

THE SPEAKEASY

MEET | MUSIC | MUSE | AND ALL THE SECRETS



OUR NIBBLES 260

- **Dips & Bread**
Blue cheese, tuna mousse, truffle, mushroom mousse served with crispy bread
- **Fried Mac & Cheese ball**
With black truffle and ham
- **Chicken Wings**
An Asian inspired recipe with hoisin sauce
- **Garlic Prawns**
Served with grilled bread
- **House Fries**
Potato wedges with garlic, parsley and parmesan cheese served with truffle mayo

LOCALLY INSPIRED

- Som tam** 380
Papaya salad
Add: Chicken + 50 / Prawns + 100 / Lobster + 160
- Gaeng Kiew Waan** 340
Thai green curry with chicken or fish in coconut soup, eggplant and fresh basil
- Pad Krapow with Crispy Pork** 340
Thai crispy pork belly stir-fried with garlic, chili and long string bean
- Moo Yang Nam Tok** 370
Roast pork tenderloin with Homemade Thai chili sauce
- Larb Salmon** 380
Spicy minced salmon salad
- Yam Salmon** 400
Fresh salmon with Thai spicy dressing
- Pha Scallop** 440
Spicy scallops with Thai herbs and chili
- BBQ Nuea Yang** 520
BBQ beef tenderloin skewers served with 3 sauces
- Panang Nuea** 540
Homemade Thai red curry with Australian beef tenderloin strips

THE BEST OF MUSE

- Triple B (Babette's Best Burger)** 470
Big juicy cheesy bacon burger on a freshly toasted brioche bread served with potato wedges
- Burratina di Bufala con pomodorini rucola, pesto e prosciutto** 570
Soft southern Italian buffalo cheese with cherry tomatoes, rocket salad, basil pesto and Parma ham
- Beef Tenderloin** 1,450
The best steak cut for meat lovers (120 days grain fed, marble 3) served with potato wedges and trio of sauces: creamy peppercorn, peperonata, truffle mayo



OUR BOWLS

- Nachos** 350
Crispy chips with cheese sauce, tomato salsa, avocado and sour cream
Add: Chicken + 100 / Beef + 200
- Goat cheese, Beetroot and Quinoa salad** 390
Mix veg and salad leaves with mustard dressing and quinoa seeds
- Teriyaki Choice of Chicken or Salmon**
- Chicken** 430
- Salmon** 630
Light teriyaki sauce served with Thai steamed rice and stir glazed baby bok choy
- Mix Tapas platter** 530
 - Eggs tortillas with onion & potato
 - Bruschetta cream cheese, avocado, bell pepper, mushroom
 - Chili stuffed with tuna mousse
 - Salmon tartine with capers and tomato
 - Fried calamari with tartar sauce
 - Jalapeno
- Fettuccini with Lamb Ragù** 590
Fettuccini pasta with lamb ragu', crispy artichoke
- Australian Steak bowl** 800
Grilled Black Angus rib eye (170 days grain fed) on bed of rocket & quinoa with blue cheese, caramelized onion, marinated bell pepper

OUR BOARDS

- Serve 1** 450
- Serve 2** 850
- Serve 4** 1,500
- Serve 6** 2,100
- Serve 8** 2,700
- **Speak Easy Lobster Club:**
A modern, mouthwatering sandwich with Rock lobster, avocado, grilled capsicum, smoky bacon, wild rocket and our homemade dressing
- **Tacos**
Selection of 3 tacos (1 fish, 1 chicken, 1 beef) served with Mexican sauces
- **Chicken Cordon Bleu:**
With smoked scamorza cheese and speck ham served with guacamole, BBQ & spicy Thai sauce

WINE SELECTION

Champagne

	Glass	Bottle
Veuve Clicquot	1,400	6,200

Sparkling / Prosecco

	Glass	Bottle
Chandon Brut, Australia	580	2,500
Zonin Prosecco, Italy	450	1,900
Don Luciano Brut	400	1,800

White Wine

	Glass	Bottle
Terrazas Altos, Argentina 2016	480	2,400
Chardonnay		
Dourthe Grands Terrois, France 2015	480	2,400
Semillon Sauvignon, Entre Deux Mes		
E.Guigal Cotes-du-Rhone Blanc, France 2015	480	2,400
Viognier, Roussane, Marsanne		
Zonin, Italy 2016	420	2,100
Pinot Grigio		
Taha by Tahuna, NZ NV	320	1,600
Hawke's Bay Blanc (Sauvignon Blanc)		
Sea Ridge, USA 2016	290	1,450
Chardonnay		
Danese Soave Classic DOC Italy 2015	390	1,950
Garganega, Trebbiano		

