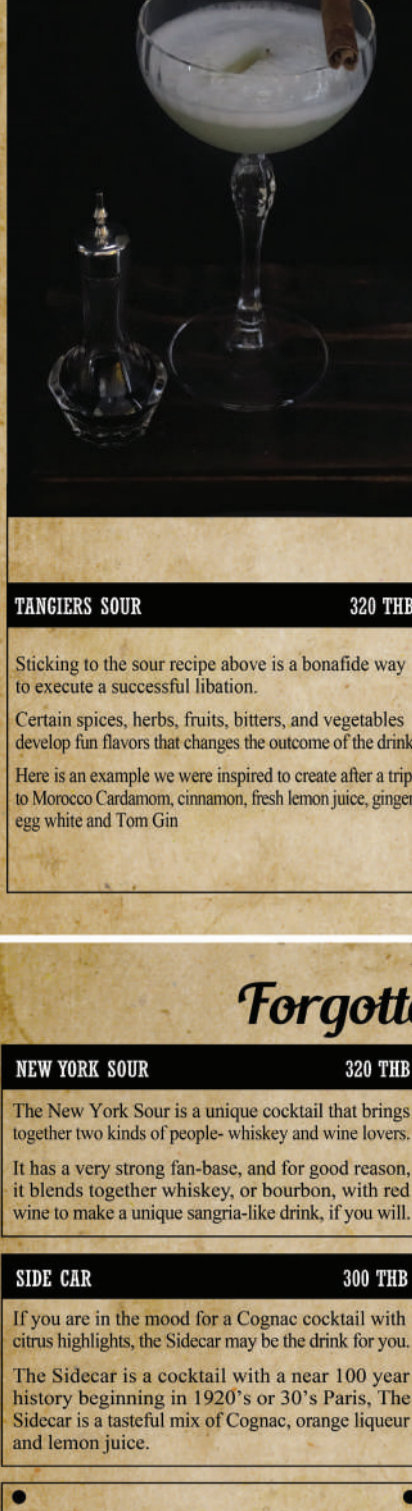


Signature



SIAM SUNRAY 320 THB

The Siam Sunray is Thailand's signature cocktail. It was created in 2009 by award-winning bartender. It consists of some of the same elements that are used to make Tom Yum soup. Flavors of vodka, coconut liquor with Thai herbs and spices will match your lovely Thai food

TANGIERS SOUR 320 THB

Sticking to the sour recipe above is a bonafide way to execute a successful libation. Certain spices, herbs, fruits, bitters, and vegetables develop fun flavors that changes the outcome of the drink. Here is an example we were inspired to create after a trip to Morocco Cardamom, cinnamon, fresh lemon juice, ginger, egg white and Tom Gin



NEW YORK SOUR 320 THB

The New York Sour is a unique cocktail that brings together two kinds of drinks: whiskey and wine lovers. It has a very strong fan-base, and for good reason, it blends together whiskey, or bourbon, with red wine to make a unique sangria-like drink, if you will.

OLD FASHION 320 THB

Traditionally made with bourbon, lightly sweetened with sugar and aromatised with bitters this most classic of vintage cocktails is served over ice in a heavy bottomed tumbler named after the drink garnished with an orange zest twist

SIDECAR 300 THB

If you are in the mood for a Cognac cocktail with citrus highlights, the Sidecar may be the drink for you. The Sidecar is a cocktail with a near 100 year history beginning in 1920's or 30's Paris. The Sidecar is a tasteful mix of Cognac, orange liqueur and lemon juice.

ESPRESSO MARTINI 300 THB

Espresso Martini is a sumptuous mix of vodka, coffee liqueur and espresso. It's rich, indulgent and creamy and the shot of espresso will give you that boost of energy if you are flagging after a busy day!

NEGRONI 320 THB

Born out of the Milano-Torino, which was invented in the 1860s at Caffè Camparino in Milan, Italy. Negroni is an Italian cocktail, made of one part gin, one part vermouth rosso (red, semi-sweet) and one part Campari, garnished with orange peel

MANHATTAN 320 THB

Popular Forgotten drink originated at the Manhattan Club in New York City in the mid-1870s, this luxury mix of whiskey, vermouth and bitter will make you travel to USA in business class!

