



BEVERAGE MENU

APERITIF

APERITIF COCKTAILS

A selection of cocktails that are great as an aperitif, or for those with a taste for something bubbly.

YAMU SPRITZ

Aperol and peach bitters serve over ice, topped with sparkling wine or Champagne.

AVIATION

Tanqueray gin shaken with Maraschino and fresh lemon, topped with sparkling wine or Champagne.

JASMINE FIZZ

Tanqueray gin, fresh lemon juice and home-made jasmine tea syrup, topped with sparkling wine or Champagne.

KIR ROYAL

Crème de Cassis, topped with sparkling wine or Champagne.

BELLINI

White peach purée, topped with sparkling wine or Champagne.

THB 550 with Sparkling wine

THB 950 with Champagne

BLENDED AND FROZEN COCKTAILS

THB 340

A selection of cocktails that are great as an aperitif, or for those with a taste for something bubbly.

BANANA COLADA

Ripe banana blended with Baileys, Malibu, Kahlua and fresh milk.

MANGO FROST

Rum, Malibu, pineapple juice, coconut cream, syrup and mango.

COMO POINTYAMU SIGNATURE COCKTAILS

THB 400

Our twist on classic cocktails perfect anytime, day or night.

DAY DREAMER

Fresh lemon and home-made thyme syrup combined with Limoncello and Sherry Fino. Served on the rocks topped with sparkling wine

LOKANATHA

Fresh lemongrass and basil combined with lemon juice, sugar, Ketel One vodka and Dom Bénédictine. Shaken and served long topped with sparkling wine.

LEMONGRASS AND BASIL COLLINS

Fresh lemongrass and basil shaken with Absolut Vodka, sugar, lemon and topped with ginger ale. Served long, citrusy and refreshing.

LYCHEE AND ROSE MOJITO

Fresh and rose water strengthened with Tanqueray gin combined with fresh mint, lime and sugar. Served long churned on ice.

YAMU CAIPIRINHA

In this version we muddled palm sugar and lychee shaken with cachaça. A smooth yet complex tasting drink.

YAMU WATERMELON MARTINI

Ketel One vodka and Drambuie shaken with home-made watermelon-ginger jam and fresh watermelon. Refreshing with a hint of honey and ginger.

MUAY THAI

Thai rum, shaken with Malibu, Galliano, mango, orange and pineapple juice.

THAI CHI

Fresh mint and lychee shaken with Chalong Bay rum, lime and touch of sugar. Served in Martini glass, sprayed with Absinthe. Fresh and flavoursome.

SAW SAM SAI

Coconut cream and Tanqueray gin, lime juice and sugar. Mildly creamy taste and perfect to balance and complement spicy dishes.

THE CLASSICS

THB 340

In addition to our unique signature cocktails we also make the classics.

To name but a few:

Americano, Black Russian, Brandy Alexander, Blood Mary, Caipirinha, Caipiroska, Cosmopolitan, Cuba Libre, Daiquiri, Dry Martini, Dirty Martini, Gimlet, Harvey Wallbanger, John Collins, Long Island Iced Tea, Mai Tai, Manhattan, Margarita, Mojito, Negroni, Old Fashion, Pina Colada, Pink Lady, Planters Punch, Rusty Nail, Screw Driver, Sex on the beach, Sea Breeze, Side Car, Singapore Sling, Tequila Sunrise, Tom Collins, Vodka Martini, Whiskey Sour, White Lady, White Russian, Zombie,...etc.

Your favourite classic cocktail is not on the menu? Just ask our team to mix it for you.

SIGNATURE MOCKTAILS

THB 210

YAMU SMOOTHIE

Mix fruit yoghurt, green apple, lychee, honey and fresh milk.

THE BOOSTER

Fresh pineapple, mango, ginger, and mint blended with pineapple juice.

PINK MOJITO

Lime wedges, mint leaves and lemonade topped with pink guava juice.

BANANA BLISS

Ripe banana, fresh pineapple and pineapple juice blended with blue grenadine.

THAI MUDDLED-UP

Muddled Tom Yum herbs and lime juice topped with Coca Cola.

FRUIT PUNCH

Mix with tropical fruit juice and grenadine.

VIRGIN COLADA

Mix with coconut cream and pineapple juice.

SHIRLY TEMPLE

Build on ice with our marashino sherry juice on topped with Sprite

BUBBLE & WINE BY THE GLASS

SPARKLING THB

N.V. Monsoon valley, Brut Prestige 440
Thailand

N.V Prosecco IL Fresh Brut, Villa Sandi 460
Treviso DOC Veneto, Italy

CHAMPAGNE

N.V. Taittinger Prestige, Brut 1,200

WHITE WINE

2021 Chardonnay, TAGUA TAGUA, 360
Central Valley, Chile

2019 Colombard, Monsoon Valley 420
Hua Hin Hills, Thailand

2021 Pinot Grigio, Sensi, Veneto, 440
Italy

2019 Sauvignon Blanc Wairau River, 550
Winery Marlborough, New Zealand

2018 Chablis Louis Michael, France 590

ROSÉ WINE

2020 Domaines Ott By OTT Cotes 550
de Provence Rosé, France

RED WINE

2021 Syrah, TAGUA TAGUA, 360
Central Valley, Chile

2017 Montepulciano “Moda” 410
D’ Abruzzo DOC, Italy

2016 Shiraz Reserva, Monsoon Valley 420
Hua Hin Hills, Thailand

2016 Cabernet Sauvignon Reserva 430
Hugo Casanova, Maule Valley, Chile

2018 Pinot Noir, Fromm La Strada 600
Marlborough, New Zealand

PORT AND SHERRY

Sherry Fino, Tio Pepe 210

Taylor’s Fine Ruby Port 220

BEER

Singha, Chang	160
Heineken	180
Chalawan Pale Ale	320

SPIRITS

THAI SPIRITS

Regency Brandy,	220
Sangsom Gold Rum	

VODKA

THB

(Extra THB 100 for Fever Tree Tonic)

