

CREATE YOUR OWN GIN TONIC

Step 1. Select your favorite gin | Step 2. Select your tonic | Step 3. Select your botanical

Step 1

LONDON DRY

Tanqueray (UK)	400
City of London (No.1) (UK)	400
Dancing Sands Saffron (NZ)	450
St. George Dry Rye (USA)	550
Filliers Dry Gin 28 (BE)	480
Beefeater 24 (UK)	480
Bulldog (UK)	530
No.3 (UK)	690
Ki No Bi (JP)	770

LIGHT & CRISP

Bombay Sapphire (UK)	400
St George's Terroir (USA)	550
Caorunn (SCT)	530
The Botanist Gin (SCT)	690
Elephant Dry Gin (DE)	780

BARREL - AGED

Colombian Treasure Aged (UK)	480
4 Pillars Barrel-aged Gin (AU)	500
Filliers Dry Gin 28 - Barrel Aged(BE)	600

ORGANIC

Liverpool Gin (UK)	490
Dancing Sands Wasabi Strength Gin (NZ)	720

OLD TOM

City of London (No.3) (UK)	450
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GENEVEER

Damrak Gin (NL)	420
Bols Genever (NL)	510

FLORAL & AROMATIC

Gordon's Pink (UK)	350
Generous Gin (FR)	450
Rogue Society (NZ)	480
Ink Gin (AU)	480
Hendrick's Gin (SCT)	530
Hendrick's Neptunia (SCT)	530
St. George Botanivore (USA)	530
St. George Terroir (USA)	550
Granit Bavarian Gin (DE)	560
X-Gin (BE)	690
MOM (UK)	780
Arctic Blue Gin (FI)	780
Ferdinand's Saar (DE)	870

FRUIT GIN

City of London Sloe Gin (No.4) (UK)	370
Colombian Ortodoxy (UK)	390
Whitley Neill Raspberry (UK)	400
Whitley Neill Blood Orange (UK)	400
4 Pillars Bloody Shiraz Gin (AU)	450
Filliers Dry Gin 28 - Pine Blossom (BE)	600
Filliers Dry Gin 28 - Tangerine (BE)	600
Ferdinand's Saar Quince (DE)	790

Step 2

GIN TONIC

- East Imperial Yuzu / Burma
- Fever-Tree

Step 3

BOTANICAL

- Green apple
- Cinnamon
- Ginger
- Strawberry
- Orange peel
- Sweet basil
- Rosemary
- Star anise
- Black pepper
- Lemon peel
- Cucumber
- Kaffir lime leaves



MIXOLOGIST'S RECOMMENDATIONS

Whitley Neill Lemongrass & Ginger (UK)	400
Askur 45 Gin (UK)	400
4 Pillars Spiced Negroni Gin (AU)	450
Citadelle Gin (FR)	530

GIN VINTAGE COCKTAILS

440

by Askur 45 Gin

ROYAL ROMANCE

Gin, Grand Mainer, Grenadines, Fresh Passion Fruit, Orange Peel

HYDE PARK SWIZZLE

Gin, Lime Juice, Syrup, Angostura Bitters, Peychaud's Bitters, Mint leaves, Fresh lime

CITY RICKEY

Gin, Cointreau, Lime Juice, Cranberry Juice, Top up With Soda

MARTINEZ

Gin / Sweet Vermouth / Maraschino / Angostura Bitters

BRAMBLE

Gin / Creme de Cassis / Syrup 20 ml./ Lime juice 30 ml.

