

FROM FARM TO CUP: Quality Ingredients for Your Morning Ritual



JING™

Scattered across the globe, in some of the world's most beautiful yet remote regions, there are some select tea growers who do things the right way. The inheritors of centuries of knowledge, these tea masters draw on their own experience of working with nature to craft single garden teas with extraordinary flavours that speak to their exceptional surroundings.

From mist-covered mountains in far-flung provinces of China to precarious terroirs shaded by the Himalayas, the seclusion of the growing areas has helped to keep the gardens unspoilt, but it has also kept their teas hidden.



Volcán Morning is a bold and energetic blend crafted for the start of every day. It brings together Guatemalan Arabica grown in volcanic highlands and Robusta from Asia Pacific, combining rich character with everyday reliability. Designed for morning moments, Volcán morning delivers strength, balance, and a gentle sweetness in every cup.

Guatemalan Arabica

- 📍 ORIGIN : San Rosa, Guatemala
- ⚡ ALTITUDE : 1,200-1,600 M.A.S.L.
- ☕ VARIETY : Regional Blend
- 🌀 PROCESS : Traditional Guatemala washing techniques

Asia Pacific Robusta

- 📍 ORIGIN : Asia Pacific
- ⚡ ALTITUDE : 500-600 M.A.S.L.
- ☕ VARIETY : Regional Blend
- 🌀 PROCESS : Natural



Signature Roasted Coconut Espresso
Rich espresso infused with the natural aroma of roasted coconut.



Cha Tra Mue Thai Tea
The Signature Taste of Thailand
Rich, bold, and irresistibly creamy



Hyatt Regency

BANGKOK SUKHUMVIT

The Art of Breakfast

Market Café 4th Floor

1 Sukhumvit Soi 13 Road, Klongtoey Nua,
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Egg Menu

- Fried Egg
- Benedict
- Poached
- Boiled
- Omelet
- Scrambled

Cheese
Onion
Bell Pepper
Tomato
Mushroom
Ham*



Breakfast Highlights by Our Chefs

CRAB & PRAWN EGGS BENEDICT WITH TOM YUM HOLLANDAISE

Ingredients: English muffin bun, poached egg, crab meat, prawn meat, special Benedict tom yum sauce

A Thai-inspired twist on the classic Benedict, crafted by Chef Wut. Sweet crab and tender prawn rest atop toasted English muffins, crowned with a silky poached egg and finished with Chef's signature tom yum hollandaise — rich, tangy, and unforgettable.

How to order: Please order with our staff from your table.



Chef Pholwut "Wut"
Executive Chef



Breakfast Highlights by Our Chefs



PANCAKE WITH MANGO STICKY RICE AND COCONUT GELATO

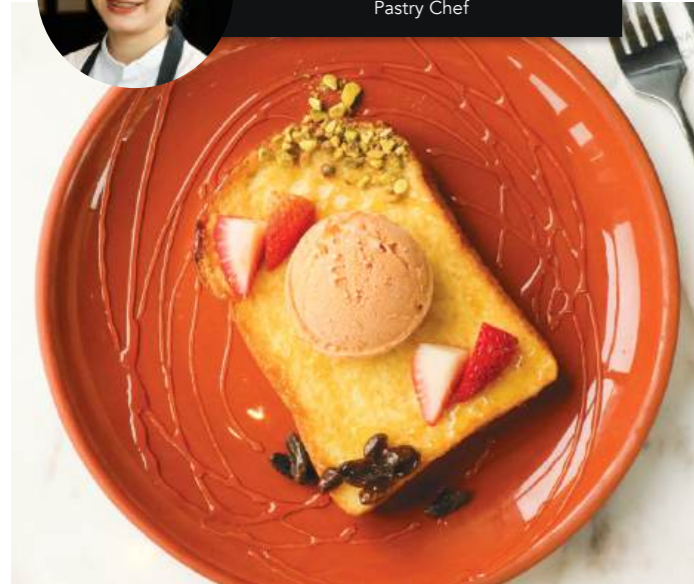
Ingredients: Ingredients: Pancake batter, butter, whipped cream, sticky rice, fresh mango, mung bean, coconut sauce

A playful East-meets-West creation. Soft fluffy pancakes served with classic Thai mango sticky rice and topped with refreshing coconut gelato — tropical, sweet, and satisfying.

