

# THE LIBRARY

*Read + Eat + Drink = Chill*

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Thai



Japanese



Korean



Chinese

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## FOOD ALLERGY SYMBOLS AND DETAILS



Vegetarian



Spicy



Pork



Healthy Cuisine



Contains Nuts



Gluten Free



# WELCOME TO THE SECOND EDITION OF **UR LIBRARY NEWS!**

It is with great pleasure that we would like to share with you our second edition of Ur Library News.

U Sathorn Bangkok opened in December 2015, and over the years our food & beverage team has worked hard and constantly fine-tuned our menu and composed new dishes to delight all diners. Therefore, we are very pleased to present to you a new section called “Modern Asian News” in this edition.

We are also more than happy to prepare any special requests you may have and can also create special events or parties for you at our beautiful hotel, either at the Library, J’AIME or our ballroom.

All the produce we use is the freshest possible, and we work together with organic farms in Thailand to ensure that every dish we prepare contains only the finest ingredients.

Additionally, as U Sathorn Bangkok is located in one of the most famous residential areas of Bangkok, we have added a takeaway section for wine by the bottle, to allow our neighbours to pick up a good bottle of wine without having to travel for hours.

On the environmental front, we are trying very hard to reduce the usage of plastic, and for this reason we do not serve any plastic straws. If you still wish to use a straw please ask our colleagues serving you.

Please enjoy your meal with us and have a great time.

Yours sincerely,

**Markus Schneider**  
General Manager





# UR BREAKFAST NEWS

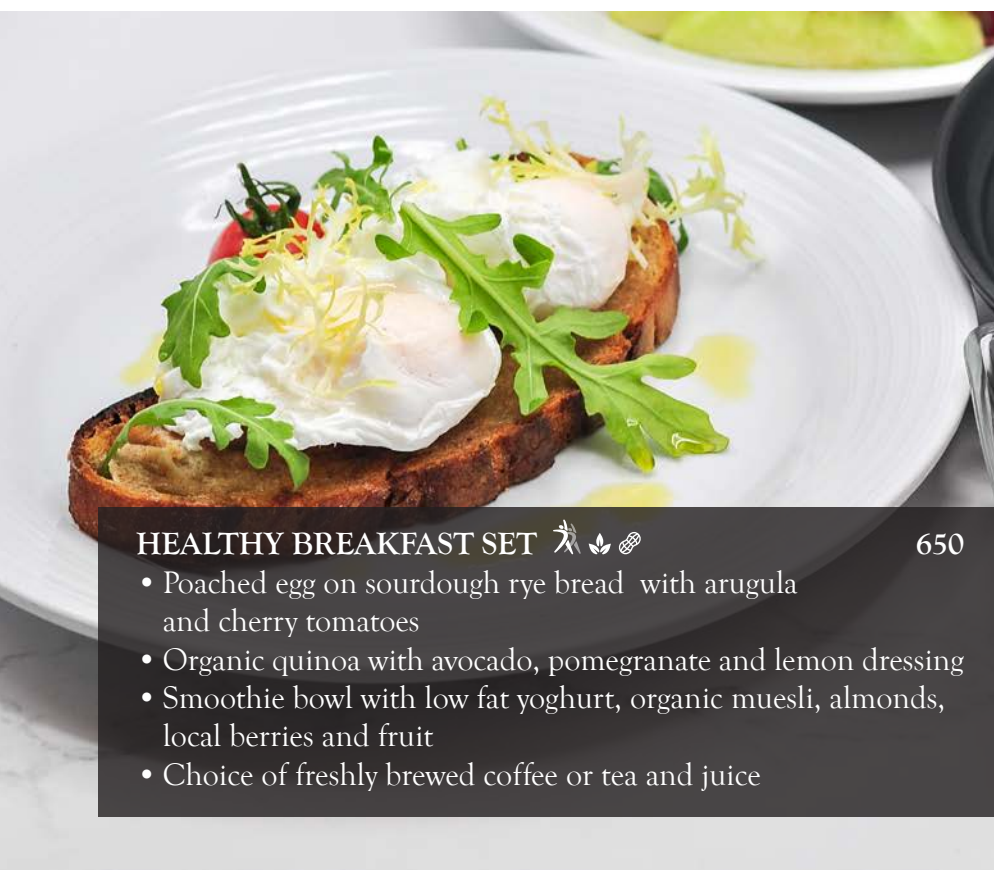


## AMERICAN BREAKFAST SET 700

- Cereal or homemade muesli
- A selection of bakery items with preserves and butter
- Two eggs cooked any style
- Fried egg or scrambled egg or omelet or boiled egg (served with crispy bacon, fried hash brown, grilled tomato and sausage)
- Choice of freshly brewed coffee or tea and juice

