



SIGNATURE
COCKTAILS

SIGNATURE COCKTAILS

TAURUS | THB 395

Spirit forward with hits of tropical Thai fruit with a complex sweet finish

DESCRIPTIVE LINK

Taurus's are notoriously generous, patient and worldly - they are grounded individuals who draw power from the earth element - their complementary element
(Aged Rum, Pear Mango Cordial and dash Port)

VIRGO | THB 385

Clean flavours of Japanese spirit, subtle hits of earthy botanical notes. Flower and grass on the pallet.

DESCRIPTIVE LINK

Virgo's are freethinkers, uninhibited and enjoy nature and the delicate balancing effect on the earth element.

Virgos are precise, exact and particular.
(Japanese Whisky, Sake, chrysanthemum tea blend and orange bitters)

CAPRICORN | THB 395

100% Thai ingredients, homemade floral local sourced product earthy yet light with a crisp finish.

DESCRIPTIVE LINK

Capricorn's value loyalty, family and tradition over all.

They are strong loyal and ambitious their grounded nature lends themselves to the earth element.
(Aged Rum, homemade Sweet Vermouth, rose apple, Thai palm sugar dash)

CANCERIAN | THB 385

Crisp clean cocktail with hints of tart lemon and green fig notes.
Anise rounds of the flavour, further balanced with a saline solution.

DESCRIPTIVE LINK

Cancers are the "life of the party" who enjoy socializing and spending time with friends.
They enjoy the lighter side of life.

(Tanqueray, Yellow Chartreuse, homemade fig and lemon paste, anise, dash of saline)

SIGNATURE COCKTAILS

SCORPIO | THB 385

Red Dusk like the Scorpions favourite time of day. Complex rich flavours, full bodied with a sting of spice heat.

DESCRIPTIVE LINK

Scorpions are powerful dynamic and innovative. They are loyal and righteous in all endeavours. They are able to mould to any situation like their complementary element water (Pampero, chocolate tropical red wine reduction, spices)

PISCES | THB 395

Unique crisp flavours inspired by the ocean and the treasures

DESCRIPTIVE LINK

Pisces appreciate the spiritual nature of the water element; they enjoy the romantic notion of unknown exploration and are free spirits. (Butterfly infused Tanqueray, Luxardo Maraschino, lemon, pasteurized egg white, seaweeds sea salt water)

GEMINI | THB 385

Wood elements create complexity – with a hint of nut and spice creating a lingering finish. Premium tonic adds interesting botanical notes

DESCRIPTIVE LINK

Gemini's are energetic, fun loving and social individuals -they succeed and hold personal growth dear to their heart. Their connection to the wood element reflects the need for constant growth (like a tree) and personal fulfilment. (Turmeric infused Ketel One, Galliano (old school), Creole bitters, homemade liquorice vanilla tonic cordial top with tonic)

LIBRA | THB 400

Barrel aging allows for woody notes, enhanced with green leafy flavours inspired by the wood, botanical new grow (sprout) element.

DESCRIPTIVE LINK

The fundamental belief in equality and justice is at the heart of every Libra. The scale and living life in perfect balance and harmony matches with the ideal of nature and the wood / nature element. (Equally Tanqueray, Green Chartreus, Green tea liqueur, homemade dry vermouth)

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AQUARIUS | THB 375

Herbal notes combine with spices and smoke offering, the smooth silk finish on the pallet further encompass the true nature of Aquarius.

DESCRIPTIVE LINK

Aquarians are fun, witty and innovative in nature, a strong and sturdy personality represent the wood element.

(Burnt butter & dried sage infused Ketel One, herbal bitters, Jasmin extract, honey oleo saccharum)

ARIES | THB 415

Heavy rich smoke complements the single malt (area to input).

Alternative notes of bitters and fruity light hearted notes personifies the real Aries soldier on and off the battle field

DESCRIPTIVE LINK

'The God of War' brutal as the fire element, strong, heavy honourable and complex personifies the fire burning inside the Aries horoscope.

(Glenmorangie original 10 YO, Peach liqueur, lychee chilli juice, bitters, sherry wood smoke)

LEO | THB 425

Unique and bold flavour combinations allows for the representation of the fire element.

A cocktail that will be tasted long after completion, smoky notes combine with spice root and wood heat creates a theatrical experience on the pallet

DESCRIPTIVE LINK

Leos are defined by their theoretical nature and their unorthodox enjoyment of life.

Their energetic personality is contagious like a roaring wild fire...

