



Italian Menu



APPETIZER AND SALAD



Calamari Deep-fried squid rings with salad and spicy Tartar Sauce	300.-
Classic Caesar and Char-Grilled Thai Marinated Chicken Salad Romaine Lettuce with Parmesan, croutons, anchovy dressing, crispy bacon and marinated chicken breast on top	320.-
Smoked Salmon and Caper Salad Imported smoked salmon with capers, cucumber, tomato cherry, red onion, crisp lettuce and lime vinaigrette.	450.-
Seared Tuna Sashimi Tuna Sashimi with avocado salsa, cucumber, coriander and sesame dressing High season specialty	450.-
Fish & Chips Deep-fried Sea bass finger and fried potato served with raw mayongnes and ketchup	450.-

SOUPS

Roasted Pumpkin Soup Organic pumpkin roasted with Thai herbs, seared scallop and served with garlic bread	200.-
Mushroom soup A blend of mixed mushrooms with seared prawn and garlic bread.	200.-
La Bonnotte soup Original potato soup drizzle with olive oil crispy bacon and garlic bread.	200.-
Lobster Bisque soup Slow-cooked stew soup of Rock Lobster cream with a simple stock, aromatics spices and Garlic bread	350.-
Bouillabaisse Soup Seafood stew with fish, shrimps, shellfish, mussel and vegetables in a tasty broth	350.-



ALL PRICES ARE SUBJECT TO 10% SERVICE CHARGE AND 7% GOVERNMENT TAX

PASTA

WITH YOUR CHOICE OF SPAGHETTI, PENNE, TAGLIATELLE,
ANGEL HAIR AND SPAGHETTI BLACK SQUID INK



Carbonara

Tossed with roasted bacon, Parmigiana, whipped egg yolk and cream topped with poached egg and crispy bacon.

200.-

Arrabiata

Tossed with slow-roasted tomatoes, sun dried tomatoes, chili organic Thai basil and freshly shaved Parmesan cheese

200.-

Parmesan Pesto

Tossed with cherry tomatoes, shaved parmesan, garlic, pecorino cheese, sea salt black pepper and extra virgin olive oil

200.-



Medley of Seafood

A combination of freshly mixed seafood consisting of mussels, prawns, squid and fish tossed in a creamy white wine, parmesan and herb creamed sauce.

350.-

Smoked Salmon & Green Asparagus

Tossed with chili, garlic cold press olive oil and topped with parmesan.

350.-

Bolognaise

Traditional recipe from Bologna, made with homemade beef ragu sauce and topped with parmesan.

350.-



Pad Kee Mao Talay

Stir-fried fresh seafood, oyster sauce, chili, green peppercorns and holy basil

350.-

Agli Olio

Stir-fried sliced garlic, Olive Oil and Paemesan

300.-

Spaghitti " THE KOH KOOD WAY"

Local caught crab meat with cherry tomatoes, Lobster sauce and basil

350.-

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MAIN DISHES

Grilled Australian Rib Eye Steak Served with herb roasted potatoes, tomato, red onion, baby carrot, snow pea and Thai nam jim jaew.	1100.-
Australian Tenderloin Steak With braised red onion, grilled vegetable, red wine sauce, and creamy mashed potatoes	1100.-
Australian Sirlion Steak With braised red onion, grilled vegetable, red wine sauce, and potatoes wedges	950.-
T-Bone Steak With zucchini, potato, asparagus, carrot, onion pepper sauce and Café De Paris sauce	1100.-
Lamb Chops Blackened lamb chops with garlic, onion, Mediterranean vegetables, Rosemary potatoes and a choice of red wine sauce or pepper sauce	1100.-
Pork Chop Grilled kurobuta pork chop with pepper sauce and vegetable	650.-
Herb Roasted Salmon Tasmanian salmon fillet pan roasted with fresh herbs, sautéed potatoes, asparagus spears, baby carrot, snow pea and champignon mushroom burred.	650.-
Sea Bass Steak Baked sea bass filet with pan-fried potato, grilled vegetable	450.-
Roasted Chicken with Rosemary Grilled chicken breast with vegetables, potato and mushroom sauce	450.-

