



Top 3 cafes to visit in Bangkok

Description

Bangkok is consistently one of the most visited cities in the world. If a Mastercard report is believed, Bangkok will be the second most visited city in 2023 with 21.2 million visitors. While we might all have our favourite haunts, most of them centre around places like Platinum Mall, Central World, Big C Chidlom and Chatuchak. I lost count of the number of times I bumped into friends in Bangkok. Some of which I have not kept in contact with for decades.

One of my favourite things to do is to visit cafes. The younger generation would term this as cafe hopping. Bangkok is full of well-themed cafes. The cafes in Bangkok cater to a wide array of palates. Hence it can be very overwhelming as to which cafes you should visit. After visiting Bangkok for the umpteenth time, I have a final list of 3 cafes that everyone should visit. I rank them based on ambience, creativity of the menu and quality of food.

ROAST

This may not be a place that is foreign to many. The first ROASTÂ In fact, if you frequent EM Quartier, you will know that ROAST is one of the more popular cafes in the shopping mall. However, the branch that I personally prefer is the one at centralwOrld. This is a huge shopping mall that is located close to Chidlom BTS Station. It is located on the first level of centralwOrld.



Not many are aware but the very first ROAST cafe, aptly named ROAST coffee & eatery, is located on the 3rd floor of The COMMONS, a popular community mall in the upscale Thong Lor area. If you are looking for a place to spend a lazy afternoon then this is the ideal spot for you.

I am vegetarian and my default option is the Zucchini Pesto and their Grilled Corn. For those who dislike their vegetables, give the Zucchini Pesto a try. It is creamy and sweet at the same time with a very interesting zesty aftertaste. As for the Grilled Corn, there is a tangy salsa-like sauce that is used to glaze the corn. It is extremely sweet but not overly sweet that you would find it overpowering.

The menu is extensive and can be overwhelming for those visiting for the first time mainly because almost every item is a unique creation but I have narrowed it down to a few must-try items.

MUST TRY ITEMS:

Grilled Corn, Original Hand-cut Fries, Smashed Avocado, ROAST Breakfast, Zucchini Pesto, Pan-Roasted Scallops, Chocolate Profiteroles and Salted Caramel Shake.

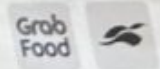
Ok, I have conveniently taken photos of the menu for you. Here it is...

COMFORT FOUND



Want to enjoy our
delicious food
at home?

Search



Appetizers



ROASTED TOMATO SOUP (V) 160.-
Oven Roasted Tomato & Garlic,
Baguette Crouton, Basil



CAESAR SALAD 280.-
Coe Lettuce, Smoked Bacon,
Fried Parsley, Parmesan, Anchovy



SUGAR SNAP PEA SALAD (V) 240.-
Buttermilk, Almond Vinaigrette,
Ricotta Cheese, Almond



PANZANELLA 240.-
Mixed Seasonal Tomato, Red Wine Vinaigrette,
Cucumber, Roasted Bell Pepper, Crouton, Anchovy Mayo



KALE SALAD 240.-
Bacon, Mushroom, Caramelized Onion,
Goat Cheese, Balsamic Dressing



CALAMARI 320.-
Squid, Zucchini, Caper Berry,
Herbs, Harissa Mayonnaise



QUESADILLA 280.-
Grilled Chicken, Spinach, Cheddar,
Guacamole, Sour Cream, Tomato Salsa



GRILLED CORN (V) 180.-
Chili Mayonnaise, Parmesan, Cilantro, Lime



ORIGINAL HAND-CUT FRIES 120.-

All prices do not include 10% service charge

(V) - Vegetarian *Please notify our staff of any allergies or special dietary requirements before ordering.

