

PIANO BAR



OVER THE RAINBOW

“I Love to imagine possibilities, I approach a well known dish and transform it with my own style, bringing an element of *Surprise and Fun.*”

Chef Jacky

Discover it
With
Mixology

SIGNATURE COCKTAILS

MANGO STICKY RICE 280
White rum | Mango oleo | Coconut milk

U-CHA-O 480
Michter's US*1 Rye Whiskey |
Fuasswarma | Peychaud bitter

OVER THE RAINBOW 480
June gin | Rosso vermouth | Fernet branca |
Raspberry oleo | Lime juice | Egg white |
Violet liqueur

WATERMELON MARTINI 250
Vodka | Blanco vermouth | Watermelon

DIVIDING 440
Gil smoke gin | Rouge bitter white |
Citric acid syrup | Saline solution | Red wine

XERNEAS 440
Campari | Amara rossa | Animal love single malt |
Strega | Rosso vermouth | Fuasswarma

YVELTAL 280
Tequila | Blue curaçao | Coconut liqueur |
Lime juice | Egg white

ZENNIAL 260
Gin | Elderflower | Peach oleo | Prosecco

VIE MULE 420
Tequila | MR. Three ginger | Fernet branca |
Lime juice | Ginger ale

VIE GARDEN 320
Cognac | Butterscotch liqueur | Triple sec |
Milk | Cold chocolate | Egg white



SIGNATURE SOBER LIST *non- alcoholic*

LA MELODY 220
Raspberry oleo | Lime juice |
Ginger ale

ULTRA V 220
Blood orange | Passion fruit |
Pineapple

SUMMER CUP 220
Watermelon | Mint | Lime juice |
Ginger ale

SPEED BOAT 220
Blue curaçao | Pineapple juice |
Lime juice

NEW FASHION

Choose your style of (old) fashion cocktail

GATSBY 480
Michter's US*1 Whiskey sour mash |
Dark orange curaçao

PIRATE 480
Plantation O.F.T.D. 69% abv. |
Dark orange curaçao

CARIBBEAN 480
Aged X.O. rum | Dark orange curaçao

FANCY 480
Plantation fancy pineapple rum |
Pineapple shrub

GENTLE 440
American whiskey | Southern comfort

VIE SPARKLE

RUBY GRAPEFRUIT SPRITZ 350
Pampelle | Sparkling wine

APEROL SPRITZ 340
Aperol | Sparkling wine

RED ROSE SPRITZ 320
Lillet rosé | Raspberry | Sparkling wine

P & G SPRITZ 300
Lillet blanc | Peach | Sparkling wine

VIE BELLINI 300
June peach | Peach | Sparkling wine

MEDITERRANEAN BELLINI 320
Cointreau | Limoncello | Sparkling wine



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

WHITLEY NEILL QUINCE	200
WHITLEY NEILL RASPBERRY	200
WHITLEY NEILL BLOOD ORANGE	200
WHITLEY NEILL GINGER & LEMONGRASS	200
TANQUERAY	220
CITADELLE ORIGINAL	320
MARTIN MILLER'S	320
ROGUE SOCIETY	340
G'VINE FLORAISSON	340
ROKU	340
HENDRICK	300
MONKEY 47	380
GRANIT GIN	440
GIL GIN	480

VODKA

WILD WOMBAT BERRY	260
BELVEDERE	340
GREY GOOSE	360

TEQUILA

KAH BIANCO	280
KAH REPOSADO	350
DON JULIO REPOSADO	480
HACIENDA DEL CRISTERO	480
CAJAS CASA NOBLE ANEJO	820

SINGLE MALT WHISKY

LOVE ANIMAL SINGLE MALT SCOTCH	300
GLENMORANGIE, ORIGINAL, 10 YRS	380
GLENMORANGIE, THE NECTAR D'OR	480
THE SINGLETON OF GLEN ORD 12 YRS	420
CRAGGANMORE 12 YRS	540
GLENKINCHIE 12 YRS	540
ARDBEG CORRYVRECKAN	720
GLENMORANGIE 18 YRS	760



