



MEDITERRANEAN MENU

VIEW ROOFTOP BANGKOK





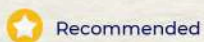
A Message From Our Culinary Artist, Chef Titos



This menu is rooted in the Mediterranean its light, coastlines and way of life. Shaped by grandma's handwritten recipes, the rhythm of the sea and the breeze through olive groves.

Flavours feel both distant and familiar like memories returning as the sun softens. At View Rooftop Bangkok, cuisine is about togetherness, plates are meant to be shared, conversations to linger and moments to stay long after the table is cleared.

Thank you for sharing this time with us. We hope these dishes spark connection and carry a sense of summer into every gathering.



Recommended



Spicy



Vegetarian



View Classics

If you have any allergy concerns, please inform our team prior to ordering.

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





SOIL OF THE EARTH/BREAD

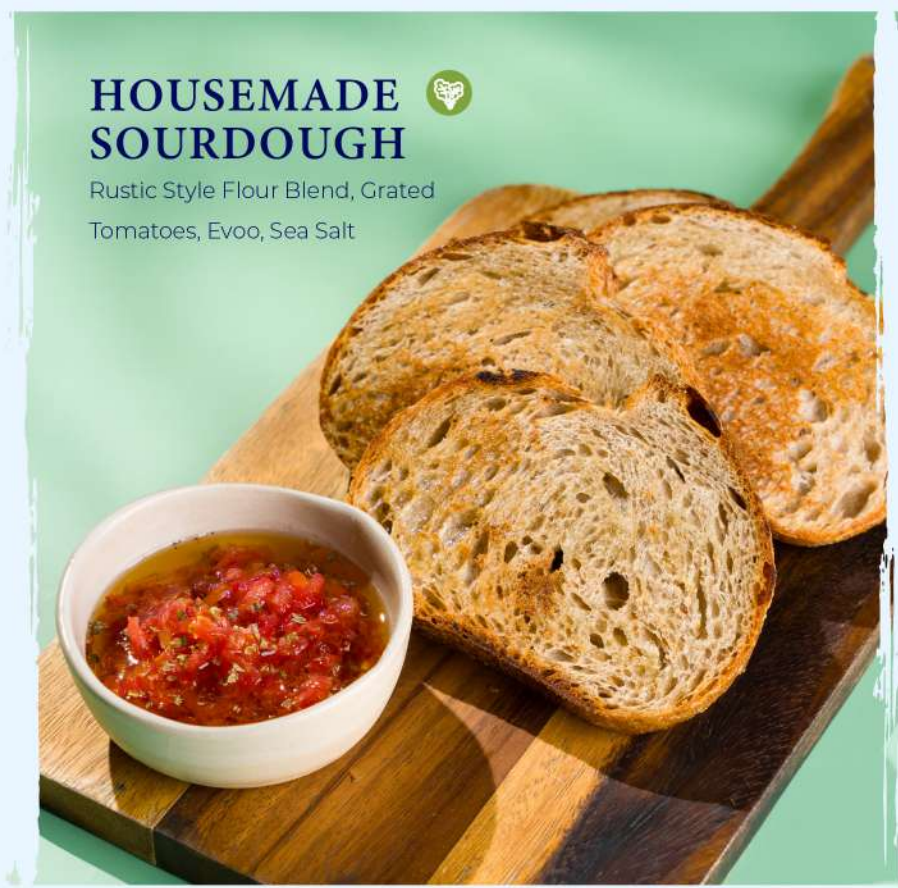