## ASIAN BREAKFAST SET 550

- Congee or boiled Thai rice soup or Thai omelet with steamed jasmine rice and chili sauce
- Choice of chicken or pork
- Choice of freshly brewed coffee or tea and juice



## HEALTHY BREAKFAST SET 650

- Poached egg on sourdough rye bread with arugula and cherry tomatoes
- Organic quinoa with avocado, pomegranate and lemon dressing
- Smoothie bowl with low fat yoghurt, organic muesli, almonds, local berries and fruit
- Choice of freshly brewed coffee or tea and juice





# SIGNATURE BREAKFAST A LA CARTE

## CLASSIC EGGS BENEDICT 🍷 230

With Canadian bacon on an English muffin with hollandaise sauce



## PARISIAN EGGS BENDICT 🍷 🍷 250

With Paris ham and French cheese on brioche with herbaceous pistou

## EARLY BIRD 🏃 🌱 🌱 🌱 190

SMOOTHIE BOWL  
Low fat yoghurt, chia seeds, banana, pineapple, passionfruit and local berries



# THE LIBRARY SET MENU

11.30 a.m. – 3.30 p.m.

## BANGKOK SET 499.-

### Starter

#### POR PIA THORD 🍷

Deep-fried vegetable spring rolls with sweet chili sauce

### Main course

#### GRANDMA MASSAMAN CURRY 🍷🍷

With braised Australian beef shank, shallots, potatoes, peanuts and steamed rice

OR

#### THAI GREEN CURRY 🍷

With prawns, Chao phraya eggplant, Thai basil and paratha bread or steamed rice

### Dessert

#### SEASONAL FRUIT PLATTER 🍷🍷

Served with Nam Dok Mai mango sorbet, salted chili meringue







## BERLIN SET 599.-

### Starter

#### FARMER'S SALAD 🌿 🍃 🥑 🥒

With honey-roasted pumpkin, quinoa, pine nuts, cherry tomatoes, avocado, olives and cilantro lemon vinaigrette

### Main course

#### SPAGHETTI IN CARBONARA SAUCE 🍝 🍳

With crispy smoked bacon, 65 degree poached egg and Parmesan cheese

OR

#### PAN SEARED BARRAMUNDI 🐟

Served with sautéed vegetables, saffron potato, fennel and fresh herbs butter sauce

### Dessert

#### THE MONT BLANC 🍫 🍪

Almond meringue, chestnut mousse, vanilla ice cream and chestnut tuile







## GARDENING NEWS

2. CAESAR SALAD 🍷 280.-  
The classic with Romaine lettuce, Parmesan cheese, Caesar dressing and garlic croutons  
2.1 Add grilled chicken fillet 80.-
3. PAN-SEARED TUNA SALAD 🌿 🍷 350.-  
With orange, fennel, cherry tomatoes and orange vinaigrette
4. YAM WOON SEN TALAY 🌿 🍷 280.-  
Spicy glass noodle salad with seafood in a chili, garlic and lime dressing
5. FARMER'S SALAD 🌿 🍷 280.-  
With honey-roasted pumpkin, quinoa, pine nuts, cherry tomatoes, avocado, olives and cilantro lemon vinaigrette **SIGNATURE**
6. HEIRLOOM TOMATO SALAD 🍷 350.-  
With prosciutto, black mission figs, burrata cheese, arugula, basil oil and balsamic **SIGNATURE**

## SOUP SCOOP

7. TOM YUM GOONG 🌿 🍷 280.-  
Sour and spicy prawn soup with mushrooms, lemongrass and kaffir leaves **SIGNATURE**
8. WILD MUSHROOM CAPUCCINO 🌿 240.-  
With herb croutons and white truffle foam **SIGNATURE**
9. TOM KHA GAI 🍷 240.-  
Chicken, coconut and galangal soup with lemongrass, kaffir leaves and chili oil **SIGNATURE**

