



MENU

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NO ROAD IS LONG WITH GOOD COMPANY

On The Road is a Free-Spirited Cafe & Diner

Welcome to On The Road, a one-stop pit stop combining casual cafe, diner and bar in Pattaya.

All breezy Palm Springs mid-century chic, the venue celebrates the freedom of the wide-open road and endless summers at the beach.

Open from dawn to dusk (and beyond), On The Road serves up a menu of redefined comfort food made with local-sourced ingredients.

Beyond wholesome salad bowls, rolls and open sandwiches, the restaurant pumps out a selection of bakery-fresh pastries.

Drinks with friends gets new meanings with coffee made with beans from Roots, not to mention decadent milkshakes and potent cocktails.

Situated within stumbling distance of the iconic Pattaya Beach, On The Road is a day-and-night hangout of the type the beach city has never seen before. A pure vibe.

The road is calling.

Dietary restrictions:

- (M) Milk
- (E) Eggs
- (G) Gluten
- (F) Fish
- (SB) Soybeans
- (N) Tree Nuts
- (P) Peanuts
- (SS) Sesame
- (CC) Crustaceans
- (ML) Molluscs
- (C) Celery
- (S) Seeds
- (MT) Mustard
- (SP) Sulphites
- (L) Lactose

ALL DAY BREAKFAST



The Hangover Cure (E) (G) (SB) (M) (SP) (MT)

340

Two eggs cooked your way, smoky bacon, chipolata sausage, roasted plum tomato, sautéed zucchini, baked beans, and a thick slice of toast.



Lean Breakfast (E) (G) (F) (M) (SB) (SP) (MT)

340

Smoked salmon, two eggs, pork sausage, crispy bacon, wilted spinach, cherry tomatoes, and fresh dill on toasted bread.

ALL DAY BREAKFAST



Eggs Benedict with Smoked Salmon 260

Two poached eggs and delicate smoked salmon on toasted artisan bread, finished with hollandaise sauce, ebiko, rocket, and fresh dill.

(E) (G) (F) (M) (SB) (SP) (MT)



Omelette 200

Three-egg omelette folded over sautéed mushrooms, roasted capsicum, wilted spinach, ham, and melted cheese. Served with toasted artisan bread and a side of cherry tomatoes.

(E) (G) (M) (SB) (MT) (SP)



Granola Bowl 250

Crunchy granola, Greek yogurt, fresh blueberries, strawberries and banana, a drizzle of honeycomb, and a sprig of mint.

(M) (G) (N) (SB) (SS)



Avocado Toast 230

Smashed avocado on thick-cut artisan bread, topped with crumbled goat cheese, cherry tomatoes, shallot, and fresh dill.

Add poached egg +40 (E)

(G) (M) (SS) (SB)

SALADS & BOWLS



Poke Bowl (F) (SB) (SS) (G)

300

Tuna on a bed of rice berry, wakame seaweed, edamame, ripe mango, fresh avocado, and pickled ginger. Dressed with ponzu and sesame oil, topped with togarashi and a scatter of fresh herbs.

SALADS & BOWLS



Everything Salad (M) (S)

300

Mixed Asian greens, kale, roasted Japanese pumpkin, fresh pear, avocado, cherry tomatoes, and crumbled goat cheese. Finished with toasted pumpkin seeds and a white wine honey vinaigrette.



Caesar Salad (M) (E) (G) (F)

250

Crisp romaine, house Caesar dressing, crispy bacon, anchovy, soft-boiled egg, shaved Parmesan, and golden croutons.

Add on protein: Chicken +80 | Prawn +100 | Smoked Salmon +110

Prices are listed in Thai Baht and are subject to a 10% service charge and 7% tax.

STARTERS & SNACKS



Buffalo Wings (M) (E) (MT) (C) (SB) (SP)

250

Crispy chicken wings tossed in a smoky paprika buffalo sauce, served with celery sticks, blue cheese dip.



Chicken Tenders (G) (MT) (E) (SB) (M) (SP)

190

Chicken breast strips coated in a seasoned crust, fried until golden and crisp. Served with honey mustard dipping sauce.

STARTERS & SNACKS



Truffle Parmesan Fries (M) (E) (G) (SB) (SP)

150

Golden fries tossed with truffle aioli, freshly grated Parmesan, rosemary, thyme, and Italian parsley.



Fried Spring Rolls 190

Crispy rolls packed with glass noodles, cabbage, carrot, jelly mushrooms, and fragrant herbs, fried to a crack and served with a sweet chilli dipping sauce, fresh herbs, and ground peanuts.