Brunch & Sandwiches



CORNED BEEF HASH
House-made Corned Beef,
Sautéed Potatoes, Poached Eggs

320.-



BREAKFAST FRITTATINA (V)
Eggs, Broccoli, Crème Fraiche,
Goat Cheese, Cherry Tomato, Basil, Rocket

320.-



SMASHED AVOCADO (V)
Country Rye Bread,
Balsamic Roasted Tomato, Seeds

380.-



ROAST BREAKFAST
Your Choice of Eggs, Bacon, Pan Fried Tomato, Mushroom, Potato, Sourdough, Smoked Salmon or Pork Patty
Add 1 Coffee / Tea and 1 Orange Juice (+120)

350.-



EGGS BENEDICT
Toasted Croissant, Smoked Salmon
or Paris Ham, Smoked Cheese, Almond

320.-



ROAST DOUBLE CHEESE BURGER 450.-
Flank and Chuck, Roast Special Sauce, Chopped Smoked
Bacon, American Cheese, Onion, Cornichon, Potato Roll



BURRITO 380.-
Fajitas Seasoned Pork, Mexican Rice, Avocado
Salsa, Pepperonata, Cheddar, Sour Cream



JERK CHICKEN 320.-
Jerk Spice, Salsa Criolla, Swiss Cheese,
Chipotle Mayonnaise, Jalapeño Pepper

320.-

Vegetarian *Please notify our staff of any allergies or special dietary requirements before ordering.

All prices do not include 10% service charge and VAT.

Pasta



TRUFFLE ALFREDO
Tagliatelle, Crispy Smoked Bacon, Mushroom, Parmesan

340.-



BACON GARLIC
Spaghetti, Garlic, Basil, Poached Egg, Dried Chili

280.-



VODKA ARRABIATA
Spaghetti, Market Seafood, Vodka, Tomato Sauce, Dried Chili

420.-



BOLOGNESE
Fresh Hand-cut Fettuccine, Fontina Fondue, Pork Belly & Shoulder, Spice Mix, Pecorino

320.-



PENNE PINK SAUCE
Salmon, Dill, Parsley

400.-



CCHI CHICKEN
Roasted Chicken Thigh, Kale, Sun-dried Tomato, Parmesan

280.-



ZUCCHINI PESTO (V)
Spaghetti, Walnut Basil Pesto, Cherry Tomato, Sun Flower Sprout, Parmesan, Lemon Zest, Walnut, Chili Flakes

280.-

*Please notify our staff of any allergies or special dietary requirements before ordering.

Pasta

COMPANY NAME

Address | Phone | Link | Email



TRUFFLE ALFREDO
Tagliatelle, Crispy Smoked Bacon, Mushroom, Parmesan

340.-



BACON GARLIC
Spaghetti, Garlic, Basil, Poached Egg, Dried Chili

280.-



VODKA ARRABIATA
Spaghetti, Market Seafood, Vodka, Tomato Sauce, Dried Chili

420.-



BOLOGNESE
Fresh Hand-cut Fettuccine, Fontina Fondue, Pork Belly & Shoulder, Spice Mix, Pecorino

320.-



PENNE PINK SAUCE
Salmon, Dill, Parsley

400.-



GNOCCHI CHICKEN
Pan-roasted Chicken Thigh, Kale, Sun-dried Tomato, Parmesan

280.-



ZUCCHINI PESTO (V)
Spaghetti, Walnut Basil Pesto, Cherry Tomato, Sun Flower Sprout, Parmesan, Lemon Zest, Walnut, Chili Flakes

280.-

(V) - Vegetarian *Please notify our staff of any allergies or special dietary requirements before ordering.

Pasta



TRUFFLE ALFREDO
Tagliatelle, Crispy Smoked Bacon, Mushroom, Parmesan

340.-



BACON GARLIC
Spaghetti, Garlic, Basil, Poached Egg, Dried Chili

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VODKA ARRABIATA
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420.-



BOLOGNESE
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PENNE PINK SAUCE
Salmon, Dill, Parsley

400.-



GNOCCHI CHICKEN
Pan-roasted Chicken Thigh, Kale, Sun-dried Tomato, Parmesan

280.-



ZUCCHINI PESTO (V)
Spaghetti, Walnut Basil Pesto, Cherry Tomato, Sun Flower Sprout, Parmesan, Lemon Zest, Walnut, Chili Flakes

280.-

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Mains



PERUVIAN CHICKEN 360.-
Spice Rub, Potato, Charred Green
Marinated Grilled Bell Pepper, Aji Verde



PORK LOIN 340.-
Oven Roasted Pork Tenderloin,
Romesco, Fregole Corn Salad, Walnut,
Hazelnut



