



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 Thailand 440

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

### **CHAMPAGNE**

N.V. Taittinger Prestige, Brut 1,200

### **WHITE WINE**

2019 Colombard, Monsoon Valley Hua Hin Hills, Thailand 420

2018 Pinot Grigio, DOC Friuli Grave, Italy 460

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

2018 Chablis Louis Michael, France 590

### **ROSÉ WINE**

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

### **RED WINE**

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

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

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

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

### **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
--------------	-----

### 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...

### **H<sub>2</sub>O**

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