



Presenting our menu featuring Thai spirits such as Iron Ball gin from Bangkok, Mekhong whiskey from Pathum Thani, Phraya Brown rum from Nakhon Pathom Province and Chalong Bay rum from Phuket mixed with expertise to create our signature locally sourced cocktails.

Taking inspiration from our modern take as a true Thai traditional experience across Thailand. Immerse yourself in the diverse flavors of the country as you explore different regions and provinces.

Join us on a journey to celebrate the true essence of Thai culture, where every sip and bite transports you to the unique tastes of Thailand.

## cocktails selection

from sour to sweet

pico daiquiri chalong bay thai rum, phuket pineapple coconut nectar, makrut lime	400
esan lime drop iron ball thai gin, lime, ka yaeng herb lemongrass, galangal	500
sathorn tonic belvedere vodka, guava schrub, thai chili, tonic	700
nahm gin & tonic iron ball thai gin, mediterranean fever tree tonic	600
tang mo smash ketel one vodka, watermelon, thai basil, lime	500
galangal mule iron ball thai gin, galangal, lime, vietnamese mint ginger beer	600
makam margarita tres magueyes tequilla, red tamarind cointreau, lime	500
lanna sour mekhong thai whiskey, vietnamese mint, lime ma-khaen pepper, galangal, lemongrass	500
pumara fizz phraya thai rum, wild honey, lime, angostura bitters topped with prosecco, and gold leaf	700
lychee martini ketel one vodka, lychee, lime	400
suan som mekhong thai whiskey, ginger, calamansi angostura bitters	400
gati mao phraya thai rum, chalong bay thai rum, cointreau phuket pineapple, coconut, cream, nutmeg	600
old metro johnnie walker black, phraya thai rum banana brown sugar, angostura bitters	600

all prices are in thai baht and subject to 10% service charge  
and applicable government taxes.

## non alcoholic beverages

### mocktails

mint mellow lychee, mint leaf, lime	210
calamansi delight calamansi, lemongrass, grenadine, sprite	200
grapefruit ice tea grapefruit, earl grey tea	200
ginger punch ginger, pineapple, orange	200
ginger raspberry raspberry puree, ginger, ginger ale	220
pink lemonade strawberry puree, lime, sprite	220

### fresh juice

orange	200
young coconut	200

### freshly blend juice

pineapple	200
watermelon	200

### 0% alc. sparkling wine 750 ml

French bloom rosé made with organic dealcoholized charonnay and pinot noir with champagne traditionnel methode	4500
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<b>aperitif</b>	<b>45 ml</b>
aperol	260
campari	260
pernod	260
ricard	260
martini extra dry / bianco / rosso	260
fernet branca	350

<b>local beer bottle</b>	<b>320 ml</b>
singha	250
chang <i>classic</i>	250

<b>local craft beer bottle</b>	<b>330 ml</b>
bussaba ex-weisse (hefeweizen)	375
chalawan pale ale	375
chatri IPA	375

<b>gin</b>	<b>45 ml</b>
gordon	250
beefeater	280
beefeater 24	280
tanqueray	300
whitley neil rhubarb	300
bombay sapphire	320
iron ball	400
martin miller's	400
roku	400
bitter truth pink gin	400
hendrick's	440
rouge society	450
the botanist 22	520
mare	520
monkey 47	650
supplement fever tree	250
premium indian tonic water	
mediterranean tonic water	

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**vodka 45 ml**

smirnoff	250
smirnoff raspberry	280
ketel one	300
42 below	300
absolut	300
absolut flavours	300
citron / mandarin / raspberry / vanilla	
absolut elyx	380
belvedere	400
greygoose	400
greygoose orange	400

**rum 45 ml**

pampero blanco	250
captain morgan dark	250
havana club 7 yrs.	300
phraya	300
chalong bay	300

**tequila 45 ml**

tres magueyes blanco	250
olmeca gold	310
don julio reposado	520

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## after dinner drinks

<b>liqueur</b>	<b>45 ml</b>
amarretto	250
white sambuca	280
bailey's	280
kaulua	280
tia maria	280
grand marnier	320
<b>eau de vie</b>	<b>45 ml</b>
raspberry	400
pioire william	400
<b>cognac</b>	<b>45 ml</b>
martell v.s.o.p.	450
remy martin v.s.o.p.	450
hennessy v.s.o.p.	450
martell cordon bleu x.o.	1000
remy martin x.o.	1000
hennessy x.o.	1000
<b>grappa</b>	<b>45 ml</b>
sarpa di poli	400
bassano del grappa poli	450
<b>armagnac</b>	<b>45 ml</b>
château de laubade v.s.o.p	520
château de laubade 1963	1600
<b>calvados</b>	<b>45 ml</b>
père magloire, v.s.o.p. pays d'auge	450
<b>port &amp; sherry</b>	<b>45 ml</b>
tio pepe fino sherry	250
harvey bristol's cream sherry	250
taylor's tawny port	350

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**local mineral water**

sai yok still water 750ml	250
sai yok sparkling 750ml	300

**imported mineral water**

evian 750 ml	280
san pellegrino 500 ml	220
san pellegrino 750 ml	300

**ronnefeldt tea selection**

sencha	200
jasmine gold	
earl grey	
darjeeling	
camomile	
peppermint	
english breakfast	
white yin long spring	220
sencha silvermoon (strawberry & vanilla)	
oolong dung ti	

**local coffee selection**

americano	160
espresso	
café latte	
macchiato	
cappuccino	
decaffeinated	
double espresso	190

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