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PIZZA



Margherita Tomato and fresh basil	300.-
Pepperoni Pepperoni	350.-
Hawaiian Pineapple and butcher ham	350.-
Four Seasons Parma ham, artichoke, mushroom and black olive	350.-
Seafood Prawn, squid, crab meat and capsicum	350.-
Zanotti Parma ham	350.-

SIDE DISHES

French Fries	200.-
Mashed Potato	200.-
Potato Wedgs	200.-
Garlic Bread	200.-

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SANDWICHES & BURGER

High Season Burger

450.-

Premium ground beef sirloin topped with cheese, Tomatoes and cucumber served with french fries

High season Club Sandwiched

300.-

With egg, Ham chicken, cheese ,bacon, tomato, onion and bell pepper served with french fries

Spicy Chicken Wrap

300.-

Grilled rosemary chicken, onions, lettuce, avocado, marinated Sweet pepper , tomato, and chili dijon mustard dressing rolled in tortolla

Spicy Tuna in Bread

300.-

Tuna chili , lime and coriander mayonnaise served with toasted bread

Chicken Curry Sandwiched

300.-

With lettuce, tomato, grilled onions, bell pepper in curry bread and curry sauce



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Mild



Hot



Thai



The degree of spiciness of all our dishes can be enjoyed according to your preference vegetarian choices

APPITIZERS อาหารว่าง

ปอเปี๊ยะทอด

POH PIA THOD

Crispy fried vegetable spring rolls

190.-

ถุทอง

THOONG THONG

Deep fried marinated pork prawns wrapped in pastie dough served with plum sauce

220.-

ซาโมซ่าไก่

SAMOZA CHICKEN

Deep fried chicken samoza served chilli sauce

220.-

ไก่ห่อใบเตย

GAJ HOR BAI TOEY

Marinated chicken wrapped in pandanus leaves

190.-

ทอดมันปลา

THOD MON PLA

Classic thai fish cake served sweet chilli sauce and chilli cucumber relish

220.-

ทอดมันกุ้ง

THOD MON GOONG

Curried shrimps patties with bread crumbs served with plum sauce

320.-



สะเต๊ะไก่

SATAY GAI

Thai marinated satay skewer of chicken served peanut sauce and cucumber relish

220.-

รวมอร่อย

ASSORTED APPETIZER

Spring rolls, curried shrimps patties, and grilled chicken with peanut sauce chicken samoza, deep fried golden bag

420.-



SPICY SALADS

ของยำ

ยำปลาทูน่ากรอบ



YUM PLA TUNA KROB

Spicy crispy Tuna salad with Thai herb

360.-

ลาบหมูทอด



LARP MOO YHOD

Deep-fried spicy mince pork salad

320.-

ยำทะเลรวม



YUM TALAY

Spicy seafood salad with squid, scallop and prawns

450.-

ส้มตำไก่ทอด



SOM TUM GAI THOD

Spicy green papaya salad with deep fried chicken wing

250.-

ส้มตำทะเล



SOM TUM TALAY

Spicy green papaya salad with seafood

360.-

ยำเนื้อมะเขืออ่อน



TUM NUAE YAANG

Spicy grilled beef tenderloin salad with egg plant, tomato onion cucumber

550.-

ปลากุ้ง



PLAR GOONG

Spicy prawns salad with lemongrass, chili and lime

350.-

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RICE AND NOODLES

ข้าวและเส้นหมี่



ข้าวผัดกุ้ง KHAO PAD GOONG

Fried rice with grilled prawns

390.-

ข้าวผัดไก่ KHAO PAD GAI

Fried rice with grilled chicken

290.-

ผัดไทยกุ้งสด PHAD THAI GOONG SOD

Stir-fried Thai noodles with prawns

490.-

ผัดไทยไก่

PAD THAI GAI

Stir-fried Thai noodles with chicken

290.-

ข้าวซอยปู

KHAO SOY POO

Eggs noodle with curry, coconut milk, condiment and crab meat

350.-

ข้าวซอยไก่

KHAO SOY GAI

Eggs noodle with curry, coconut milk, condiment and chicken

290.-

ราดหน้าทะเล

LARD NHA TALEY

Rice noodle with seafood topped with thick gravy sauce

390.-

ราดหน้าหมู ไก่ หรือ เนื้อ

LARD NHA PORK CHICKEN OR BEEF

Rice noodle with pork, chicken or beef topped with thick gravy sauce

350.-

ข้าวผัดอเมริกัน

KHAO PAD AMERICAN

Fried rice with raisins, sausage, ham served with fried egg, grilled ham, sausage, and deep fried chicken

