



ESTRELA

ESTRELA SKY LOUNGE

Where tropical vibes meet city heights.
Phuket's highest rooftop with breathtaking views
and exotic cocktails.

OPEN DAILY FROM
16:30-00:00









HAPPY HOUR







BUY 1 GET 1 FREE **16:30 - 18:00**

SAME DRINK



ESTRELA COCKTAILS

- Phokeethra Honey Jito
White Rum, Lime, Mint Leaves, Honey, Brown Sugar Top with Soda  380
- Rest in the Sky
Gin, Campari, Lime, and Grenadine  250
- Chuen Chee Wa
Rum, Coconut Liqueur, Passionfruit Juice, Mango Juice, Coconut Syrup  320
- Ong Lai Spicy
Thai Spiced Rum, Pineapple Juice, Lime Juice, Homemade Ginger Syrup  250

CLASSIC COCKTAILS

- Long Island Ice Tea
Gin, Vodka, White Rum, Tequila, Triple Sec, Lime Juice and Syrup Top with Coke  400
- Margarita
Tequila, Triple Sec, Lime Juice and Syrup  250
- Daiquiri
White Rum, Triple sec, Lime Juice and Syrup  250
- Cosmopolitan
Vodka, Triple sec, Cranberry Juice, Lime Juice and Syrup  250
- Pina Colada
White Rum, Malibu, Pineapple Juice, Coconut Milk and Syrup  250
- Mojito
White Rum, Lime, Mint Leave and Brown Sugar Top with Soda Water  250

MOCKTAILS

- Exotic Green Tea
Jasmin Green Tea Homemade Lemongrass Syrup, Lime Juice, Lychee Juice  190
- Phuket Island
Butterfly Pea Tea, Lime Juice, Grenadine Syrup  190

SPIRIT PLUS MIXER

- Kilo Gin 200
- Kilo Vodka 200
- Pampero Blanco 230
- Jose Cuervo Gold 230
- JW Red Label 230
- Jim Beam 235

HOUSE WINE

- BIRCHGROVE, South Australia (Red Wine) 280
- BIRCHGROVE, South Australia (White Wine) 280










FRUIT JUICE (CHILLED JUICE)

- Pineapple 165
- Watermelon 165
- Orange 165

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT



ESTRELA COCKTAILS

- Start Me Up  350
Campari, Martini Bianco infused Coffee Bean, Cream de Cacao,
Pandan Syrup, Lime Juice and Syrup Top with Soda
- Chuen Chee Wa  320
Rum, Coconut Liqueur, Passionfruit Juice, Mango Juice, Coconut Syrup
- Nam Phueng Khom  350
Vodka Infused Rosella, Campari, Martini Bianco, Lime Juice,
Pandan Syrup, Top with Soda
- The Islander  300
White Rum, Strawberry infusion of honey, Lime, Honey Syrup
- Ong Lai Spicy  250
Thai Spiced Rum, Pineapple Juice, Lime Juice, Homemade Ginger Syrup
- Midnight Driver  350
Gin, Vodka, Cream de Cassis, Lime Juice, Syrup, Cranberry Juice
- Love Story  250
Vodka, Midori, Pineapple Juice, Lime Juice, Grenadine Syrup
- Phokeethra Honey Jito  380
White Rum, Mint Leaf, Lime Juice, Honey Syrup
- Rest in the Sky : Gin, Campari, Lime Juice and Grenadine  250

CLASSIC COCKTAIL

- Maitai : White Rum, Dark Rum, Orange Curucao,
Pineapple Juice, Orange Juice, Lime Juice and Syrup  250
- Long Island Ice Tea : Gin, Vodka, White Rum,
Tequila, Triple Sec, Lime Juice and Syrup top with Coke  400
- Cosmopolitan : Absolut Vodka, Triple Sec, Cranberry Juice,
Lime Juice  250
- Margarita : Tequila, Triple Sec, Lime Juice and Syrup  250
- Pina Colada : White Rum, Malibu, Pineapple Juice and Coconut Milk  250
- Whisky Sour : Jim Beam, Lime Juice and Syrup  280
- Mojito : White Rum, Lime, Mint Leave and Brown Sugar
top with Soda Water  250
- Old Fashioned : Jim Beam, White Sugar, Angostura Bitter,
Soda water, Aromatic Orange Peel  320
- Negroni : Gin, Campari, Sweet Vermouth, Soda  320
- Mimosa : Orange Juice Top with Sparking Wine  380

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APERITIF



- Campari	260	5,500
- Martini Rosso	235	5,000
- Pernod	250	4,500
- Ricard	250	4,500

GIN

- Beefeater	250	4,000
- Gordon	250	4,000
- Tanqueray	320	6,000
- Bombay Sapphire	320	6,000
- Kilo	200	2,800