DUCK CONFIT 400.-
Potato Lyonnaise, Green Salad,
Cranberry



STEAK FRITES 1,050.-
220g Black Angus Striploin, House-made
Café de Paris Butter, Watercress,
Hand-cut Fries



MUSSEL POT GOOD FOR SHARING 750.-
White Wine or Cream Sauce,
Served with Hand-Cut Fries, Garlic Aioli



CHARRED SALMON 480.-
Cucumber & Fennel Salad, Lemon Aioli



GARLIC PRAWNS 420.-
Paprika, Garlic, Chili Flakes, Herbs



PAN-ROASTED SCALLOPS 550.-
Honey Bacon Vinaigrette, Golden Raisin Salsa Verde,
Cauliflower Purée, Mustard Greens

The jewel of the sea meets well-balanced layers of flavors

We want to serve you a scallop dish that has a complete range of flavors and textures. Something that's comforting, yet still has elements that can excite our diners.

We first pan-roast the tender scallops before putting on the silky cauliflower purée. We then drizzle in a honey bacon vinaigrette that's sweet, sour, and rich smoky goodness. To finish off the dish, we place the refreshing yet surprising golden raisin salsa verde on top, along with greens, and a touch of lemon zest to brighten things up!

All prices do not include 12%

Desserts



200.-

CHOCOLATE PROFITEROLES
Chocolate Cookie Choux, Dark Chocolate Ice Cream,
Warm Chocolate Fudge Sauce



320.-

**BLUEBERRY RICOTTA
PANCAKES**
Cream Cheese, Blueberry Sauce,
Earl Grey Crumble, Lemon Zest



320.-

STRAWBERRY WAFFLE
Whipped Cream, Vanilla Ice Cream



280.-

TIRAMISU
Mascarpone, House-made Lady Fingers,
Roots' Espresso, Brandy, Cocoa Powder



220.-

HALF BAKED
Cookie Dough, Chocolate,
Caramel Sauce, Vanilla Ice Cream

The Magical Chocolate Souffle

Good things come to those who wait. Same goes for the souffle at Roots! We make every souffle fresh to order (please allow 15-minute baking time). You can enjoy this decadent, yet light and warm, delicious dessert along with our orange vanilla sauce.

There is really just a few ingredients that go into our Chocolate Souffle. The most special part is actually the skill and technique of our pastry chef who whips this together for you.

The perfect way to end your meal!




240.-

CHOCOLATE SOUFFLE
Dark Chocolate, Grand Marnier Sauce

All prices do not include 12% service charge

*Please notify our staff of any allergies or special dietary requirements before ordering.

Coffee

ROASTED BY 

Origin: 50% Caturra (Wet-processed) / 50% Suan Ya Luang, Nam (Fully-washed process)



SIGNATURE

ICED ESPRESSO LATTE

120.-

This simple and fun drink is made from espresso ice cubes that keep the coffee cold with flavors that intensify over time. You can balance the taste by adding more milk and syrup to your liking.

FILTER COFFEE	100.-
ESPRESSO	80.-
DOUBLE ESPRESSO	90.-
AMERICANO	90.-
LUNGO	90.-
PICCOLO LATTE	100.-
CAPPUCCINO	100.-
CAFFE LATTE	100.-
CAFFE MOCHA	120.-
FLAT WHITE	100.-
MACCHIATO	100.-
ICED AMERICANO	120.-
ICED CAFFE LATTE	140.-
ICED CAFFE MOCHA	120.-
BLACK / WHITE COLD BREW	180.-
AFFOGATO	20.-
+ OAT MILK	

Tea & Chocolate



- HOT / ICED CHOCOLATE
- HOT / ICED MATCHA ♡
- HOT / ICED MATCHA LATTE ♡
- HOT / ICED EARL GREY
- HOT / ICED CEYLON

120.-
100.-
120.-
90.-
90.-

- HOT / ICED ENGLISH BREAKFAST
- HOT / ICED OOLONG
- HOT / ICED PEPPERMINT
- HOT / ICED CHAMOMILE

90.-
90.-
90.-
90.-

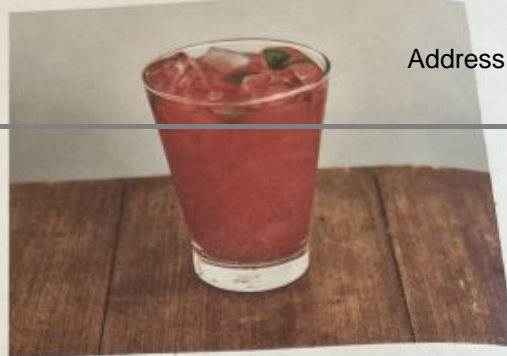
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ROAST ICED TEA 120.-
Black Tea Brew, Lychee, Rose, Elderflower, Lime Juice



