

SIGNATURE COCKTAIL

320 THB



DIY NEGRONI

Served to your preference, a cheeky play on the classic

THAI MARGARITA

Not just your average margarita, this one will spice up your day

LIGHT UP MY LIFE

This cosmopolitan is bound to light up your life

KON THAI

A true flavor of Thailand, a real tropical treat

NUTS FOR COCONUTS

Frozen young coconut pina colada

All prices are subjected to 7% tax and 10% service charge

CLASSIC COCKTAIL

320 THB



Cosmopolitan
Espresso Martini
Margarita
Sours
Martini
Sex on the beach
Margarita
Cosmopolitan
Mai Tai
Pina Colada

Please ask staff for any preference



GOURMET GIN

"Here at Gourmet Bar, we have gathered a worldly selection of different Gins and paired them with ideal botanicals to maximize flavor.

All are served as a large 45ml measure and a full portion of Premium Tonic from your selection of Schweppes, Fever Tree and Fentimans Ranges. Sip Slowly and Enjoy"

THE STANDARD 300 THB++

- Tanqueray London Dry (UK, 40% ABV)
- Bombay Sapphire (UK, 40% ABV)
- Brokers (UK, 40% ABV)

CONNOISSEUR 350 THB++

A Special Selection from around the world paired with gentle botanicals to bring out the flavor and aroma

- Gin Mare (Spain, 42.7% ABV)
- Siderit (Spain, 43% ABV)
- Aviation (USA, 42% ABV)
- Ink (Australia, 43% ABV)
- Elephant (Germany, 45% ABV)
- Whitley Neil (UK, 43% ABV)
- Whitley Neil Rhubarb and Ginger (UK, 43% ABV)



GOURMAND 430THB++

Extra Special Gins hand-picked from around the world served with home-made ingredients and a bit of flair

- Brooklyn Small Batch (USA, 40% ABV)
- Rock Rose Winter Edition (Scotland, 41.5% ABV)
- Rock Rose Navy Strength (Scotland, 57% ABV)
- Hendricks (Scotland, 40% ABV)

Pick from the following selection of Premium Mixers.

Fentimans: Ginger Beer, Light Tonic, Original Tonic

Fever Tree: Elderflower, Mediterranean and Indian Tonic
Schweppes

All our Gin Selection are available as a custom Martini Cocktail at the same price. Our Staff are trained and will deliver an exceptional drink.



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LOCAL DRAFT

Chang <i>glass</i>	160
Chang <i>pint</i>	220
Chang <i>tower</i>	1000
Heineken <i>glass</i>	190
Heineken <i>pint</i>	250
Heineken <i>Jug</i>	470
Heineken <i>Tower</i>	1,050

BEER

Singha	180
Chang	170
Heineken	180
Asahi	170
Phuket beer	170
Corona	180
Strongbow red berry	150
Strongbow gold apple	150



CRAFT BEER

Bottle



190 THB

CHALAWAN PALE ALE

4.7% - Tropical lychee notes with citrus and floral notes. Bold but smooth in flavor



190 THB

CHATRI IPA

5.2% - The original session Thai IPA. Juicy grapefruit with subtle floral notes. Refreshing with big hops flavor



290 THB

BROTHERS CIDER TOFFEE APPLE

4.0% - Carries a whiff of smouldering toffee, cinnamon, cloves & cream soda



280 THB

ST BERNADUS WIT

5.5% - Hazy yellow with white head. Sweet aroma of citrus fruits & wheat. Medium carbonated. Sweet flavor of fruit and light spice with a crisp refreshing finish



250 THB

HOEGAARDEN

4.9% - Cloudy appearance spiced with coriandes & orange



290 THB

BREWDOG PUNK IPA

5.6% - The beer the started a craft beer revolution! Light Hoppy, Refreshing with Bursts of caramel and tropical fruit



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CRAFT BEER

Bottle



290 THB

Deschuttes IPA

6.4%

Citra and Mosaic hop forward with a mouthwatering Citrus kick



260 THB

Tuatara Kapai

5.8%

Grapefruit, Herbal and Citric flavors with a refreshing hop finish



250 THB

Thai Brewing Project X Anderson Valley "Raven"

