUM SOFT DRINK 250

Fever Tree Mediterranean Tonic | Fever Tree Indian Tonic

WATER

Still Water

Acqua Panna 500 ml 200

Acqua Panna 750 ml 320

Sparkling Water

San Pellegrino 250 ml 190

San Pellegrino 750 ml 320

PREMIUM THAI TEA 220

Premium Thai tea brand that focuses on wellness, sustainability, and natural flavors. The name “**Charu**” comes from a Sanskrit word meaning “beautiful, pure, and graceful.” Their teas are carefully blended using high-quality Thai herbs, flowers, and traditional ingredients, creating drinks that are not only delicious but also good for the body.

Earl Grey Tea | Peach Black Tea | Lemongrass & Pandan Tea | Chamomile Tea |
English Breakfast Tea | Jasmin Green Tea | Sencha | Green Tea Mint | Thai Iced Tea

COFFEE 220

The coffee on our menu is made with premium Arabica beans sourced from the “**northern region of Thailand, including Chiang Mai,**” and bold Robusta beans from the south, directly supporting local farmers.

Espresso | Americano | Cappuccino | Latte | Mocha

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

SPRIT COLLECTION

GIN

Glass

Kosapan	Thailand	450
Saneha	Thailand	480
Tanqueray	England	480
Beefeater	England	480
Bombay Sapphire	England	480
Roku	Japan	550
Hendricks	Scotland	570

VODKA

Glass

Asura Golden Giant	Thailand	290
Bangkok Vodka	Thailand	290
Lanna	Thailand	300
Kosapan Kad Kakao	Thailand	450
Belvedere	Poland	620
Smirnoff	USA	290
Absolut Classic	Sweden	310

TEQUILA & MEZCAL

Glass

Don Julio Resposado	Mexico	600
Sierra Silver	Mexico	420

RUM & CANE

Glass

Asura Silver Giant	Thailand	290
Asura Rose Gold Giant	Thailand	290
Asura Coconut Flower Sugar	Thailand	490
Chalong Bay	Thailand	350
Kosapan Sugarcane	Thailand	400
Ron Zacapa 23	Guatemala	550
Bacardi Carta Blanca	Cuba	420
Captain Morgan White	Jamaica	420
Captain Morgan Dark	Jamaica	420

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

SPIRIT COLLECTION

SCOTCH WHISKY

Parkaan Peated Malt	Thailand	550
JW Black Label	Scotland	400
Talisker 10Y	Scotland	680
Macallan 12 Y	Scotland	800
Monkey shoulder	Scotland	600

BOURBON & RYE

Jack Daniels	USA	380
Makers Mark	USA	500
Jim Beam	USA	320
Jameson	Ireland	320

COGNAC & BRANDY & AMAGNAC

Regency VSOP	Thailand	350
Hennessy VSOP	France	500
Hennessy XO	France	1,200

BEER

Singha, Chang, Heineken	250
Corona	350
Heineken Zero	200

CRAFT BEER

Chalawan Pale Ale
IBU 45, ABV. 4.7%

Inspired by a Thai folkloric tale, “**Chalawan King of Alligators**”. Citrus with lychee notes, bold and smooth in flavor.

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