



To Start

- House wedge fries** 🌿🌿 **350**
Cheddar fondue , truffle
- Bruschetta** 🌿 **300**
Toasted bread served with tomato, basil, garlic
- Grilled cheese sandwich** 🌿 **350**
Cheddar, brie, Emmental, truffle oil
- Calamari and aioli** **350**
Fried calamari served with aioli sauce
- Tuna tartare** **450**
Tuna, avocado, shallot, coriander, sesame seeds, ponzu sauce
- Cold cuts platter & Cheese platter** 🐷🌿🌿 **1,350**
Selection of premium cold cuts & cheeses served with toast bread
- Chicken wings** **400**
Garlic lemongrass fried chicken wings
- Lamb spring rolls** **500**
Lamb cooked in spices , wrapped in phyllo pastry , tzatziki sauce



NON-ALCOHOLIC

- Mocktails** **250**
- Green & Citrus**
grapefruit juice, green apple, valencia orange, lime, lemon, soda
- 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

Salads

- Caesar salad** **350**
Romain salad , Caesar dressing , croutons , shaved parmesan

- Add chicken** **150**
Add smoked salmon **200**

Sharing

- Surf & Turf Skewers** **890**
Grilled calamari, prawns, skirt, served with salmoriglio sauce, cabbage salad

- Garlic prawns** **450**
Seared prawn served with garlic sauce, toasted bread

- Salmon honey glazed** **550**
Served with potato salad

- Pork chop** 🐷 **590**
Grilled pork chop, apple chutney, honey mustard

- Seared picanha** 🥩 **690**
Served with chimichurri and wedge potatoes

- Flank steak** 🥩 **690**
Seared flank steak, served with fancy tomato, rocket, parmesan, lemon dressing

- Salmon teriyaki glazed** **600**
Served with potato salad

- Chinese baby back ribs** **850**
Pork ribs steamed then glazed in wok , served with mash potatoes

Asian Taste

- Pla Muek Yang** 🌿 **350**
Grilled squid with Thai spicy seafood sauce

- Chicken satay** 🌿 **400**
Chicken served with peanut sauce

- Pad Thai goong** **450**
Traditional Thai noodles with shrimp

- Pha Scallop** 🌿 **470**
Spicy scallops, Thai herbs with spicy sauce

- Yum salmon** 🌿 **470**
Fresh salmon served with thai spicy sauce

- Moo Yang** 🐷🌿 **550**
Served sliced with Jaew sauce

- Pad Kra Prao Talay** 🌿 **550**
Stir fried seafood with basil, chilli, garlic on top fired egg

Never to Sweet

- Mango sticky rice** 🌿🌿 **300**
Mango, sticky rice, pandan coconut sauce

- Coconut ice cream** 🌿 **300**
Ice cream , mango coulis

- Cheese cake** **250**
NY cheese cake , berries jam

PIZZA

- Margherita** **490**
Tomato , mozzarella , parmesan

- Diavola** **690**
Tomato , mozzarella , spicy salami

- Ai formaggi** **690**
Mozzarella , taleggio , gorgonzola , parmesan

- Pad kra prao** **600**
Mozzarella , pad kra prao

SLIDERS & SANDWICHES

- Crispy chicken sliders** **400**
Jalapeno, cheddar, lettuce, honey mustard

- Pulled Pork bao bun** 🐷 **410**
Pickles, cabbage, coriander

- Cheese burger sliders** **500**
Beef, cheddar, pickles, lettuce, onion, tomato bacon, BBQ sauce

- Philly cheese steak** **500**
Soft bun , skirt steak , caramelized onion , pickles , bell peppers , cheddar

WINE SELECTION

Champagne & Sparkling Sparkling

- | | Glass | Bottle |
|--|-------|--------|
| Prosecco Marcello Del Majno Prosecco Extra Dry | 400 | 2,000 |
| Ariola - Lambrusco "Marcello Grand Cru" - Emilia Romagna | | 2,300 |
| Ca' Del Bosco - Cuvée Prestige Franciacorta Extra Brut | | 3,400 |

Champagne

- | | | |
|--------------------------------|--|-------|
| Nicolas Feuillate Brut Réserve | | 6,000 |
| Pol Roger Brut Réserve | | 9,600 |

Red Wine

- | | | |
|--------------------------------------|-----|-------|
| Echeverria Reserva, Carmenere, Chile | 400 | 2,000 |
| Ricossa, Barbera d'Asti DOCG, Italy | 440 | 2,200 |
| Pattini, Riserva Chianti, Italy | 480 | 2,400 |

White Wine

- | | | |
|------------------------------------|-----|-------|
| Bio Vegan Trebbiano D'Abruzzo DOP | 400 | 2,000 |
| La Campagne, Chardonnay, France | 440 | 2,200 |
| Masi Soave, Classico DOC 'Levarie' | 480 | 2,400 |

BEER

- Local** **240**
Singha / Asahi / Chang / Heineken

BEVERAGES

Mineral Waters

- | | | |
|----------------|---------|-----|
| Acqua Panna | (500ml) | 160 |
| | (750ml) | 250 |
| San Pellegrino | (250ml) | 160 |
| | (750ml) | 250 |