(Infused spiced Singleton of Dufftown Tailfire, ginger honey shrub, passion fruit hints)

SAGITTARIUS | THB 385

Local market foraged ingredients, tart organic grown Thai mulberries' pairs with sweet oak forward flavours finished with a Thai teak wood smoke finish

DESCRIPTIVE LINK

Sagittarius and freedom go hand in hand, they enjoy travel and the pursuit of the unknown.

(Bulleit Bourbon, grape, local mulberry, smoke bourbon wood, lemon)

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REVITALIZED NON-ALCOHOLIC

BEVERAGE RANGE

THB 250.-

The metal element is depicted in ancient Hindu and Buddhist cultures as a healing element. The school of thought is that metal is rich in antioxidants and leaches positive energies into the consumer. To apply these ideals as an inspiration in creating a non-alcoholic cocktail range, the focus is on beverages that enhance the body and mind. Cocktails will remain fresh and light with low sucrose levels and are high in health properties. The ingredients of each offering promotes the desired effect in the name.

CALM

Promotes calmness and relaxation after a long journey

• Chamomile • Elderflower • Lime • Tonic

ENERGIZE

Revitalizing properties to energize before a long night out in infamous Bangkok

• Cinnamon • Tepache • Espresso • Orange

RELIEF

Reduce stress and fatigue of a hot day in the Bangkok sun and traffic

• Lavender • Rumbutan • Lime • Soda

TROPICAL BLISS

Enhances the blissful feeling of an Asian adventure - sample the taste of Thailand

• Spiced Mango • Dragon fruit • Mint • Lime • Ginger ale

PASSION

Effect: Encourage and enhance your passion for travel and the taste for the exotic

• Passion fruit • Falernum • Lemonade

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THE APERITIF

CLASSIC COCKTAIL SELECTION



What are Aperitifs?

The word aperitif also refers to a class of alcoholic beverages that are designed to stimulate appetites on their own. It is a very broad category that includes a great variety of styles. The only common ground is that they typically involve herbs or other ingredients that aid in the stomach's digestion of food.

Some aperitifs are distilled
and more of a liquor while others, like vermouth,
are a modified/fortified version of wine.

THE APERITIF CLASSIC COCKTAIL SELECTION

HIGHER ABV
(ALCOHOL BY VOLUME)

BOULEVARDIER

Rye, Sweet Vermouth, Campari

THB 385.-

MARTINEZ

Gin, Maraschino, Sweet vermouth,
Orange bitter

THB 365.-

MARTINI

Gin, Dry vermouth, olives or twist

THB 365.-

MANHATTAN

Bourbon, Sweet Vermouth,
Aromatic bitter

THB 375.-

NEGRONI

Gin, Campari, Sweet vermouth (24% ABV)

THB 375.-

LOWER ABV
(ALCOHOL BY VOLUME)

APEROL SPLITZ

Prosecco, Aperol, soda (11% ABV)

THB 375.-

HANKY PANKY

Gin, Fernet Blanca, Sweet vermouth

THB 365.-

PARK AVENUE

Gin, Sweet vermouth, Orange curacao,
Pineapple juice

THB 365.-

FABIOLA

Cognac, Sweet vermouth, orange liqueur
(16% ABV)

THB 395.-

BRONX

Gin, Sweet vermouth, Orange juice,
orange bitter

THB 355.-

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APERITIFS & BITTERS

Aperitifs refer to an age-old beverage/ cocktail making tradition that has been produced for centuries. The classic cocktail explores and celebrates the art of the aperitifs in its many forms and styles. An open mindset and pallet will further allow you to enjoy these classic cocktails steeped in tradition

VERMOUTH

Martini Dry 15 %	THB 280.-
Martini Rosso 15%	THB 280.-
Martini Bianco 15%	THB 280.-

APERITIVO & BITTER

Campari 25%	THB 300.-
Aperol 22%	THB 300.-

BITTER, AROMATIC LIQUEUR

Fernet Branca 39%	THB 310.-
Jagermeister 35%	THB 310.-

ANISE

Ricard 45%	THB 300.-
Pernod 40%	THB 300.-

GIN

Gordon's England	THB 260.-
Tanqueray Scotland	THB 300.-
Tanqueray Flor de Sevilla Scotland	THB 320.-
Beefeater 24 England	THB 300.-
Tanqueray 10 Scotland	THB 375.-
Hendrick's Scotland	THB 350.-
Bombay Sapphire England	THB 300.-
Sakurao craft dry Japan	THB 320.-

