



BEVERAGE MENU

ES CONCEPT

COMO Phuket proudly partners with ecoSPIRITS for our house pours, using Widges Gin, Tried & True Vodka and Plantation Original Dark Rum to reduce our single use glass waste and carbon footprint. One tree is planted for every cycle of an ecoTOTE through the ecoSPIRITS network, saving an additional 120g of carbon emissions per cocktail. Powered by Green Steps Group's proprietary "proof of planting" technology, the platform is verified, monitored and reported through an industry-leading digital trail.

ecoSPIRITS is a circular economy technology company that has developed the world's first low carbon, low waste packaging technology for premium spirits. The patent-pending closed loop system nearly eliminates all packaging waste in the supply chain. By dramatically reducing packaging and transport, ecoSPIRITS provides both a powerful cost advantage and a transformative carbon footprint reduction.

Founded in Singapore in 2018, the ecoSPIRITS technology is now available across Asia Pacific, Europe and the Americas. Almost 2,000 leading bars, restaurants, hotels and retailers have adopted the technology, including Michelin-starred restaurants, World's 50 Best, Asia's 50 Best bars and iconic hotels. Each year, ecoSPIRITS eliminates hundreds of tons of single use glass waste, plants tens of thousands of trees, and inspires others to change.

COMO POINT YAMU SIGNATURE COCKTAILS USING ECOSPIRITS

THB 450

Our twist of signature cocktails perfect paired with Ecospirits anytime, day or night.

LOKANATHA ES

Fresh lemongrass and basil combined with lemon juice, sugar, Tried and True vodka Dom Bénédicte. Shaken and served long topped with sparkling wine

LEMONGRASS AND BASIL COLLINS ES

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

LYCHEE MOJITO ES

Widges London dry gin combined with fresh mint, lime and sugar. Served long churned on ice

YAMU CAIPIRINHA ES

In this version we muddled palm sugar and lychee shaken with Plantation 3 star rum. A smooth yet complex tasting drink

YAMU WATERMELON MARTINI ES

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

MUAY THAI ES

Plantation 3 star rum, shaken with Malibu, Galliano, mango, orange and pineapple juice

THAI CHI ES

Fresh mint and lychee shaken plantation 3 star rum, lime and touch of sugar. Served in Martini glass, sprayed with Absinthe. Fresh and flavoursome

SAW SAM SAI ES

Widges London dry gin, coconut cream, lime juice and sugar. Mildly creamy taste and perfect to balance and complement spicy dish.

ALCOHOL FREE DRINKS

REBELS 0.0%

GIN ALTERNATIVE REBELS 0.0%

Unmistakable juniper, fine rosemary and exotic cardamom notes with fresh grapefruit in the nose, authentically bitter in taste and finishing with a slight spiciness.

THB

GIN BASIL SMASH 480

Rebels 0.0% Gin alternative, splash of lemon juice, simple syrup, handful of basil

HOLLYWOOD MARTINI 480

Rebels 0.0% Gin alternative, splash of lemon juice, passion fruit, vanilla syrup, oriental yuzu tonic

CLASSIC G&T 0.0 550

Rebels 0.0% Gin alternative, topped up tonic water, garnish with rosemary, dehydrated orange

RUM ALTERNATIVE REBELS 0.0%

An explosion of caramel, nutmeg and fine nuances combined with a typical wood note in nose, characteristic sweetness in the taste and an elegant slightly peppery taste.

THB

REBELS MANGO DAIQUIRI 550

Rebels 0.0% Rum alternative, fresh lemon juice, simple syrup, mango

VIRGIN MARY PICKFORD 550

Rebels 0.0% Rum alternative, pineapple juice, grenadine syrup, lime juice

NOJITO 580

Rebels 0.0% Rum alternative, splash of lemon juice, spoonful of brown sugar, fresh mints, soda water

APERITIF ALTERNATIVE REBELS 0.0%

Classic bitter note of wormwood and orange peel, harmonized by fruity grapes in the nose, matchless bitter-sweet in taste. Delicate-tart with a slight spiciness in the finish