390.-

ข้าวอบสับปะรด

KHAO-OP-SAP-PAH-ROD

Roaster rice in pineapple with crab meat, prawns, chicken, cashew nut and curry powder

490.-

STRAIGHT FROM THE WOK

ผัด ร้อน ฉ่ำ



ปลากระพงผัดฉ่ำ

PLA KAPONG PHAD CHA

Stir-fried sea bass fillet with finger ginger root, chili and Thai herbs

390.-

กุ้งผัดน้ำพริกเผา

GOONG PHAD NUM PRICK PAO

Stir-fried prawns with sweet chili paste and Thai basil leaf

490.-

ไก่ผัดเปรี้ยวหวาน

GAJ PHAD PREAW WAN

Stir-fried chicken with sweet and sour sauce

320.-

กุ้งราดซอสมะขาม

GOONG PHAD NUM MAKHAM

Deep fried prawns with tamarind sauce

490.-

ไก่ผัดเม็ดมะม่วง

GAJ PHAD MED MAMUANG

Fried chicken with cashew nuts

350.-

ปลากระพงทอดกระเทียมพริกไทย

PLA KAPONG TOD KRATHEM PRIK THAI

Deep fried whole sea bass with garlic and pepper

650.-

ปลากระพงทอดเปรี้ยวหวาน

PLA KAPONG TOD PREAW WAN

Deep fried whole sea bass with sweet & sour sauce

650.-

ปลากระพงราดพริก

PLA KAPONG RAD PRICK

Deep fried whole sea bass with with chilli past

650.-

ผัดผักรวมมิตร

PHAD PAK RUAM

Stir-fried mixed vegetables with oyster sauce

220.-



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SOUP

ต้มยำ

- ต้มยำกุ้ง**
TOM YUM GOONG
 Spicy prawn soup with galangal, lemongrass and lime

490.-
- ต้มข่าไก่**
TOM KHA GAI
 Chicken soup with coconut milk

390.-



TRADITION THAI

อาหารจานโปรด

- แกงมัสมั่นเนื้อ**
GEANG MASSAMAN NUAE
 Beef tender lion red curry and coconut milk

550.-
- แกงมัสมั่นไก่**
GEANG MASSAMAN GAI
 Chicken in red curry and coconut milk

350.-
- แกงเขียวหวานเนื้อ**
GEANG KIEW WARN NUAE
 Green curry beef tenderloin with coconut milk

390.-
- แกงเขียวหวานไก่ หรือ หมู**
GEANG KIEW WARN GAI OR PORK
 Classic green chicken curry with young coconut

320.-
- แกงเผ็ดเปิดย่าง**
GEANG PHED PED YANG
 Roasted duck in red curry with coconut milk

390.-
- แกงกะหรี่ไก่**
GEANG KAREE GAI
 Chicken in a yellow curry with coconut milk

320.-
- แกงกุ้งใบชะพลู**
GEANG GOONG BAI CHAPU
 Pink prawns with bettle leaf in curry local style

390.-
- ปลากระพงทอดน้ำปลา**
PLA KAPONG TOD NUM PLA
 Deep fried whole sea bass with and Thai style fish sauce and mango

650.-
- ทะเลผัดผงกะหรี่**
TALEY PHAD PONG KAREE
 Stir-fried seafood with yellow curry powder

490.-
- กุ้งอบวุ้นเส้น**
GOONG OP VOONSED
 Baked prawn with vermicelli and Thai herb

490.-
- ปูอบวุ้นเส้น**
POO OP VOONSED
 Baked blue crab with vermicelli and Thai herb

590.-
- กุ้งทอดกระเทียม**
GOONG TOD KRATIEM
 Stir-fried prawn with garlic pepper

490.-
- ทะเลผัดพริกเกลือ**
TALEY PHAD PRICK
 Stir-fried sea food with chili and salt sauce

