



THE SINGING BIRD
LOUNGE

Welcome to Singing Bird Lounge, a melodic cocktail bar nestled under the canopy of a 120-year-old tree. Derived from nature and rooted in Koh Samui culture, our signature cocktails are hand-crafted by our resident mixologist who makes his own bitters using plants from our garden as well as garnishing them with resort-grown fruits and herbs. His artful creations are inspired by Thailand's famously competitive bird singing contests that draw thousands of spectators and hundreds of competitors from Thailand, Malaysia and Singapore every year.

At Singing Bird Lounge, we invite you to experience this fascinating aspect of Thai culture by sitting back, cocktail in hand, to enjoy melodic trills as birds perch around you in the warm evening air.

WHITE LOTUS COCKTAILS



Anantara White Lotus Mirage

A captivating fusion of jasmine tea-infused gin, Campari, and calamansi juice, elevated with the delicate floral sweetness of Chulalongkorn rose syrup. This cocktail embodies the allure of the White Lotus season – mysterious, exotic, and steeped in indulgence – while its lotus root garnish adds a touch of elegance and Thai heritage.

THB 490

Mook

Bold yet refined, Mook balances the bright notes of tequila, orange liqueur, cranberry juice, and lime with a touch of agave syrup. A hint of homemade spicy bitters and a dry chilli garnish reflect the fiery spirit of its namesake, a strong Thai female lead from The White Lotus Season 3, bringing tropical vibrance with just the right amount of heat.

THB 490



Gaitok

Smooth and intriguing, Kai Tong blends smoky mezcal with the delicate sweetness of lychee liqueur, creamy coconut, and fragrant pandan syrup. Inspired by a key male Thai character from The White Lotus Season 3, this cocktail reflects his complexity – rich, mysterious, and irresistibly smooth, much like his connection to Mook..

THB 490

Prices are in Thai Baht and exclusive of 10% service and 7% applicable government tax

COCKTAILS



Red-Whiskered Bulbul

Inspired by the distinctive plumage of Asia's red-whiskered bulbul, the uncontested star of many a bird singing contest held across Southern Thailand, this smooth bourbon-based cocktail is shaken with homemade bitters, Amaretto and egg white, with just a hint of homemade cinnamon syrup for an extra twist to a classic drink.

THB 480

Summer Tanager Desire

An eye-catching sight against the green leaves of the forest, the strawberry-coloured summer tanager is the only completely red bird in North America. Giving the cocktail its striking colour is the blend of strawberry liqueur, homemade roselle syrup and fresh passionfruit, while the drink's kick comes from a splash of Tequila.

THB 480



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COCKTAILS



The Violet Crow

Fiercely intelligent, playful and mischievous, humble crows are the unsung heroes of the bird kingdom. Butterfly pea gives this rum-based cocktail its dark-blue tint inspired by the plumage of the Indonesian violet crow, while egg white adds some creamy richness and Maraschino liqueur — a jolt of brightness.

THB 480

Spicy & Parrot

In the wild, it is not uncommon to see a parrot happily chomping away on a hot pepper. Taking its cue from the bird's favourite snack, Spicy & Parrot has a cucumber-infused gin as its base with aromatic sour apple liqueur, apple juice and emerald-green muskmelon liqueur for colour, plus the subtle spice of the dry chilli.

THB 480



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COCKTAILS



Feel free

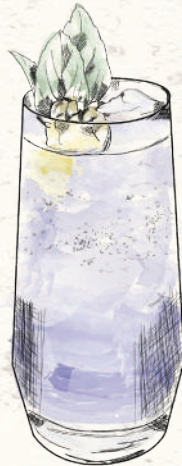
Capturing the essence of freedom and being at one with nature, this bold concoction packed with notes of vanilla, Thai green orange and passionfruit combines dark rum, peach liqueur and egg white to recreate the sweet sensation of soaring above the treetops and being free as a bird.

THB 480

The Siamese Collins

This thirst-quenching tippie is inspired by the Siamese fireback, the purple-hued national bird of Thailand. Citrusy, fizzy and refreshing, with herbal notes from the gin and fresh basil leaves, our take on a classic Tom Collins is made with homemade butterfly pea syrup and garnished with pineapple for a summery twist.

THB 480



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MOCKTAILS

Refreshing Shiraz

Shiraz grape juice,
Apple juice,
Elderflower syrup,
Fresh lime juice

THB 280



Pandan Passion

Homemade Pandan coco milk,
Coconut syrup,
Fresh lime juice,
Passion fruit

THB 280

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