## RED HOT NEWS

10. PORK ON BAMBOO STICKS 🍷 🌿 180.-  
With sweet & sour tamarind dip and sticky rice
11. POR PIA THORD 🌿 180.-  
Deep-fried vegetable spring rolls with sweet chili sauce
12. SATAY GAI 🌿 210.-  
Marinated chicken skewers with herb and turmeric served with peanut sauce, toasted bread and cucumber relish
13. KOR MOO YANG 🌿 🍷 250.-  
Grilled Thai-marinated pork collar with spicy tamarind sauce
14. THOD MUN GOONG 🍷 260.-  
Deep-fried prawn cakes served with plum sauce
15. HERB-RUBBED CHICKEN 🌿 🍷 260.-  
Grilled Thai-marinated chicken thigh served with green papaya salad and sticky rice **SIGNATURE**







## SPICY GOSSIP

16. GRANDMA MASSAMAN    320.-  
CURRY

With braised Australian beef shank, shallots, potatoes and peanuts **SIGNATURE**

17. THAI GREEN CURRY  240.-

With sliced chicken, eggplant, Thai basil and pan-fried paratha bread

18. U SATHORN FRIED RICE   320.-

With crab meat and chili paste, served with grilled Thai-marinated pork collar and tamarind dip **SIGNATURE**

## THAI NEWS

19. PAD THAI    290.-

Stir-fried rice noodles with dried shrimps, egg, bean sprouts, prawns and tamarind sauce

20. BAKED SRIRACHA   320.-  
PINEAPPLE RICE

With Chinese pork sausage, pork floss, curry powder, egg, chicken satay and peanut sauce **SIGNATURE**

21. KAO PHAD GAI, MOO    GOONG 290.-

Egg-fried rice with chicken, pork or shrimps, served with a fried egg

22. PAD KRA-PAO MOO   GAI,  290.-  
GOONG, TALAY

Stir-fried pork, chicken, prawns or seafood with garlic, chili and holy basil, served with a fried egg and steamed jasmine rice

23. PAD SLEIW MOO   TALAY 280.-

Fried flat rice noodles with soya sauce, pork or seafood and kale, carrots and egg

## MODERN ASIAN NEWS

24. U STYLE SUMMER ROLL  260

Organic vegetables and herbs wrapped in rice paper with tempura prawns, fish sauce reduction and peanuts

25. CHICKEN TORNADO  250

Fried chicken tossed in Sriracha sabayon with mango salsa, served on organic leaves

26. THE LIBRARY   270  
WONTON SOUP

Stuffed with minced pork and crab meat, bok choy, spring onion in rich stock

27. CLASSIC LAKSA   320

Organic rice noodles in coconut prawn curry with bean sprouts, cabbage and poached egg

28. DUO GORENG  280

Wok-fried egg noodles with chili sambal, herb-fried chicken and sunny side up egg

29. GOLDEN DUCK BREAST   380

With chili and bean sauce, cashew nuts, Hong Kong kale and egg-fried rice **SIGNATURE**

30. SIZZILING KUROBUTA    350

Stir-fried sliced pork with gochujang sauce served on a hot plate with kimchi, cabbage and steamed rice





## EDITOR'S FAVORITES

31. TARTE FLAMBÉE 🍷 290.-  
Smoked bacon and onion tart  
with French Brie cheese **SIGNATURE**
32. FALAFEL BURGER 🌿 🍷 320.-  
Homemade crunchy falafel  
with tahini mayonnaise, cucumber, tomato  
and French fries
33. TRUFFLE 🍷 380.-  
CROQUE-MONSIEUR  
Grilled Paris ham, truffle & cheese sandwich  
served with French fries and coleslaw
34. U CLUB SANDWICH 🍷 390.-  
With crab meat, slow-cooked chicken, ham  
and sunny side up quail eggs and French fries  
**SIGNATURE**
35. WAGYU BEEF BURGER 🍷 430.-  
Topped with a fried egg, smoked bacon,  
lettuce, brown onion, Gruyere cheese  
and tomato