RUM

PLANTATION WHITE 3 STAR	220
PLANTATION ORIGINAL DARK	220
PLANTATION O.F.T.D (OH FOX THIS DELICIOUS)	300
PLANTATION FANCY PINEAPPLE	300
HAVANA CLUB DARK 7 YRS	220
ABELHA CACHAÇA	270
PYRAT X.O. RESERVE	340
RON ZACAPA	500

CANADIAN, IRISH & AMERICAN WHISKEY

SOUTHERN COMFORT	220
CANADIAN CLUB	240
JOHN JAMESON	240
JACK DANIEL'S	260
JACK DANIEL'S FIRE	260
JACK DANIEL'S HONEY	260
GENTLEMAN JACK	260
MAKER'S MARK	320

BLENDED SCOTCH WHISKY

LOVE ANIMAL BLENDED SCOTCH	240
JW BLACK LABEL	280
JW DOUBLE BLACK	300
JW GREEN LABEL	320
JW GOLD LABEL	380
JW 18 YRS	420
JW SWING	460
JW BLUE LABEL	1,300
CHIVAS REGAL ROYAL SALUTE 21 YRS	1,200
CHIVAS REGAL 25 YRS	1,600

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COGNAC ARMAGNAC

HENNESSY V.S.O.P.	440
REMY MATIN V.S.O.P.	440
CHTEAU DE LAUBADE V.S.O.P.	440
MARTELL CORDON BLEU	1,250
HENNESSY X.O.	1,250
REMY MATIN X.O.	1,250
CHTEAU DE LAUBADE X.O.	1,250

APERITIF

PERNOD	200
RICARD	200
CAMPARI	200
FERNET BRANCA	220
APEROL	220
PAMPELLE	220
ROUGE WHITE	220
LILLET BLANC	220
LILLET ROSÉ	220
AMARA ROSSA	240
PIMM'S NO.1	280

BEER & CIDER

MUAY THAI CHAI YO WIT BIER	240
BEST BUDDY BANGKAEW LYCHEE IPA	290
BROTHER TOFFEE APPLE CIDER	360
ASPALL 1ER CRU CYDER	360
SINGHA BEER	120
HEINEKEN BEER	120

SOFT DRINKS

100

COKE
COKE ZERO
SPRITE
GINGER ALE
TONIC WATER
SODA WATER

DRINKING WATER

AQUA PANNA 500 ML.	140
AQUA PANNA 750 ML.	180
SAN PELLEGRINO 500 ML.	180
SAN PELLEGRINO 750 ML.	200

COFFEE HOT/ICED 100

ESPRESSO
AMERICANO
CAPPUCCINO
LATTE
MOCHA

ARAKSA ORGANIC TEA 100

WHITE TEA
GREEN TEA
OOLONG TEA
BLACK TEA
ENGLISH BREAKFAST
EARL GREY
THAI TEA

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BITES

CHA-PLOO 180

Cured prawns | Betel leaves |
Tomatoes | Chillies | Shallots |
Lemongrass | Kaffir lime |
Turmeric tamarind sauce

TA-KRAI 220

Crispy pork | Lemongrass | Chillies |
Fish sauce | Dashi | Lime | Pak prang

KA-MIN 220

Duck | Hay | Turmeric | Tomatoes |
Cilantro | Garlic | Thai spices



TA-KRAI



CHA-PLOO

LARK BUA 160

Lotus root chips | Tomato relish |
Crispy shallots | Chillies

HOI THOD BO LARN 180

Fried oyster | Crisp shallot |
Spring onion | Homemade chili sauce |
Lime

TWISTER FRIES WITH HERB AND PARMESAN 180

Twister fries | Thai herb |
Parmesan grated | Thai ranch dip

BUCKET WINGS 220

Marinated fish sauce chicken wings |
Thai chili | Kaffir lime and
Homemade Sriracha dip



KA-MIN

Chef Prasertchai "Jacky" Trongvanichnam

Winner of Thailand Iron Chef 2018 and 2022, Chef Prasertchai "Jacky" Trongvanichnam's innovative spirit is evident in Piano Bar's modern Thai tapas created exclusively for Piano Bar. Inspired by classical Thai cooking and molecular techniques, Chef Jacky experiments with flavours, aromas and colours.