THB

APPLE FIZZ 450

Rebels 0.0% Aperitif alternative, apple juice, topped with sprite, apple slice

APERITIF AND TONIC 650

Rebels 0.0% Aperitif alternative, top up with pink grapefruit tonic water, garnish with dehydrated grapefruit

VIRGIN NEGRONI 650

Rebels 0.0% Aperitif alternative, Rebels 0.0% Gin, Rebels Spritz alternative 0.0%

ALCOHOL FREE DRINKS

REBELS 0.0%

SPRITZ ALTERNATIVE REBELS 0.0%

An eruption of bitter-sweet oranges, typically complex notes of rhubarb. Subtle spice nuances combined with fresh citrus aromas, characteristic bitterness of cinchona and slightly peppery finish

THB

ITALIAN SPRITZ 450

Rebels 0.0% Spritz alternative, splash of soda water

MIMOSA SPRITZ 500

Rebels 0.0% Spritz alternative, orange juice, splash of soda water

SIMPLY ON THE ROCKS 500

Rebels 0.0% Spritz alternative, orange twist and lemon

AMARETTO ALTERNATIVE

REBELS 0.0%

Typically sweet marzipan notes of almonds, harmonized with the incomparable sweetness of vanilla and cherry on the nose, classic creamy nutty taste and slightly bitter, spicy and particularly long lasting finish

THB

REBELS AMARETTO SOUR 550

Rebels 0.0% Amaretto alternative, orange juice. Sweet and sour

AMARETTO SPRITZ 550

Rebels 0.0% Amaretto alternative, freshly squeezed lemon juice, splash of soda water

AMARETTO POMELO TWIST 550

Rebels 0.0% Amaretto alternative, pomelo juice, lemon juice

THE CLASSIC

THB 380

In addition to our unique signature cocktails we also make the classic

Caipirinha	Negroni
Cosmopolitan	Pina Colada
Singapore Sling	Sex on the beach
Long Island Iced tea	Manhattan
Daiquiri	Screw Driver
Mai Tai	Tom Collins
Margarita	Whiskey Sour
Mojito	Tequila Sunrise

APERITIVO COCKTAIL

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

THB 550 with Sparkling wine

THB 950 with Champagne

AVIATION

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

JASMINE FIZZ

Tanqueray gin, fresh lemon juice and homemade Jasmine tea syrup, topped with sparkling wine or Champagne

BELINI

White peach puree, topped with sparkling wine or Champagne

SPRITZ PLEASE

THB

Spritz is an aperitivo cocktail made with a bitter liqueur, prosecco and a splash of sparkling water

YAMU SPRITZER

550

Aperol, sparkling wine, soda water, Peach flavor

APEROL-POMELO SPRITZ

550

Aperol, sparkling wine, soda water, pomelo

LIMONCELLO SPRITZ

550

Homemade limoncello, sparkling wine, soda water, fresh mint, lemon wedge

ELDER SPRITZ

550

Elderflower, sparkling wine, soda water, fresh thyme, lemon wedge

CUCUMBER-GIN SPRITZ

550

Sparkling prosecco, gin, simple syrup, soda water, fresh cucumber

BLENDED TROPICAL COCKTAIL

THB

TROPICAL HAWAIIAN 400

Vodka, blue curacao, pineapple, fresh lime juice, simple syrup

MANGO FROST 400

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

BANANA COLADA 400

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

MOJITO MADNESS

THB

A traditional Cuban punch, extremely refreshing sweet and fizzy with minty and sour taste drink

CLASSIC MOJITO 380

White rum, fresh lime juice, sugar, mint sprig, splash of soda water

WATERMELON MOJITO 380

White rum, fresh lime juice, sugar, mint sprig, fresh watermelon, splash of soda water

STRAWBERRY MOJITO 380

White rum, fresh lime juice, sugar, mint sprig, strawberries

LYCHEE-PASSIONFRUIT MOJITO 380

White rum, fresh lime juice, sugar, mint sprig, lychee, passionfruit, splash of soda water.