ELECTRIC ICED TEA

Gin / Bourbon / Vodka / Triple sec / Top up with Cola

GIN DAISY

Gin / Grenadine / Lime Juice / Top up with Soda

BITTER FRENCH

Gin / Campari / Syrup / Lime Juice / Top up with Champagne

ORANGE BLOSSOM

Gin / Cointreau / Top up with Orange Juice

CELINE FIZZ

Gin / St. Germain / Lime juice / Syrup / Egg whites

COCKTAILS

Fresh Thai Cocktails 350

Passion fruit Mojito	
Rum, white caster sugar, lime, mint leaves, passion fruit	
Shake The Passion	
Rum, Thai sweet basil leaves, honey, lime, passion fruit	

Size Does Matter 400

Grand Mojito	
Rum & grand marnier, watermelon, orange & ginger, mint, lime, soda	
Le Chanya	
Rum & malibu, crème de banana, passion fruit, orange, pineapple, lime juice & strawberry puree	
Citrus Collins	
Gin, syrup & grand marnier, orange, lemon, lime, grapefruit juice, soda	

Never Forgotten

Manhattan - 1870 A.D.	400
Rye whisky, sweet vermouth, angostura bitter	
Negroni - 1919 A.D.	400
Tanqueray, sweet vermouth, campari	
Sazerac - 1933 A.D.	400
Woodford, syrup, dash of Angostura and Peychaud's, wax of Absinthe	
Old Fashioned - 1880 A.D.	490
Woodford, sugar cube, bitters	
Straight whis	490
Woodford reserves, Dry Vermouth, Banana Liqueur and Peychaud's bitter	

PROHIBITION ERA Inspiration Cocktails 440

White Flapper	
Tequila, blanco vermouth (Mancino) cacao blanc syrup, white wine, orange bitters, malic	
Scarface	
JW gold label reserved, dry vermouth infused saffron, fernet branca minta, honey syrup	
Papa Ernest	
Rum, port wine, fresh tomato juice, olive brine, strawberry syrup, lemon juice	
The Girl with the Curls	
Bourbon, Maraschino liqueur infused chamomile tea, pineapple honey shrub, homemade grenadine, lemon juice	

Extravagant 450

G & T	
Gin infused with butterfly pea, cucumber, lychee, apple, aloe vera juice, tonic	
Siam Crush	
Vodka infused Thai herbs, Italian bitter, hints of ginger chili, orange & mint, lime, ginger ale, coconut syrup, spicy mango syrup	
Czech Absinthe	
Whisky & galliano, passion fruit, apple juice, vanilla syrup cinnamon & flamed absinth	
High & Dry	
Tanqueray, campari, st.Germain, orange blossom, prosecco	
Tomcat Collins	
Tanqueray, aperol, galliano, grapefruit, lime, peychauds bitters, ginger beer	

Single Malt Whisky

Glenfiddich 12	420
Glenmorangie 12	420
Singleton 12	420
Bowmore 12	530
Ardbeg 10	530
Cragganmore 12	630
Glenkinchie 12	630
Talisker 10	630
Macallan 12	660
Balvenie 15	690
Lagavulin 16	840

Irish Whisky

Jameson	310
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Bourbon Whisky

Jim Beam	350
Jack Daniel's	350
Maker's Mark	420
Woodford Reserve	530

Canadian Whisky

Canadian Club	300
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Scotch Whisky

JW Black Label	370
Chivas 12	370
JW Gold Label	420
Monkey Shoulder	490
Chivas 18	570

Cognac

Hennessy V.S.	350
Hennessy V.S.O.P.	630
Courvoisier X.O.	1,280
Martell Cordon Bleu	1,600

Tequila

Patron Silver	480
Don Julio Reposado	480
Patron Reposado	530

Vodka

Smirnoff	325
Ketel One	370
Ciroc	400
Belvedere	420
Grey Goose	420
Absolut Elyx	460
Stolichnaya Elit	890

Rum

Cachaça	325
Captain Morgan Black	350
Havana Club 7 yrs	350
Plantation 5 yrs	370
Plantation Overproof	420
Pyrat's XO	480



Our Mains

Chicken Cordon Bleu 	480
chicken breasts stuffed with parma ham and mozzarella cheese	
Moo Yang 	540
served sliced with Jaew sauce	
Chicken Breast	540
grilled chicken breast with mushroom sauce	
Australian Angus Flank Steak	610
served sliced with Jaew sauce	
Seafood Platter	1,090
prawns, scallops, squid, mussels, fish served grilled with lime wedges and sauces	
Lamb Chops	1,200
grilled lamb chops served with mint sauce	