## EDITOR'S PICK

36. LINGUINI AGLIO E OLIO 🍷 310.-  
With fresh Italian sausage, garlic, dried chili  
and slow-roasted cherry tomatoes
37. SPAGHETTI PAD KEE MAO 🌿 320.-  
TALAY  
Spicy spaghetti with seafood, garlic, chili,  
Thai herbs, vegetables and green peppercorn
38. SPAGHETTI 🍷 340.-  
IN CARBONARA SAUCE  
With crispy smoked bacon, 65 degree poached  
egg and Parmesan cheese
39. BUCATINI PASTA 🍷 390.-  
With Bolognese sauce, grilled wagyu beef  
and Parmesan cheese **SIGNATURE**

40. FETTUCCHINE PASTA 🍷 380.-  
In tomato sauce with mixed seafood,  
Thai basil pesto and Parmesan cheese
41. PAN SEARED BARRAMUNDI 🍷 450.-  
Served with sautéed vegetables, saffron potato,  
fennel and fresh herbs butter sauce **SIGNATURE**
42. PISTACHIO-CRUSTED 🍷 490.-  
NORWAGIAN SALMON  
Served with grilled asparagus, rocket salad,  
crispy capers and dill cream sauce **SIGNATURE**
43. BISTRO STEAK AU POIVRE 🍷 550.-  
Peppered Wagyu beef strip with pommes frites,  
arugula salad and Cognac flambé pan sauce
44. GRILLED ORGANIC 🍷 590.-  
KUROBUTA RIB CHOP  
With crushed pumpkin, shimeji mushrooms,  
confit tomato and chorizo jus **SIGNATURE**

## SIDE DISHES

45. TWICE-BAKED POTATOES 🍷 🍷 150.-  
(2 PCS)  
With sour cream, crispy bacon  
and aged Cheddar cheese
46. WEDGE SALAD 🍷 🍷 150.-  
Romaine lettuce heart, tomatoes, red onions,  
crispy bacon and blue cheese dressing
47. ASSORTED FRIED POTATOES 250.-  
Hash brown, wedges, spiral and waffle fries  
with wasabi-tobiko mayonnaise
48. WOK-FRIED MORNING 🌿 🌿 150.-  
GLORY  
With soya beans, chili and garlic sauce
49. STEAMED JASMINE RICE 🌿 🌿 🍷 50.-





51



52



59



53



54

## ICE CREAM DELIGHTS

**55. YOUR CHOICE OF ICE CREAM CUPS AND SORBETS** 130.-  
 (Madagascan Vanilla Bean, Dark 72% Belgian Chocolate, Salted Caramel or Thai Tea Ice Cream. Senga Strawberry, Nam Dok Mai Mango or Passionfruit Sorbet)

**56. BANANA SPLIT** 220.-  
 Dark Belgian chocolate and Madagascan vanilla bean ice cream with banana, whipped cream, chocolate sauce and toasted almonds

**57. CHOC & CHIP** 220.-  
 Banana chocolate brownie and dark Belgian chocolate ice cream with brownies, chocolate chips, whipped cream and toasted almonds

**58. ITALIAN PISTACHIO** 220.-  
 Italian pistachio and salted caramel ice cream with whipped cream, caramelized pistachios and almond tuile

**59. MANGO SENSATION** 250.-  
 Nam dok mai mango sorbet with Chiang Mai honey, whipped cream, toasted almonds, fresh mango and sweet sticky rice

**60. UR LOVER** 350.-  
 Dark Belgian chocolate, Madagascan vanilla bean, Italian pistachio and salted caramel ice cream with white chocolate & raspberry sorbet, cherries, whipped cream, toasted almonds, chocolate sauce and strawberry sauce

## SWEET JOURNAL

**50. SEASONAL TROPICAL FRUIT PLATTER** 220.-

**51. MANGO STICKY RICE** 220.-  
 Nam Dok Mai mango with sweet sticky rice, crisp mung beans and coconut cream

**52. MOLTEN CHOCOLATE CAKE** 280.-  
 With kefir lime and yoghurt ice cream **SIGNATURE**

**53. THE MONT BLANC** 280.-  
 Almond meringue, chestnut mousse, vanilla ice cream and chestnut tuile

**54. U SATHORN HONEY TOAST** 280.-  
 With fresh fruit, whipped cream and Madagascan vanilla ice cream



## 61. UR HIGH TEA

All the below High Tea Sets are served in style with a selection of TWG teas or coffee for 2 persons.