Absolut (Sweden)	240
Ketel One (Holland)	290
Bomond (France)	320
Belvedere (Poland)	370
Ciroc (France)	370
Grey Goose (France)	390
Crystal Head (Canada)	490

GIN

(Extra THB 100 for Fever Tree Tonic)

Bombay Sapphire (England)	240
Tanqueray (England)	240
Hendrick's (Scotland)	490
Monkey 47 (Germany)	520

RUM

Chalong Bay Rum (Thailand)	220
Bacardi Superior (Cuba)	220
Captain Morgan Dark Rum (Jamaica)	240
Havana 7 Yrs (Cuba)	240
Sailor Jerry Spiced Rum (USA)	280
Pyrat XO (Anguilla)	320

TEQUILA

Sierra Silver	220
Don Julio Reposado	440

WHISKY

SINGLE MALT

Glenmorangie 10 Yrs.	350
Glenfiddich 15 Yrs.	620
Glenfiddich 18 Yrs.	820
Macallan 12 Yrs.	670
Lagavulin 16 Yrs.	750

SCOTCH

THB

Ballantine's Finest	220
Chivas Regal	240
Johnnie Walker Black Label	270
Monkey Shoulder	390
Johnnie Walker Gold Label Reserve	580
Johnnie Walker Blue Label	1,200

AMERICAN & JAPANESE WHISKY

Wild Turkey	240
Jack Daniels	280

CANADIAN & IRISH

Canadian Club	240
John Jameson	300

DIGESTIVE

GRAPPA

Grappa Vuisinar, Nonino	280
Grappa di Prosecco, Alexander	380
Grappa di Amarone, Tommasi	650

LIQUEUR

Limoncello, Cherry Heering, Amaretto	240
Baileys, Kahlua, Southern Comfort	240
Jägermeister, Galliano L' Autentico	240
Drambuie, Cointreau, Grand Marnier	280
D.O.M. Bénédictine	280

COGNAC

Hennessy VSOP	380
Hennessy XO	950
Hennessy Paradis	3,500

BRANDY

St.Remy VSOP	220
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COFFEE THB

Americano	150
Espresso	150
Espresso Macchiato	150
Double Espresso	200
Cappuccino	170
Cafe Latte	170
Mocha	170
Hot Chocolate	150

ICED COFFEE

Iced Cappuccino	200
Iced Mocha	200
Iced Coffee	200
Iced Latte	200

COFFEE

SPECIALITY COFFEE 300

YAMU COFFEE

Regency brandy, Kahlua, coffee and whipped cream

MEXICAN COFFEE

Tequila, Kahlua, coffee and whipped cream

IRISH COFFEE

Jameson, Kahlua, brown sugar, coffee and whipped cream

JAMAICAN COFFEE

Dark rum, Kahlua, coffee and whipped cream

TWG TEA 130

TWG loose tea includes authentic examples of Asia's finest teas and herbal infusions.

BLACK TEA

English Breakfast, Darjeeling, Earl Grey, Oolong

GREEN TEA

Sencha Green Tea, Jasmine

HERBAL INFUSION

Peppermint Leaf, Chamomile

ICED TEA 130

Thai Iced Tea

Iced Black Tea

Iced Green Tea

NON-ALCOHOLIC BEVERAGES

JUICES THB

Fresh Orange, Fresh Mango, Fresh Pineapple, Fresh Watermelon	230
Coconut Water	190
Apple, Tomato	110

MILK SHAKES 170

A blend of ice cream and milk with fruits
or flavours

Vanilla, Banana, Chocolate, Strawberry,
Cappuccino, etc...

SMOOTHIES 170

A blend of fresh fruits, yoghurt, honey
and milk

Mango, Banana, Pineapple, Strawberry, etc

FRAPPÉS 140

A blend of fresh fruits or juice, syrup and ice

Mango, Lime, Pineapple, Lychee,
Watermelon, etc...

H₂O

Aqua Panna	75cl	290
Perrier	33cl	190
Perrier	75cl	290
San Pellegrino	75cl	290

SOFT DRINKS 110

Coca Cola, Coca Cola Light, Sprite,
Schweppes Tonic,
Schweppes Ginger Ale,
Schweppes Club Soda

POOLSIDE SNACK

THB

FRENCH FRIES BASKET 250

Truffle mayonnaise

CRISPY SPRING ROLLS 300

Carrot, cabbage, spring onion, celery and plum sauce

CHICKEN SATAY 340

Spicy peanut sauce and cucumber relish

TOMATO, PROSCUITTO
BRUSCHETTA 350

BASKET OF BATTERED SEABASS 450

With French fries tartar sauce

HOUSE MADE GELATI E SORBETTI

130 per scoop