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TONIC SELECTION

Fentimans 125 ml. Classic Indian	THB 85.-
Fever Tree 200 ml. Premium Indian Mediterranean	THB 95.-
Lamb & Watt 200 ml. Traditional Hibiscus	THB 95.-
East Imperial 150 ml. Burma Yuzu	THB 95.-

RUM

Pampero	THB 280.-
Bacardi	THB 315.-
Chalong Bay Original	THB 315.-
Bacardi 4 YO	THB 335.-
Captain Morgan	THB 300.-

VODKA

Ketel One	THB 300.-
Belvedere	THB 310.-
Ciroc	THB 350.-
Beluga	THB 400.-
Grey Goose	THB 320.-

TEQUILA

El Jimador	THB 300.-
Don Julio	THB 450.-
Pratron Citronge Orange	THB 300.-
Patron Silver	THB 450.-
Patron Anejo	THB 550.-

WHISKY

BLENDED

Johnnie Walker Black Label	THB 300.-
Johnnie Walker Gold Label Reserve	THB 320.-
Johnnie Walker Blue Label	THB 1,250.-
Monkey shoulder	THB 300.-
Chivas Regal 12 YO	THB 300.-
Royal Salute 21 YO	THB 850.-
Copper Dog	THB 325.-

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SINGLE MALT

Glenmorangie Original	THB 300.-
Glenmorangie Quinta Ruban	THB 450.-
Glenmorangie Lasanta	THB 450.-
Glenlivet 12 Y0	THB 320.-
Bowmore 12 Y0	THB 550.-
Glenlivet 18 Y0	THB 650.-
Glenfidich 12 Y0	THB 330.-
Glenlivet 15 Y0	THB 450.-
Glenfidich 15 Y0	THB 400.-
Glenfidich 18 Y0	THB 520.-
Glenfidich 21 Y0	THB 950.-
Glenfidich 30 Y0	THB 2,800.-
Laphroig 10 Y0	THB 450.-
Glenfarclas 25 Y0	THB 3,000.-

IRISH

Jameson	THB 300.-
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AMERICAN

Jimbeam	THB 300.-
Bulleit	THB 355.-
Jack Daniel's No.7	THB 300.-
Jack Daniel's Honey	THB 330.-
Gentleman Jack	THB 350.-
Woodford Reserve	THB 400.-

RYE WHISKEY

Bulleit	THB 350.-
Rittenhouse	THB 325.-

COGNAC

Hennessy VSOP	THB 400.-
Hennessy XO	THB 1,250.-

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COGNAC

Remy Martin VSOP	THB 395.-
Remy Martin XO	THB 1,200.-
Martell VSOP	THB 415.-

EAU DE VIE, GRAPPA & FORTIFIED

Gabriel Bourdier Kish	THB 315.-
Di Ga Vi	THB 315.-
Jacopo Poli Vespaiolo	THB 1,200.-
Tio Pepe	THB 315.-
Taylor's	THB 315.-

LIQUEUR

Bailey's Irish cream	THB 315.-
Kahlua	THB 315.-
Chambord	THB 420.-
Cherry Herring	THB 365.-
DOM Benadictine	THB 385.-
Midori	THB 325.-
Malibu	THB 315.-
Luxardo Amaretto	THB 315.-
Luxardo Lemoncello	THB 325.-
Luxardo Maraschino	THB 325.-
Green Chartreuse	THB 450.-
Cointreau	THB 355.-
Sambuca	THB 315.-

BEER

LAGER

Singha	THB 170.-
Chang	THB 170.-
Corona	THB 300.-
Cass	THB 200.-

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DRAUGHT BEER

Asahi Mug (330 ml)	THB 170.-
Asahi Jug (1 lt)	THB 450.-
Asahi Tower (3 lts)	THB 1,050.-

CRAFT BEER

Chalawan 33 cl. Pale Ale	THB 300.-
Colonado Islander 33 cl. IPA	THB 350.-
Maisel's Weisse 50 cl. Hefeweizen	THB 365.-

CIDER

Aspall Premium Cru 50 cl	THB 270.-
Brothers Wild Fruit 50 cl	THB 270.-

SOFT DRINK

Pepsi, Pepsi Max, 7 Up, Soda, Ginger Ale, Ice	THB 60.-
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ENERGY DRINK

Red Bull	THB 150.-
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WATER

Badoit Sparkling 33cl	THB 150.-
Badoit Sparkling 75%	THB 240.-
Evain Still 33cl.	THB 150.-
Evain Still 75cl.	THB 240.-