(G) (SB) (P) (SS) (C) (SP)



Fresh Spring Rolls 190

Light Vietnamese rice paper rolls filled with crunchy cucumber, carrot, white cabbage, cashew nuts, and fresh herbs. Served with a peanut dipping sauce.

(P) (N) (SB) (G) (SS) (SP)

SANDWICHES & BURGERS



Smash Burger (M) (G) (SB) (SP) (MT)

440

Double Wagyu smash patties, cheddar cheese, smoky bacon, pickles, fresh onion, ketchup, and mayo. All in a soft brioche bun. Served with crispy fries.

SANDWICHES & BURGERS



Club Sandwich (M) (E) (G) (SB) (SP) (MT)

300

The classic triple-decker: grilled chicken, bacon, egg, cheddar, tomato, lettuce, and mayo on toasted bread. Served with fries.



Caesar Chicken Wrap 250

Grilled chicken breast, romaine lettuce, shaved Parmesan, and house Caesar dressing wrapped in a soft flour tortilla.

(M) (G) (E) (F) (SB) (MT)



Reuben Sandwich 350

Thick-cut pastrami, Emmental cheese, tangy sauerkraut, and pickle on grilled sourdough. Served with crispy fries.

(M) (G) (SP) (MT) (SB)

MAINS



Atlantic Salmon (M) (F) (SP)

400

Pan-seared Atlantic salmon fillet on crushed potatoes with green asparagus, finished with a white wine and cream beurre blanc, and a squeeze of lemon.



Teriyaki Chicken with Rice (G) (SB) (SS) (SP)

260

Panko-crusted chicken breast glazed in teriyaki sauce, served over jasmine rice with steamed broccolini.

MAINS



BBQ Pork Ribs SB MT SP G

Slow-cooked pork ribs glazed with a honey-paprika BBQ sauce, served with potato wedges, sweet corn, and fresh rosemary.

420

PASTA



Carbonara

Spaghetti tossed in a rich cream, egg yolk, and Parmesan sauce with smoky bacon and white onion.

(M) (E) (G) (SB) (SP)

280



Aglio e Olio Seafood

Spaghetti with prawns, squid, and Chilean mussels, tossed in garlic, bird's eye chilli, olive oil, and Parmesan. Finished with sweet basil.

(M) (G) (CC) (ML) (SP) (F)

340



Beef Ragu Pasta

Slow-braised beef ragu. Chuck, cheek, and oxtail cooked with white wine, tomato, celery, and thyme for hours — with Parmesan and fresh basil.

(M) (E) (G) (C) (SB) (SP)

340

PIZZA



Margherita

350

Hand-stretched dough, crushed San Marzano-style tomato base, pizza mozzarella, Parmesan, fresh plum tomato, and Italian basil.



Pepperoni

410

Generous rounds of premium pepperoni on a tomato base with pizza mozzarella and Parmesan.



Cheese Amore

370

Tomato base topped with pizza mozzarella, aged Parmesan, creamy Emmental, and bold blue cheese.



Mushroom

380

Tomato base with pizza mozzarella, Parmesan, a trio of mushrooms, king oyster, white shimeji, and black shimeji.



THAI KITCHEN



Pad Thai — Vegetable CC E P SB F G SP

240

Wok-tossed rice noodles with egg, tofu, broccoli, cauliflower, carrot, and bean sprouts in tamarind Pad Thai sauce. Topped with peanuts and lime.



Fried Rice — Vegetable

Jasmine rice wok-fried with egg, carrot, spring onion, tomato, cucumber, and light soy. Seasoned with chilli oil and finished with a wedge of fresh lime.

CC E SB G SP

240



Green Curry — Vegetable

Fragrant Thai green curry with Thai eggplant, pea eggplant, tofu, zucchini, broccoli, and kaffir lime leaves in a rich coconut milk base. Served with jasmine rice.

CC SB F SP

240

Add on protein: Chicken +80 | Pork +80 | Prawn +100 | Beef +120

THAI KITCHEN



Tom Yum Prawn

340

A bold, aromatic Thai broth of galangal, lemongrass, kaffir lime, and plum tomato with plump white prawns and oyster mushrooms, sharpened with lime, fish sauce, and chilli paste, finished with evaporated milk for a creamy lift.

CC SB F SP M P G



Tom Kha Gai

270

Silky coconut milk broth with chicken, galangal, lemongrass, kaffir lime leaves, and oyster mushrooms. Balanced with fish sauce, lime, and chilli paste.

