



Whether you're in the mood for a quick and casual meal, or want to linger over a decadent feast, we offer a variety of dining experiences!

We aim to please all palates, offering everything from savory gourmet Thai dishes to mouthwatering burgers.

You'll never have to travel far for a great meal and we even deliver straight to your guest room, suite, or villa.

Latitude 98 Restaurant

Latitude 98 showcases the best of Thai-infused cuisine, offering a mouthwatering buffet selection to start the day, tempting a la carte lunch items, and an array of international dishes, complimented with fine Thai cuisine.

Open Daily: 6:30 AM - 10:00 PM

Room Service: 7:00 AM - 10:00 PM

WESTERN APPETIZER & SALAD Beef Carpaccio Sliced raw beef drizzled with olive oil and lemon juice	THB 280
Smoked Salmon & Mango Salad Smoked Salmon, fresh ripe mango and sour dressing	THB 280
Caesar Salad (Chicken/Prawn) Romaine lettuce with herbed crouton, crispy bacon and parmesan cheese	THB 220
Caprese Salad Fresh mozzarella, tomatoes, basil leaves with balsamic dressing	тнв 220
COMFY FOOD The Classic Latitude Burger Angus beef with cheddar cheese, crispy bacon, lettuce and tomato served with a Caesar salad	тнв 350
Cajun Chicken Burger Chicken breast, rocket salad, cayenne pepper, paprika, onion flakes and mayo sauce	THB 250
Fish & Chips Deep-fried fish with French fries and tartare sauce	THB 220
French Fries Deep-fried potatoes served with ketchup	THB 120
PASTA Classic Lasagna Bolognese Homemade Italian-style Lasagna with meat sauce	тнв 400
Rock Lobster Linguine Linguini sauteed in olive oil, aglio pepperoncino, zucchini, cherry tomato and parsley	THB 350
Penne Boscaiola Penne with Parma ham, mushroom, truffle essence and parmesan cheese	THB 300
Spaghetti Tom Yam Goong Spaghetti with prawns, lemon grass, galangal,	THB 300

kaffir leaves and Tom Yam sauce





PIZZA

Seafood Pizza
Mussels, squid, prawn, scallop

and tomatoe topped with Mozzarella

Capricciosa Pizza THB 300.-

Cooked ham, artichoke, olive, mushroom, tomatoe topped with Mozzarella

Vegetarian Pizza THB 250.-

Zucchini, capsicum, eggplant, tomatoe topped with Mozzarella

Margarita Pizza THB 250.Mozzarella, tomatoe, sweet basil leave

SANDWICH
The Grand Club
THB 250.-

Grilled chicken, crispy smoked bacon, lettuce, tomatoe, fried egg served with French fries

Shawarma Roll THB 250.-

Middle eastern spiced beef or chicken, hummus, red onion, cucumber and tomatoes

SOUP
Andaman Seafood Bisque
THB 280.-

Fragrant bisque served with clam, sea bass, mussel, prawn, squid saffron garlic

Soup of the Day
Freshly made soup of the day

tappiness is a slice of pizza







Chill

· Kids eat half size, half price

All prices are inclusive of 10% service charge and 7% taxes.

 Allow us to fulfill your needs - please let one of our team member know if you have any special dietary requirements, food allergies or food intolerances





LOCAL STARTER & SALAD Pla Goong Grilled tiger prawns with spicy Thai herbs salad	ТНВ 350	SOUP Tom Yam Goong Hot and sour soup with prawns and Thai herbs
with chili paste, lemon grass, dried coconut and mint Combination of Thai entrée Thai shrimp cake, chicken satay, Soft-shell crab tempura, vegetable spring roll	THB 280	Tom Kha Gai Chicken coconut soup Geang Jued Woon-Sen Thai clear soup with minced pork and vegetables
Yum Nuea Yang Spicy Thai grilled beef Thai style salad	THB 280	NOODLE & RICE Pad Thai Hor Khai (Gai/Goong)
Yum Talay Spicy Thai Seafood Salad	THB 220	Your meat selection (Chicken/Prawn) Stir-fried with rice noodle, bean sprouts, chives, tofu and banana blossom
Poo Nim Chup Pang Tod Deep fried soft-shell crab tempura style	THB 220	Pad Krapao (Moo/Gai/Nuea/Goong) Your meat selection (Pork/Chicken/Beef/Prawn)
Satay Ruam Grilled marinated chicken, pork and prawn served with spicy papaya salad	THB 220	Stir-fried with hot basil & chilli Khao Pad (Moo/Gai/Nuea/Goong/Talay) Your meat selection (Pork/Chicken/Beef/Prawn/Seafood)
Gai Hor Baitoey Deep-fried Thai Chicken in Pandan leaves	THB 140	Fried rice with your selected meat topped with fried eggs
Por Pia Puk Deep-fried vegetable spring rolls	THB 140	