BERRY MOJITO 380

White rum, fresh lime juice, sugar, mint sprig, strawberries, blueberries, raspberries, splash of soda water

WHISKEY SOUR

It is a type of sour, a mixed drink with a base spirit, citrus juice, and a sweetener

THB

CLASSIC WHISKEY SOUR 380

Bourbon whiskey, fresh lemon juice, simple syrup, Angostura bitters

SPICY BASIL SOUR 380

Bourbon whiskey, fresh lemon juice, simple syrup, basil leaves, Angostura bitters, Thai chilli

AMARETTO SOUR 380

Amaretto, lemon juice, syrup, egg white. topped with sparkling water

PASSION FRUIT SOUR 380

Scotch whiskey, fresh passion fruit, brown sugar, lemon juice, syrup, topped with sparkling water

NEW YORK SOUR 380

Bourbon whiskey, lemon juice, simple syrup, red wine, Angostura bitters

LONDON SOUR 380

Scotch whiskey, orange juice, lemon juice, orgeat, simple syrup

SIGNATURE MOCKTAILS

THB

PINK MOJITO 250

Lime, mint, lemon, topped with pink guava juice

BANANA BLISS 250

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

THAI MUDDLED-UP 250

Muddled Tom Yum herbs and lime juice topped with coca cola

FLOWER AND MINT 250

Mint tea, Elderflower syrup, lemon juice, topped with sprite

EARL GREY LYCHEE 250

Earl grey tea with honey and lychee

MAKE YOUR OWN GIN AND TONIC

PICK YOUR GIN	G&T	THB MARTINI
Bombay Sapphire, England	280	390
Tanqueray Gin, England	280	390
Saneha Gin, Thailand	380	420
Widges Gin, England	390	420
Citadelle Original, France	480	590
Four Pillars Gin, Australia	490	590
Kalalan Gin, Taiwan	490	590
Sakurao Gin, Japan	490	590
Hendricks Gin, Scotland	490	590
Rebels Gin, Switzerland	550	590
The Botanist Dry Gin, Scotland	540	690
Monkey 47 Dry Gin, Germany	520	720

PICK YOUR BITTER

Angostura / Peach / Peychaud

CHOICE OF PREMIUMS TONIC

Connoisseur / Oriental Yuzu / Pink Grapefruit

PREPARED GARNISH

Lemon / Lime / Rosemary / Cucumber
Cinnamon / Orange peel / Basil
Kaffir lime leaf / Lemongrass

BUILD YOUR PERFECT MARTINI SELECT YOUR FAVORITE SPIRITS GIN OR VODKA

CLASSIC MARTINI

	THB
Bombay Sapphire, England	390
Widges Gin, England ES	420

VODKA MARTINI

	THB
Absolute, Sweden	340
Ketel One, Holland	390
Bomond, France	420
Belveder, Poland	420
Tried & True Vodka, France ES	420
Grey Goose, France	550

CHOOSE THE WAY YOU LIKE IT

Dry, Extra Dry, Dirty shaken, straight/on the rocks
Pick your favorite twist lemon, lime, olives

VODKA

	THB
Absolute, Sweden	240
Ketel One, Holland	290
Bomond, France	320
Tried & True Vodka, France ES	340
Belveder, Poland	370
Grey Goose, France	390

RUM

Bacardi superior, Cuba	220
Havana, Cuba	240
Captain Morgan Dark rum, Jamaica	240
Plantation Dark rum, Jamaica ES	260
Sailor Jerry spiced rum, USA	280
Ron Zacapa No.23, Guatemala	540

TEQUILA

Sierra Silver	220
Jose Cuervo Reposado	280
Don Julio Reposado	440
Patron Silver	540

SINGLE MALT

Glenfiddich 15 yrs	620
Macallan 12 yrs	670
Talisker 10 yrs	680
Lagavulin 16 yrs	750
Glenfiddich 18 yrs	820
Glenmorangie 18 yrs	850

