



ESTRELA

ESTRELA ROOFTOP BAR & RESTAURANT

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

OPEN DAILY FROM
16:30-00:00



ESTRELA

Experience the best of Estrela
with our exciting promotions!

Check-in & Tag:

Follow and share your visit on social media
and get a **10% discount!**



Follow us on Facebook and Instagram **@estrelarooftopbar**
and share your visit on Facebook or Instagram



Leave us a review and get a **5% discount on food and beverage**
(Cannot be combined with any other offers)



Google



Tripadvisor

Estrela Rooftop Bar & Restaurant
17th Floor, Novotel Phuket City Phokeethra
Open daily from 04:30PM-00:00AM







HAPPY HOUR







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

SAME DRINK

ESTRELA COCKTAILS

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

CLASSIC COCKTAILS

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

MOCKTAILS

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

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



LADY NIGHT

WEDNESDAY

- Enjoy a **buy-one-get-one-free** offer on signature drinks all night long! Plus, enjoy a **20% discount** on the food menu when you join with three or more ladies.



GENTLEMEN NIGHT

THURSDAY

Enjoy buy one, get one free on whiskey cocktails all night long!

- | | |
|-----------------|-------|
| - Godfather | 320.- |
| - Manhattan | 320.- |
| - Negroni | 320.- |
| - Old Fashioned | 320.- |
| - Whisky Sour | 280.- |



LGBTQ+ CLASSIC COCKTAIL 199.-

FRIDAY

Pride Night Genderless: Special drink prices at **199 Baht**, open to everyone.

- | | |
|----------------|--------------------|
| - Mai Tai | - Caipirinha |
| - Cosmopolitan | - Mojito |
| - Margarita | - Blue Hawaii |
| - Daiquiri | - Gin Fizz |
| - Pina Colada | - Sex on the Beach |

LGBTQ+ SIGNATURE COCKTAIL & MOCKTAIL

- | | |
|----------------------------|-------|
| - Rainbow Magic (Cocktail) | 250.- |
| - Gin in Summer (Cocktail) | 250.- |
| - Pride Bliss (MockTail) | 190.- |
| - Pink Bunny (Mocktail) | 190.- |





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 COCKTAILS

- 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
- Aperol Spritz : Aperol, Sparkling Wine, Soda  380

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APERITIF



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

GIN

- Beefeater	250	4,000
- Gordon	250	4,000
- Tanqueray	320	6,000
- Bombay Sapphire	320	6,000
- Kilo	200	2,800
- Caorunn	380	

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

- Phraya Gold	300	
- Diplomatico	350	
- Pyrat XO Reserve	350	7,500
- 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

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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



MOCKTAILS

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

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

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

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	Glass
- 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	
- LA PLAYA 'ESTATE SERIES' Cabernet Sauvignon	2,500	
- VILLARRICA Cabernet Sauvignon	2,400	
- LES SOLSTICES Cuvee Tradition Rouge de France	2,300	
- BRICKGROVE, South Australia (House Wine)	1,300	280

WHITE WINE

	Bottle	Glass
- FALCON HEAD Marlborough Sauvignon Blanc	3,000	
- VOYAGER ESTATE Coastal Chardonnay	3,000	
- VOYAGER ESTATE Sauvignon Blanc Semillon	2,800	
- ALDRIDGE Chardonnay	2,500	
- 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
- DOMAINE COLD RIVER cuvee brut	1,500	300

CHAMPAGNE

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

WINE LIST

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LIGHT BITES สลัดและอาหารเรียกน้ำย่อย

Start your meal with a burst of fresh, vibrant flavors or order a selection of snacks perfect for sharing.

CHEESY FRENCH FRIES

THB 195

Crispy golden fries draped in a warm, velvety cheese sauce – comfort food done right!

Add crispy bacon bits for THB 50.