Vegetarian Contains pork



THB 280.-

THB 270.-

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MAIN DISH

Gai Yang Siam

Salmon Chu Chee Grilled salmon fillet with chu chee curry paste. THB 350.-

lime, Thai basil, red chili and eggplant

Roasted chicken marinated with Thai herbs served with spicy tamarind sauce and sticky rice THB 280.-

Poo Nim Pad Kee Mao

THB 280.-

Stir-fried soft-shell crab with garlic, holy basil & chilies

Pad Med Mamuang (Chicken/Prawn)

THB 280.-

Stir-fried chicken or prawns with cashew nuts, capsicum, onion and spring onion.

Nuea Pad Nam Man Hoi

THB 280.-

Stir-fried Thai beef tenderloin with oyster sauce, capsicum, mushroom, spring onion, and carrot

Khao Ob Sapparod (Chicken/Prawn) THB 280.-

Steamed jasmine rice with curry powder, crispy chicken cashew nuts, raisin, Chinese sausage and Phuket pineapple

THB 260.-

Gaeng Keaw Wan Talay

Green curry with mixed seafood, eggplant, red chili and basil leave

THB 250.-

Gaeng Phed Ped Yang

Red curry with roasted duck, tomatoes, grape eggplant, cherry tomato, apple and pineapple

