

Inspired by Place, Crafted with Passion, Explore our Signature Collections

At Explorer Bar, Sofitel Krabi Phokeethra, every cocktail is a journey inspired by meaningful values and global discovery.

Explorer Bar embraces the spirit of interesting local ingredients, a philosophy rooted in respect for place, people, and planet.

Beyond local treasures, we seek inspiration worldwide by sourcing rare and intriguing ingredients to craft cocktails that tell stories from every corner of the globe.

THB 490++



LOCAL

"We use authentic ingredients from the region and supporting our community"

NAGA

A mysterious and creamy milk punch, embodying the power and elegance of the legendary serpent Sofitel Gin as Spirit of Naga, Hairy Basil Milk Punch, Orange Bitter, Black Salt Saline

SAWASDIVINO

A golden, spirited highball where Thai warmth meets Italian charm in a vibrant, playful mix Phraya 8 yrs, Galliano, Passionfruit & Roasted Black Sesame Shrub, Lime Juice, Tabasco, Foamee



TROY VS CAPRICORNI

AUTHENTIC

"We create honest experiences; we let natural ingredients shine in each glass"

COTE de KRABI

Crisp, aromatic lowball that marries Krabi's tropical freshness with salty French sophistication

Kilo Vodka, Lillet Rose, Mango & Kaffir Lime Shrub, Black Salt Saline

ORCHARD LOCH

Celebrates the meeting of Thailand's lush tropical fruits with Scotland's serene lochs and botanical heritage

The Botanist Gin, Black Grass Jelly & Longan Cordial, Ginger Ale, Orange Bitter

ARTISAN SIVE IN

"We ensure each cocktail is masterfully crafted with skill and artistry"

MUGHAL de AGAVE

A vibrant, spiced highball blending the royal essence of India
with Mexico's golden agave

*Jose Cuero Traditional Reposado, Garam Masala & Orange Cordial,
Fever Tree Pink Grapefruit Soda, Plum Juice*

FLEUR de SIAM

A sophisticated highball, delicate and aromatic, combining Thai elegance
with Guatemalan richness and French refinement

*Flor de Cana Coconut, Red wine & Orgeat sous vide sweet basil,
London Essence Grapefruit & Rosemary Tonic, Olive Brine*



MINDFUL

"We stay ahead of trends, constantly exploring new techniques and modern flavors"

TROPIC MAYA

Daring, aromatic & savory, where Mexico's sun-kissed smoke meets
Thailand's tropical freshness, igniting a journey of flavor in every sip

Mezcal, Pineapple & Holy Basil Shrub, Lime Juice, Tomato fresh, Tabasco, Foamee

SLING VOYAGE

Vibrant, tropical Tiki punch that reimagines the classic Singapore Sling with
an adventurous spirit in a glass by the Explorer Bar team

*Plantation Pineapple, Luxardo Maraschino, Cherry Herring, Pierre Ferrand Dry
Orange Curacao, Pineapple & Holy Basil Shrub, Pineapple, Lime, Grenadine*

SUSTAINABLE

"We take our responsibility to the core, ensuring respect
for our environment and neighbors"

SOL SUSTENTO

Bright, tropical highball that fuses Guatemalan rum, Italian vibrance,
and Thai fruit in a sustainably inspired creation

Flor de Cana 12 yrs, Aperol, Papaya Kvass, Chocolate Bitter

POMELO D'OR

The golden vibrancy of Thai tropical fruits, the elegance of French spirits,
and the bright influence of Italian sophistication, crafted with sustainability in mind

*Citadelle Gin, Lillet Blanc, Pomelo & Plum Oleo Saccharum,
Pomelo & Plum Saline, Lemon Bitter*



ORIGINAL

"We feel nostalgia for the classics, and then reimagine them
with unexpected ingredients to tell a new story in glass"

PANDAN ROYALE

A vibrant, aromatic cocktail that blends French cognac, Mexican brightness,
and Thai pandan in a contemporary Sidecar-style creation

Remy Martin VSOP, Cointreau, Pandan & Agave Cordial, Lime Juice, Black Salt Saline

ANDES ZEN

The bold spirit of Peru's Pisco, the refined elegance of Japanese matcha, and the aromatic intrigue
of Thailand's mold leaf, creates a harmonious, contemporary twist on the classic Pisco Sour

*Demonio de los Pisco, Matcha & Mold Leaf Cordial, Onion Pickled Juice,
Lime Juice, Chocolate Bitter, Foamee*

NEIGHBOURHOOD

"We are a gathering place that connects local people with inspirations from around the world"

EXOTICO ROSSO

The Italian bitterness of Campari merge with the tropical richness of Phuket's jackfruit, and the aromatic depth of local Thai spiced rum, reimagines the classic Americano with an exotic twist

Campari, Chalong Bay White Spices, Jackfruit & Shitake Mushroom Cordial, Orange Juice, Soda Water, Lime juice

SMOKY GLEN

The rugged landscapes of Scotland, the peaty intensity of Islay whisky, the rich sweetness of Kentucky bourbon cherry, and the golden notes of mead, creates a harmonious and adventurous fusion

Johnnie Walker Black Label, Ardbeg Uigeadail, Mead Honey, Evan William Cherry, Tonic Bitter, Peychaud's Bitter



INCLUSIVE

"We host with warmth, kindness and diversity in our bar community"

HERB & HORIZON

Bright, herbaceous highball that marries Thai aromatics, Italian citrus warmth and Dutch botanical elegance

Bols Genever, Bergamotto, Cherry Blossom & Sweet Basil Cordial, London Essence Blood Orange & Elderflower

JADE ISLE

Effervescent old fashioned style where Irish depth, Chinese tradition, and Thai aromatics come together in a harmonious, sparkling fusion
Bushmill Irish Fatwashed Chinese Sausage, Spicy Seaweed Tepache, Mold Leaf Shrub, Soda Water, Tonic Bitter, Orange Bitter