490.-
- เนื้อผัดน้ำมันหอย**
Nuea Pad Num Man Hoi
 Wok-fried sliced sirloin beef tossed with bell peppers, organic onions and oyster sauce

550.-

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VEGETARIAN MENU

ทอกริสาผัก VEGETARIAN TORTILLAS Stir-fried vegetable roll with tortillas flour	250.-
สปาเก็ตตี้เจ SPAGETTI VEGETARIAN Fried spaghetti with tomato sauce and mushroom	220.-
เห็ดหอมผัดเม็ดมะม่วงหิมพานต์ HED HOM PHAD MED MAMOUNG Stir-fried mushroom with cashew nuts	290.-
ผักชุบแป้งทอด PHAK CHUP PEANG THOD Deep fried vegetable tempura flour with palm sauce	220.-
มัสมั่นเจ MASSAMAN VEGETARIAN Massa man curry with protein chicken	250.-
ผัดเห็ดรวม PHAD HED RUAM Stir fried mixed mushroom with soya sauce	290.-
ต้มยำเจ TOM YUM VEGETARIAN Spicy soup with mixed mushroom	250.-
ผัดเต้าหู้ผักรวม PHAD PHAK RUAM TAOHOO Stir fried mixed vegetable with tofu	190.-
แกงเขียวหวานเจ GEANG KHEAW WARN VEGETARIAN Green curry with protein chicken	250.-
แกงกะหรี่เจ GEANG KAREE VEGETARIAN Yellow curry powder with protein chicken	250.-
ข้าวผัดเจ KHAO PHAD VEGETARIAN Baked blue crab with vermicelli and Thai herb	190.-
ผัดไทยเจ PHAD THAI VEGETARIAN Fried Thai noodles with protein chicken	190.-
แกงเขียวหวานฟักทองกับเต้าหู้ Gaeng Kiew Waan Fak Tong Kub Tao Hoo Green coconut curry with pumpkin, bean curd, kaffir lime, chili and sweet basil	190.-

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DESSERT

ของหวาน

ไอศกรีมซันเด

ICE CREAM SUNDAE

Chocolate, vanilla, strawberry with topping

100.-/ 1 SC

180.-/2 SC

260.-/3 SC

บานาน่าสปิลท์

BANANA SPILT

Selection three flavors of ice cream with banana

350.-

ปอเปี๊ยะกล้วย

BANANA SPRINGROLL

Deep fried banana spring roll served with ice cream

250.-

เครปซูเซท

CREPES SUZETTE

Flambe with vanilla ice cream serve with orange sauce

250.-

ข้าวเหนียวมะม่วง

KHAO NIEW MA MOUNG

Mango and three color sticky rice with coconut milk

180.-

โฮมเมดเค้ก

HOMEMADE CAKE

Cake of the day

180.-

สาอูแคนตาลูปนมสด

SAGO CANTALOUPE

Sago and cantaloupe in fresh milk

250.-

ผลไม้รวม

FRESH FRUIT

Tropical fruit in season

240.-



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LOCAL FAVORITES

ไฮซีชั่น ทะเลรวม

High Seafood Mixed Seafood Basket

2500.-

Tiger prawns, squid, Sea bass, blue crab, rock lobster, mussel served with baked potato, sweet corn, salad, garlic sauce and Thai seafood sauce

ปูนิ่มทอดกระเทียมพริกไทย

Poo Nim Tord Kratiem

850.-

Fried soft shell crabs with garlic and pepper

แกงเนื้อปูใบชะพลู

Gaeng Poo Bai Cha Plu

650.-

Crab curry with betel leaves

ปูผัดผงกะหรี่

Poo Phad Pong Karee

800.-

Stir-fried blue crab with curry powder

หมูย่างใบชะพลู

Moo Yang Bai Cha Plu

359.-

Grilled pork wrapped in betel leaves

ปีกไก่ทอดน้ำปลา

Peek Gai Thod Nam Pla

320.-

Crispy fried chicken with fish sauce

แกงหมูใบชะมวง

Gaeng Moo Bai Chamuang

495.-

Braised pork belly with cow leaves

เกาะกูดผัดฉ่าปลากระพง

Koh Kood Phad Chaa Pla Kapong

480.-

Stir-fried sea bass fillet with finger ginger root, chili and Thai herbs

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Wine List

CHAMPAGNE & SPARKLING WINE 75CL BOTTLE

NUA PROSECCO ITALY 2015	1,850.-
Lanson Black Label Brut, France NV	8,300.-
Paul danging & fils champagne	2,950.-
Sutter frizzante trilogy (by glass)	350.-

