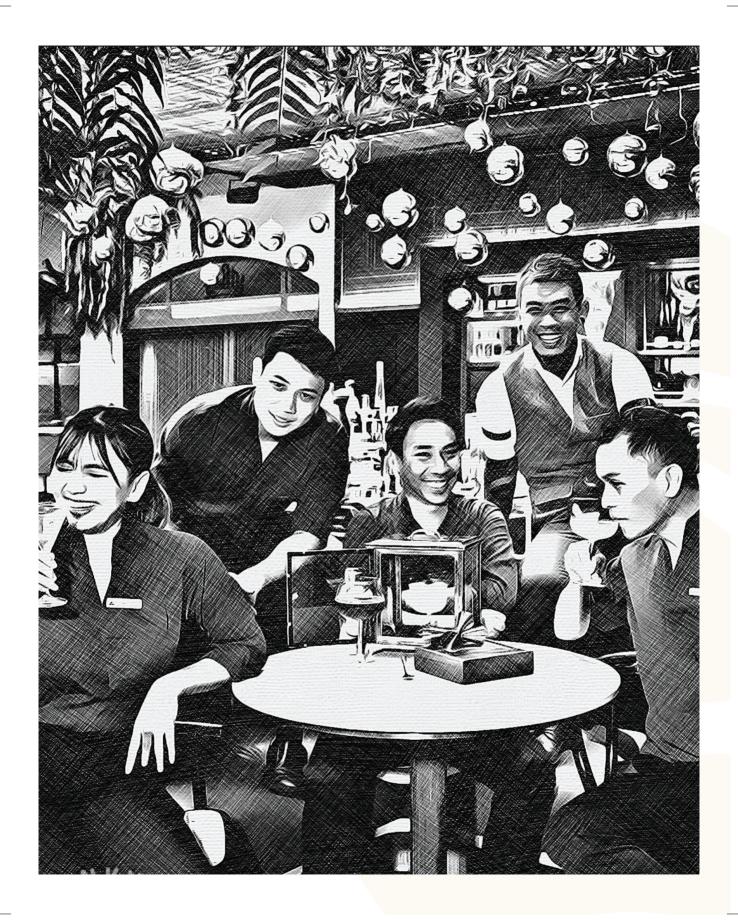
AQUA BAR

For more than 20 years, this cloistered courtyard has established itself as an institution of sophisticated serenity, favoured by the city's glitterati as an elegant escape in the heart of bustling Ratchaprasong.

And now, Aqua welcomes you to relive those glory days in a newly renovated oasis, bursting with life. With live jazz and classic cocktails by the lucky koi pond, Aqua is once again the place for extravagant occasions and intimate soirées.

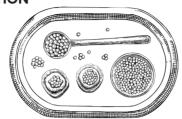
So take your seat.





CONTENT

PREMIUM CAVIAR SELECTION



2-8 FOOD



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25 COGNAC, ARMAGNAC & BOURBON



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30 - 34

SELECTION OF CUBANOS, NICARAGUA CIGAR



PREMIUM CAVIAR SELECTION

ANTONIUS CAVIAR

All our Caviars are served with the traditional condiments and blinis

OYSTERS & CAVIAR

Sheet.
1

6 OYSTERS FINE DE CLAIRE N2 WITH 30 GR SIBERIAN 5 STAR CAVIAR

6 OYSTERS FINE DE CLAIRE N2 WITH 30 GR OSCIETRA 5 STAR CAVIAR 6,300

5,500

CAVIAR SELECTION 🏄



SIBERIAN CAVIAR

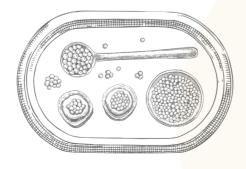
An exceptional product known for its distinctive, complex flavour and a long and strong finish.

	4 400
SIBERIAN CAVIAR 5 STAR 30G	4.400
	-,
SIBERIAN CAVIAR 6 STAR 30G	5.800
SIDENIAIN CAVIAN 0 STAN 300	5.000

OSCIETRA CAVIAR

A slightly nutty flavour and a mild buttery finish make this exquisite caviar an unforgettable tasting experience.

