

DRINK MENU

SIGNATURE COCKTAILS

Colada - The 5 Flavours

The original – pineapple, blueberry, strawberry, mango, mint, served in Thai coconut

310

Mojito - The 4 Flavours

The original - mint & lime, mango, pineapple, strawberry, garnished with hydroponic mint

320

COCKTAILS

Thai Sabai

Mekhong, Thai basil, sweet and sour mix, a splash of soda

300

Mai Tai

This is our interpretation. Pampero blanco rum, lime, almond & a touch of orange Curacao

300

Margarita on d' Rocks

A contemporary take on strawberry margarita, not blended but shaken with strawberry-infused ice cubes

300

Loy Nam Bellissimo

A twisted version Bellini with a choice of infused ice cubes melting over Prosecco

390

CLASSICS

Old time favorites designed for under the sun

Margarita

The classic tequila and triple sec from the 1930's

300

Long Island Iced Tea

This unbeaten famous cocktail is not out of the list

350

Blue Hawaii

A celebrity cocktail featured in the movie "Cocktail" starring Tom Cruise

300

Caipirinha

Mixologist serves authenticity in this Brazilian classic

300

BEERS

Chang draught 0.5 L / 1 L

230 / 350

Singha / Chang (Can)

220

Heineken

240

CRAFT BEER SELECTIONS

Chalawan, Pale Ale, Thailand (Bottle)

250

Stone IPA India Pale Ale, Oregon, USA (Can)

350

Epic Los Locos Lager, Utah, USA (Can)

320

GIN & TONIC MENU

Call it art, call it obsession... a universe of botanicals waiting to be explored

THE GIN	THE GARNISH	THE TONIC
We've hunted high and low to bring you a selection of the finest gins serve in 60 ml measures.	Our garnishes are individually paired to each gin to either lift or contrast the dominant botanicals to enhance each gin.	The tonic is a crucial element. We stock a number of tonics to offer you a heightened G&T experience.
Gordon's Gin, England 280	Fresh lime	Standard included tonic water
Tanqueray, England 310	Fresh cucumber	Schweppes Tonic
Hendrick's, Scotland 380	Fresh grapes	Premium tonic water 95
G'Vine Floraison, France 380	Fresh apple	Fever- Tree Indian Water, UK
Caorunn, Scotland 450		Fever- Tree Mediterranean, UK
		East Imperial Original, New Zealand
		Premium Ginger Beer 95
		East Imperial Mombasa Ginger Beer

WINES

Sparkling

7 Cascine Prosecco, Brut, NV, Veneto, Italy

Glass Bottle

340 1,700

White Wines

Colombard, Monsoon Valley, Hua Hin, Thailand

310 1,550

Pinot Grigio, Mezzacorona, Trentino-alto Adige DOC, Italy

320 1,600

Sauvignon Blanc, Sileni, Marlborough, New Zealand

340 1,700

Red Wines

Shiraz, Monsoon Valley, Hua Hin, Thailand

310 1,550

Cabernet Sauvignon, Hugo Casanova, Antano, Maule Valley, Chile

320 1,600

Pinot Noir, Mezzacorona, Trentino-alto Adige DOC, Italy

320 1,600

Rosé Wine

Shiraz, Monsoon Valley, Hua Hin, Thailand

310 1,550

SPIRITS

Pampero Blanco Rum, Mekhong, Smirnoff Vodka,

250

Tres Magueyes Blanco Tequila, Johnnie Walker Red Label, Jim Beam

POOL SMOOTHIES

Loy Nam Smoothie

Fresh banana, strawberry, orange juice and lime juice

190

Sunshine Smoothie

Orange juice, peach, plain yogurt, vanilla

190

Berry Sensation

Raspberry, pineapple, vanilla, banana

190

SOFT DRINKS / JUICES / MINERAL WATER

Fresh Juices

Watermelon, papaya, mango, pineapple

210

Coconut

165 nett

Chilled Juices

Apple, grapefruit, orange, guava

190

Soft Drinks

Pepsi, Pepsi Max, Mirinda, 7-Up, Ginger Ale, tonic, soda

130

Sparkling / Still Mineral Water (Small / Large)

San Pellegrino, Perrier, Evian, Acqua Panna

160 / 280

COFFEE / TEA

Coffees (hot / cold)

Latte, cappuccino, espresso, and fresh brewed coffee

140 / 140

Teas

English Breakfast, Earl Grey, Darjeeling, and Green Tea






140

Prices are subject to 10% service charge and 7% government tax.