LAGANA

Yoghurt and Tahini Cream, Smoked Salmon, dill, Sesame Seeds



HOUSEMADE SOURDOUGH

Rustic Style Flour Blend, Grated Tomatoes, Evoo, Sea Salt





VIEW PITA



Classic View Style Charcoal
Grilled Pita Bread, Oregano, Olive Oil



FLATBREAD



48 Hour Matured Dough, Spinach Pie Filling,
Feta, Salsa Verde



KOULOURI ELIA



Mediterranean Bagel, Olive Paste,
Sundried Tomatoes



RAW / MARINATED



TONO MARINATO

Citrus Marinated Tuna,
Smoked Bell Pepper,
Kombu Consome,
Wild Greens, Capers



TARTARE

Classic View Tartare,
Smoked Eggplant,
Balsamic, Grana Padano,
Olive Bread



TARAMAS

Whipped Cod Roe, Mackerel Mi Cuit,
Mini Lagana Bread,
Toasted White Chocolate





SALAD



BEETROOT

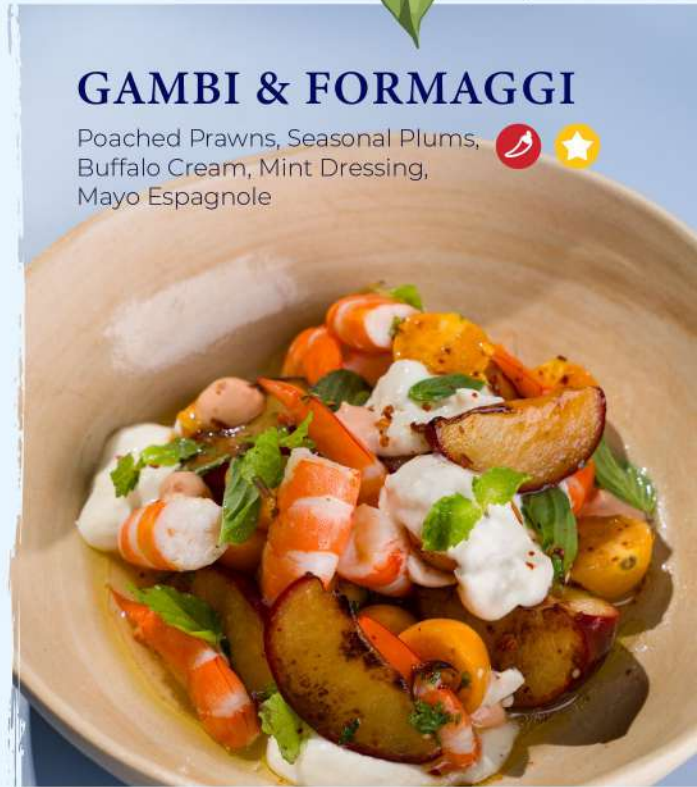


Salt Baked Beetroot,
Ricotta, Mixed Berries,
Basil Granita,
Toasted Granola



GAMBI & FORMAGGI

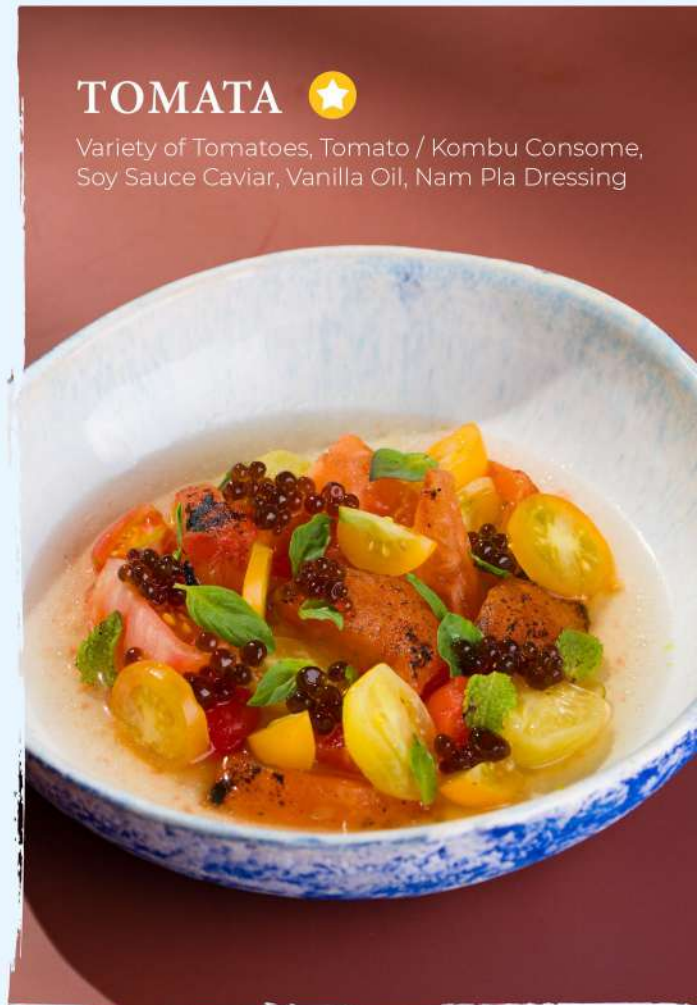
Poached Prawns, Seasonal Plums,
Buffalo Cream, Mint Dressing,
Mayo Espagnole