เฟรนช์ฟรายส์ราดชีส (เพิ่มเบคอนกรุบกรอบ + 50 บาท)



SALMON SALAD

THB 430

Tender grilled salmon tossed with crunchy lettuce, tomatoes, boiled eggs and a tangy miso dressing.

ปลาแซลมอนย่างกับน้ำสลัดมิโซะ



MINT HUMMUS

THB 285

Mediterranean-inspired green pea and mint hummus paired with a selection of freshly baked bread.

ถั่วเขียวบดลิ้นจี่ผสมมินต์กับขนมปังโฮลเกรน



TUNA CEVICHE

THB 460

Fresh tuna marinated with garlic, lime, and a touch of mango sweetness, bringing the perfect balance of zest and spice.

ทูน่าสดมาลากับมะม่วงสุกและน้ำสลัดมะนาว



RATATOUILLE

THB 350

A comforting French favorite, featuring slow-cooked veggies in a rich tomato sauce.

สลัดผักรวมกับซอสมะเขือเทศสไตล์ฝรั่งเศส



SEAFOOD BISQUE

THB 295

Dive into this creamy classic blend with fresh prawns, squids, and mussels – a warming delight in every spoonful

ซุปรวมซีฟู้ด



Kindly inform us if you have any dietary restrictions, food allergies, or specific dietary preferences, such as vegetarian or halal, to ensure we can accommodate your needs accordingly.

โปรดแจ้งให้พนักงานทราบหากท่านมีรายการแพ้อาหาร หรือรับประทานอาหารที่งดวัตถุดิบใดเฉพาะ อาทิ เนื้อสัตว์ ไข่ ฯลฯ หรืออื่น ๆ

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MAIN COURSE อาหารจานหลัก

Enjoy a selection of hearty dishes using fresh ingredients to satisfy and delight you.

HOMEMADE TORTELLINI

THB 420

Fresh, hand-rolled tortellini stuffed with ricotta and spinach, bathed in a rich tomato sauce and served alongside zesty tomato bruschetta. An Italian indulgence crafted to satisfy.

กอร์ทอลลินี่สอดไส้ริคอตต้าชีสและผักโขมกับซอสดี
มะเขือเทศผมนมปังกรอบ



SAFFRON RISOTTO

THB 420

This saffron-infused risotto, with a splash of spicy sauce and crunchy vegetables. A dish that's as vibrant as the views around you.

ข้าวสเปนกับหญ้าขี้ฉားผัดร้อนและผักรวม

AUSTRALIAN WAGYU BEEF SIRLOIN STEAK (MB 6-7) 200G

THB 955

Savor the tender, marbled perfection of Wagyu beef, grilled just right, with a side of caramelized vegetables and buttery potato fondant.

เนื้อวากิวเสิร์ฟกับผักย่าง และมันฝรั่งนัตเมซ



DUCK CONFIT

THB 455

Exquisitely slow-cooked duck leg, crispy on the outside and tender within, served with creamy mashed potatoes, asparagus, carrots, and a tangy orange glaze for a harmonious finish.

เบ็ดตุ๋นกับมันนวดและซอสส้ม

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โปรดแจ้งให้พนักงานทราบหากท่านมีรายการแพ้อาหาร หรือมีระกานอาหารที่ต้องจัดเตรียมให้เฉพาะ จาก พันธุวิธีติ วาลาส หรืออื่น ๆ

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DESSERTS ขนมหวาน

Lush and decadent creations that bring a sweet close to your rooftop dining experience. Crafted to be as unforgettable as the Phuket Sunset.

ENTREMET & MANGO MOUSSE

THB 320

A Chocolate Entremet served next to a light mousse made with ripe, tropical mangoes.

มูสชีวคโทแลตเม-ม่วง



PASSIONFRUIT CHEESE CAKE

THB 340

A tropical twist on cheesecake! Silky cream cheese meets the bold tartness of passionfruit.

เสาวรสครีมชีส



Sit back, soak in the view, and let our dishes transport you – one bite at a time. Estrela Rooftop Bar awaits your culinary adventure in the sky.

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