OSCIETRA CAVIAR 5-STAR 30G	5,200
OSCIETRA CAVIAR 6-STAR 30G	6,400











AQUA SALADS SELECTION

MEDITERRANEAN OCTOPUS AND BARLEY SALAD Fraggiasca Olives, Barley, Candy Tomatoes, Pesto	550
ENSALADA DE PUERCO Braised Pork Salad, Pickled Onions, Bell Peppers, Spicy Soya Honey and Orange Dressing	400
YIAYIA'S MESCLUN AND HERBS SALAD Mesclun Leaves, Aromatic Herbs, Crispy White Cabbage, Avocado, Black Olive, Molten Feta Vinaigrette	300
CAESAR SALAD SALAD Romaine, Black Forest Ham, Parmesan, Croutons	460
AVOCADO & ROCKET SALAD 🖟 Lemon Infused Olive Oil, Parmesan	520
CRISPY SOFT SHELL CRAB SALAD Mesclun Salad, Miso Dressing, Avocado, Pickled Onions, Coriander	650
CLASSIC COBB SALAD Iceberg, Tomato, Crispy Bacon, Chicken Breast, Hard-Boiled Eggs,	320



Avocado, Chives, Blue Cheese Ranch Dressing

PIZZAS

BIANCA SHOWN Brie Cheese, Champignon Mushrooms, Speck Ham, Shaved Summer Truffle	790
DIAVOLA Spicy Salami, Taggiasche Olives, Mozzarella	650
BOSCAIOLA	650
QUATTRO STAGIONI	750
BURRATA CHEESE AND PARMA HAM Rocket Leaves, Shaved Parmesan	890
MARGHERITA ** Tomatos Coulis, Buffalo Mozzarella, Basil	500

FOCACCIAS	
FOCACCIA MASCARPONE 🏄	
Mascarpone and Mozzarella Cheese, Truffle Oil, Chives	
FOCACCIA PARMA HAM MAN Mascarpone and Mozzarella Cheese, Parma Ham, Rocket Salad	820

SHARING BOARDS

	1-2 Guests	3-4 Guests
JAMON IBERICO PATA NEGRA Served with Pan Con Tomate	1,290	2,490
PREMIUM TRUFFLE DEGUSTATION BOARD (A) AND Truffle Prosciutto, Truffle Ham, Truffle Mortadella, Truffle Manchego, Truffle Brie, Truffle Gouda, Truffle Honey	1,150	1,850
SPANISH DELICACY BOARD (See Page 1) SPANISH DELICACY BOARD (See Page 2) SPANISH (See Page 2) SPANIS	1,000	1,650
CHEESE BOARD (**) Taleggio, Brie, Comté, Gorgonzola, Manchego, Parmesan, Served with Condiments	740	1,250
CHARCUTERIE BOARD (S) (S) (S) Parma Ham, Truffle Mortadella, Pavé au Poivre, Chorizo, Beef Pastrami, Smoked Chicken	740	1,250
TRADITIONAL CHARCUTERIE BOARD (S) >> Pâté en « Croûte », Duck Cherry Terrine, Comté, Brie, Parmesan	1,050	1,700
ITALIAN "DEGUSTAZIONE" BOARD (Sorgonzola, Taleggio, Parmigiano Reggiano, Truffle Mortadella, Spicy Salami "Nduja Artigianale", Prosciutto Di Parma	740	1,250
FESTIVAL SAUSAGE BOARD (See Sousage, Chiang Mai Sausage, Cumberland Sausage, Brie, Aged Cheddar, Wholegrain mustard	740	1,250
OCEAN BOARD F Smoked Salmon, Seabass Gravlax, Sweet Water Prawns, Salmon Rillette, Sea Urchin Tarama	840	1,500
SURF & TURF BOARD (**) Smoked Salmon, Sea Urchin Tarama, Salmon Rillette, Pâté en « Croûte », Pavé au Poivre, Pork Terrine	1,050	1,750



AQUA SIGNATURE COLD MEZZEH TASTING PLATTER 🥕 🔊 550 Hummus, Moutabel, Fattoush, Warak Enab, Muhammara, Arabic Bread **HUMMUS BELAHAM** 🌦 480 Creamy Chickpeas with Sautéed Beef Cubes, Pine Nuts FATTOUSH SALAD 🥕 320 Tomato, Cucumber, Capsicum, Crispy Pitta with Sumak Dressing AQUA SIGNATURE HOT MEZZEH PLATTER 🧆 690 Lamb Kebbeh, Cheese Rokakat, Spinach Sambusek, Meat Sambusek GREEN PEA FALAFEL 🥕 350 Fried Pea and Chickpea Patties with Tahini Sauce LAMB MAKANEK 🧆 590 Homemade Grilled Lamb Sausages with Pomegranate and Pine Nut