TOMATA



Variety of Tomatoes, Tomato / Kombu Consome,
Soy Sauce Caviar, Vanilla Oil, Nam Pla Dressing



DAKOS



Carob Husk, Tomatoes,
Citrus Dressing, Capers,
Spinach, Feta Cheese



TO SHARE



RICOTTA & HONEY

House Made Ricotta,
Chiang Mai Honeycomb, Herb oil,
Rosemary



KOTOPITA



Slow Cooked Chicken Casserole,
Caramelised Leeks, Phyllo
Bell Pepper Sauce



CALAMARI 3.0



Crispy Calamari, Black Garlic Emulsion,
Squid Ink, Fennel Textures



TO SHARE



CHICKEN SOUVLAKI



Marinated Chicken Skewer,
Tomato onion Salad, Tzatziki Sauce



VIEW PLATEAU



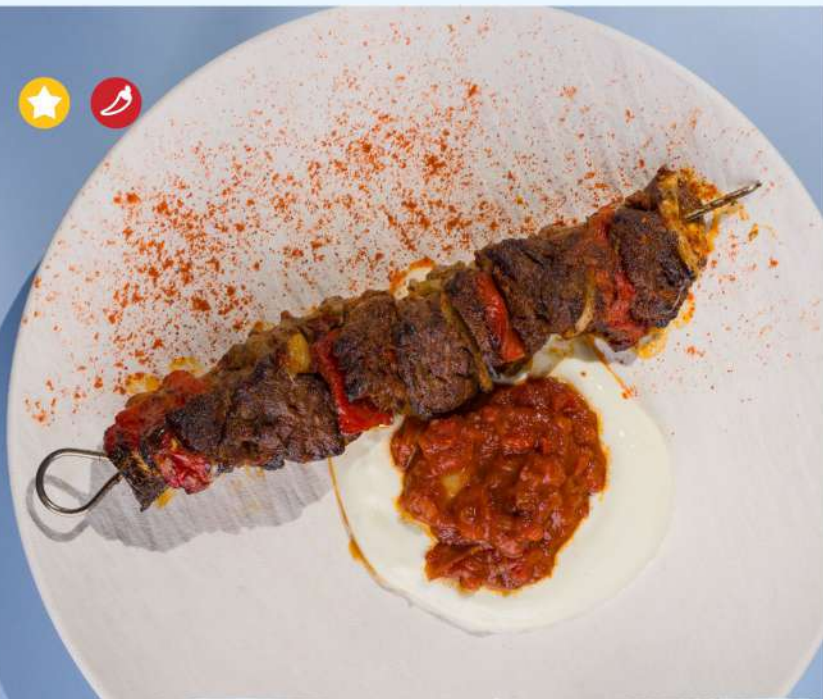
House Made Jams,
Preserved Fruits of The Season,
Local Cheese from Chiang Rai,
Sourdough Bread