VODKA

- Absolut	220	3,500
- Absolut Vanilla	230	4,000
- Ketel One	300	6,000
- Ciroc	330	7,500
- Belvedere	370	7,800
- Grey Goose	370	7,800

RUM

- Bacardi Rum Superior	230	4,500
- Pampero Blanco	230	4,000
- Captain Morgan Dark	230	4,500

TEQUILA

- Jose Cuervo Gold	230	3,800
- Don Julio Reserva	450	9,000

LIQUEUR

- Cointreau	260	4,500
- Galliano	330	6,500
- Baileys	260	4,500
- Kahlua	260	4,500
- Benedictine Dom	300	8,000
- Grand Marnier	300	8,000
- Drambuie	300	8,000



WHISKY

- Johnnie Walker Red Label	230	4,000
- Johnnie Walker Black Label	290	6,000
- Johnnie Walker Gold Label	360	7,500
- Johnnie Walker Blue Label	1,800	40,000
- Chivas Regal 12 Years	330	6,000
- Chivas Regal 18 Years	650	14,000
- Chivas Regal Salute 21 Years	1,500	28,000
- J&B Scotch	230	4,000
- John Jameson	260	4,500
- Canadian Club	260	4,500

SINGLE MALT

- Glenfiddich 12 Years	450	8,500
- Singleton 12 Years	420	8,000
- Glenmorangie Original 10 Years	420	8,000
- Laphroaig 10 Years	770	14,000
- Macallan Malt 12 Years	580	11,000

BOURBON

- Jim Beam	235	4,500
- Jack Daniel's	230	4,500

BRANDY

- Hennessy V.S.O.P	500	9,500
- Hennessy X.O.	1,450	32,000
- Martell V.S.O.P	600	11,000
- Martell Cordon Bleu	1,450	32,000
- Remy Martin V.S.O.P	600	12,000
- Remy Martin XO Excellence	1,450	28,000

LOCAL BEER

- Singha	-	140
- Chang	-	140

IMPORTED BEER

- Tiger	-	160
- Heineken	-	200
- Asahi	-	200
- Corona	-	350



FRUIT JUICE

- Fruit Frappe (Mango/ Pineapple/ Watermelon/ Strawberry/ Kiwi/ Lime)	180
- Young Coconut Juice	200
- Chilled Juice (Apple/ Pineapple/ Watermelon/ Orange)	165

SMOOTHIES

Smoothies of the Day	220
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COFFEE

	Hot	Ice
- Latte	130	145
- Cappucino	130	145
- Mocha	140	155
- Chocolate	140	155
- Coffee	100	145
- Espresso	100	
- Hot Milk	80	

TEA

- English Breakfast, Earl Grey, Green Tea, Jasmine, Chamomile, Mint	120
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SOFT DRINK

- Coke	99
- Coke Light	99
- Fanta Orange	99
- Fanta Green	99
- Soda Water	99
- Tonic Water	99
- Ginger Ale	99
- Evian Atill 330 ml.	180
- Santa Spark 500 ml.	300
- Santa Spark 1000 ml.	330



RED WINE

	Bottle	Class
- KALLESKE Barossa Valley Moppa Shiraz	4,200	
- AVIGNONESI Cantaloro Toscana IGT (Organic Wine)	3,100	
- PA ROAD Marlborough Pinot Noir	3,100	
- VERAMONTE Reserva Pinot Noir Casablanca (Organic Wine)	2,500	
- LES SOLSTICES Cuvee Tradition Rouge de France	2,300	
- BRICKGROVE, South Australia (House Wine)	1,300	280

WHITE WINE

	Bottle	Class
- FALCON HEAD Marlborough Sauvignon Blanc	3,000	
- VOYAGER ESTATE Coastal Chardonnay	3,000	
- VOYAGER ESTATE Sauvignon Blanc Semillon	2,800	
- TORRESELLA Pinot Grigio Venezia DOC	2,400	
- VERAMONTE Reserva Casablanca Valley Chardonnay (Organic Wine)	2,500	
- VERAMONTE Reserva Casablanca Valley Sauvignon Blanc (Organic Wine)	2,500	
- LES SOLSTICES Cuvee Tradition Blanc de France	2,300	
- BRICKGROVE, South Australia (House Red Wine)	1,300	280

ROSE WINE

	Bottle	Glass
- Torressela Pinot Grigio Rosé Venezia DOC	2,800	
- Les Pins D' Aubane Rose de France (House Rose Wine)	1,600	350

SPARKLING WINE

	Bottle	Glass
- Torressela Prosecco Rosé DOC Brut	3,000	
- Torressela Prosecco DOC Extra Dry	2,500	
- Richland Sparkling Chardonnay/ Pinot Noir Brut (House Sparkling Wine)	1,600	350