SPIRIT BY BOTTLE

GIN

Tanqueray Scotland	THB 2,650.-
Hendrick's Scotland	THB 4,800.-
Bombay Sapphire England	THB 3,000.-
Sakurao Japan	THB 3,000.-

RUM

Pampero	THB 2,500.-
Bacardi superior	THB 2,500.-
Bacardi 4 YO	THB 3,000.-
Diplomatico Reserve Exclusiva	THB 3,500.-

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SPIRIT BY BOTTLE

VODKA

Ciroc	THB 3,600.-
Belvedere	THB 3,300.-
Béluga	THB 4,000.-
Grey Goose	THB 3,500.-

TEQUILA

Don Julio	THB 5,500.-
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IRISH

Jameson	THB 2,800.-
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WHISKY

Blended	
Johnnie Walker Black Label	THB 2,850.-
Johnnie Walker Gold Label Reserve	THB 3,100.-
Johnnie Walker Blue Label	THB 14,100.-
Monkey shoulder	THB 2,900.-
Chivas Regal 12 YO	THB 2,900.-
Copper Dog	THB 3,000.-

SINGLE MALT

Glenmorangie Original	THB 3,000.-
Glenmorangie Quinta Ruban	THB 3,200.-
Glenfidich 12 YO	THB 3,850.-
Glenlivet 15 YO	THB 5,500.-
Glenfidich 15 YO	THB 5,500.-
Glenfidich 18 YO	THB 6,800.-

AMERICAN

Jack Daniel No.7	THB 2,800.-
Woodford Reserve	THB 5,000.-

COGNAC

Hennessy VSOP	THB 4,000.-
Hennessy XO	THB 16,000.-

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FOOD Menu

APPETIZER

CAESAR SALAD	THB 350
Romaine lettuce, crispy bacon, shaved Parmesan cheese, Crouton & Caesar salad dressing	
Add prawn or Smoked Salmon or chicken	THB 420
CAPRESE SALAD	THB 390
Fresh mozzarella cheese served with tomato, basil, balsamic reduction and garlic bread	
NICOISE SALAD	THB 420
Seared tuna loin, mixed leaves, green beans, olives, boiled egg, potatoes & tomatoes	
YUM TALAY	THB 320
Spicy seafood salad marinated with fresh chili and lime	
PLAR NUA	THB 260
Lightly grilled beef salad, shallot, lime, mint, chili jam	
SATAY GAI, MOO	THB 280
Assorted grilled marinated chicken or pork with peanut sauce	
TOD MUN PLA	THB 210
Fried Thai fish cakes with sweet cucumber sauce	
GOONG HOM SABAI	THB 230
Deep fried shrimp spring roll served with sweet plum sauce	
FRENCH-FRIES	THB 220
ANTIPASTO PLATTER	THB 590
Assorted sliced cold cuts (100g), marinated vegetables, olives, Mushrooms, cheese & grissin	
BREAD BASKET CHEFS CHOICE	THB 120

SOUP

TOM YUM GOONG	THB 320
Spicy Sour prawn soup	

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MAIN DISH

KHAO PHAD GOONG/GAI/MOO THB 350

Stir fried hom-mali rice with prawn or chicken or pork

PHAD KRAPRAO GAI,MOO/ GOONG THB 350 / THB 370

Stir-fried minced pork or chicken or shrimp with hot basil,
fried egg, steamed jasmine rice

RED OVEN BURGER THB 550

Wagyu beef patty on sesame buns
served with Smoked bacon,gruyere cheese, tomatoes,
romaine leaves and mayonnaise.

SALMON NORWAY THB 890

Pan-Seared salmon with mash potato and Beurre Blanc

PIZZA

(12-inch / 8 slices)

MARGARITA THB 440

SPICY SALAMI THB 470

PARMA HAM THB 470

FOUR CHEESES THB 490

TRUFFLE FOCACCIA THB 490

Signature pizza bread stuffed with mascarpone, truffle,
mozzarella and parmesan

PASTA

Choice of Pastas Penne or Spaghetti

Bolognese THB 350

Quattro Formaggi THB 350

Shrimp in spicy tomato sauce THB 360

DESSERT

BANNOFFEE THB 270

Crunched Oreo, banana, caramel and whipped cream

TIRAMISU THB 290

Espresso, sponge cake and cream

CHEESECAKE SO/ THB 290

Style cheese cake with blueberry compote

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