High Tea Sets are available daily at the Library from 2.00 p.m. to 5.00 p.m.

**61.1 THAI TEMPTATIONS** 399.-  
steamed buns with sangkaya or coconut jam and soft-baked brioche toast with caramelized bananas & honey sugar glaze

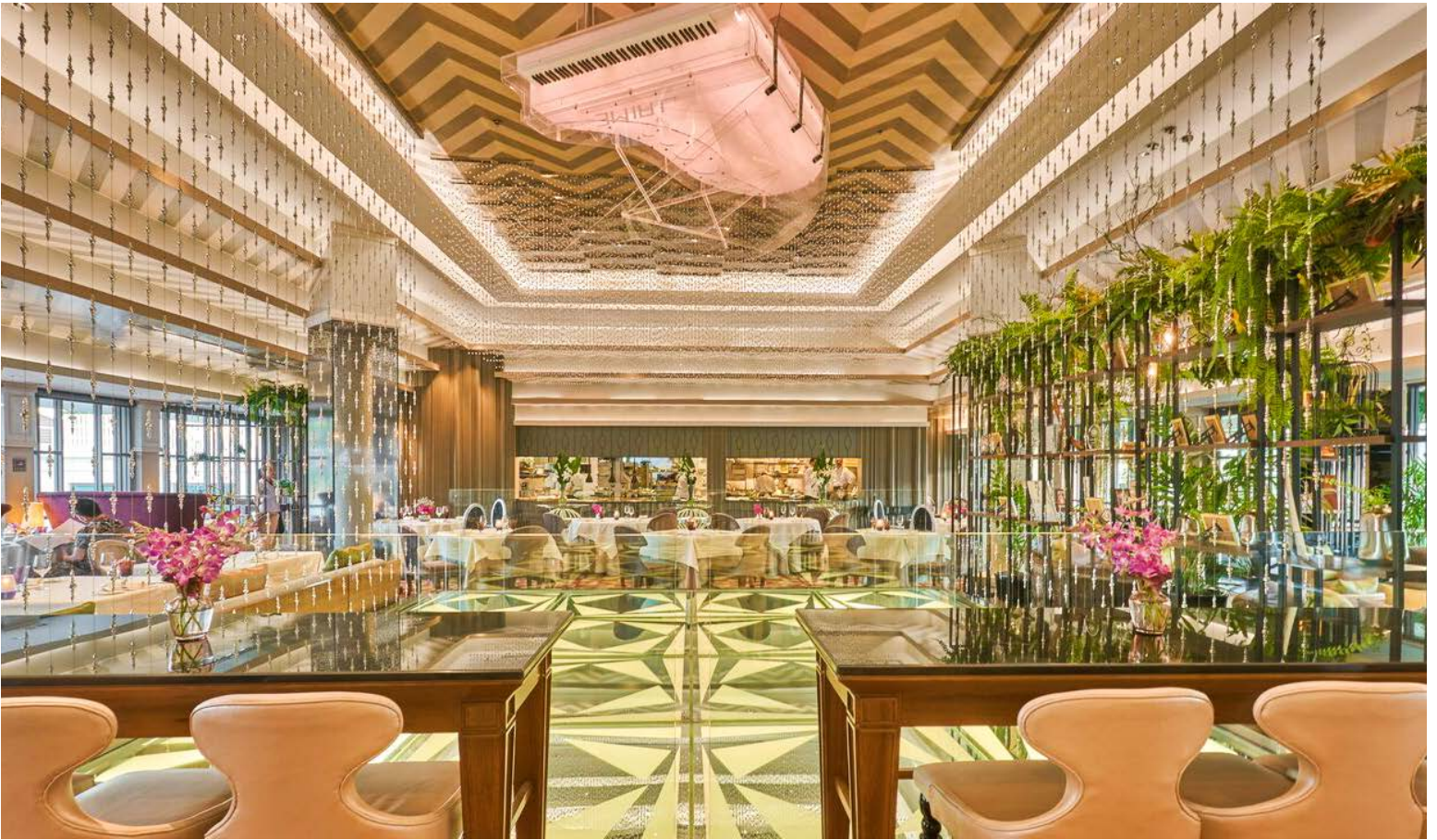
**61.2 SWEET SENSATIONS** 599.-  
cassis macarons, blackberry financiers, madeleines, lemon tarts, dark chocolate mousse with raspberries & cranberries and pistachio scones with clotted cream