Red Wine

	Glass	Bottle
Terrazas Altos, Argentina 2015	480	2,400
Cabernet Sauvignon		
Dourthe Grands Terrois, France 2015	480	2,400
Cabernet Merlot, Bordeaux Superieur		
E.Guigal Cotes-du-Rhone Blanc, France 2013	480	2,400
Syrah, Grenache, Mouvedre		
Wither Hill, New Zealand 2012	430	2,150
Pinot Noir		
Altivo Classic, Argentina 2016	390	1,950
Malbec		
Sensi Toscana Rosso Soro IGT Italy 2015	390	1,950
Sangiovese, Cabernet Sauvignon, Merlot		
DB Family Selection, Australia 2015	360	1,800
Merlot		
Stonefish, Australia 2014	340	1,500
Shiraz		
Danese Montepulciano D'Abruzzo DOC, Italy 2015	290	1,450
Montepulciano		

Rose Wine

	Glass	Bottle
Albia Rosé, Italy 2014	420	2,200
Merlot, Sangiovese		

Dessert Wine

	Glass	Bottle
Tenuta San Giorgio NV	350	2,000
Moscato Spumante		

OUR SWEET

- Crepes Mango Sticky Rice** 220
- Peanuts & Chocolate Crusty,** 250
- Vanilla Ice-cream**
- Selections of Ice-creams** 120 per scoop
(Please ask your server for available flavors)

BEVERAGES

Still Water Waters

Mont Fleur (500 ml)	80
(1,000 ml)	110
Evian (330 ml)	160
(750 ml)	280

Sparkling Waters

Perrier (330 ml)	160
(750 ml)	280
San Pellegrino (250 ml)	160
(750 ml)	280

Chilled Juice

.....	150
Grapefruit Juice Apple Juice Pineapple Juice	
Orange Juice Cranberry Juice	

Soft Drink

Coke Original/Zero	120
Sprite	
Red Bull	180
Fever-Tree Tonic	
Fentimans Light Tonic	
Fentimans Ginger Beer	

Coffee and Tea

Coffee	150
Americano coffee Cappucino Espresso Latte Machiatto	
Double Espresso	220
Tea	150
Camomile Peppermint English breakfast Green tea	

All prices are subject to 10% service charge and applicable government tax.

THE SPEAKEASY COCKTAILS

Extravagant 350

G & T
Cucumber, Lychee, Apple with Gin infused, Butterfly pea, Aloe vera juice shaken finished with Tonic

Bacon Old Fashioned
Whisky infused Bacon & Truffle Syrup, Orange peel, Celery Bitter, Bacon & Orange Dehydrate

Siam Crush
Vodka infused Thai Herbs with Italian Bitter Hints of Ginger Chili orange & Mint Lime top up Ginger ale

Czech Absinthe
Whisky & Galliano with Passion fruit, Vanilla Syrup finished with Flamed Absinth, Cinnamon

White Sangria
Fresh fruits, Brandy & White wine top up Ginger ale, Rosemary

Never Forgotten 360

Aviation - 1830 A.D.
Tanqueray, Crème de Violette, Maraschino, Lemon juice

Negroni - 1919 A.D.
Tanqueray, Antica Formula, Campari

Brandy Crusta - 1852 A.D.
Hennessy V.S., Orange Curacao, Angostura Bitter, Lemon juice

Manhattan - 1870 A.D.
Rye Whisky, Antica Formula Vermouth, Angostura Bitter

Old Fashioned - 1880 A.D.
Jim Beam, Sugar cube, Bitters

Size Does Matter

Small (350 ml) 330

Large (1 L) 620

Grand Mojito
Grand Marnier & Rum with Watermelon, Orange & Ginger, Mint, Lime top up Soda

Le Chanya
Rum & Malibu, Crème de Banana with Passion fruit, Orange juice, Pineapple juice, Strawberry puree & Lime juice

Fine Bois
Cognac & Lemon ice tea & Mango juice, Spice Mango Syrup Lemon & Thyme

Citrus Colin
Orange, Lemon, Lime with Gin Syrup & Grapefruit juice shaken finished with Soda

Genuine Sips 333

Fumee Martini
Fig infused Vodka Stirred with Islay Whisky and Peanut crush, Blue cheese

Wasabi Martini
Green tea infused Gin & shaken with Elderflower Syrup Wasabi, Lime, Salmon

Paranim
Whisky with Elderflower Syrup & shaken with Orange, Passion fruit, Lime, Ground roasted rice & Kaffir lime leaves

Almond Waffle
Whiskey & Galliano, Frangelico Blueberry jam & Almond Syrup, Lime & shaken finished with Almond waffles

Grilled Beetroot Martini
Tequila with Amaretto & shaken with grilled Beetroot, Lime, Egg white, Beetroot

Chalong Bay Cocktail 300

Passion fruit Mojito
White Caster Sugar, Fresh Lime juice & Wedges, Fresh Mint Leaves, Fresh Passion fruit, Chalong Bay Pure Sugar, Soda

Mojithai
White Caster Sugar, Fresh Lime juice & Wedges, Fresh Thai Sweet Basil Leaves, Chalong Bay Thai Sweet Basil, Soda