ANTALYA BEEF



Beef Tenderloin, Bell Pepper,
Smoked Paprika, Labneh,
Spicy Tomato Sauce



DIPS & SIDES



HUMMUS



View Classic Hummus, Crispy Chickpeas, Caramelized Onions, Cumin



BABA GANOUSH



Roasted Eggplant, Tahini Sauce, Yoghurt Raita, Toasted Nuts, Pomegranate



TZATZIKI



Yoghurt, Cucumber & Zucchini, Fried Garlic, Raw Mango Pickle, Dill Oil



DIPS & SIDES



OVEN ROASTED VEGETABLES



Seasonal Vegetables,
Lemon Honey Marinade,
Mountain Oregano, Mustard



VIEW FRIES



Triple Cooked Potatoes,
Oregano, Feta Cream



MANITARI



Assorted Seasonal Mushrooms,
Truffle Orzo, Poached Egg,
Brown Butter Foam



PLANT FORWARD

CAULIFLOWER 2.0



Seared Cauliflower,
Spiced Yoghurt Sauce,
Lemon, Chimichurri
Candied Almonds



LEEKS



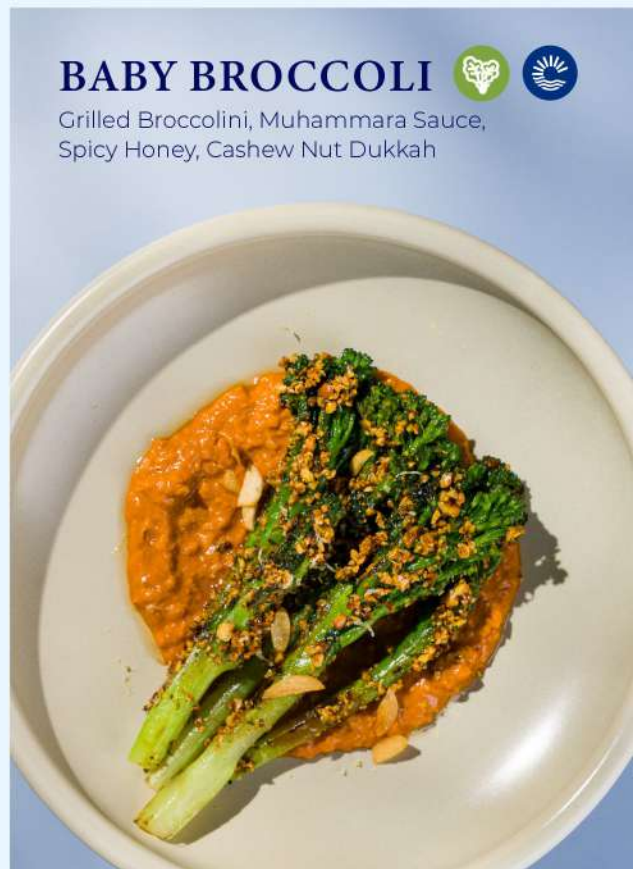
Charred Leeks,
Yeast Butter Sauce,
Sourdough Gratin,
Chives, Yuzu,
Hazelnuts

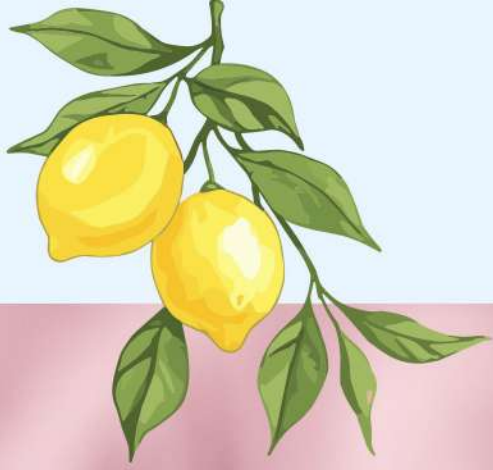


BABY BROCCOLI



Grilled Broccolini, Muhammara Sauce,
Spicy Honey, Cashew Nut Dukkah





AL DENTE

TAGLIOLINI

Lemongrass Bisque, Fennel,
Thai Prawns, Ricotta



RISOTTO DI ZUCCA

Butternut Squash, Sage,
Toasted Pumpkin Seeds,
Fontina Cheese (Add on Burrata)



LASAGNA

Duck White Ragu, Pesto,
Sauce Mornay,
Roasted Tomatoes





SEA



FISH OF THE DAY (PRICE/ 100 GR)



Charcoal Grilled Weekly Catch , Served with Salsa Verde, Pil Pil Sauce and Roasted Vegetables



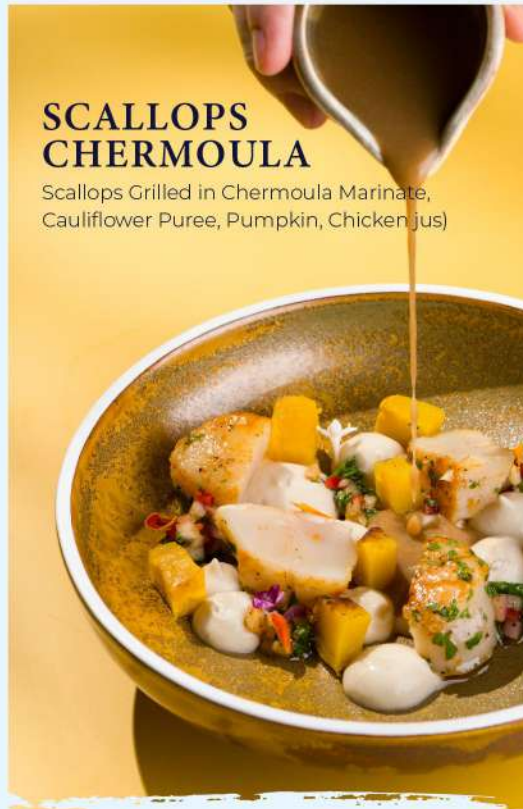
THON ET FRITES

Tuna Steak, Sweet Potato Fries, Pink & Green Pepper Sauce



SCALLOPS CHERMOULA

Scallops Grilled in Chermoula Marinade, Cauliflower Puree, Pumpkin, Chicken jus)