AGUA FRESCA 120.-
Watermelon Juice, Lemon Juice, Black Peppermint, Syrup



MINTY LIMEADE 120.-
Black Peppermint, Lime Juice, Syrup, Soda



LEMON ICED TEA 120.-
Chinese Tea, Java Tea, Lemon Juice, Syrup

Juices

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GREEN LIGHT 120.-
Spinach, Celery, Cucumber, Apple, Pineapple

OFF THE BEET 120.-
Beetroot, Apple, Pineapple

ORANGE 110.-



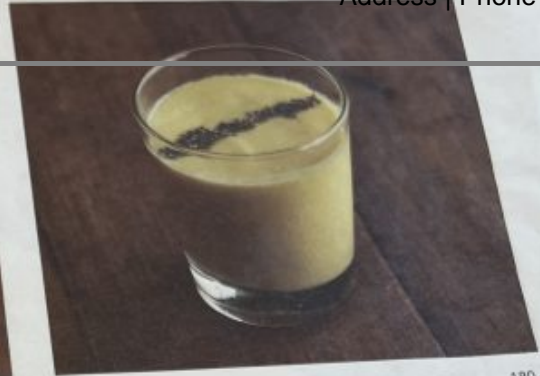
Smoothies & Shakes

COMPANY NAME
Address | Phone | Link | Email



STRAWBERRY & PEACH

180.-



TROPICAL

Pineapple, Mango, Passionfruit, Chia Seed

180.-



SALTED CARAMEL SHAKE

180.-



CHOCOLATE SHAKE

Others

HOUSE WATER (STILL / SPARKLING)
SAN PELLGRINO 500ML / 750ML
COKE / COKE ZERO

50.- SODA WATER
130.- / 180.- SCHWEPPE'S TONIC WATER
50.-

All prices do not include



HAPPY HOUR
BUY 2
FREE 1

EVERY MENU BY THE GLASS
From 5pm onwards
*Complimentary glass must be of equal or lesser price

Wine

BUBBLY

BOCCHORIS, CAVA BRUT PENEDES, SPAIN, NV
light, mineral, saline

GLASS	BOTTLE
280.-	1,400.-

WHITE

ALPAMANTA, SAUVIGNON BLANC NATAL, ARGENTINA, 2019
light, aromatic, sensual

280.-	1,400.-
	1,600.-

SOHO, CHARDONNAY JONNY, MARLBOROUGH, NEW ZEALAND, 2020
medium, creamy, layered

RED

BEGALI, VALPOLICELLA CLASSICO, VENETO, ITALY, 2022
light, bright, fruity

280.-	1,400.-
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LABERINTO, PINOT NOIR CENIZAS, COLBUN, CHILE, 2021
medium, chalky, juicy

	1,750.-
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PEDESTAL, CABERNET SAUVIGNON, MARGARET RIVER, AUSTRALIA, 2019
full, savory, spicy

	1,700.-
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Brunch Cocktails

BLOODY MARY
APEROL SPRITZ

280.-
280.-

Cocktails

GIN & TONIC
WHISKEY HIGHBALL

220.-
220.-

Beer

CHALAWAN, PALE ALE
BEER LAO, LAGER
BEER LAO, DARK ALE

200.-
200.-
200.-

All prices do not include 12% service charge and VAT

I like that diners will be served bread with butter before the mains arrive.







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This is my staple at ROAST. While it may look weird to many, this is really tasty. The sauce is thick and creamy. The noodles are cooked al dente hence there is still some crunch to it.

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The grilled corn is a must-order.



For some reason, the fries are just better at ROAST. I have no idea what goes into the fries.



This is just sinful...