Cinnamon Mojito
White Caster Sugar, Fresh Lime juice & Wedges, Fresh Mint Leaves, Chalong Bay Cinnamon, Soda

Lemongrass Mojito
White Caster Sugar, Fresh Lime juice & Wedges, Mint Leaves, Chalong Bay Lemongrass, Soda

Lemongrass Daiquiri
Fresh Lemon juice, Coconut Sugar, Chalong Bay Lemongrass, Fresh Lemongrass

Shake The Passion
Fresh Thai Sweet Basil Leaves, Honey, Fresh Lime juice, Fresh Passion fruit, Chalong Bay Thai Sweet Basil

Southern Cooler
Fresh Thai Sweet Basil Leaves, Lime juice, Simple Syrup, Chalong Bay Thai Sweet Basil

Dark 'n' Sunny
Simple Syrup, Fresh Lime juice, Fresh Pineapple, Pineapple juice, Chalong Bay Cinnamon, Ginger Ale

Chalong Bay 250

Sparkling Cocktails

Sparkling POP 500

Seasoning fruit:
Strawberry | Mango | Mangosteen | Melon

BEER

Singha Light	170
Singha	180
Asahi	180
Chang	180
Heineken	180
Lao Original/Dark	180
Hoegaarden Original/Rosee	310
Stella Artois	310
Corona	400

SPIRITS

Rum		Glass	Bottle
Zacapa 23	600		7,500
Pyrat's XO	450		5,500
Pharya	400		5,500
Don Papa Rum	400		5,500
Havana Club 7	350		4,500
Captain Morgan Black	280		3,200

Tequila		Glass	Bottle
Patron Reposado	500		6,000
Don Julio Reposado	450		5,500
Patron Silver	450		5,500
Don Julio Blanco	350		4,500

Vodka		Glass	Bottle
Belvedere	400		5,000
Grey Goose	400		5,000
Imperia	400		5,000
Ketel One	350		4,500
Ciroc	350		4,500
Smirnoff	280		3,200

Cognac		Glass	Bottle
Martell Cordon Bleu	1,500		15,000
Hennessy X.O.	1,500		15,000
Hennessy V.S.O.P.	600		7,500

CREATE YOUR OWN GIN TONIC

Ferdinand's Saar 820 Floral with Meyer lemon zest, Rose petals and Minty herbs	G'Vine 500 Floral, Ginger and Nose of Sweetness	Botanist 400 Sweet menthol, Apple mint, Juniper, Coriander with Aniseed undertones
Ferdinand's Saar Quince 750 Sloe gin, Jammy with Plum, Ripe cherry and a Bit of Juniper	Bols Genever 480 Botanicals and Malty flavor from Malt wine	Damrak 350 Light juniper, Spicy and Sweet herbs
No.3 Gin 650 Juniper, Floral and Spicy, Cardamom, Citrus zing and Spiciness of coriander	Beefeater 24 450 Grapefruit, Licorice and Heat from Coriander	Nordes Gin 350 Juniper, Floral Aromas, Hint of Peach and Rose
Bulldog 500 Poppy dragon eye, Lotus leaves, Citrus Almond, Lavender	Bitter Truth Pink Gin 450 Berries, Licorice, Caraway and Fennel	Bombay Sapphire 350 Citrus, Flora and a Slight Pepper
Citadelle 500 Floral, Spicy, Citrus and Violets	Ink Gin 450 Lemon Myrtle, Pepper Berries and Sweet Orange	Tanqueray 350 Citrus, Licorice and a Slight Spice
Hendrick's 500 Cucumber, Rose and a Hint of Elderberries	Martin Miller's 450 Floral, Citrus and a Hint of Melon	Broker's Gin 320 English wheat re-distilled with Ten traditional botanicals
	Rogue Society 450 Hint of Lavender & Orange Blossom	

WHISKEY/WHISKY

Scotch Single Malt			Glass	Bottle	Canadian		Glass	Bottle
Lagavulin 16	800	10,000	Glenmorangie 12	400	5,000	Canadian Club	280	3,200
Dalwhinnie 15	650	8,000	Singleton 12	400	5,000			
Oban 14	650	8,000				Irish	Glass	Bottle
Macallan 12	620	7,500	Bourbon	Glass	Bottle	Jameson	280	3,200
Cragganmore 12	600	7,500	Woodford Reserve	500	6,000			
Glenkinchie 12	600	7,500	Maker's Mark	400	5,000	Scotch Blend	Glass	Bottle
Talisker 10	600	7,500	Evan William's	350	4,500	Johnnie Walker Blue	1,500	20,000
Ardbeg 10	500	6,000	Rittenhouse	350	4,500	Johnnie Walker Platinum	550	7,000
Bowmore 12	400	5,000	Bulleit	350	4,500	Johnnie Walker Gold	400	5,000
Glenfiddich 12	400	5,000	Bulleit rye	350	4,500	Johnnie Walker Black	350	4,500
			Jack Daniel's	300	3,500	Chivas 12	350	4,500
			Jim Beam	280	3,200			

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