

ALL-DAY MENU
8:00 AM - 10:00 PM



We started this bakery in 2021 to provide freshly-baked bread daily to each of our unique Sarnies concepts across Bangkok. It only felt natural to also offer a dining area in our bakery for everyone to enjoy baked goods straight from the source.

This menu features sourdough bread, pastries and pizza made right here, in this building, by our talented team.

DAYTIME

Available until 5pm



Chili jam eggs benedict

House smoked bacon, chilli jam 🌶️,
poached eggs, burnt butter hollandaise
on round croissant*

400

Salmon scramble on toast

House smoked salmon, scrambled
eggs, spring onion emulsion, crispy
shallots on brioche toast*

360

* Change to gluten-free bread +40 per slice.

All prices exclude 7% VAT and 10% Service Charge.

DAYTIME

Available until 5pm



Avocado & egg croissant ^V

Smashed avocado, poached egg, roasted tomatoes, herb salad and dukkah in a croissant*

360



Smoked salmon croissant

Smoked salmon, cream cheese, pickled onions and herb salad in a croissant*

360



Truffle mushroom toastie ^V

Grilled mushroom, taleggio, fior di latte, cheddar, truffle oil on sourdough*

380



Granola & yoghurt bowl ^{VG}

Coconut yoghurt, chocolate granola and seasonal fruits

300

* Change to gluten-free bread +40 per slice.



Vegan



Vegetarian



Spicy ingredient

DAYTIME

Available until 5pm



Pastrami on toast

House-smoked pastrami, sauerkraut, dijon mustard, pickled cucumber on sourdough toast*

360



Caesar on toast

Cos lettuce, crispy bacon, anchovies, parmesan, poached egg on sourdough toast*

360



Muffuletta

Smoked bacon, salami, homemade stracciatella, sun-dried tomatoes, olive dressing, miso pesto in sourdough sandwich bread*

420



Veggo muffuletta [Ⓥ]

Roast eggplant, zucchini, jalapeño 🌶, roasted capsicum, parmesan and olive dressing in sourdough sandwich bread*

360

* Change to gluten-free bread +40 per slice.

All prices exclude 7% VAT and 10% Service Charge.

SMALL PLATES



Smoked salmon salad

House smoked salmon, salad greens, heirloom tomato, orange mustard dressing, feta, pickled vegetables

380

Stracciatella, orange & fennel

Fresh stracciatella, charred orange, pickled fennel, coriander seeds

350

Charcuterie plate

Local raw cheeses, seasonal cured meats, coffee-honey dip, pickled vegetables, seasonal fruits, sourdough toast and foccacia*

390

* Change to gluten-free bread +40 per slice.



Vegan



Vegetarian



Spicy ingredient

SOURDOUGH PIZZA



Margherita [Ⓥ]

Smoked tomatoes, fior di latte,
italian basil, tomato sauce

360



Smoked salmon

Smoked salmon, pickles, fried capers,
cream cheese, dill, béchamel sauce

480



Napoli

Anchovies, fior di latte, italian
basil, tomato sauce

400



Tom kha

Tom kha prawn, pickled chillies,
fior di latte, coconut cream sauce

460



Pepperoni

Pepperoni, fior di latte,
tomato sauce

420



Hawaiian

Caramelised pineapple, smoked
ham, fior di latte, tomato sauce

420

All prices exclude 7% VAT and 10% Service Charge.