ROAST locations:

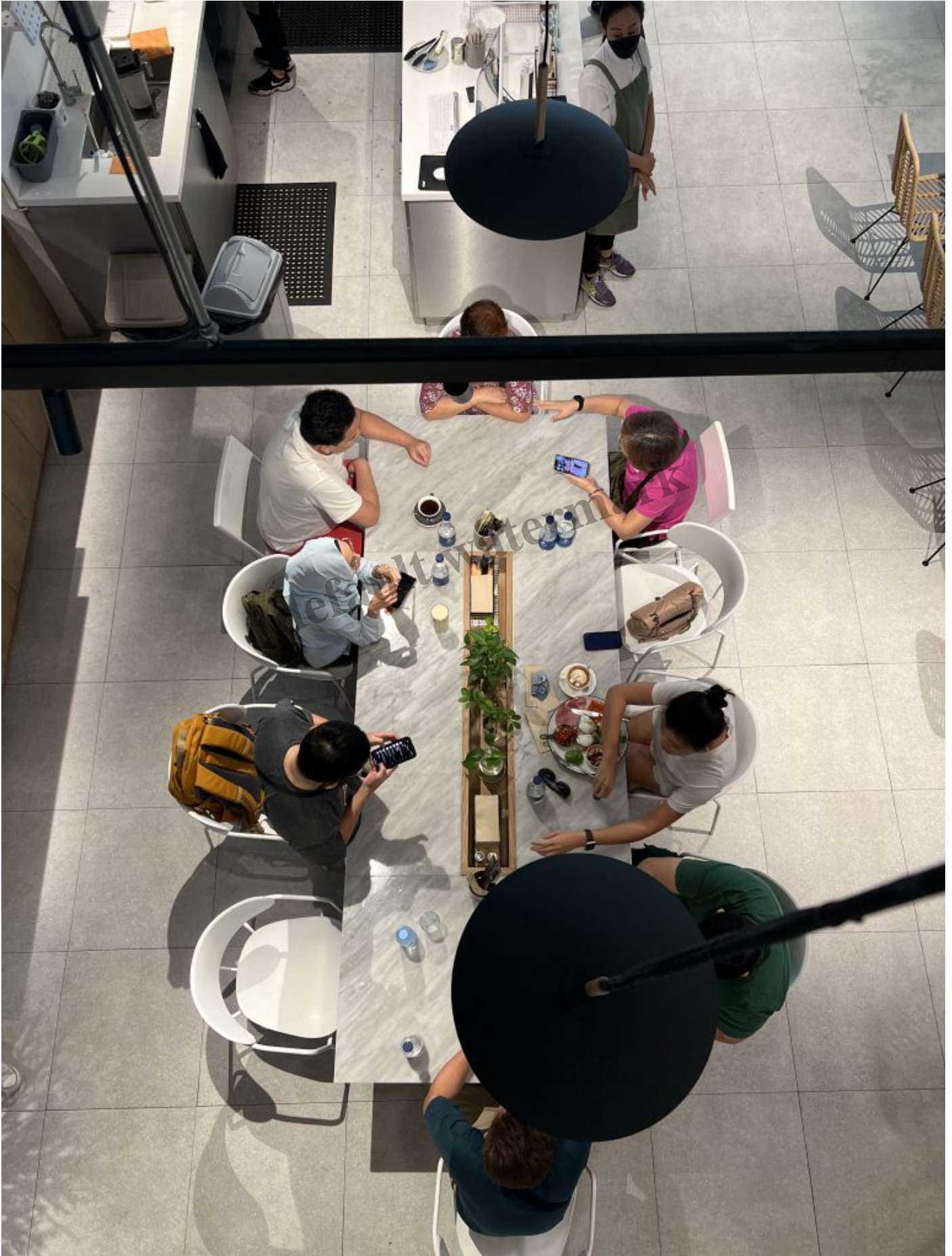
1. ROAST coffee & eatery
3rd Floor The COMMONS 335 Thong Lo 17 Alley, Khlong Tan Nuea, Watthana, Bangkok 10110, Thailand
Mon – Sun, 8 am – 10 pm
2. Roast @EmQuartier
92 Bang Na-Trat Frontage Rd, Bang Na, Bangkok 10260
Mon – Sun, 10 am – 10 pm
3. Roast @Central World
1st floor, Central at Central World, Rama I Rd, Pathum Wan, Bangkok 10330, Thailand
Mon – Sun, 10 am – 10 pm

Toby's

There are 3 Toby's. Namely Toby's on Sukhumvit 38, Toby's at Noble Play and Toby's at Sala Daeng. I believe the last outlet may have seized operation. The ideal outlet would be Toby's at Noble Play. This is located next to Ploenchit BTS Station. You get off the train and cross into Noble Play via the link bridge. Rain or shine or whether there is extreme heat, you can still get to Toby's at Noble Play.