CHAMPAGNE




	Bottle
- Bolinger La Grande Annee 'The Great Year'	35,000
- Bolinger Special Cuvee 'Special Vintage'	23,000
- Moet & Chandon 20 CL.'Duo'	2,300

WINE LIST

PRICES ARE IN THAI BAHT INCLUDE A 10% SERVICE CHARGE AND 7% VAT



MOCKTAILS

- Exotic Green Tea  190
Jasmin Green Tea Homed Made Lemongrass Syrup,
Lime Juice, Lychee Juice
- Love Is in the Air  190
Strawberry, English Breakfast Tea, Lime Juice, Honey Syrup
- Phuket Island  190
Butterfly Pea Tea, Lime Juice, Grenadine Syrup

SNACK

- ปอเปี๊ยะสดภูเก็ต/ Por Pia Sod Phuket (Phuket Fresh Spring Roll) 270
- ปอเปี๊ยะกุ้งทอด/ Por Pia Goong Tod (Deep-fried Shrimp Spring Rolls) 270
- สะเต๊ะไก่ น้ำจิ้มถั่ว/ Satay - Gai (Grilled Chicken Skewers with Peanuts Sauce) 240
- ปีกทอด/ Peek Kai Tod (Deep-fried Chicken Wing) 240
- แซลมอนแซ่บ/ Salmon Saeb-za (Smoked Salmon topped with Spicy Sauce) 310
- กุ้งทอดซอสวาซาบิ/ Goong Tod & Wasabi (Deep-fried Prawns served with Wasabi Sauce) 350
- ลูกชิ้นปลาภูเก็ต/ Phuket Fish Balls (Boiled Phuket Fish Balls with Spicy Sauce) 240
- ไท้จ้อ/ Kai Jor (Deep-fried Chicken Rolls Phuket Style) 240
- มินฝรั่งทอด/ French Fries 160
- บรูสเค็ตต้า (ขนมปังหน้ามะเขือเทศกระเทียมและชีส)/ Bruschetta 300
- ไ้ทอดกรอบไม่มีกระดูก/ Crispy Chicken Fingers 290

SALAD

- ส้มตำกุ้งสด/ Som Tam Goong Sod (Green Papaya Salad with Fresh Shrimp and Peanuts) 270
- สลัดแซลมอนรมควัน/ Smoked Salmon Salad 360
- ซีซาร์สลัด/ Caesar Salad 210
- ซีซาร์สลัดไก่/ Caesar Salad Chicken 270

SOUP

- ต้มยำกุ้ง/ Tom Yum Goong (Hot and Sour Lemongrass Shrimp Soup) 350
- ซุปเห็ด/ Mushroom Soup 280
- ซุปมะเขือเทศ/ Creamy Tomato Soup 225



THAI

- Pad Thai (Thai Stir-Fried Noodles)
 - ไก่/ Gai (Chicken) 305
 - กุ้ง/ Goong Sod (Fresh Shrimp) 330
- Khao Pad Krapow (Holy Basil Chicken Stir-Fry served with Rice)
 - หมู/ Moo (Pork) 270
 - ไก่/ Gai (Chicken) 270
 - กุ้ง/ Goong (Shrimp) 330
- ข้าวผัด/ Khao Pad (Thai Fried Rice)
 - หมู/ Moo (Pork) 245
 - ไก่/ Gai (Chicken) 245
 - กุ้ง/ Goong (Shrimp) 330
 - ปู/ Pu (Crab Meat) 355
- คอหมูย่างน้ำจิ้มแจ่ว/ Kor Moo Yang Nam Jim Jaew (Grilled Pork Neck served with Spicy Sauce) 295
- ข้าวสวย/ Steamed rice 35

WESTERN

- คลับแซนด์วิช/ Club Sandwich 250
- สเต็กปลาแซลมอน/ Salmon Steak 450
- สเต็กอกไก่/ Chicken Breast Steak 380
- สเต็กปลากระพง/ Grilled Sea Bass Steak 390
- สปาเก็ตตี้ผัดขี้เมา/ Spaghetti Pad Kee Mao
 - _สปาเก็ตตี้ผัดขี้เมาไก่/ Gai (Chicken) 250
 - _สปาเก็ตตี้ผัดขี้เมาหมู/ Moo (Pork) 250
 - _สปาเก็ตตี้ผัดขี้เมาทะเล/ Talay Seafood 420

DESSERT

- ผลไม้รวม / Mixed Seasonal Fruit 225
- เค้กโอเปร่า / Opera Cake 170
- เค้กทiramisu / Tiramisu 170
- เค้กบราวน์ / Brownie 170
- บลูเบอร์รี่ชีสเค้ก / Blueberry Cheese Cake 170
- ข้าวเหนียวมะม่วง / Mango Sticky Rice 345