**61.3 SIGNATURE EDITION** 699.-  
tempting Western and Thai favorites such as bacon & leek quiche, vegetable spring rolls, minced prawns in golden bags, egg sandwiches, open-face smoked salmon sandwiches, blackberry financiers, plain and raisin scones with jam & cream and Thai sweets including foythong and look choop

**61.4 PINTO TRIPLE PLEASURE** 499.-  
crab meat & lemongrass sandwiches, crispy rice crackers with shrimp dip, Thai pumpkin custard, candy floss crêpes and mango scones with fresh mango jam & clotted cream







## J'AIME's Story

J'AIME by Jean-Michel Lorain at U Sathorn Bangkok was conceived and created by Michelin Star recipient Jean-Michel Lorain to bring an eclectic fine dining experience to U Sathorn Bangkok.

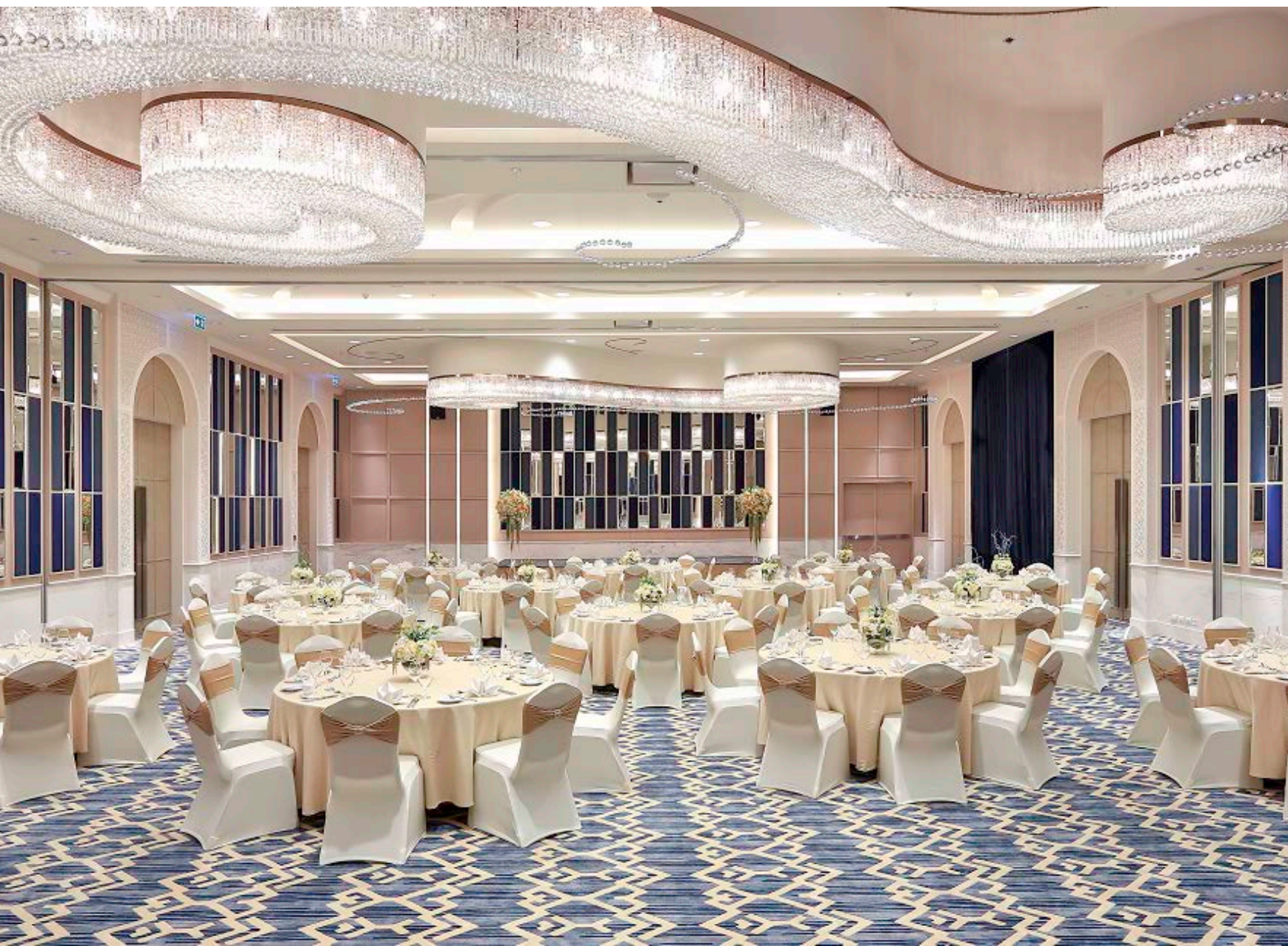
Since J'AIME's opening in December 2014, the kitchen has been run under the watchful and exacting eye of Chef Amerigo Sesti and has become a 1 Michelin-star establishment due to the innate innovation, creativity, passion and teamwork of both men.