5.0%

"Sweet Citrus with a perfumed aroma, Medium bitterness with a smooth finish"



340 THB

Kagua 'Blanc'

8.0%

"A Light carbonation Belgian style Beer infused with Japanese Style and ingredients. Yuzu citrus, Light Mouthfeel, Strong Flavour"



290 THB

Heart of Darkness "Directors Cacao Nib Porter"

6.3%

"A Vietnamese Cacao Nib Porter With Smooth Dark Chocolate, Vanilla, Coffee and light leather notes. Smooth and Powerful Finish"



Draft



Pint 280 THB / 1 Litre Stein 500 THB

Maisel's Weisse Original,

5.2%

"A Perfect example of pure German wheat beer. Smooth, Mild Hops, Toasted Banana, Ripe Fruits and rich head"



Pint 290 THB / 1 Litre Jug 550 THB

Thai Brewing Project x Nomad "Whale Ale"

5.2%

"Hop forward earthy bitterness, Light citrus with a pleasant dry finish."



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SPIRIT

Vodka

	Glass	Bottle
Stolichnaya Red	250	3,000
Stolichnaya Elit	400	5,500
Belvedere	320	4,000

Rum

Bayou Silver	270	3,000
Bayou Select	280	3,100

Tequila

El Jimador Blanco	250	3,000
El Jimador Gold	260	3,100



Cognac

	Glass	Bottle
Camus	300	3,500
Hennessy V.S.O.P.	380	4,000
Hennessy X.O.	800	12,500
Martell V.S.O.P.	420	5,500
Remy Martin V.S.O.P.	420	5,500
Remy X.O.	800	12,500

WHISKY

Grants Family Reserve	220	2,500
JW Black Label	300	3,500
Double Black	380	4,800
Chivas Royal Salute	850	15,000
Macallan 12y	450	5,500
Jameson	280	3,000
Tullamore Dew Irish	260	2,800
Glenfiddich 12yrs	360	4,000
Glenfiddich 15yrs	500	6,500

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SPARKLING

	Glass	Bottle
PROSECCO GANCIA D.O.C. MILLESIMATO , ITALY	300	1,400
SCHILD ESTATE SPARKLING SHIRAZ, AUSTRALIA	300	1,300

WHITE

BODEGAS PIQUEROS SAUV BLANC (ORGANIC), SPAIN	320	1,200
STONE BAY SAUVIGNON BLANC, NEW ZEALAND	350	1,300
'SPRING', CHENIC BLANC GRAN MONTE, THAILAND	390	1,550

RED

BODEGAS PIQUEROS SYRAH (ORGANIC), SPAIN	320	1,300
'HERITAGE' SYRAH GRAN MONTE, THAILAND	380	1,550
LE BORDEAUX L'ARRIVET HAUT BRION, FRANCE	450	1,800

ROSE

RICASOLI ALBIA 'ROSE', MERLOT, SANGIOVESE. TOSCANA, ITALY		1,500
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WINE
BY
THE GLASS

