



LA SÉRIE GUEST SHIFT NO.3

by Explorer Bar × XIM Bangkok

June 12th, 2026

LA SÉRIE GUEST SHIFT NO.3 x XIM Bangkok explores the dialogue between origin, transformation, and imagination through four cocktails inspired by Thailand's landscapes, ingredients, and evolving drinking culture. From sharp tropical acidity and herbaceous aperitif structures to futuristic reinterpretations of familiar flavors, each drink reflects a movement between rural roots, metropolitan energy, and mythical expression. A journey where local ingredients, modern techniques, and contemporary storytelling meet in liquid form.

THB 390  THB 990
per cocktail flight of 3 (per person)

BILIMBI

A tropical aperitif of bright, sharp, and refreshing with tropical acidity, herbal depth, and delicate jasmine aromatics

Forty Spotted Classic Tassie, Bilimbi & Pomelo Cordial,
Thai Herb Aperitif, Jasmine Perfume, Tajin Powder

TIME

This carbonated cocktail with savory, sparkling, and futuristic with pesto richness, balsamic fruit, and creamy parmesan foam

Forty Spotted Raspberry & Rose, Re-Carbonate Ginger Ale Co2 with Balsamic Strawberry,
Pesto Foam, Parmesan Cheese

MUSTARD GREEN

The garden sour as fresh, floral, and bittersweet with peppery greens, torch ginger spice, and silky texture

Forty Spotted Bush Honey, Distilled Mustard Green, Lucano Amaro, Torch Ginger Syrup,
Lychee, Lemon, Vegan Foamee, Shredded Raindrop Jelly

SPACE

An innovative clarified Thai contemporary cocktail via deep, aromatic, and umami-driven with roasted tea, tropical fruits, salted caramel, and dried shrimp complexity

Forty Spotted Classic Tassie, Distilled Oolong Tea, Thai Fish Salted Caramel,
Clarified Passion Fruit, Salak, Dried Shrimp Solution, Holy Basil

Prices are subject to 10% service charge and 7% government tax



× XIM ×