FOOD MENU



SNACKS

-  **Blue Crab & Avocado Salad**
Hydroponic greens, crispy capers, citrus dressing, sesame
-  **Rooftop Salad**
Hydroponic kale, watermelon, garden mint, pomegranate, happy cow feta
-  **Seafood Bucket**
Market fresh seafood, fried in coconut crumbs, aioli, lime
-  **Shrimp Summer Roll**
Vietnamese style rice paper roll, sawtooth coriander, sweet basil, peanut dipping sauce
-  **Spiced Potato Puffs**
Tamarind, mint sauce

Truffle Fries

Grated grana padano parmesan, flat parsley

BURGERS

Freshly ground, hand formed patties, lightly seasoned – our beef, Angus, pork Kurobuta, chicken from Surin farm, fish only line caught!

The Big One

400 g premium Angus, rocket, red onion confit, vine tomato, house pickled cucumber



With the Lot

Tomatoes, mustard, ketchup, mayo, iceberg, pickles, onions, candied bacon, egg, beetroot, cheddar, Emmental, mushrooms

Chicken and Cheese

Herb chicken pattie, gruyere, Emmental, sautéed garlic butter, mushrooms



Belly and Leg

Teriyaki glazed pork belly, fine ground leg pattie, herbs, garlic, coleslaw

On the Hook

Crispy fried fish, iceberg, remoulade, onion, lemon on the side



All Veggies

Sweetcorn and herb fritters, grilled zucchini, spiced pumpkin chutney

THAI FAVOURITES

- 350  **Pork Satay** 280
Marinated pork skewers, spiced peanut sauce, pickled cucumber relish
- 240  **Som Tum & Gai Yang** 320
 Traditional Thai green papaya salad, crushed nuts, beans, tomato, chilli and lime, grilled chicken, scented with lemongrass and garlic, sticky rice
- 390  **Yam Som O** 390
 Thai prawn & pomelo salad with lime juice, coconut, palm sugar, peanuts
- 320  **Yam Nuea Yang** 450
 Australian Angus striploin, celery, onion, tomato, "Nam Jim Jeow" sauce

Phad Thai Ghoong

Stir-fried Thai noodles with river prawn, egg, tamarind sauce, peanuts





Geang Kiew Waan

Thai green curry with eggplants, basil, water chestnuts (chicken, pork, mushroom / eggplant)

Khao Phad

Fried rice tossed with vegetables and your choice of prawn 390
chicken / pork 320
vegetable 280

SWEETS

- 380  **Tropical Sliced Fruits** 220
With lime, chilli sugar
- 380  **Mango Sticky Rice** 240
Sweet Thai mango with sticky rice, toasted sesame seeds, coconut cream
- 380  **Key Lime Cheese Cake** 190
Sweet and sour cream glaze
- 450  **Warm Apple Tart** 190
Served warm with vanilla ice cream

PIZZAS

Fresh from Brio's wood fired oven.

-  **Bianca ai 4 formaggi** 420
Fresh mozzarella, taleggio, gorgonzola, parmesan cheese
- Bianca al salmone** 440
Fresh mozzarella, smoked salmon, Italian parsley
-  **Margherita** 320
Tomato, mozzarella, basil
- Napoletana** 340
Tomato, mozzarella, anchovies, capers, olives, olive oil
-  **Prosciutto cotto** 360
Tomato, mozzarella, ham
-  **Quattro stagioni** 380
Tomato, mozzarella, mushrooms, ham, artichokes, olives
-  **Campagnola** 360
Tomato, mozzarella, bell peppers, sautéed mushrooms, oven roasted pumpkin
-  **Salame piccante** 420
Tomato, mozzarella, imported spicy salami
-  **Prosciutto crudo e rucola** 440
Tomato, mozzarella, parma ham, arugula
-  **Salsiccia Italiana** 380
Tomato, mozzarella, Italian sausage
-  **Diavola** 360
Tomato, mozzarella, pepperoni, bell peppers, chili