Oh, and the cafe has really high ceiling which makes it all so very inviting. This is the reason why I picked this outlet over the other two. You can see some patrons, during off-peak hours, spending time in the cafe on their laptops working. I took a photo of my friends on the first level waiting for their food. The grandiose of the extremely high ceiling just makes this a very enticing place to have brunch.

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Brunch is when you should come to Toby's. The food that they serve up is in my perspective, ideal for brunch. Generally toast, eggs, granola and smoothies.

The thing that stands out for me at Toby's is the drinks. They look so pretty and taste so good.

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Especially the smoothies...

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Granola is my staple food so you can understand why Toby's is such a popular place for me.



Smashed avocado is a must-try at Toby's. The salsa that comes with it is the actual star of the dish.



Â



Toby's locations

1. Toby's on Sukhumvit 38
75 Sukhumvit 38 Alley, Khwaeng Phra Khanong, Khet Khlong Toei, Krung Thep Maha Nakhon 10110, Thailand
Mon – Sun, 9 am – 4.30 pm
2. Toby's at Noble Play
Noble, 1035 Phloen Chit Rd, Lumpini, Pathum Wan, Bangkok 10330, Thailand
Mon – Sun, 8 am – 5 pm

Nana Coffee Roasters

There are four branches. Lad Phrao, Ari, Bangna and Central Westville (somewhat also at Lad Phrao). The best outlet to go to would be the one at Ari. Ari is an area that is littered with cafes. It is somewhat within walking distance from Ari BTS Station. If you have travelled via BTS to Chatuchak via Mo Chit BTS, you would have passed by Ari BTS Station en route to Mo Chit. Take a day to explore Ari. It is, in my opinion, a better cafe hotspot than Thonglor and Ekkamai.

This is the outlet at Ari.



Being a coffee roaster, they let customers sample the smell of their various roasts. You can smell your ground coffee before you make your decision.

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Might I suggest all cafes put up images on their menu? It makes ordering so much easier...



The way the drinks are served... Possibly the prettiest drinks in Bangkok.



The desserts are sinful. But hey, you should be on holiday and perhaps you can disregard your daily caloric limits.



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Food-wise, I do not think that Nana Coffee Roasters is better than ROAST. However, for coffee lovers, this place offers the best balance between great coffee and good food and dessert.

Nana Coffee Roasters locations:

1. Nana Coffee Roasters Central Westville
999, Ratchaphruek Rd, Maha Sawat, Bang Kruai District, Nonthaburi 11130, Thailand
2. Nana Coffee Roasters Bangna92 Bang Na-Trat Frontage Rd, Bang Na, Bangkok 10260
Mon – Fri, 7 am – 5.30 pm
Sat – Sun, 8 am – 5.30 pm
3. NANA Coffee Roasters Niche3445/8 Pradit Manutham Road, Wang Thonglang, Bangkok 10310
Mon – Fri, 7 am – 5.30 pm
Sat – Sun, 8 am – 5.30 pm
4. NANA Coffee Roasters Ari
24/2 Ari 4 Alley, Samsen Nai, Phaya Thai, Bangkok 10400
Mon – Fri, 7 am – 6 pm
Sat – Sun, 8 am – 6 pm

These are my top 3 cafes in the whole of Bangkok.

If I am looking for the best food out of the 3, then I would visit ROAST.

If I am looking for something “healthy” (grains, granola and smoothies...) then I would visit Toby's. (p.s. The options may be loaded with sugar but you get what I mean when I say “healthy”).

If I want to have coffee and a meal, then I would visit Nana Coffee Roasters.

There you go, these are the three cafes you need to visit in Bangkok.

Yours sincerely,

Daryl

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19/06/2024

Author

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