

bittersweet

Hotel blend

Taste notes - Milk chocolate | Nut Mix | Molasses

Roast Profile: Medium light (Level 5/5)

Acidity: Level 2/5

Country: Thailand

Region: Chiang Rai, Mae Suai, Rom Yen

Processing: Fully Washed

Variety: Bourbon, Typica, Catimor

SARNIES

This medium to dark roast coffee is suitable for all types of coffee drinkers as this coffee has a medium to high sweetness which shines through when enjoyed as a long black. For milk coffee drinkers this coffee also presents itself well with a double shot espresso base this coffee has notes of nut mix and sweetness like molasses, perfect pairing with a well steamed milk.

This organic coffee is grown through a collaborative project between Earth Net Foundation and farmer groups to conserve and rehabilitate the watershed forests through sustainable practices.

The groups consist of 344 small-scale farming families working on an area of over 3,123 hectares in the watershed forests of Mae Suai district in Northern Thailand's Chiang Rai province. Grown at an altitude of 1000 - 1250 m.a.s.l.

COFFEE JOURNEY

Awake Old Fashion	350
Bulleit Bourbon, Havana Dark Rum, Cold Brew Coffee, Orange Bitter	
Coffee Negroni	350
Tanqueray Gin, Sweet Vermouth, Campari, Coffee	
Tiramisu	350
Cognac, Bailey, Coffee Liqueur, Cold Brew Coffee, Heavy Cream, Chocolate bitter (
Orange Espresso Martini	390
Ketel One Vodka, Coffee Liqueur, Cointreau, Espresso Shot, Orange Bitter	
Espresso Margarita	390
Tequila Blanco, Coffee Liqueur, Cointreau, Cold Brew Coffee	
Orange Coffee	390
Cognac, Benedictine DOM, Coffee, Wild Honey, Orange bitter	
Espresso Martini	390
Ketel One Vodka, Coffee Liqueur, Espresso Shot	
Revolver	450
Bulleit Bourbon, Coffee Liqueur, Orange Bitter	

Prices are listed in Thai Baht. Prices are excluded of 7% VAT and 10% service charge.

The perfect way to experience Thai cacao, Bittersweet bar use 70% dark chocolate bar bursts with subtle, yet rich and exciting taste of the nutty and earthy, and slightly bitter from Siamaya Chocolate

Siamaya Chocolate was founded in Chiang Mai in 2017 by Kristian Levinsen and Neil Ransom. Their bean-to-bar chocolates are made from Thai cacao beans locally sourced from reputable suppliers, and no additives are used in the manufacturing process. Focusing on sustainable farming and the transformation of cacao into delectable chocolate bars, Siamaya Chocolate constantly works to reduce the environmental footprint by using recycled paper, soy-based inks, reducing waste streams, and lowering the electricity consumption.



SIAMAYA

CHOCOLATE HOUR

Chocolate Manhattan	350
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Bulleit Bourbon, Sweet Vermouth, Dark Crème De Cacao, Maraschino Liqueur, Chocolate Bitter

Chocolate Negroni	350
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Tanqueray Gin, Sweet Vermouth, Campari, Crème De Cacao, Chocolate Bitter

Cacao Martini	350
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Ketel One Vodka, White Crème De Cacao, Dry Vermouth, Chocolate bitter

Cherry & Chocolate	350
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Bulleit Bourbon, Cherry Liqueur, Chocolate Bitter

Chocolate Orange Martini	350
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Ketel One Vodka, White Crème De Cacao, Cointreau, Chocolate Bitter

Chocolate Margarita	390
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Tequila Blanco, Dark Crème De Cacao, Cointreau, Chocolate Bitter

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Bitters occupy a curious niche in the history of food and drinks, especially given their early history as patent medicines with rather dubious reputations. Take one of the oldest, Angostura. Originally, the company's greenish-tinted bottles contained an herbal concoction made from roots, bark, and spices.

The "Aromatic Bitters" took their name from the Venezuelan city where they were first created (Angostura was subsequently rechristened Ciudad Bolívar in 1846). Interestingly, early botanists also gave the name Angostura to three different species of trees, including *Galípea officinalis*. Because the bitters' recipe is a tightly guarded secret, locked in a vault and known by only five employees, whether the trademarked concoction once contained the bark from any of these Angostura's remains something of a mystery.

Around 1824, Johann Siegert, who was a doctor in Venezuela, began making Angostura as a stimulant for the troops to help them with malaria and keep them on their feet. As we get to the golden age of the cocktail, the late 1800s, bitters became more synonymous with cocktails no matter what bar you went to.