SOUPIA

Stuffed Calamari, Rice Stuffing, Pine Nuts and Raisin, Sauce Vierge, Wild Greens



LAND

THE STRIPLOIN



View Wagyu Sirloin, Bell Pepper Sauce, Sweet Potato Fries



BABY CHICKEN

Half Baby Chicken, Algerian Spices Glaze, Pineapple Chili Salsa, Pickled Salad, Roast Corn Cream



PORK CHOP



Kurobuta Pork, Black Garlic Emulsion, Charred Leeks Salsa, Truffle Potato Puree



MOUSAKAS



Lamb Stew, Charred Eggplant, Cheese Foam, Crispy Potatoes, Tomato Demi Glace





SWEET



TIRAMISU AL ARANCIA ★

Classic Tiramisu Base, Caramelized White Chocolate, Orange Zest, Kahlua Liqueur

THE CHOCOLATE MOUSSE ★

Dark Chocolate, Extra Virgin Olive Oil, Sea Salt, Toasted Nuts



STRAWBERRIES & BASIL

Grilled Strawberries, Basil Ganache, Pistachio I/C, White Chocolate Crumble, Fennel



MEDITERRANEAN CHEESECAKE

Baked Cheesecake, Ricotta, Feta, Greek Yogurt, Grapes, Honey





BEVERAGE MENU

VIEW ROOFTOP BANGKOK



MEDITERRANEAN MOCKTAIL THB 270



AMALFI GLOW

APPLE JUICE / POMEGRANATE JUICE /
BLOOD ORANGE SYRUP / GINGER ALE

A bright and refreshing citrus
mocktail capturing the golden
glow of the Amalfi Coast.



AEGEAN BREEZE

LEMON JUICE / ROSEMARY SYRUP
CHILI / PINEAPPLE / SODA

A clean, citrusy & spicy soda
with herbal rosemary and
a crisp ocean-fresh finish.



PINE & PALMA

PINEAPPLE JUICE / MINT / HONEY

A tropical pineapple refresher
with lime, mint, and a gentle
Mediterranean sweetness.



ROSÉ RIVIERA

GRAPEFRUIT JUICE / COCONUT SYRUP
GRAPEFRUIT SYRUP

A soft, floral mocktail with
gentle fruit sweetness and
a silky romantic foam



MEDITERRANEAN COCKTAIL THB 420



BEST SUNSET IN OIA

APEROL / LUSTAU VERMUT ROSADO /
POMEGRANATE / PROSECCO BRUT

A fragrant aperitif with vibrant colors
and sparkling finish, inspired
by Oia's iconic sunset.



MEDITERRANEAN SUNRISE

OLMEGA GOLD TEQUILA
LIMONCELLO / GRAPEFRUIT

A bright citrus-forward
drink with limoncello,
inspired by Mediterranean
coastal mornings.



NIGHTS IN MALLORCA

HENDRICK'S GIN / CUCUMBER
CARDAMON / TONIC

A dreamy seaside blend of light rum,
cranberry, and rose, inspired
by calm island nights.



MILANO SOUR

SKYY VODKA / PINEAPPLE
FLOWER BLOSSOM / RED WINE

A modern Italian twist on
the classic sour, lively and
fashionable like Milan itself.



MEDITERRANEAN COCKTAIL THB 420



ONE DAY IN ALEKSANDRIA

HENDRICK'S GIN / CUCUMBER
CARDAMON / TONIC

An elegant gin-based refreshment
with cucumber and spice, reflecting
classic city heritage.



SAINT TROPEZ BREEZE

SKYY VODKA / BLUE CURACAO / ELDERFLOWER

A refreshing summer cocktail inspired
by the sea breeze of the



MEDITERRANEAN *Live* COCKTAIL THB 820

● DAMA DE ROJO (LADY IN RED)

KETEL ONE / ORANGE / AGAVE / RED WINE

A frozen tribute to Flamenco, blending vibrant flavors
with elegance and passion.

● MIDNIGHT IN PORTOFINO

HENNESSY VSOP / GRAND MARNIER / WOODEN SEA SALT SMOKE

A smooth cognac cocktail enriched with citrus warmth
and aromatic sea-salt smoke.