All prices are subjected to 7% tax and 10% service charge

CHAMPAGNE - FRANCE

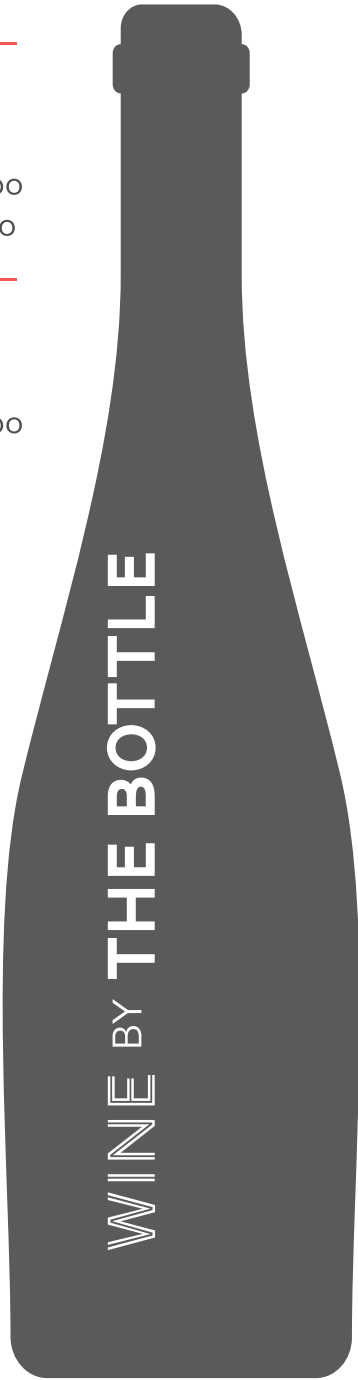
DEUTZ "CLASSIC" BRUT, 75cl	THB 3,800
DOM PERIGNON BRUT VINTAGE 2000	13,000
DOM PERIGNON BRUT VINTAGE 2002	12,000
KRUG GRANDE CUVÉE BRUT	14,000

SPARKLING

PROSECCO GANCIA, SPUMANTE, DOC, ITALY	1,400
SCHILD ESTATE SPARKLING SHIRAZ, AUSTRALIA	1,300

ROSE

RICASOLI ALBIA" ROSE, MERLOT, SANGIOVESE, TOSCANA, ITALY	1,500
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WHITE

AUSTRALIA

THB

YALUMBA PINOT GRIGIO "Y Series"	1,350
YALUMBA UNWOODED CHARDONNAY "Y Series"	1,350

FRANCE

WILLEM GEWURZTRAMINER "Reserve"	2,500
JOSEPH DROUHIN, CHABLIS, "Reserve De Vaudon" 37.5cl	1,100
JOSEPH DROUHIN, BOURGOGNE ALIGOTE	2,200

GERMANY

KESSELSTATT, RIESLING, "RK" Dry	1,500
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ITALY

Le Monde, PINOT GRIGIO	1,400
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NEW-ZEALAND

TOHU SINGLE VINEYARD, PINOT GRIS	1,600
STONE BAY, SAUVIGNON BLANC	1,400



WINE BY THE BOTTLE

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RED

AUSTRALIA

THB

TYRELLS MOORE CREEK, SHIRAZ “Moores Creek”	1,400
YALUMBA, CABERNET SAUVIGNON, “Y Series”	1,700
YALUMBA, GALWAY VINTAGE SHIRAZ, BAROSSA, "The Exceptional Red"	2,350

ARGENTINA

Santa Ana Organic “Eco”	1,200
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FRANCE

LE BORDEAUX L'ARRIVET HAUT BRION ROUGE, Bordeaux	1,600
CHATEAU TOUR ST-VINCENT, Cru Bourgeois, Medoc, Bordeaux	2,400
CHATEAU TOUR CANON, Lalande de Pomerol, Bordeaux	2,300
JOSEPH DROUHIN, BEAUNE EPNOTES Premier Cru, Cote de Beaune	5,700
JOSEPH DROUHIN, COTE DE NUITS VILLAGES	3,350

ITALY

RICASOLI, CHIANTI, CLASSICO DOCG, "Brolio"	2,000
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SOUTH AFRICA

ROBERTSON WINERY PINOTAGE	1,400
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USA

Opus One, Cabernet Sauvignon, Robert Mondavi	6,500
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WINE BY THE BOTTLE

All prices are subjected to 7% tax and 10% service charge

COFFEE

		THB	
	Hot	/	Iced
Americano	90		
Espresso	90	/	110
Double espresso	100		
Latte	100	/	110
Flat white	120		
Cappuccino	100	/	110
Caramel macchiato	100	/	110
Mocha	100	/	110

FRAPPUCCINO

Espresso frappuccino	110
Caramel frappuccino	100
Mocha frappuccino	110
Green tea frappuccino	100