GRASSHOPPER 300 THB

Philibert Guichet invented the drink that would become known as the Grasshopper, for a 1918 cocktail competition in New York City and gained popularity during the 1950s and 1960s throughout the American South.

BRANDY ALEXANDER 300 THB

Popular drink Upper East Side bars in Manhattan during the '70s

Made up of creme de cacao, creme de menthe, and good, old fashioned cream, this is a frothy, delightful blend that is sweet, minty and oh-so delicious!

TOM COLLINS 300 THB

Tom Collins is an ancient cocktail, it came from the headwaiter of Limmer's Old House, a favorite London hotel and coffee house around 1790-1817 There's beauty in its simplicity. Gin, lemon juice, sugar, soda water, and ice: the sum of its parts equate to much more than a cocktail.

WHITE RUSSIAN 320 THB

This drink was conceived in 1949 when Gustave Tops, a Belgian barman, created the cocktail, along with the other famous cocktail, the Black Russian in Hotel Metropole Brussels.

White Russian is a cocktail made with vodka, coffee liqueur and cream served with ice



NEW YORK SOUR 320 THB



OLD FASHION 320 THB



SIDECAR 300 THB



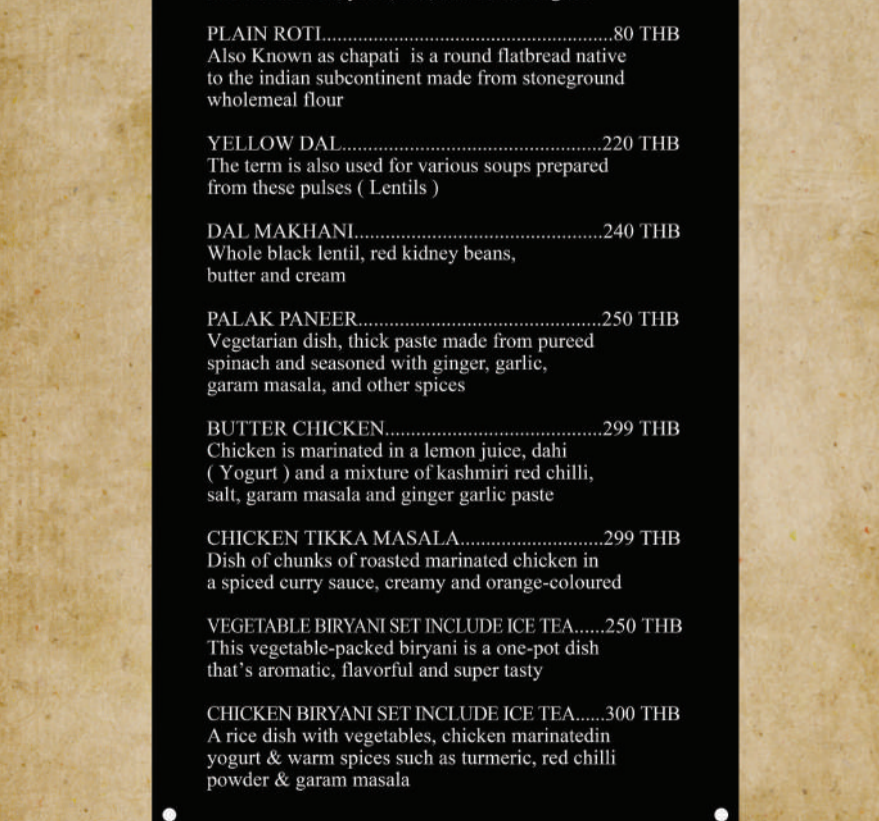
ESPRESSO MARTINI 300 THB



MANHATTAN 320 THB



BRANDY ALEXANDER 300 THB



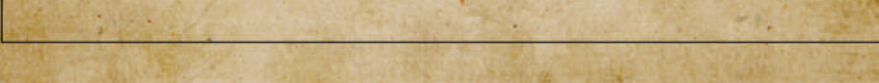
NEGRONI 320 THB



GRASSHOPPER 300 THB



MAI TAI 300 THB



WHITE RUSSIAN 320 THB

Classic Cocktail

MOJITO 300 THB

From Havana, Cuba, is the birthplace of the mojito, many a variation has been created with fruity flavors. This cocktail consists of five ingredients: white rum, sugar, fresh lime, soda water, and mint. Its combination of sweetness, citrus, and herbaceous mint flavors is intended to complement the rum, and has made the mojito a popular summer drink.