CLASSIC COCKTAIL

THB 370

RUM

PINA COLADA

Bacardi Carta Blanca, Malibu, Pineapple, Coconut Cream



MAI TAI

Bacardi Carta Blanca Rum, Captain Morgan Dark Rum, Triple Sec, Orgeat Syrup, Lime



CAIPIRINHA

Bacardi Carta Blanca Rum, Syrup, Lime



MOJITO

Bacardi Carta Blanca, Lime, Syrup, Soda, Mint Leaves



GIN

PINK LADY

Gordon's Gin, Triple Sec, Grenadine, Lime



VESPER MARTINI

Gordon's Gin, Ketel One Vodka, Lillet Blanc



GIN FIZZ

Gordon's Gin, Lime, Syrup, Soda



NEGRONI

Gordon's Gin, Campari, Martini Rosso





CLASSIC COCKTAIL

THB 370

VODKA



COSMOPOLITAN

Ketel One Vodka, Triple Sec, Cranberry, Lime, Surup



SEX ON THE BEACH

Ketel One Vodka, Peach Liqueur, Cranberry, Orange, Lime, Surup



BLOODY MARY

Ketel One Vodka, Tomato, Lime, Salt & Papper, Tabasco, Lea Perrins Sauce



CAIPIROSKA

Ketel One Vodka, Lime, Surup



TEQUILA



TEQUILA SUNRISE

Jose Cuervo Silver, Orange, Lime, Grenadine Syrup



PALOMA

Jose Cuervo Silver, Grapefruit, Lime, Grapefruit Syrup



MARGARITA

Jose Cuervo Silver, Triple Sec, Lime, Syrup



SPICY MARGARITA

Jose Cuervo Silver, Triple Sec, Lime, Syrup, Tabasco





CLASSIC COCKTAIL

THB 370



BOURBON & WHISKY

WHISKY SOUR

Jim Beam, Lime, Syrup,
Angostura bitter



NEW YORK SOUR

Jim Beam, Lime, Syrup,
Angostura bitter, Red Wine



MANHATTAN

Jim Beam, Vermouth Rosso,
Angostura bitter



OLD FASHIONED

Jim Beam, Orange, Syrup,
Angostura bitter, Cherry, Soda



SPRITZ SELECTION

CAMPARI SPRITZ

Campari, Prosecco, Soda



LIMONCELLO SPRITZ

Limoncello, Prosecco,
Soda



PEACH SPRITZ

Peach Liqueur, Prosecco, Soda



MIDORI SPRITZ

Midori, Prosecco, Soda



APEROL SPRITZ

Aperol, Prosecco, Soda





BEVERAGE

WHISK(E)Y

	GLASS	BOTTLE
THE MACALLAN SHERRY OAK 12 YEARS	1,000	12,000
THE MACALLAN DOUBLE CASK 12 YEARS	950	11,000
THE BALVENIE DOUBLE WOOD 12 YEARS	800	9,500
ARRAN SHERRY CASK	650	8,000
GLENFIDDICH 18 YEARS	800	9,500
GLENFIDDICH 15 YEARS	650	8,000
GLENFIDDICH 12 YEARS	500	6,000
GLENMORANGIE 12 YEARS PORT CASK	600	7,500
GLENMORANGIE 12 YEARS SHERRY CASK	550	7,000
GLENMORANGIE 10 YEARS	500	6,000
GLENLIVET 12 YEARS	600	7,500
THE SINGLETON 12 YEARS	550	7,000
PRAKAAN DOUBLE CASK	550	7,000
HIBIKI HARMONY	1,000	11,000
LAPHROAIG 10 YEARS	900	10,500
CHIVAS ROYAL SALUTE	1,700	18,500
CHIVAS REGAL 12 YEARS	400	4,500
DEWARS 12 YEARS	400	4,500
MONKEY SHOULDER	450	5,500
JOHNNIE WALKER BLUE LABEL	1,800	19,000
JOHNNIE WALKER PLATINUM LABEL	600	7,500
JOHNNIE WALKER GOLD LABEL	550	7,000
JOHNNIE WALKER SWING	550	7,000
JOHNNIE WALKER BLACK LABEL	350	4,000
MICTHER'S BOURBON	600	8,000
WOODFORD DOUBLE OAK	650	8,000
WOODFORD RESERVE BOURBON	550	7,000
JACK DANIEL'S	400	4,500
SUNTORY KAKUBIN	400	4,500
JIM BEAM	350	4,000
CANADIAN CLUB	350	4,000
JAMESON	350	4,000