CRAFT COLD BREW COFFEE

Straight- up-classic cold brew	100
Kick in-cold brew + orange juice	100
Fizzy-classic cold brew+tonic	100
Latte-brew-cold brew+milk	120

Infused to take away

Orange cold brew	100
Vanilla cold brew	100
Cinnamon cold brew	100

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DESSERT

Belgium chocolate brownies with vanilla ice cream

200
BAHT



Apple crumble tart, caramel and vanilla ice cream

200
BAHT



Burnt cheese cake

180
BAHT



SOFT DRINKS

Soda

	THB
Coca Cola	110
Diet Coke	110
Coke Zero	110
Sprite	110
Ginger Ale	110
Soda	110
Tonic	110
Red Bull	140

Water

Mineral water	50
Perrier <i>330ml</i>	180
Evian <i>330ml</i>	180

Fresh juice

Served with or without ice

Orange	140
Apple	140
Pineapple	140
Lemon juice	150
Watermelon	150
Young coconut	150

Mocktails

Lime Soda	150
Fruit Punch	150
Virgin mojito	150
Shirley temple	150

Smoothies

Banana	150
Mango	150
Strawberry	150
Lychee	150

TEA

	THB
Chamomille	100
Earl Grey	100
Jasmine green tea	100
Peppermint	100
Iced tea	100
Iced lemon tea	100



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SMALL PLATES

Tapas style 'Sharing' dishes for you and your party. Order one for a light snack or 2/3 for a heavier meal

CRAB RANGOON

Deep Fried Parcels stuffed with Fresh Crab meat, Cream Cheese and Spices

PRAWN SPRING ROLL

Prawn wrapped spring roll flour with cabbage, carrot, mushroom served with plum sauce

DEEP FRIED CHICKEN WINGS

Deep Fried chicken wing Thai style served with sweet chili sauce and thai crispy herb

TRUFFLE FRIES

Crispy French Fries Tossed in truffle essence, olive oil and grated parmesan cheese. Served with homemade truffle mayo side

CHICKEN/PORK SATAY

Marinated Asian spice chicken skewer served with peanut sauce

THB

240

240

170

180

150



SALAD

Make a simple salad more special with Chardonnay wine or choice of Lager, or a more fruity option as Pineapple cider.

THB

GOURMET BAR CHICKEN CAESAR SALAD

250

Classic Romaine lettuce, parmesan, anchovy, bacon and Caesar dressing

AVOCADO & PUMPKIN SALAD

380

Avocado, pumpkin, feta cheese with balsamic dressing

BACON AND GARDEN SALAD ON TOAST

300

Grilled bacon, chunky tomato, avocado, parmesan and green leaves served on toast

SPICY FRESH SALMON SALAD

250

Thai style salmon salad, lime, garlic, coriander, mint and cabbage

GOURMET PLATES

Gourmet Bar specialities made with fresh and premium larger size and perfect for sharing

FRITTO MISTO

300

Deep fried calamari, shrimp, vegetables served with lemon and Asian spices aioli

SALMON STEAK

330

Pan fried salmon steak, garlic mash potato and corn salad

GRILLED PORK NECK

280

Grilled marinated pork neck with aromatic and spicy chili dip

GOURMET FRIED CHICKEN

279

Select your favorite sauce: spicy Korean gochujang, soy honey garlic, cheese

BEEF NACHOS

330

Tortilla chips layered with beef, Jalapeno, homemade guacamole, tomato salsa and melted cheddar cheese