Never to Sweet

Mango Sticky Rice 	300
fresh mango, sticky rice, mango sauce	
Double Chocolate 	300
chocolate brownie with berry and chocolate sauce	

SIGNATURE
Trio of Sliders

Roasted Chicken	380
spicy coleslaw, crispy chicken	
Pulled Pork 	410
chili mayo, pickles	
Grilled Wagyu 	470
lettuce, tomato, bacon, cheddar	

Asian Tapas

Pla Muek Yang	350
grilled squid with spicy seafood sauce	
Chicken Satay	350
chicken with peanut sauce	
Pla Goong Chapu Tod	390
crispy betel leaves with chili, tamarind, prawn, lime, ginger	
Yum Salmon	470
fresh salmon, Thai spicy dressing	
Pha Scallop	470
spicy scallops, Thai herbs and chili	



Sharing

House Fries 	300
four cheese, truffle	
Popcorn Chicken	350
with salted egg chilli sauce	
Calamari & Aioli	380
fried calamari with aioli dip	
Garlic Prawns	380
white prawn, garlic bread	
Baked Mussel	390
baked mussels 3 styles	
Seafood Ceviche	450
scallops, prawn, fish in lime, herbs and spices	



NON-ALCOHOLIC
Cocktails

Fine Bois VerG	250
apple juice, sweetened mango puree, monin spicy mango, lime, lemon, rosemary	
Grand Mojito VerG	
watermelon, valencia orange, lime, sugar, ginger, mint leaves, soda	
Green & Citrus VerG	
grapefruit juice, green apple, valencia orange, lime, lemon, soda	
Le Chanya VerG	
passion fruit, coconut syrup, Phuket pineapple, sweetened strawberry puree, valencia orange, lime	
Seasons Change	
pineapple, passion fruit, mint leaves, lime, vanilla syrup	
Aloe Ha	
aloe vera juice, pomegranate, lime, lemon, rosemary, rose syrup	
Lychee Fizz	
lychee in syrup, lime, elderflower syrup, jasmine syrup, soda, egg white	

WINE SELECTION

Champagne & Sparkling

Deutz "Classic" Brut NV (JS93, IWC92)	6,900
Louis Roederer Brut Premier France 2012 (200ml)	9,000
POL ROGER "Reserve" Brut NV (JS 92, RP 92, WS 92)	9,600
Prosecco Rivani Spumante Extra Dry	460 / 2,200
Chandon Brut	3,000

White Wine

Masi Levarie Soave Classico Doc, Italy 2017	420 / 2,000
Stone Bay Chardonnay (Gisborne) Marlborough, New Zealand	460 / 2,200
Santa Carolina Sauvignon Blanc "Reserva" Chile WS 92)	500 / 2,400

Red Wine

Grayson Cellar, Zinfandel, California USA	480 / 2,300
Stone Bay Pinot Noir (Nelson) Marlborough, New Zealand	500 / 2,400
Schild Estate Shiraz, Australia	460 / 2,200



INSPIRED BY HER

Jasmine	380
vodka, pineapple, passion fruits, lime, Midori, jasmine syrup	
Butterfly	380
gin, strawberry, lime juice, rosemary, cucumber, tonic, soda, pomegranate	
Smile	380
vodka, lychee liqueur, strawberry, syrup, lime, white sugar, grapefruit juice	
Coco Blanco Margarita	420
homemade white chocolate tequila, triple sec, fresh lime juice	

BEER

Local	225
Singha / Asahi / Chang / Heineken	

BEVERAGES

Mineral Waters

Acqua Panna	210(500ml)
	300(750ml)
San Pellegrino	210(250ml)
	300(750ml)

Chilled Juice

Grapefruit / Apple / Pineapple	160
Orange / Cranberry	

Soft Drink

Coke Original / Zero	130
Sprite	130
Red Bull	190
Fever-Tree	190
East Imperial	190
Yuzu	

Allow us to fulfil your needs – please let one of our wait staff know if you have any special dietary requirements, food allergies or food intolerances

 Contains pork  Vegetarian

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