MAI TAI 300 THB

Create by tiki culture is a blend of the Polynesian and the Caribbean

This original cocktail recipe made of rum, Curaçao liqueur, orange syrup, and lime juice. It is one of the characteristic cocktails in tiki culture.

PINA COLADA 300 THB

The piña colada hails from San Juan, Puerto Rico where it was created by bartender Ramón "Monchito" Marrero at the Caribe Hilton in 1954. He mixed up a fruity blend of rum, coconut cream and pineapple or fresh Mango juice and boom. Everyone's favourite summer treat was created.

BERRY VIRGIN COSMOPOLITAN 160 THB

Sherry yourself with Xmas drink in south east Asia, this cocktail will offer you fruitiness of fresh berry, lemon and cranberry juice for your totally harmony.

PINK PASSION FRUIT COLADA 160 THB

Check out this Passion Fruit Virgin Colada! This wild, cream of coconut, Pineapple with passion fruit for even more fruity tropical mixed drink sweetness.

PINK PASSION FRUIT COLADA 300 THB

Mocktail

MINT & MANGO ICE TEA 160 THB

Refreshing drink mix with healthiness, this mocktail will propose you explosion in your pallet. From fresh black tea mix with fresh fruits mango, lemon, mint

BERRY VIRGIN COSMOPOLITAN 160 THB

Sherry yourself with Xmas drink in south east Asia, this cocktail will offer you fruitiness of fresh berry, lemon and cranberry juice for your totally harmony.

PINK PASSION FRUIT COLADA 160 THB

Check out this Passion Fruit Virgin Colada! This wild, cream of coconut, Pineapple with passion fruit for even more fruity tropical mixed drink sweetness.

PINK PASSION FRUIT COLADA 300 THB

BERRY VIRGIN COSMOPOLITAN 160 THB

PINK PASSION FRUIT COLADA 300 THB

Spirits

PORTO 190 THB	
Taylor's Tawny.....	190 THB
COGNAC 270 THB	
Hennessy VSOP.....	270 THB
APERITIF 190 THB	
Campari.....	190 THB
Ricard.....	190 THB
Martini Rosso.....	190 THB
Martini Bianco.....	190 THB
Martini Dry.....	190 THB
GIN 190 THB	
Gordon.....	190 THB
Bombay Sapphire.....	240 THB
Hendrik's.....	250 THB
HOUSE WINE BY GLASS 220 THB	
Red Wine.....	220 THB
White Wine.....	220 THB
LIQUEURS 190 THB	
Amarretto, Malibu.....	190 THB
Souffleur Comfort.....	190 THB
Coignreau.....	190 THB
Kahlua.....	190 THB
Bard Marmier.....	190 THB
Baileys.....	190 THB
Absinthe.....	190 THB
Faitha Orange.....	190 THB
Fanta Strawberry.....	190 THB
Crème de Menthe green.....	190 THB
Malibu.....	190 THB

WHISKY	
SCOTCH / BOURBON / IRISH / CANADIAN / JAPANESE	
J.W red label.....	190 THB
J.W Black Label.....	240 THB
Chivas regal 12 years.....	240 THB
Jack daniel's.....	240 THB
Jim Beam.....	190 THB
Jameson.....	190 THB
Canadian club.....	190 THB
Tenjaku.....	250 THB
VODKA 190 THB	
Smirnoff.....	190 THB
Absolute.....	210 THB
Greygoose.....	250 THB
EAUX DE VIE 240 THB	
Calvados.....	240 THB
Grappa.....	240 THB
TEQUILA 190 THB	
Jose cuervo.....	190 THB
Sierra.....	190 THB
RUM 180 THB	
Bacardi.....	190 THB
Captain Morgan.....	190 THB
Chalong Bay.....	250 THB
BEERS BOTTLES 170 THB	
Corona extra.....	270 THB
Heineken.....	190 THB
Chang/ Singha/ Leo.....	170 THB
WATERS 65 THB	
0.6L Mineral.....	65 THB
Singha sparkling water.....	100 THB
Perrier.....	170 THB