GIN

	GLASS	BOTTLE
FERDINAND'S	750	9,000
THE BOTANIST	650	8,000
MONKEY 47	350	4,000
NO.3 LONDON DRY	300	3,500
G"VINE NOUAISON	300	3,500
FOUR PILLARS BLOODY SHIRAZ	300	3,500
GUNPOWDER	550	7,000
HENDRICK'S	400	4,500
COLOMBO NO.7 LONDON DRY	400	4,500
MARTIN MILLER'S	950	11,000
STRANGER & SONS	650	8,000
PEDDLERS SALTED PLUM	500	6,000
BOMBAY SAPPHIRE	600	8,000
TANQUERAY	550	7,000
INDIAN SUMMER SAFFORN INFUSED	350	4,000
ROKU	950	11,000
SANEHA	650	8,000
GORDON'S	500	6,000

RUM

	GLASS	BOTTLE
KRAKEN BLACK SPICED	750	9,000
PHRAYA GOLD	650	8,000
FLOR DE CANA 12 YEARS	350	4,000
BACARDI OCHO 8 YEARS	300	3,500
ABELHA CACHACA	300	3,500
HAVANA CLUB 7 YEARS	300	3,500
BACARDI CARTA BLANCA	550	7,000
CAPTAIN MORGAN DARK	400	4,500
CHALONG BAY THAI LIME	400	4,500
MEKHONG	950	11,000





BEVERAGE

VODKA

	GLASS	BOTTLE
GREY GOOSE	550	7,000
STOLICHNAYA ELIT	550	7,000
KETEL ONE	550	7,000
ABSOLUT ELYX	550	7,000
HAKU	450	5,500
TITO'S	350	4,000
SKYY	350	4,000

TEQUILA & MEZCAL

PATRON EL CIELO	1,700	18,500
PATRON ANEJO	750	9,000
PATRON REPOSADO	650	8,000
DON JULIO REPOSADO	650	8,000
PATRON SILVER	600	7,500
JOSE CUERVO SILVER	350	4,000
OLMECA GOLD	350	4,000
MONTELOBOS ESPADIN	300	3,500
JOVEN MEZCAL	650	8,000

LIQUEUR

BAILEY'S	300	3,500
BOLS TRIPLE SEC	300	3,500
D.O.M. BENEDICTINE	300	3,500
CHERRY HEERING	300	3,500
COINTREAU	300	3,500
GRAND MARNIER	300	3,500
GALLIANO	300	3,500
JAGERMEISTER	300	3,500
KAHLUA	300	3,500
LIMONCELLO	300	3,500
MALIBU	300	3,500
MIDORI	300	3,500
SAMBUCA	300	3,500
SOUTHERN COMFORT	300	3,500
ST.GERMAIN	300	3,500
X-RATED	300	3,500

PORT&SHERRY

	GLASS	BOTTLE
TIO PEPE	300	3,500
TAYLORS RUBY	300	3,500

APERITIFS, DIGESTIF, PASTIS

APEROL	300	3,500
CAMPARI	300	3,500
CASA MARTELLETTI	300	3,500
LUSTAU ROSADO	300	3,500
MARTINI EXTRA DRY	300	3,500
MARTINI BIANCO	300	3,500
MARTINI ROSSO	300	3,500
PERNOD	300	3,500
RICARD	300	3,500
FERNET BRANCA	300	3,500

COGNAC

HENNESSY PARADIS EXTRA	-	120,000
MARTELL CORDON BLEU	1,500	16,500
REMY MARTIN XO	1,500	16,500
COUVOISIER XO	1,500	16,500
COUVOISIER VSOP	750	9,000
REMY MARTIN VSOP	750	9,000
HENNESSY VSOP	750	9,000
SEMPE VSOP ARMAGNAC	450	5,500