SOURDOUGH PIZZA



Prosciutto & stracciatella

Prosciutto crudo, fresh stracciatella,
herbed EVOO, tomato sauce

480



Meatlovers

Smoked bacon, pepperoni, smoked
brisket, fior di latte, tomato sauce

480



Mushroom (V)

Roasted shiitake, shimeji and king oyster
mushrooms, fior di latte, thyme, béchamel sauce

380



Pesto & zucchini (V)

Roasted zucchini, pesto cream,
fior di latte, pine nuts, dill

380



Upgrade to Detroit-style

Caramelised cheese borders make a
Detroit-style Pizza (DSP) special –
choose any pizza to upgrade



Vegan



Vegetarian



Spicy ingredient

PASTA



Vodka sugo

Vodka tomato sauce, pork sausage, grana padano, chilli flakes (spicy), homemade fettuccine

400

Pasta ai funghi (V)

Mushrooms, grana padano, garlic, green chilli, homemade fettuccine

380

Beef bolognese

Slow-cooked beef bolognese, grana padano, fried basil, homemade fettuccine

420

All prices exclude 7% VAT and 10% Service Charge.

SWEETS



Shokupan honey toast (V)

Shokupan baked with honey butter,
served with burnt honey ice cream

220



Tiramisu (V)

Tiramisu with hazelnut coffee praline,
served with flat white sauce

320



Housemade ice cream

Your choice of any two flavours of our
sorbets and ice creams, made right
here on premise

150

Vanilla (V)

Peach & thyme (VG)

Coconut (VG)

Burnt honey (V)



Vegan



Vegetarian



Spicy ingredient

SIGNATURE DRINKS



Orange mocha

Latte with dark chocolate and orange, hot or iced

160

Brown butter latte

Latte with salted brown butter sauce, hot or iced

160

Matcha latte

Japanese green tea latte, hot or iced

160

Coffee sunkist kombucha

Sunkist orange kombucha topped with cold brew coffee

160

Thick chocolate

Thick chocolate ganache topped with cocoa powder, hot or iced

160

All prices exclude 7% VAT and 10% Service Charge.

HOMEMADE FIZZ



White coffee lemonade

Homemade lemonade infused with
milk and coffee on ice

160



Caffè-kaffir tonic

Kaffir lime-infused cold brew
with tonic water

160



Sarnies cola

Homemade cola made with real
ingredients

160

Add vanilla ice cream +60

Organic oat milk + 30

Soy milk + 30

Almond milk + 30

COFFEE

Espresso		100
Piccolo		110
Americano	R 110 /	L 130
Flat white	R 130 /	L 150
Macchiato	R 130 /	L 150
Latte	R 130 /	L 150
Cappuccino	R 130 /	L 150
Mocha	R 140 /	L 160
Caffè tonic	R 160 /	L 180



Cold brew (240ml)

Good things take time, that's why Sarnies cold brew takes hours to develop its complexity – trust us, its worth the wait

Black	150
White	150

All prices exclude 7% VAT and 10% Service Charge.

COFFEE



Filter

Featured single origins and blends are available on our coffee menu

Priced according to beans



Dirty coffee

Espresso shot served over cold milk and cream

130



Affogato

Homemade vanilla ice cream, double espresso and biscotti

180

Organic oat milk + 30

Soy milk + 30

Almond milk + 30

KOMBUCHA



Made entirely in-house from fresh fruits – each kombucha develops for a minimum of two days to build full flavour; choose from:

- Apple & cinnamon
- Passionfruit & pineapple
- Sunkist & tangerine
- Lychee & kaffir lime
- Cascara (coffee fruit)
- Coffee
- Cacao

180

All prices exclude 7% VAT and 10% Service Charge.

TEA

140



English breakfast tea

Blend of classic Assam and Ceylon black teas

Earl Grey tea

Black tea with oil of bergamot, hot or iced

Bael & pandan

Caffeine-free blend of local bael fruit, pandan leaves and safflower

JUICE

160



Freshly squeezed to order

Your choice of up to 3 ingredients:

Apple

Orange

Watermelon

Pineapple

Carrot

Celery

Add a ginger shot + 10

WATER

Acqua Panna (250ml or 750ml)

75 / 180

Still mineral water

San Pellegrino (250ml or 750ml)

75 / 180

Sparkling mineral water

Sai Yok still water (750ml)

180

Mineral water from Erawan, Kanchanaburi

Aya Lime & Ginger (250ml)

160

Sparkling turmeric drink