How to order: Available at Bakery Station



Chef Anuttaree "Pla"
Pastry Chef



FRENCH TOAST WITH THAI TEA GELATO

Ingredients: Brioche bread, eggs, butter, whipped cream, Thai tea gelato, maple syrup

Golden-brown brioche French toast, soft on the inside with a crisp finish, served with creamy Thai tea gelato — Chef Pla's elegant spin on a nostalgic treat.

How to order: Available at Bakery Station



CHARCOAL WAFFLE WITH MANGO GELATO

Ingredients: Sesame waffle batter, charcoal powder, butter, mango gelato, whipped cream

Chef Pla's bold twist on comfort — nutty black sesame waffles with a crispy edge and a soft center, paired with tropical mango gelato for a perfect contrast of flavors.

How to order: Available at Bakery Station

Breakfast Highlights by Our Chefs



AVOCADO DREAM TOAST

Ingredients: Dark rye bread, pistachios, hazelnuts, fresh avocado, poached egg, extra virgin olive oil

A wholesome bite of nature's goodness. Crunchy nuts, creamy avocado, and a perfectly poached egg rest on hearty rye bread — a dreamy start to your day.

How to order: Please order with our staff from your table



Sandra Lim
Certified Nutritionist



KHAO TOM PLA

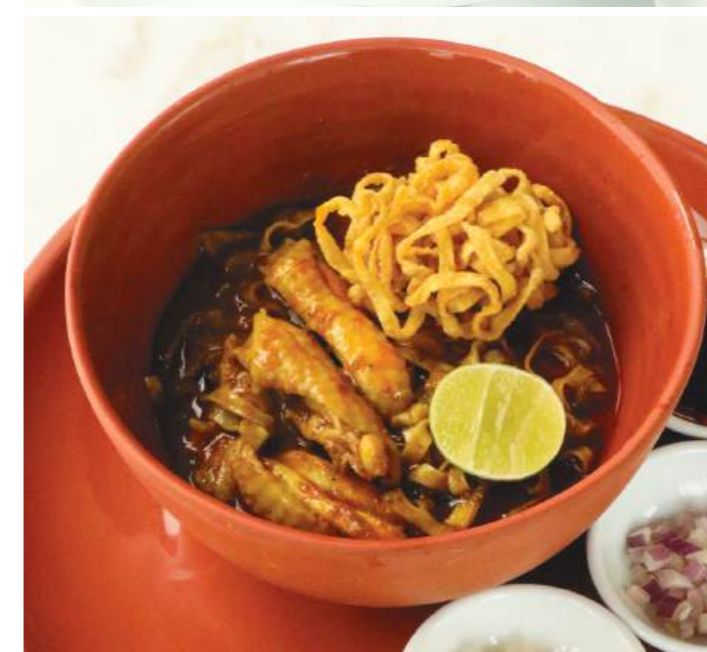
Ingredients: Jasmine rice, seabass, ginger, white pepper, spring onion

Chef Nop reimagines his childhood favorite with finesse. Fresh seabass is gently poached in aromatic chicken broth and served over warm jasmine rice — simplicity that soothes the soul.

How to order: Available at Boiled Rice Station



Chef Nopparat "Nop"
Chef de Partie



KHAO SOI GAI – A TASTE OF THE NORTH

Ingredients: Egg noodles, free-range chicken, coconut milk, soy sauce, palm sugar

Inspired by the flavors of Chiang Mai and memories of his grandmother's kitchen, Chef Boy's version of this Northern Thai classic is pure comfort. Hand-pounded curry, tender chicken, and crispy-soft noodles come together with pickled greens, lime, and chili oil for a warm, flavorful bowl.

How to order: Please order with our staff from your table.



Chef Thanapon "Boy"
Sous Chef – Market Café