The menu revolves around whimsical concepts intended to surprise and delight. Chef Jacky's bold, playful style compliments Piano Bar's lighthearted and sophisticated vibe.



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CURED & HEALED

MR. FISHERMAN 260

Cured & smoked sea bass |
Ponzu jelly | Pak paew | Chili powder |
Lemongrass dressing

BANGKOK MISSIN' HOME 260

Scallops | Tuna | Broken rice | Lime |
Chili | Sticky rice cracker

SWEET LIPS 180

Macaron | Gaeng Kua mousse |
Foie gras | Lemongrass aroma



MR.FISHERMAN



SWEET LIPS



THAI USHIO JIRU



BANGKOK MISSIN' HOME



DOUBLE CRAB CURRY

LIQUID

DOUBLE CRAB CURRY 240

Crispy soft shell crab |
Spiced crab meat |
Local curry mousse |
Pickle | Turmeric

THAI USHIO JIRU (Clam Soup) 180

Seasonal clams | Thai Katsuobushi |
Spring onions | Turnips |
Tofu | Ginger



BOBBY'S RANCH



NUA YANG

MAIN DANCE

NUA YANG 280

Wagyu | Thai chili relish | Jaew |
Broken rice chips

SEOUL DOG 220

Thai Sai-Ua sausage | Kimchi |
Pickles | Spiced lemongrass Sriracha |
Brioche hot dog bun

BOBBY'S RANCH 360

Rib eye steak | Beef fat fried rice |
Cured egg yolk | Bobby barn jam



SEOUL DOG



BEEF CHEEKS BURGER

BURGER

BEEF CHEEKS BURGER 440

Slow cooked beef cheek |
Spicy BBQ sauce | Grilled pineapple |
Brioche bun
Served with apple slaw and fries

DOUBLE MAD WAGYU BURGER 380

Wagyu patties | Double cheese |
Honey bacon | Pickled | Brioche bun
Served with apple slaw and fries

Chick N' Waff 260

Polenta coated fried chicken |
Waffle | Honey tabasco
and maple butter

Ham, Cheese, Egg and Gruyère toast 320

Maple ham | Gruyère cheese |
Sunny side up | Cheesy sauce
and crispy toast sandwiches

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Piano Bar

at VIE Hotel Bangkok

In the heart of Bangkok's commercial district, where art, fashion, business and travellers intersect, Piano Bar is a natural gathering spot for the city's eclectic movers and shakers. Head Chef Prasertchai "Jacky" Trongvanichnam's imaginative gastronomy experiences combine old world classics with contemporary flair. Impeccably chic and glamorous, Piano Bar features elegant Art Deco interiors, comfortable lounge seating and live piano and jazz accompaniments.



DANCING BALL

DARLING

TOM KHA 180
Tom Kha freeze | Squid meringue |
Kaffir lime crumble

DANCING BALL 380
Chocolate ball | Marshmallow |
Pandan sauce | Berry gel |
Crumble | Coconut ice cream

SMOKY BANANA 120
Banana | Young rice |
Smoked candies | Kaffir lime

BROWNIE FUDGE ICE CREAM 220
Choco brownie | Whipped cream |
Oreo ice cream

WAFFLE TACO 180
Crisp waffle taco | Mint ice cream |
Cocoa nibs | Meringue



TOM KHA



SMOKY BANANA

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