BEVERAGE

BEER

	300 ML	1,000 ML
SINGHA DRAUGHT	220	490
SINGHA	220	
ASAHI	220	
HEINEKEN	220	
CORONA	270	
HOEGAARDEN	350	

SOFT DRINK

COKE	120
COKE ZERO	120
SPRITE	120
GINGER ALE	120
FANTA ORANGE	120
TONIC WATER	120
SODA WATER	120
RED BULL 250 ML	200

MINERAL WATER

EVIAN 330 ML	200
EVIAN 750 ML	270

SPARKLING WATER

PERRIER 330 ML	200
PERRIER 750 ML	270

JUICE

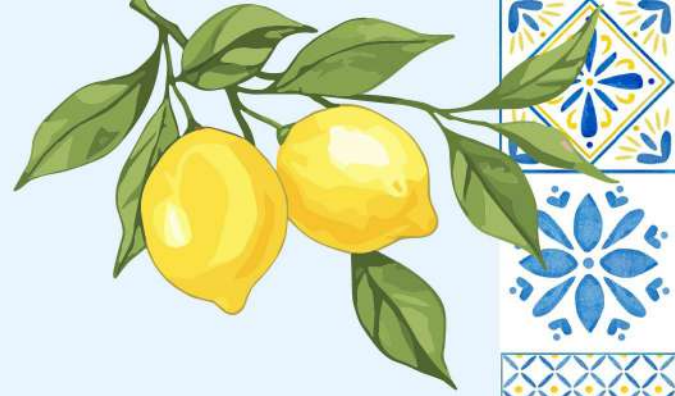
APPLE	160
MANGO	160
PINEAPPLE	160
LEMON	160
ORANGE	160
YOUNG COCONUT	220

FRUIT - BLENDED

PINEAPPLE	180
MANGO	180
WATERMELON	180
LEMON	180



WINE MENU



RED WINE

Australia

Shiraz, Terraces, 2022
GEN Organic Shiraz, Yalumba, 2021

GLASS	BOTTLE
370	1,800
	2,200

Argentina

Malbec, Andeluna 1300m, 2022

390	2,000
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Chile

Cabernet Sauvignon, Casas del Bosque
Gran Reserva, 2020

390	2,000
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New Zealand

Pinot Noir, Matua Valley, Marlborough

	2,200
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Spain

Tempranillo, Vicente Gandia Patacona, 2021

	1,800
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France

Pinot Noir, Patriarche Endless Summer, Pays d'Oc, 2021
Côtes-du-Rhône Rouge, M. Chapoutier Belleruche, 2019
Montagne Saint-Émilion, Château Croix de Mission, 2020
Saint-Émilion Grand Cru AOC, Château du Barry, 2022

	2,200
	2,100
	2,800
	3,300

Italy

Chianti Classico DOCG, Rocca delle De Macieu,
Famiglia Zingarelli, 2022

	2,700
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USA

Cabernet Sauvignon, The Cab, Cosentino, Napa Valley, 2021

	3,800
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South Africa

Pinotage, Spice Route, Swartland, 2020

	3,600
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WINE MENU



WHITE WINE

Chile

Sauvignon Blanc, Alpaca, 2023

GLASS **BOTTLE**

370 1,800

Italy

Trebbiano & Chardonnay, Poggio Dragone,
Colline Pescaresi IGP, 2022

370 1,800

Pinot Grigio, Colle Corviano, Colline Pescaresi IGP, 2023

370 1,800

Australia

GEN Organic Chardonnay, Yalumba, 2022

2,200

South Africa

Chenin Blanc, Fairview, Darling, 2023

2,400

New Zealand

Sauvignon Blanc, Silver Moki, Marlborough, 2023

1,900

France

Sauvignon Blanc & Colombard, Claire Patelin,
Vin de France, 2022

1,800

Vermentino, Marius by Michel Chapoutier,
Languedoc-Roussillon, 2022

1,990

Pouilly-Fumé, Domaine des Fines Caillottes,
Jean Pabiot, 2022

3,250

Chablis 1er Cru, Jean Durup, Château de Maligny, 2022

5,990

ROSE WINE

Australia

Moscato Rose, Cranswick Lakefield, 2023

320 1,500

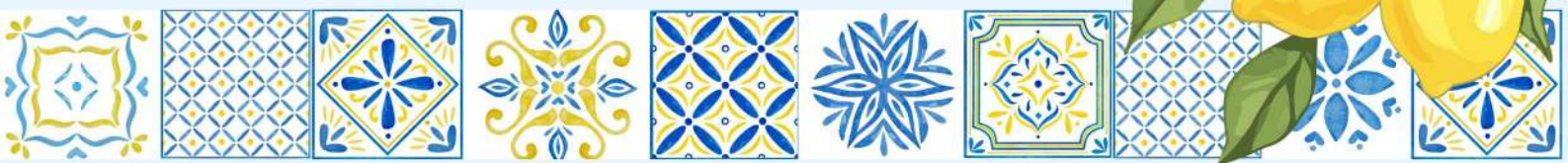
France

Côtes de Provence, Whispering Angel, Château d'Esclans

2,500

Coteaux de Béziers IGP, Le Bijou de Sophie Valrose Rosé, 2022

2,390



View