Credit to Peter Smith

AROMATIC SPIRIT FORWARD

Nutty Old Fashion 350

Bulleit bourbon, Amaretto, Brown Sugar Syrup, Bitter

Cuban Old Fashion 350

Diplomatico Ron Extra Anejo , Sugar, Bitter

Apple Negroni 350

Calvados, Campari, Sweet Vermouth

Mexican Negroni 350

El Jimador Reposado Tequila, Campari, Sweet Vermouth, Dry Vermouth, Bitter

Amber Gin 350

Tanqueray Gin, Bitter, Simple Syrup

Apple Blossom 350

Calvados, Sweet Vermouth, Orange bitter

Flora Martini 390

Tanqueray Gin, St. Germain Liqueur, Chardonnay Wine, Dry Vermouth

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FRESH FLAVORS

Honey Bee	350
El Jimador Reposado Tequila, Wild honey, Citrus, Bitter	
Rum Punch	350
Chalong Bay Rum, Pineapple, Citrus, Syrup, Bitter	
Beetini	350
Ketel one Vodka, Beetroot, Apple, Lime, ginger syrup	
Pink Cherry	350
Tanqueray Gin, Maraschino Liqueur, Citrus, Orange bitter	
Cucumber Basil – tini	390
Hendrick Gin, Cucumber, Basil, Citrus, Cucumber bitter	

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Gin Your Way

Match your favorite gin & tonic

Tonic water

Elderflower tonic	150
Oriental Yuzu tonic	150
Connoisseurs tonic	150
Pink Grapefruit tonic	150

Choose your botanical

Fresh – Cucumber, Green Apple, Lime, Lemon, Orange

Dehydrated – Lemon, Orange, Lime, Green Apple, Pineapple

Herbs – Rosemary, Thymes

Gin

Glass / Bottle

Beefeater (England)	200	2,200
Tanqueray (England)	250	3,200
Bombay sapphire (England)	250	3,200
The Botanist (Scotland)	350	6,000
Hendricks (Scotland)	350	6,000
Williams Chase Elegant 48 (England)	390	6,500
Bol Genever (Netherlands)	390	6,500

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Vodka

Glass / Bottle

Kristall (Thailand)	200	1,800
Russian Standard (Russia)	200	1,800
Smirnoff (Russia)	200	2,200
42 Below (New Zealand)	250	2,200
Ketel One (Netherlands)	250	2,500
Chase (England)	350	5,000

Rum

Mekong (Thailand)	200	1,200
Pampero (Venezuela)	200	1,800
Bacardi (Cuba)	200	2,500
Havana Club 3 Years (Cuba)	250	2,200
Diplomatico Ron Extra Anejo (Venezuela)	250	2,800
Havana Club 7 Years (Cuba)	320	3,300
Dictator 20 years (Colombia)	390	6,500

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Tequila

	Glass / Bottle	
Montezuma Blue (Mexico)	200	1,500
Jose Cuervo Gold (Mexico)	250	2,200
El Jimador Reposado (Mexico)	250	2,500
Herradura Blanco (Mexico)	350	6,000
Patron Silver (Mexico)	390	6,500
Patron Anejo (Mexico)	450	8,800

Blended Whisky

J&B Rare (England)	200	1,800
Canadian Club (Canada)	250	2,800
John Jameson (Ireland)	250	3,600
Johnnie Walker, Black Label (Scotland)	320	4,800
Johnnie Walker, Gold Label (Scotland)	390	5,500
Chivas Regal 18 years (Scotland)	450	8,000
Ballantine's 21 years (Scotland)	700	15,000
Johnnie Walker, Blue Label (Scotland)	850	20,000

Bourbon

Wild Turkey (United States)	250	4,000
Makers Mark (United States)	350	4,500
Bulleit Bourbon (United States)	350	5,000
Woodford Reserve (United States)	450	6,000

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Single malt Whisky

	Glass / Bottle	
Glenmorangie The Quinta Ruban, 14 years (Highland)	550	7,500
Talisker 10 years (Island)	550	8,500
Glenkinchie 12 years (Lowland)	550	9,000
Laphroaig 10 years (Islay)	550	10,500
Macallan 12 years, sherry barrel (Speyside)	550	13,000
Macallan 18 years (Speyside, Scotland)	1,500	39,000

Cognac

Hennessy VS (France)	300	4,000
Courvoisier VSOP (France)	450	6,000
Hennessy, VSOP (France)	450	6,500
Martell XO (France)	850	19,000

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Port wine

	Glass	Bottle
Warre's Heritage Ruby (Portugal)	250	3,500
Graham's 10 Years Tawny (Portugal)	500	7,500