A LITTLE EXTRA

Steamed Jasmine rice

80

French fries

120

Curly Fries

150

Rocket salad with parmesan cheese

120

All prices are subjected to 7% tax and 10% service charge

Siam

STREET SNACKS

Menu



แตงโมปลาแห้ง
Fresh Watermelon
with Dried Fish
and Crispy Shallot

79
THB

ถั่วทอดตั๋มยำสมุนไพร
Tom Yum Flavored Mixed Nuts
with Thai Herb

99
THB



เ็นไก่ทอดสมุนไพร
Crispy Chicken Joint
with Thai Aromatic Herb

99
THB



พริกขี้หนูทอดสมุนไพร
Larb Flavored French Fries



109
THB



ขนมปังหน้ากุ้ง
Shrimp Toast

ซี่โครงหมูคลุกพูน

Roasted Pork Back Rib
with Spicy Rice Powder
and Tamarind Sauce



129
THB

159
THB



ไส้กรอกรวมมิตร

Thai Sausage Platter



Set 1 (2 Dishes + 1 Drink)	249
Set 2 (3 Dishes + 2 Drinks)	449
Set 3 (4 Dishes + 1 Tower / 4 Mocktails)	899
Craft Set (3 Dishes + 2 Craft Bottles)	549

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BURGER SANDWICHES

Fresh bread made in-house stuffed with homemade fillings and grilled/cooked to perfection. Perfect with one of our craft beer selections.

	THB
DOUBLE CHEESE BURGER	360
Beef patty stuffed with cheese, caramelized onion, lettuce, bacon, egg and finish with truffle mayo	
SPICY FLAMING CHICKEN BURGER	300
Portuguese style spiced chicken, flame grilled and served in soft burger bun with chargrilled pineapple and cheese	
CLUB SANDWICH	260
Lettuce, tomato, bacon, chicken breast and egg	
GRILLED CHICKEN CAESAR WRAP	240
Tortillas, grilled chicken, romaine leaves, bacon and parmesan	
CHILLI BEEF QUESADILLA	280
Tortilla, beef filling, capsicum served with sour cream, tomato salsa and guacamole	
HAM & CHEESE PANINI SANDWICH	220
Panini bread, ham, cheddar cheese and fresh tomato	

***all served with salad and French fries



THAI BITES

Larger plates for a crafted version of local flavours

	THB
Fried Rice from the Sea	330
Prawn or crab fried rice with prawn satay	
Fried Rice from the Land	300
Pork or chicken fried rice with chicken satay	
Thai Green Curry	250
Chicken breast, eggplant, basil, chili, kaffir lime with green curry paste and coconut milk	
Spicy Glass Noodle and Seafood Salad	250
Shrimp, squid and New Zealand mussel, served with glass noodle, chili lime dressing	

NOODLE / PASTA

Stir fried Noodle or Pasta dishes to fill the belly

Prawn Pad Thai	300
River prawn, rice noodle, dried shrimp, peanut, egg, bean sprout, chives and tamarind sauce	
Vegetarian Pad Thai	230
Deep fried tofu, rice noodle, peanut, bean sprout, chives and tamarind sauce	
Spaghetti Carbonara	260
Bacon Parmesan cheese and cream sauce	
Spaghetti Bacon Garlic	260
Crispy bacon with garlic and chili	
Pad Kee Mao Talay	280
Spicy stir fried pasta with seafood, oyster sauce, chili and basil	

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BREAKFAST

MENU

HEALTHY START

Egg whites, grilled chicken, spinach, quinoa, Cheddar on English muffin

ACAI FRUIT JAR

Acai Berry, Strawberry, coconut, goji, Dragonfruit, banana

SMASHED AVO

Fresh avocado on a toasted ciabatta finished with a soft poached egg

BREAKFAST BURRITOS

breakfast sausage, scramble egg, tomato and cheese

STIR FRIED NOODLE

Fried noodle with shrimp and carrot, cabbage, bean sprout in oyster sauce

THAI OMELET

Thai style omelet with shrimps served with steamed rice

THB

260

BLUEBERRY PANCAKE

with cream cheese and almond crumble

THE ULTIMATE

140

Crispy bacon or ham with pan-fried egg and Cheddar on English muffin

EGGS BENEDICT

220

Marinated salmon or ham with fresh dell poached eggs on English muffin with hollandaise sauce

CITY BREAKFAST

190

Tea & coffee 1 glass, orange juice with 1 croissant, 1 danish and 1 fruit platter

YOUR WAY

170

Pan-fried eggs, poached, boiled omelet or scrambled with spicy Italian pork sausage or fresh chicken sausage and bacon

THB

180

190

200

250

280

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