SB F SP P G



Chicken Cashew Nut

N P SB F G SP SS C

310

Wok-fried chicken with roasted cashews, red and green capsicum, spring onion, and a rich oyster-soy sauce with a kick of chilli. Served with jasmine rice.

DESSERTS



Mango Sticky Rice

240

Ripe Nam Dok Mai mango served alongside warm coconut sticky rice finished with a coconut milk reduction and a touch of palm sugar.

DESSERTS



Caramel Cake 180

Buttery caramel sponge layered with cream cheese frosting, toasted hazelnuts, and a caramel drizzle, finished with fresh strawberry.

(M) (E) (G) (N)



Ultimate Chocolate Cake 180

A serious dark chocolate cake, dark cocoa, espresso, and two types of flour for depth, layered with whipped chocolate ganache and finished with a milk chocolate glaze and fresh strawberry.

(M) (E) (G)



Chocolate Brownie 180

Dense, fudgy dark chocolate brownie with crushed walnuts, a glossy ganache-like centre, and a crackle top. Finished with fresh strawberry.

(M) (E) (G) (N)



Carrot Cake 180

Moist spiced carrot cake with almond, cashew, and walnut, layered with silky cream cheese frosting and finished with a drizzle of dark chocolate and fresh strawberry.

(M) (E) (G) (N)

PASTRY



Almond Croissant

Roasted almond, almond cream

(L) (G) (N) (E)

130

Chocolate Croissant

Chocolate Ganache, Praline, nuts

(L) (G) (N) (E)

130

Plain Croissant

(L) (G) (E)

100



Peanut Butter Cronut

Roasted almond, almond cream

(L) (G) (N) (E)

130

Raspberry Cronut

Chocolate Ganache, Praline, nuts

(L) (G) (E)

130

Nutella Cronut

Nutella, Praline, Hazelnut

(L) (G) (N) (E)

130

PASTRY



Sweet Charcoal Stax (L)(G)(N)(E)

260

Charcoal pancakes with caramelised banana, peanut butter sauce and candied peanut

Basque Cheesecake (L)(G)(N)

140

Fresh Fruit Platter

210

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DRINK

DRANK

DRUNK

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SMOOTHIES



Rally to the Dawn [Ⓧ]

Mango, passion fruit, pineapple, lychee, yogurt

170

Autumn Drift [Ⓧ]

Acai, mixed berry, banana, maple syrup, yogurt

220

Green Stop

Apple, pineapple, spinach, lemon, dragon fruit, honey

170

OVERSIZED MILKSHAKES



Berries Tank [Ⓚ]

Ice cream, mixed berry cherry syrup, cinnamon, milk

170



Over Sweet Limit [Ⓚ] [Ⓝ] [Ⓔ]

Ice cream, popcorn, caramel, peanut butter, milk, cookies

220 Choco Fuel [Ⓚ] [Ⓝ]

Ice cream, nutella, banana, chocolate, milk

170

Prices are listed in Thai Baht and are subject to a 10% service charge and 7% tax.

SIGNATURE TEA



Matcha Latte ①
Matcha, simple syrup, milk

120



Thai Iced Tea ①
Thai tea, condensed milk, milk

120



Shiso Yuzu
Oolong, passion fruit, yuzu, shiso

120



Road to Rainbow
Rainbow blend, watermelon, pineapple, bitter

120

TEA

BY “Monsoon Tea”
Sustainable tea grown in harmony with the forest



Rainbow Blend 6 colours of tea, mango, passion fruit, papaya, local	90
Oriental Chai Black Black tea, natural fruit flavour, light fruity taste	90
Monsoon Blend Oolong Black tea, hint of rose, jasmine and peach	90
5 Colours White White tea, dried flowers & herb, earthy taste	90

CHOCOLATE

Hot Chocolate ① Kad kokoa, hot milk	100
Iced Chocolate ① Kad kokoa, 1 scoop of ice cream, cold milk	100



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COFFEE

BY "ROOTS"

Coffee that reflects the good intentions that go into every cup

Aftersweet Blend

Creamy, chocolate bar, dates, bittersweet aftertaste

Classic Kids Blend

Syrupy, toasty, cedar, maple syrup finish

Decimo Blend

Rich, toffee nut, dried fruits, chocolate fudge finish

Pangkhon Village, Chiang Rai

Jammy, cranberry, candy aftertaste

SIGNATURE COFFEE

Coffee Berry

Coffee, sukkumvit blend syrup, lime

120

Coffee Marmalade

Coffee, orange, ginger

120

Sour Coffee

Coffee, yuzu, honey

120

Espresso

80

Americano

120

Cappuccino [Ⓧ]