BERRY VIRGIN COSMOPOLITAN 160 THB

PINK PASSION FRUIT COLADA 300 THB

Food Menu

THAI STARTER 250 THB

SOM TUM GOONG.....250 THB
Papaya salad Thai style with grilled river prawn

TOM YUM GOONG.....250 THB
Served with soup flavored with Lemongrass lime and aromatic Thai herbs

TOM KHA GAI.....250 THB
Chicken soup flavored with galangal and coconut milk

THE WEST SALAD 250 THB

CAESAR SALAD.....250 THB
Romaine lettuce, parmesan cheese, crispy bacon and croutons

TOMATO AND MOZZARELLA CHEESE.....250 THB
Slide mozzarella and tomato served with pesto sauce

THAI NOODLE & RICE 270 THB

PHAD THAI.....270 THB
Thai traditional stir-fried noodles with white prawn, chive, bean curd, peanut, dried shrimp and bean sprout

PHAD SEE AIEW.....270 THB
Stir-fried large noodle with chicken, pork or shrimp

KHAO PHAD.....270 THB
Fried rice with your choices of chicken, pork, beef, shrimp, squid or vegetables

FOOD YOU EAT WITH TWO HANDS

JUMBO BEEF OR CHICKEN BURGER.....290 THB
With crispy bacon, gruyere cheese, tomato, onion, green oak and fried egg

THE SQUARE CLUB SANDWICH.....260 THB
Double layers lightly toasted sandwich fillet with onion, tomato and grilled chicken

STEAK SANDWICH.....300 THB
Tenderloin beef slice served with grilled onion, grilled tomato and Dijon mustard

JUICY MEAT GRILLED 280 THB

GRILLED CHICKEN.....280 THB
Served with spinach, onion stuff with basil cream sauce

SALMON STEAK.....420 THB
Grilled salmon with dill and lime served with butter rice, carabment and cream sauce

AUSTRALIAN RIB EYE.....550 THB
Garlic and herbs marinated rib eye steaks serve with Dijon mustard and vegetables

ITALIAN FOOD 260 THB

PENNE TAGLIATELLE OR.....260 THB
SPAGHETTI CARBONARA
With bacon, cooking cream and parmesan crust

PENNE TAGLIATELLE OR.....260 THB
SPAGHETTI BOLOGNAISE
With minced beef and herbs

PENNE TAGLIATELLE OR.....300 THB
SPAGHETTI SALMON
Grilled Salmon fillet with dill cream sauce, garlic and onion

MIXED THE BEST FOR THE END 150 THB

BROWNIE CAKE.....150 THB
With ice cream of your choices (coconut, strawberry, chocolate or vanilla)

MANGO STICKY RICE.....160 THB
Sticky rice steamed with ripe coconut milk and sugar served with green mangoes

SEASONAL FRESH FRUITS.....150 THB

MARGHERITA PIZZA 260 THB

MARGHERITA PIZZA.....260 THB
Tomato sauce, basil and mozzarella cheese

HAWAIIAN PIZZA.....320 THB
Tomato sauce, pork ham, pineapple, onion and mozzarella cheese

PEPPERONI PIZZA.....320 THB
Tomato sauce, mozzarella cheese, pepperoni slices

Indian Food

BUTTER NAAN BREAD.....80 THB
Naan bread is made from basic bread ingredients like wheat flour, yeast, salt, and butter or ghee

PLAIN ROTI.....80 THB
Also Known as chapati is a round flatbread native to the Indian subcontinent made from stoneground wholemeal flour

YELLOW DAL.....220 THB
The term is also used for various soups prepared from these pulses (Lentils)