CHILE

Anakena Sauvignon Blanc 2018	1,950.-
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FRANCE

Louis Latour Pouilly-Fuissé 2015	6,550.-
Joseph Mellot Sancerre 'La Chatellenie' 2017 (Sommelier selected)	4,900.-
Famille Perrin Réserve Côtes-du-Rhône Blanc 2017	2,500.-

ITALY

Fattoria Le Pupille Poggio Argentato Toscana IGT 2016	2,600.-
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NEW ZEALAND

Sileni Estates Sauvignon Blanc Marlborough 2018 (Sommelier selected)	2,500.-
Tahuna Sauvignon Blanc Marlborough 2018	1,900.-
La Vieille Ferme AOC Buberon 2017, French	2,200.-

House Selection



150 ML. GLASS

Oxford Landing Sauvignon Blanc 2017	350.-
Oxford landing chardonnay	350.-
Oxford landing carbernet & shiraz	350.-
Oxford landing carbernet sauvignon	350.-

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Red Wine (BOTTLE)

SPAIN

Dominio de punctum 1,950.-

AUSTRALIA

Yalumba Cabernet Sauvignon 2017 1,900.-

CHILE

Anakena Cabernet Sauvignon 2017 1,900.-

FRANCE

Château Latour De Mons Margaux AOC 2014 6,500.-

Château Tour Saint-Fort St. Estèphe AOC 2014 4,800.-

DBR (Lafite) Château Peyre-Lebade 4,700.-

Cru Bourgeois 2015

Buxy Mercurey Rouge 2016 (Sommelier selected) 4,600.-

Le Seuli de Mazeyres Pomerol AOC 2013 4,200.-

Famille Perrin Réserve Côtes-du-Rhône Rouge 2016 2,400.-

ITALY

Frescobaldi Castiglioni Chianti DOCG 2016 2,500.-

Fattoria Le Pupille Morellino di Scansano
DOCG 2015 2,500.-

La Piuma Montepulciano D'Abruzzo DOC 2016 1,500.-

NEW ZEALAND

Tahuna Pinot Noir Hawke's Bay 2017 2,700.-

SOUTH AFRICA

Fairview Pinotage 2016 2,700.-

USA

Firesteed Pinot Noir, Willamette Valley 2015 3,750.-

Cosentino Winery The Zinfandel, Lodi 2015
(Sommelier selected) 2,750.-

ORGANIC & BIODYNAMIC

Agricola Querciabella Chianti Classico
DOCG Italy 2015 (Sommelier selected) 5,400.-

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AGRICOLA QUERCIABELLA

CHIANTI CLASSICO DOCG

PRODUCT DESCRIPTION

COUNTRY: ITALY



BOTTLE SIZE 750 ML.



VINTAGE (ปี)
2015 [*Vintage may change]



WINE REGION: TUSCANY



GRAPE VARIETY
SANGIOVESE



ALCOHOL 13.50%

PROFILE

- GRAPE BLENDED (พันธุ์องุ่น)

SANGIOVESE (95%) CABERNET
SAUVIGNON (5%)

- PALATE (รสชาติ)

THE PURE FRUIT NOTES ARE
OFFSET BY DISTINCTLY TUSCAN
ACCENTS, WITH A HINT OF HERBS
ON THE FINISH. FINE BALANCE.

- COLOUR (สี) DEEP RED

- AROMA (กลิ่น)

RICH,ROUND AND EXPRESSIVE,
FEATURING BLACK CHERRY,
BLACK CURRANT,EARTH AND
IRON AROMAS AND FLAVORS.