The J'AIME experience is not simply limited to the wide range of enticing fare available. The moment you walk in the door to be warmly greeted by General Manager and Jean-Michel's daughter, Marine Lorain, the ambiance and exclusivity of J'AIME's unique "upside down" interior design concept, cossetting lounge area and intimate feel of the restaurant guarantees a dining experience like no other.

*Open daily for lunch from 12.00 p.m. – 2.30 p.m.  
and dinner from 6.00 p.m. – 10.00 p.m. Closed every Tuesday.*







## Our Story of Weddings and Engagements

Our superb conference and meeting facilities are set in a separate building with a covered walkway from the lobby, featuring a magnificent large function room which can cater for up to 350 guests, plus three boardrooms.

The facilities offer state-of-the-art equipment combined with a superb selection of menus, plus attentive service guaranteeing your event is a most memorable one.





# COFFEE & TEA SELECTION



## COFFEE

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|                      |       |                         |       |
|----------------------|-------|-------------------------|-------|
| 130. DOUBLE ESPRESSO | 180.- | 136. ESPRESSO MACCHIATO | 160.- |
| 131. CAFFÈ LATTE     | 180.- | 137. CAFFÈ AMERICANO    | 160.- |
| 132. CAPPUCCINO      | 180.- | 138. CARAMEL MACCHIATO  | 180.- |
| 133. CAFFÈ MOCHA     | 180.- | 139. CARAMEL LATTE      | 180.- |
| 134. HOT CHOCOLATE   | 180.- | 140. IRISH COFFEE       | 280.- |
| 135. ESPRESSO        | 160.- |                         |       |



## TWG TEA SELECTION

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|                        |       |                            |       |
|------------------------|-------|----------------------------|-------|
| 141. ENGLISH BREAKFAST | 160.- | 146. GRAND JASMINE         | 160.- |
| 142. EARL GREY         | 160.- | 147. WATER FRUIT GREEN TEA | 160.- |
| 143. DARJEELING        | 160.- | 148. MOROCCAN MINT         | 160.- |
| 144. OOLONG            | 160.- | 149. BOURBON VANILLA       | 160.- |
| 145. GREEN SENCHA      | 160.- | 150. CHAMOMILE             | 160.- |



# BONCAFÉ





# MCGUIGAN WINES

MCGUIGAN WINES CROWNED  
WHITE WINEMAKER OF THE YEAR  
AT THE 2019 INTERNATIONAL  
WINE CHALLENGE IN LONDON.

## AN AUSTRALIAN FIRST.

“Award wins such as this reinforce the  
reputation of Australian wine and  
demonstrate we have truly earned our  
place among the world’s best wines.”