DAL MAKHANI.....240 THB
Whole black lentil, red kidney beans, butter and cream

PALAK PANEER.....250 THB
Vegetarian dish, thick paste made from pureed spinach and seasoned with ginger, garlic, garam masala, and other spices

BUTTER CHICKEN.....299 THB
Chicken is marinated in a lemon juice, dahi (Yogurt) and a mixture of Kashmiri red chilli, salt, garam masala and ginger garlic paste

CHICKEN TIKKA MASALA.....299 THB
Dish of chunks of roasted marinated chicken in a spiced curry sauce, creamy and orange-coloured

VEGETABLE BIRYANI SET INCLUDE ICE TEA.....250 THB
This vegetable-packed biryani is a one-pot dish that's aromatic, flavorful and super tasty

CHICKEN BIRYANI SET INCLUDE ICE TEA.....300 THB
A rice dish with vegetables, chicken marinated in yogurt & warm spices such as turmeric, red chilli powder & garam masala

Wine List

HOUSE WINE

Chanceux Blanc Classic White, Germany
This is aromatic dry white wine is reminiscent of citrus fruits with floral hints. Unifloring citrus and floral aromas lead to a palate that is clean and rich, with fresh gooseberry notes and a distinctive flinty character.
Alcohol: 13.5%vol

By Glass 200++ By Bottle 850++

Chanceux Rouge Classic Red, Germany
Intense and full aroma with delicate hints of blackberry fruits and spices. Lively and structured on the palate with red fruit character and a long tasty finish
Alcohol: 13%vol

By Glass 200++ By Bottle 850++

WHITE WINE

Renmano Chairman's Selection Chardonnay, Australia
The bouquet exhibits lifted tropical and stone fruit characters of melon, pineapple and peach. Replicating the bouquet, the wine is full of juicy fruit characters of white peach, yellow nectarine with subtle hints of vanillin
Alcohol: 13%vol

1,100++

Gato Negro9Lives Reserve Sauvignon Blanc, Central Valley, Chile
Greenish yellow. Aromatic intense, fresh with citric notes and grapefruit thiolis.
Alcohol: 12.6%vol

1,300++

Baronnie de Montgaillard Blanc, Languedoc, France
Clear yellow with golden reflections. Very fine peach and flavoured pear, apple and plum. Exotic fruit aromas, very delicate (mango, litchi) with a good freshness of white pear.
Alcohol: 12.5%vol

1,450++

Annalina Sauvignon Blanc, Marlborough, New Zealand
Uplifting citrus and floral aromas lead to a palate that is clean and rich, with fresh gooseberry notes and a distinctive flinty character.
Alcohol: 13%vol

1,450++

Piccini Chianti Arancio DOCG, Italy
On the nose it shows immediate forward flowery bouquet and fruit, especially apple and peach, holding a firm and fruity palate.
Alcohol: 12%vol

1,600++

RED WINE

Hardys Stamp Shiraz / Cabernet Sauvignon, South Eastern Australia
Intense aromas of red and black berry fruit with hints of thyme, sage and complexing cinnamon, clove spicy oak characters.
Alcohol: 13%vol

1,100++

Gato Negro9Lives Reserve Cabernet Sauvignon, Central Valley, Chile
Ripe fruit aromas. Intense with strawberries and cherries, melded with pepper, black tea and light vanilla notes
Alcohol: 13%vol

1,300++

Baronnie de Montgaillard Rouge, Languedoc, France
Red with blue and purple reflection. Blackberry notes and liquorice mixed with red matured flavours of blackcurrant and cherries. Concentrated mouth with recurreant notes.
Alcohol: 13%vol

1,450++

Annalina Pinot Noir, Marlborough, New Zealand
Aromas of smoky dark fruit and nutmeg on the nose with red berries, dried herbs and plum on the palate.
Alcohol: 13%vol

1,450++

Piccini Chianti Arancio DOCG, Italy
Soft, smooth and well balanced with gentle tannins
Alcohol: 13%vol

1,600++

SPARKLING WINE

Allegre Brut, Germany
This extra-dry (brut), fully matured sparkling wine owes its elegant character to a unique cuve of excellent, cold fermented wines. The taste is fresh with a lingering finish
Alcohol: 9%vol

900++