120

Latte [Ⓧ]

Espresso, milk, thick foam

120

Piccolo Latte [Ⓧ]

Half size latte

120

Flat White [Ⓧ]

Espresso, milk, tiny foam

120

Macchiato [Ⓧ]

Espresso, milk foam

120

Filter Coffee [Ⓧ]

140

Affogato [Ⓧ]

Espresso, ice cream

140

Dirty Coffee [Ⓧ]

Espresso, cream, syrup

100

Espresso, cream, syrup

**Extra shot +40

Choice of milk, full cream, low fat

**Almond milk & soy milk +25

BUBBLE TEA



Vanilla Matcha Latte ① 120
Milk vanilla syrup, matcha powder, bubble



Brown Sugar Bubble Tea ① 120
Milk, cream, brown sugar syrup, bubble



Pink Milk ① ② 120
Milk, Carnation sweet milk, Sala syrup
cream, marshmallow, bubble



Thai Milk Tea ① 120
Milk, sweet milk, cream, Thai tea, bubble,
crispy caramel bread



Caramel Coffee ① 120
Espresso, milk, maple syrup, caramel syrup, bubble



Rose To The Rainbow 120
Rainbow blend tea, rose tea syrup, bubble



Coconut Coffee 120
Fresh coconut juice, coffee, syrup, bubble



**Hokkaido Milk +
Vanilla Ice Cream** ① 120
Hokkaido milk powder, sweet milk, cream,
Vanilla ice cream, bubble

FRESH JUICE



Young Coconut

110

Watermelon

300 ml. cold pressed watermelon

110

Orange

300 ml. cold pressed orange

110

COLD PRESS

Sunset

Carrot, orange, ginger, watermelon

110

Tropical Gold

Pineapple, passion fruit, apple, turmeric, mint leaf

110

SPIRITS & BEERS

TEQUILA

	Glass / Bottle
Jose Cuervo	280 / 2500
Omega Gold	280 / 3000

VODKA

Absolut Original	230 / 2500
Smirnoff	230 / 2500
Grey Goose	350 / 5500

RUM

Bacardi Superior Light	230 / 2500
Havana Club Gold	230 / 2500

BEERS

Singha ©	120
Asahi ©	150
Chang ©	120

WHISKEY

	Glass / Bottle
Johnnie Walker Red Lable ©	230 / 2500
Johnnie Walker Black Lable ©	350 / 3500
Jim Beam ©	270 / 2500
Jack Daniel's ©	320 / 3500
Chivas Regal 12 years ©	320 / 3500
Mekhong Thai Spirit ©	230 / 2000

APERITIF / LIQUOR

Campari	270 / 2500
Martini Rosso Vermouth	270 / 2500
Kahlua	270 / 2500
Baileys Irish cream	270 / 2500

SOFT DRINKS

Drinking Water	60
Evian 500ml	110
San Pellegrino 250ml	110
Coke	110
Coke Zero	110
Sprite	110
Soda 325ml can	110
Ginger Ale	110
Tonic	110

GIN & TONIC

GIN & TONIC

Bulldog London Dry Gin ^(N)	330
English gin made with poppy, dragon eye, lotus leaves, citrus, almond, lavender and various botanicals (12 in total)	
Tanqueray Gin No.10	380
London dry's four original botanicals are crafted in small batches using fresh citrus fruits	
Citadelle	410
French gin Infused with 19 botanicals, delicate and fragrant nose of fresh flowers, jasmine, honeysuckle and cinnamon	
Hendrick's London Dry Gin	380
Scottish gin created from 11 fine botanicals with infused cucumber & rose uniquely balanced flavour	
G'Vine	420
Original French gin crafted from grape aromas of the Cognac region	
Bombay Sapphire	420
Premium London Dry Gin crafted with 10 botanicals, featuring bright citrus, juniper, and delicate floral notes	



TONIC

Fever Tree Premium Soda Water	125
Soft finest spring water with a silky-smooth texture and a high level of carbonation. Brings flavourful and delicate aroma	
Fever Tree Premium Indian Tonic Water	125
A handful of different botanicals, including a highest quality Quinine in the world and Mexican bitter orange's oil giving a uniquely clean, refreshing taste and aroma	
Fever Tree Premium Mediterranean Tonic Water	125
Blending herbs essential oils from the Mediterranean shores with highest quality fever tree's Quinine created a delicate floral tonic water	
Fentimans Light Tonic	125
The world's first botanically brewed lower calorie tonic water, maintains a refreshing and distinctive citrus flavour	

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