Gaeng Massaman Gai

Massaman curry with chicken drumsticks,

potatoes, onion and peanuts

THB 220.-

VEGETABLE

Pad Pak Ruammit

THB 150.-

Stir-fried mixed vegetables with oyster sauce

THB 150.-

Pad Pak Boong Fai Daeng

Stir-fried morning glory with oyster sauce, garlic & chili



Traditional Tiramisu

Mascarpone cheese, coffee and lady finger

Chocolate Fondant

Chocolate Fondant served with vanilla ice cream and strawberries compote

Kluay Kai Cheum

Banana in syrup and coconut cream

Seasonal Fruit Platter

Seasonal fruits

Ice cream

Chocolate, Vanilla bean, Strawberry

Price per scoop

THB 300.-

THB 280.-

THB 180.-

THB 150.-

THB 80.-

Vegetarian 🤊

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Contains pork Chilli

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GIN	By The Glass	LOCAL & IMPORT BEER	Bottle
Hendricks	THB 400	Corona Extra 330 ml, Mexico	THB 320
Tanqueray	THB 250	Asahi Beer 330 ml, Japan	THB 180
Bombay Sapphire	THB 250	Heineken Beer 320 ml, Netherland	THB 160
Beefeater	THB 200	Chang Beer 320 ml, Thailand	THB 130
		Singha Beer 320 ml, Thailand	THB 130
		Tiger Beer 320 ml, Singapore	THB 130
RUM	By The Glass		
Bacardi Superior	THB 200		
Captain Morgan Dark	THB 200	WATER	Bottle
Chalong Bay	THB 200	Acqua Panna Water 75cl	THB 350
		San Pellegrino 75cl	THB 350
VODKA	By The Glass		
Grey Goose	THB 400	SOFT DRINKS	Can
Katel One	THB 250	Coke / Diet Coke / Fanta Orange /	THB 80
42Below	THB 200	Sprite / Tonic / Ginger Ale /	1115 00.
Smirnoff Vodka	THB 200	Soda Water / Lemon Soda / Red Bull	
Shirion vocku	1115 200.	Soda Water / Lemon Soda / Red Buil	
TEQUILA	By The Glass	COFFEE	Cup
Don Julio Reposado	THB 500	Brewed Coffee / Espresso / Iced Coffee /	THB 90
Patron Café XO	THB 400	Cappuccino / Double Espresso / Café Late /	1110 90
Sierra Silver	THB 200	Americano	
Sierra Silver	1115 200.	Americano	
SCOTCH WHISKY	By The Glass	FRESH FRUIT JUICE	Glass
Glenfiddich Single Malt	THB 350	Apple juice / Lime juice / Pineapple juice /	THB 90
Chivas Regal 12 year's	THB 350	Orange juice / Mango juice / Watermelon juice	1110 90
Johnnie Walker Black Label 12 year's	THB 350	Fresh Coconut	
Johnnie Walker Red Label	THB 250	Tresh cocondi	
Johnne Walker Red Laber	1110 230		
		WINE BY THE GLASS	Glass
BOURBON & THAI SPIRIT	By The Glass	WHITE WINE	
Maker Mark	THB 350	Gato Negro Sauvignon Blanc, Australia	THB 280
Jack Daniel	THB 300	Taras Bin 681 Chardonnay, Australia	THB 250
Mae Khong	THB 180	•	
•		RED WINE	
		Renmano Chairman's Selection Shiraz, Australia	THB 320
		Taras Shiraz Bin 421, Australia	THB 250
			= =5.

MIXOLOGIST CRAFTED COCKTAILS A Day @ Wyndham Beefeater Dry Gin, Amaretto, C.D.C. classic, Passion fruit, Sugar syrup, Lime juice	THB 380
Lady Climax Smirnoff vodka, Midori melon, Peach schnapps, Cranberry juice, Pineapple juice, Lime juice	THB 380
Mango Mojito Bacardi rum, Lime wedge, White sugar, Fresh mango, Mint leave and soda water	THB 380
The Infiniti Vodka, Midori melon, Syrup, Lime juice, White sugar, Lime wedge, Watermelon juice	THB 380
Wyndham Sunshine Beefeater Dry Gin, Fresh orange juice, Mint, Apple juice, Lime juice, Sugar syrup	THB 380
MOCKTAIL Pink Mojito Mint leaves Fresh lime wedge, Sugar powder, Red grenadine, and Soda water on the top	THB 220
Phuket Booster Fresh pineapple, Mango, Pineapple juice, Fresh ginger and mint leaves	THB 220
Shirley Temple Lemonade, Lime juice, Sugar syrup, Grenadine	THB 220
Virgin Pina Colada Coconut cream, Pineapple juice, Sugar syrup	THB 220





CLASSIC COCKTAILS Aperol Spritz THB 330.-Aperol, Sparkling Wine, Club soda Fruit Daiquiri THB 330.-Bacardi rum, Triple sec, Lime juice, Sugar syrup, and choice of fruit mango, watermelon, pineapple, passion fruit Cosmopolitan THB 330.-Smirnoff vodka, Triple sec, Cranberry juice, Lime juice **Espresso Martini** THB 330.-Smirnoff vodka, Kahlua, Espresso, Sugar Syrup, C.D.C. white Mai-Tai THB 330.-Bacardi rum, Captain morgan dark rum, Orange curacao, Orange juice, Fresh lime juice, Pineapple juice, Grenadine syrup Margarita THB 330.-Tequila, Triple sec, Lime juice, Sugar syrup THB 330.-Mojito Bacardi rum, Lime wedge, White sugar, Mint leaves and soda water Pina Colada THB 330.-Bacardi rum, Malibu, Pineapple juice, Coconut cream, Sugar Syrup

Whisky Sour

Bourbon whisky, Angostura bitter, Lime juice, Syrup

Triple sec, Sierra silver tequila, Lime juice, Sugar syrup and coke

THB 330.-

Long Island Ice Tea

Beefeater gin, Bacardi rum, Smirnoff vodka,

Have a good day!