Liqueur

Molinari extra sambuca (Italy)	200	2,200
Malibu (Barbados)	200	2,200
Jägermeister (German)	200	2,800
Midori melon (Japan)	250	3,000
Luxardo maraschino (Croatia)	250	4,000
St. Germain elderflower (France)	300	3,500
Benedictine D.O.M. (France)	300	4,200

Aperitif

Campari (Italy)	200	2,600
Fernet-branca (Italy)	250	3,000

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Beer

Singha, Chang	150
Heineken, Asahi	160

Single press juice

Orange, Guava, Pineapple, Watermelon, Beetroot, Carrot	110
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Silver jubilee premium Dilmah tea

Earl Grey, Organic green tea, Natural Infusion of blueberry fruit, Nuwara Eliya afternoon tea, Moroccan mint green tea	100
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Coffee

Americano, Cappuccino, Latte, Espresso, Mocha, Chocolate	100
Double espresso	130
Iced Americano, Iced Cappuccino, Iced Latte, Iced Mocha, Iced Chocolate	130

Soda Mixed

Yuzu soda, Passion fruit soda, Strawberry soda	200
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Tea Mixed

Iced Lemon Tea	150
Yuzu Honey Iced Tea, Iced Matcha Latte	200

Soft drinks

Coke, Coke Zero, Sprite, Tonic, Soda, Ginger Ale, Lemon soda	90
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Water

Bottle Water	50
Evian 330ml, Perrier 330ml	150
Evian 750ml, Perrier 750ml	250

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DELICIOUS PLEASURES

SMOKED DUCK PATE	350
Truffle smoked duck pate, roasted walnut and smoked black mushroom with sourdough multigrain bread	
TACO SHELLS WITH PULLED PORK OR BEEF	350
With pulled pork or beef, lettuce, tomato salsa, cheddar cheese (+40 THB for beef)	
CORN MEAL CALAMARI	350
Battered squid ring with chili mayo	
WASABI ALMOND PRAWN	300
Almond crusted wasabi marinated sea prawn with yogurt cilantro dip	
SALMON PONZU	300
Burnt marinated salmon belly, lemongrass, chili and ponzu sauce	
ONE BITE ONE DISH	
Pork Bon Bons, breaded pull pork ball	150
– breaded pull pork ball with BBQ sauce	
Salami & lentils stew	50
– on multigrain sourdough bread and roasted garlic	
Tortilla Coppa ham roll	80
– rocket, parmigiana with truffle paste with tortilla roll	
Mortadella	50
– smoked cheddar and pickles	
CHACUTRERIE BOARD	
CURED MEAT & CHEESE	350
cured meat: prosciutto, mortadella, salami and coppa	
cheese: smoked cheddar, gouda, blue and edam	
Dried & Fresh fruit, Vegetable stick, Cracker and Spread	

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Consuming Raw OR Undercooked Meats, Poultry, Seafood, Shellfish OR Eggs may Increase Your Risk of Foodborne Illness,

PULLED BEEF OPEN FACE SANDWICH	350
Spiced beef brisket stew with chili hollandaise sauce, poached egg on multigrain sourdough bread	
FRENCH ONION – BEEF BAGUETTE	390
Roasted beef sandwich, Swiss cheese, sourdough baguette with onion consommé dip	
KOREAN FRIED CHICKEN SANDWICH	290
Fried chicken bites, Korean chili sauce, kimchi slaw with English muffin sandwich	
SMASHED BURGER	350
Double beef burger with caramelized onion, Swiss cheese, and Kaiser bun	
BEEF RAGOUT	350
Penne pasta with braised wagyu beef brisket and roasted tomato	
NERO PASTA	350
Spaghetti pasta with sea prawn, black squid ink, garlic and chili cream sauce and parmigiana sprinkle	
MI GORENG	350
Rice noodles with sea prawn and chicken with spicy sambal sauce and fried egg	
TANGY & CHEWY – PORK RIBS	350
BBQ pork ribs served with kimchi slaw and sweet potato shoestring fries	
GRILLED SAUSAGES	350
Homemade Cumberland pork sausages with cream spinach, roasted garlic and caper mashed potato	

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SWEET INDULGENCE

CHILI & CHOCOLATE CHEESE CAKE	200
Chili jam and chocolate cheese cake with biscuit and oatmeal base	
COFFEE & CHOCOLATE PUDDING	200
Dark chocolate and coffee liqueur cream	
MANGO & PASSION FRUIT CAKE	200
Ripe mango with passion fruits coulis topped on coconut sponge cake in coconut shell	
COOKIES & CREAM MOLTEN CAKE	200
Paprika, dark chocolate, cookies and cream molten cake served with strawberry and mixed berry puree	

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