Chilled Juice

- | | | |
|--------------------------------|--|-----|
| Grapefruit / Apple / Pineapple | | 160 |
| Orange / Cranberry / Aloe vera | | |

Soft Drink

- | | | |
|----------------------|--|-----|
| Coke Original / Zero | | 140 |
| Sprite | | 140 |
| Ginger Ale | | 140 |
| Red Bull | | 190 |

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 🌿 Gluten-free 🥩 Beef

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

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 No.10	480
Tanqueray (UK)	370
St. George Dry Rye (USA)	480
Filliers Dry Gin 28 (BE)	550
Beefeater 24 (UK)	380
No.3 (UK) 1 Bt	600
Ki No Bi (JP)	550
City London	370

LIGHT & CRISP

Bombay Sapphire (UK)	370
St George's Terroir (USA)	500
Caorunn (SCT)	530

BARREL - AGED

Colombian Treasure Aged (UK) 1 Bt	480
4 Pillars Barrel-aged Gin (AU)	550
Filliers Dry Gin 28 - Barrel Aged (BE)	600
4 Pillars Spiced Negroni Gin (AU)	550

ORGANIC

Monkey 47	630
Dancing Sands	
Wasabi Strength Gin (NZ)	500
Liverpool	490
Hanami	550

FRUIT GIN

4 Pillars Bloody Shiraz Gin (AU) 3 Bt	600
Filliers Dry Gin 28 - Pine Blossom (BE) 1 Bt	600
Filliers Dry Gin 28 - Tangerine (BE)	600
Ferdinand's Saar Quince (DE) 1 Bt	600

FLORAL & AROMATIC

Bols Genever (NL)	510
Generous Gin (FR)	450
Ink Gin (AU)	480
Hendrick's Gin (SCT)	450
Hendrick's Neptunia (SCT)	490
St. George Botanivore (USA)	490
Saneha Gin (THA)	380
Granit Bavarian Gin (DE) 1 Bt	520
X-Gin (BE) 1 Bt	550
Ferdinand's Saar (DE)	600
Citadelle	450

Step 2

GIN TONIC

- East Imperial
Yuzu / Burma
- The London Essence
Blood Orange & Elderflower /
Ginger Ale Delicate London
- Schweppers

Step 3

BOTANICAL

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

SPIRITS

Single Malt Whisky

Glenfiddich 12	450
Glenmorangie 12	420
Singleton 12	420
Ardbeg 10	450
Glenkinchie 12	550
Talisker 10	450
Macallan 12	660
Lagavulin 16	640

Irish Whisky

Jameson	350
---------	-----

Bourbon Whisky

Jim Beam	350
Jack Daniel's	350
Maker's Mark	350
Woodford Reserve	450

Canadian Whisky

Canadian Club	350
---------------	-----

Scotch Whisky

JW Black Label	350
Chivas 12	350
JW Gold Label	450
Monkey Shoulder	450
Chivas 18	550

Cognac

Hennessy V.S.	450
Hennessy V.S.O.P.	550

Tequila Patron Anejo

Patron Silver	450
Don Julio Reposado	480

Vodka

Smirnoff	350
Ketel One	390
Ciroc	400
Belvedere	450
Grey Goose	450

Rum

Cachaça	350
Captain Morgan Black	350
Havana Club 7 yrs	400
Phraya Element	390

COCKTAILS

Fresh Thai Cocktails

450

Passion fruit Mojito

Rum, white caster sugar, lime, mint leaves, passion fruit

Shake The Passion

Rum, Thai sweet basil leaves, honey, lime, passion fruit

Citrus collins

Gin, syrup & grand marnier, orange, lemon, lime, grapefruit juice, top soda

Never Forgotten

490

Manhattan - 1870 A.D.

Bulleit Rye Whiskey, sweet vermouth, angostura bitter

Negroni - 1919 A.D.

Tanqueray No. 10 Gin, sweet vermouth, campari

Old Fashioned - 1880 A.D.

Woodford, sugar cube, bitters

PROHIBITION ERA

Inspiration Cocktails

490

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

Bitter French

Gin, campari, syrup, lime juice top up with sparkling

Hyde park swizzle

Gin, lime juice, syrup, angostura bitters, peychaud's bitters, mint leaves, fresh lime

Muse Signature cocktails

490

Thru the Eyes of Ruby

Bosford rosé, maraschino, strawberry syrup, rose, lemon, egg white

Siam Serenade

Vodka infused with hot basil, malibu, lychee & mango syrup, lime, grape juice

Tamarind Sour

Vodka, tamarind juice, lime, lychee, caramel, egg white

Lady Violet

Gin, lavender syrup, lemon, whipping cream

Enigma

Rum, malibu, cucumber, ginger, lime

Siam Crush

Vodka infused Thai herbs, Italian bitter, hints of ginger chili, orange & mint, lime, ginger ale, coconut syrup, spicy mango syrup

Coco Blanco Margarita

homemade white chocolate tequila, triple sec, fresh lime juice

400

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  Gluten-free  Beef

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