FOOD MATCHING



PASTA



BEEF



LAMB



CURED MEAT



SOFT CHEESE

WINE SCORE

90 POINTS WINE ADVOCATE

92 POINTS WINE SPECTATOR

92 POINTS JAMES SUCKLING



PRICE 5400++

All prices are subject to 10% service charge and 7% government tax

SILENI ESTATES

CELLAR SELECTION

SAUVIGNON BLANC

PRODUCT DESCRIPTION

COUNTRY
NEWZEALAND



BOTTLE SIZE 750 ML.



VINTAGE (ปี)
Current Vintage



WINE REGION:
MARLBOROUGH



GRAPE VARIETY
SAUVIGNON BLANC



ALCOHOL 12%

PROFILE

- GRAPE BLENDED (พันธุ์องุ่น)
SAUVIGNON BLANC

- PALATE (รสชาติ)
BEAUTIFULLY BALANCED, THIS WINE SHOWS A LIVELY FRESHNESS WITH A LONG, FLAVOURSOME FINISH.

- COLOUR (สี) DEEP RED

- AROMA (กลิ่น)
INTENSE AROMAS OF TROPICAL FRUIT WITH TONES OF GRAPEFRUIT AND GOOSEBERRY.

FOOD MATCHING



PASTA



SEAFOOD



SPICY FOOD



VEGETARIAN

PRODUCT DETAILS

THE CELLAR SELECTION SAUVIGNON BLANC HAS RIPE TROPICAL AND GOOSEBERRY FRUIT FLAVOURS WITH A ZINGY FINISH AND IMPECCABLE BALANCE. A GREAT APERITIF OR SEAFOOD WINE MADE FOR DRINKING YOUNG. SERVE LIGHTLY CHILLED.



PRICE 2500++

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Refreshment



FRUIT JUICE

140.-

Apple, Coconut, Pineapple,
Cranberry, Guava, Orange Juice

FRESH FRUIT BLENDED

180.-

Coconut, Mango, Pineapple, Orange, Watermelon

THE SMOOTHIES

210.-

Mango Mambos	Orange, Mango, Honey
Kong Chaow	Blueberry, Coconut, Lychee
Green Season	Guava, Kiwi, Mint leaves, Lemon
High Smoothie	Mango, Banana, Strawberry
High Spa	Strawberry, Banana, Yoghurt
High Pink	Dragon Fruit, Lychee, Milk Strawberry
High Berries	Blueberry, Strawberry, Raspberry Yoghurt

The Epic Cocktail

Signature 350.-

RAMA

Sangsom, Brandy, Pineapple juice
Blue curacao, Lime juice

SITA

White rum, Malibu, Banana liqueur,
Lime, Passion fruit juice

MEKHALA

Bacardi, Apple juice, Orange liqueur,
Syrup, Blue curacao, Lime Juice

HANUMARN

Meakong Vodka, Orange Liqueur,
Coconut Milk, Pineapple, Lime Juice

HIGH SEASON BREEZE

Vodka, Triple Sec, Grapefruit Juice
Cranberry Juice, Syrup, Lime Juice

SEASIDE SUNSHINE

Whiskey, Aperol 0.5 oz, Pineapple Juice
Mango Juice, Lime Juice, White Egg,
Lychee Liqueur, Coconut Syrup