BLENDED SCOTCH

Ballantine's Finest	260
Chivas Regal 12 yrs	280
Johnnie Walker Black Label	290
Monkey Shoulder	390

BOURBON WHISKEY

Jim Beam	240
Jack Daniel's	290
Maker's Mark	340
Woodford Reserve	480

IRISH WHISKEY

	THB
John Jameson	300

THAI SPIRITS

Regency Brandy	220
Sangsom Gold Rum	220
Chalong Bay Rum	220
Phraya Rum	260

COGNAC

Hennessy VSOP	380
Hennessy X.O	950
Remy Martin X.O	950
Hennessy Paradis	3,500

BRANDY

St. Remy VSOP	320
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GRAPPA

Grappa Vuisinar, Nonino	280
Grappa di Prosecco, Alexander	340
Grappa di Amarone, Tommasi	650

LIQUEUR

Cherry Heering Amaretto	240
Bailey's Kahlua, Southern Comfort	240
Jägermeister, Galliano L' autentico	240
Drambuie, Cointreau, Grand Marnier	280
D.O.M Benedictine	280
Fernet Branca	360

BEER

DRAUGHT BEER

Hofbrauhaus	290
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BOTTLE BEER

Singha	160
Chang	160
Heineken	180
Chalawan (Pale Ale)	360
Corona	390

COMO POINT YAMU SIGNATURE SMOOTHIES

	THB
COMO TROPICAL	220
Banana, mango, pineapple, blended with yogurt and honey	
THE BOOSTER	220
Fresh pineapple, mango, ginger, mint, blended with pineapple juice	
YAMU SMOOTHIE	220
Green apple, lychee, honey and fresh milk	
HULA KULA	220
Fresh pineapple, coconut cream, blended with yogurt and honey	

JUICES

Orange, Mango, Pineapple	230
Coconut, Watermelon	

MILK SHAKES

	190
A blend of ice cream and milk with fruits or flavors	
Vanilla	
Chocolate	
Banana	
Strawberry	

SMOOTHIES

	190
A blend of fresh fruits, yogurt, honey and milk. Choice of your favorite fruit	
Mango, Banana, Pineapple, Strawberry	

SOFT DRINKS

	110
Coca Cola	
Coca Cola Light	
Coke Zero	
Sprite	
Ginger Ale	
Soda	

ENERGY DRINKS

Red Bull Imported	200
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H₂O

STILL

Saiyok Still 750ml, Thailand	220
Aqua Panna 750ml, Italy	290

SPARKLING

Saiyok Sparkling 750ml, Thailand	280
San Pellegrino 750ml, Italy	320

SPECIAL COFFEETHB
220Espresso Orange
Espresso Coconut
Espresso Affogato**LOCAL COFFEE & TEA**Thai local Earl grey 110
Thai Jasmine green tea 110
Thai local coffee 150**COFFEE****HOT****ICED**

Americano	150	200
Espresso	150	200
Espresso Macchiato	150	200
Double Espresso	200	200
Cappuchino	170	200
Café Latte	170	200
Mocha	170	200
Hot Chocolate	150	200

TEA

TWG TEA HOT AND COLD 130

TWG tea includes authentic examples of Asia's finest teas and herbal infusion

BLACK TEAEnglish breakfast
Earl grey**GREEN TEA**Sencha green tea
Jasmine**HERBAL INFUSION**Peppermint leaf
Chamomile

THB

ICED TEA

220

CHA YEN (Thai Iced Tea)

Thai tea combined with mixed condensed milk. Top with whipping cream.