Neil McGuigan

Chief Winemaker for McGuigan Wines

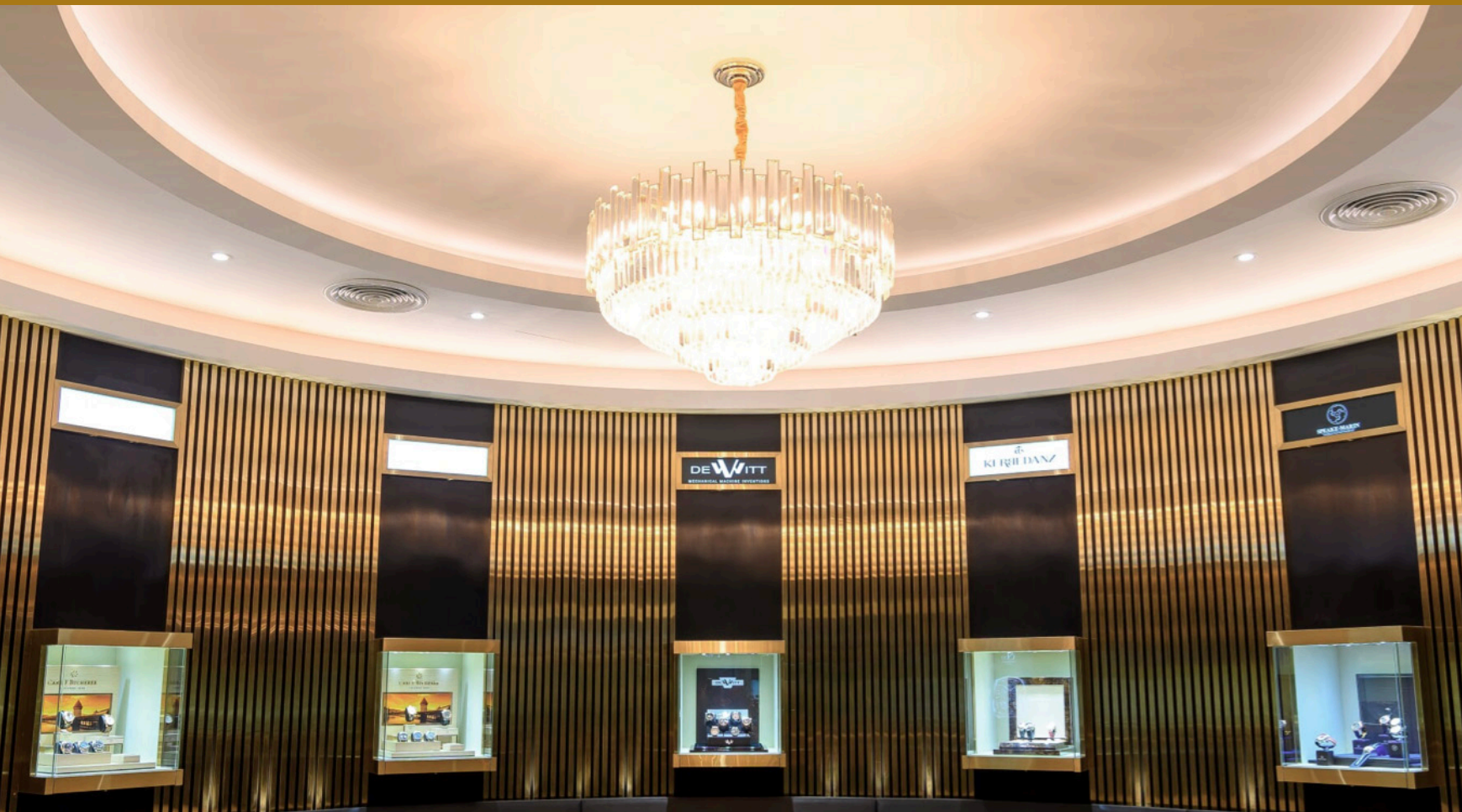
MCGUIGAN WINES BECOMES  
THE FIRST AUSTRALIAN  
WINERY IN HISTORY TO WIN  
THE AWARD FOUR TIMES.



INTERNATIONAL WINEMAKER OF THE YEAR  
INTERNATIONAL WINE AND SPIRITS COMPETITION

➤➤➤ 2016 • 2012 • 2011 • 2009 ◀◀◀





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U Inchantree Kanchanaburi

Phuket



U Zenmaya Phuket

Khao Yai



U Khao Yai

Bangkok



U Sukhumvit Bangkok



U Sathorn Bangkok

Pattaya



U Pattaya



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HOTELS & RESORTS