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THE "Long One" COCKTAIL

310.-

Long ice and ice tea

Gin, Rum, Vodka, Tequila
Triple Sec, Lemon Juice, Coke

Maitai

White Rum, Captain Morgan
Orange Curacao, Fruit Juice

Pina colada

White Rum, Malibu,
Coconut Milk, Pineapple

Mojito

White Rum, Brown Sugar,
Mint Leave, Lemon, Soda

Tom Collins

Gin, Triple Sec, Syrup,
Lemon Juice, Soda

Sex on the Beach

Vodka, C.D Classic,
Triple sec, Cranberry Juice
Orange Juice, Lemon Juice

Singapore Sling

Gin, Sherry Hearing, D.O.M.,
Lemon Juice, Syrup, Soda

Blue Hawaii

Pineapple Juice, Lemon Juice
White Rum, Vodka, Blue Curacao,



THE "Classic" COCKTAIL

310.-



Lychee Martini

Vodka, Triple Sec,
Lychee Juice, Lemon Juice

Espresso Martini

Vodka, Kahlua,
Espresso, Cream

Dry Martini

Vodka, Martini Dry

Margarita

Tequila, Triple Sec, Syrup, Lemon

Cosmopolitan

Vodka, Triple Sec, Syrup, Lemon

Blue Kamikaze

Vodka, Blue Curacao, Syrup, Lemon Juice

Grasshopper

C.D.M.Green, C.D.C White, White Cream

Mango Daiquiri

White Rum, Triple Sec, Mango Monin

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The Spirit

APERITIFS	260.-
Campari, Martini, dry, Bianco, Rosso, Pernod, Ricard, Fernet Banca	
THE ROCK	310.-
Manhattan, Old Fashion, Black Russian, Rusty Nail, Caipirinha, White Russian, Negroni, Whisky Sour, Amaretto Sour, Harvey Wall banger, Caipiroska	
HOT SHORT	280.-
B 52 : Kahlua, Baily, Cointreau Hot shot : Galliano, Espresso, Whip cream Cheese : Grenadine, Kahlua, Bailey, Vodka El dorado : Tequila Gold, Cinnamon ,Orange	
COGNAC V.S.O.P	580.-
Hennessy V.S.O.P, Remy Martin V.S.O.P	
GIN	280.-
Beefeater, Gordon, Bombay Sapphire	
RUM	260.-
Bacardi, Havana Club, Captain Morgan	
THAI RUM	240.-
Sang som	
VODKA	260.-
Absolut, Smirnoff, Finlandia	
TEQUILA	260.-
Sierra Silver, Sierra Gold	
LIQUEUR	260.-
Grand Marnier Drambuie Galliano Cointreau Kahlua Bailey Cointreau Apricot Brandy Sambuca Malibu Midori	
BOURBON WHISKEY	280.-
Jim beam, Jack Dannie's	
IRISH WHISKY	280.-
John Jameson	
WHISKY	
J/W Red Label	260.-
J/ W Black Label, Chivas Regal, Jack Daniel, Jim Beam	280.-
THAI WHISKY	240.-
Mekong, Regancy	
BEER	
Corona	260.-
Heineken	220.-
Singha, Chang	120.-

All prices are subject to 10% service charge and 7% government tax



Special Coffee & Tea 220.-

BANANA COFFEE FRAPPE

(Banana, Espresso, Fresh Milk)

COFFEE BANANA CHOCO FRAPPE

(Espresso, Banana, Chocolate, Fresh Milk)

COFFEE CARAMEL FRAPPE

(Espresso, Caramel, Sweet Condensed Milk)

VANILLA COFFEE FRAPPE

(Vanilla Ice cream, Espresso, Fresh Milk)

THAI ICED TEA LATTE

(Thai Tea, Sweet Condensed Milk, Fresh Milk)

ICED GREEN TEA LATTE

(Green Tea, Sweet Condensed Milk, Fresh Milk)

GREEN TEA COCO FRAPPE

(Green tea, Coco, Sweet Condensed Milk, Fresh Milk)

COFFEE FLAME

280.-

Irish Coffee, Jamaica Coffee,
Mexican Coffee, Season Coffee

Hot Drink

120.-

Chocolate, Cafe Latte, Cafe Mocha,
Caramel Macchiato, Cafe Americano,
Cappuccino, Espresso, Thai tea

Iced Drink

125.-

Chocolate, Cafe Latte, Cafe Mocha,
Caramel Macchiato, Cafe Americano,
Cappuccino, Espresso, Thai tea

COFFEE FRAPPE

220.-

Cafe Latte Frappe, Cafe Mocha Frappe,
Cafe Caramel Frappe, Cappuccino Frappe,
Cafe Americano Frappe, Espresso Frappe

TEA SELECTION

120.-

Green Tea, Jasmine Green Tea, Black Tea, Oolong Tea

SOFT DRINK

100.-

Coke, Sprite, Fanta Orange, Diet coke,
Soda Water, Tonic Water, Ginger Ale,
Coke Zero

SPARKLING & STILL MINERAL WATER

Aqua Panna (still) 1,000 ml

220.-

San Pellegrino (sparkling) 700 ml

240.-

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