THB

CHAMPAGNE

Glass

N.V. Taittinger Prestige, Brut 1,500

SPARKLING

N.V. Prosecco Villa Sandi 460
Veneto, Italy

ROSÉ WINE

2023 Grenache, Whispering Angel 600
Cotes de Provence, France

2022 Domaines Ott By OTT, 700
Côte de Provence Rose, France

DESSERT WINE

2018 Muscat, Monsoon Valley 550
Hua Hin Hills, Thailand

WHITE WINE

2022 Chardonnay, Tagua Tagua 360
Central Valley, Chile

2022 Colombard, Monsoon valley 550
Hua Hin Hills, Thailand

2022 Sauvignon Blanc Satellite 550
Marlborough, New Zealand

2021 Pinot Grigio, Sensi, 570
Veneto, Italy

2022 Pecorino, Velenosi, 570
Prope Pecorino, Colli Aprutini, Italy

2018 Chenin Blanc, Petit, 620
Kenforrester, Stellenbosch, South Africa

2021 Riesling Troken, Robert Wei 675
Rheingau, Germany

2022 Chablis, Lamlin & Fills 730
Bourgogne, France

RED WINE

2022 Montepuciano, Moda 500
D'Abruzzo DOC, Italy

2022 Merlot, Torre Rosazza 520
Friuli-Venezia Giulia, Italy

2020 Shiraz Reserve, Monsoon Valley, 550
Hua Hin Hills, Thailand

2021 Shiraz Cabernet, Penfolds 550
Koonunga Hill, Australia

2022 Malbec, Familia Escorihuela 550
Gascon, Mendoza, Argentina

2021 Pinot Noir, Tahuna 550
Hawke's Bay, New Zealand

All prices are subject to a 10 per cent service charge and prevailing government taxes

SNACK MENU

Available 11am-10pm

	THB
SPRING ROLLS LF	300
Shredded vegetable, shiitake mushroom, baby corn, chilli, vinegar dipping sauce	
BRUSCHETTA	340
Tomato, garlic, basil, balsamic glaze	
ARANCINI	450
Braised beef ragu filling, saffron rice, mozzarella, tapenade, parmesan	
BURRATA LS	750
Fire roasted peppers, basil, almonds, grilled garlic rubbed sourdough	
THAI FISH CAKES LS LF GF N	450
Long beans, kaffir lime leaf, red curry paste, pickled cucumber, peanut relish	
CRISPY FRIED SQUID LF LS SS	500
Aioli, lemon	
THAI FRIED CHICKEN	620
Fried shallots, sweet, vinegar sauce	
CHICKEN SATAY LF GF N	680
Spicy peanut sauce, pickled cucumber	
MEATBALLS AL FORNO	420
Classic Italian meatballs cooked in the brick oven, tomato passata, basil, parmesan, grilled ciabatta	
CURED AND PICKLED PLATE P	950
Italian charcuterie, pickled vegetables, marinated olives, parmesan shards, grilled focaccia	
PRAWN BUN LS SS	560
Poached prawn, celery, avocado, tomato, lemon mayonnaise, fine herb salad	
FISH TACOS LF LS SS	480
Crispy fried grouper, pico de gallo, mojo verde, chipotle mayonnaise, pickled onion, red cabbage	
BUTTERMILK FRIED CHICKEN BURGER	550
Rainbow slaw, spicy mayonnaise, pickles	
COMO BURGER	860
Wagyu beef patty, gruyere cheese, tomato relish, zucchini pickles, tomato, lettuce	
SWEET POTATO WEDGES	250
Spiced salt, fried shallots, jalapeno cream	
FRENCH FRIES	250
Tomato ketchup, mayonnaise	

CS COMO Shambhala **V** Vegan **GF** Gluten-free **LF** Lactose-free
N Contains nuts **SS** Sustainably sourced **P** Contains pork
LS Locally sourced

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PIZZA

Available 12noon-9.30pm

THB

MARGHERITA 450

Tomato passata, fresh mozzarella, torn basil

FUNGHI 990

Mixed mushrooms, fresh mozzarella,
porcini cream sauce, kale, parmesan

GAMBERI **LS SS** 980

Tiger prawn, tomato passata, garlic, grilled red
chilli relish, oregano

SALSICCIA **P** 790

House-made pork and fennel sausage,
white sauce, fresh mozzarella, sweet fennel,
parsley, pecorino

PROSCIUTTO **P** 1,100

Sliced prosciutto, tomato passata, fresh
mozzarella, arugula, shaved parmesan,
balsamic glaze

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