AQUA BITES

HOMEMADE FOIE GRAS TERRINE A Warm Brioche Toasted, Fig Jam	1,050
WAGYU BEEF SLIDERS Comté Cheese, Truffle Mayonnaise, Caramelized Onions, Sautéed Mushrooms, French Fries	700
PORK BELLY BAO BUNS Scallions, Sriracha Mayonnaise	450
JUMBO LUMP MARYLAND CRAB CAKES ** Tartar Sauce, Spicy Lemon Chutney	450
HOME SMOKED SALMON & Potato Blinis, Sour Cream	650
CRISPY VEGETABLE TEMPURA Kimchi Mayonnaise	350
TRUFFLE FRENCH FRIES **	350



Truffle, Parmesan, Parsley

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 Tenderloin - 220 Gr
 2,800

 Rib Eye - 300 Gr
 2,800

ESCARGOTS A LA BOURGUIGNONNE

690

Garlic Butter, Farmer's Bread

PAN SEARED FOIE GRAS 🥕

1,300

Brioche Bread, Fig Jam, Pistachio

SEA DELICACIES

ROYAL SEAFOOD TOWER

(Serve for 2) **3,500**

(Serve for 4) **5,600**

Cancale "Krystale" Oysters N2, King Crab Legs,

Canadian Lobster, XI Cockles

Sweet Water Prawns, Tuna & Sesame Tartare

CANCALE "KRYSTALE" OYSTERS N2 / AU NATUREL" (6 PIECES)

2,000

Served with Condiments

1KG. MUSSELS & FRIES

La Provençale 🐔 1,200

Blue Mussels, Tomato Sauce, Black Olives, Piquillo Peppers, French Fries

La Marinière 🖟 🚯

Blue Mussels, White Wine, Shallots, Celery, Parsley, Butter, French Fries

La Hoegaarden 🦇 🏄 🐧 1,300

Blue Mussels, Pancetta, Hoegaarden Beer, Double Cream, Butter, French Fries

La Roquefort 🔑 1,300

Blue Mussels, Roquefort Cheese, Worcestershire, Double Cream, French Fries



SHINTARO	
AOYAMA SASHIMI MORIAWASE Otoro, Chutoro, Shake, Hamachi, Shimaaji, Akaebi, Hotate	3,600
GINDARA KARAMIYAKI ** Pan Fried Atlantic Black Cod Fish, Spicy Cream Sauce	1,400
TEMPURA MORIAWASE Deep Fried Battered Shrimps, Fish, Vegetables	450
RED DRAGON ROLLS (8 Pieces) Spicy Tuna, Shrimp, Eel, Tempura Drop, Crispy Shallot	850
SPICY TUNA TEMPURA SUSHI Spicy Tuna Rolls Tempura, Asparagus, Sweet Soy Sauce	550
SHINTARO SASHIMI SALAD ** Fresh Sashimi Salad, Avocado, Wasabi Soy Dressing	890

BISCOTTI

BURRATA CAMPANA (6) Blood Oranges Textures, "Crescione", White Anchovies, Tomato Basil Granita, White Balsamic Vinegar	650
WAGYU BEEF CARPACCIO Black Truffles, Confit Egg Yolk, Aged Parmesan Foam, Mizuna Leaf, Toasted Buckwheat	750
SPAGHETTI ALLO SCOGLIO Shellfish Broth, Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatoes, Lemon Zest	900
PAPPARDELLE BOLOGNESE Beef Ragout, Tomato Sauce, Parmigiano Reggiano 24 Months	750



SPICE MARKET	
ปอเปี๊ยะทอด • POH PIA THORD 🌽 Deep Fried Spring Rolls with Crab Meat	580
สะเต๊ะรวม • SA-TAY RUAM 🥋 🔊 🍎 Assorted Grilled Chicken, Beef, Pork, Shrimp Satay, Peanut So	580
ส้มตำหมูกรอบ หรือไก่ย่าง • SOM TAM MOO KRO RUE GAI YANG Spicy Green Papaya Salad, Crispy Pork or Grilled Chicken	B ₩ ≫ № 450
ไข่เจี๋ยวเนื้อปู • KAI JIEW NUA PU 🌽 Thai Omelette, Crab Meat (6 Pieces)	450
แกงเขียวหวานเนื้อตุ๋นกับโรตี • GAENG KIEW WAN NEUA TOON GAB ROTI Green Curry, Braised Beef, Coconut Milk served with Roti Bre	1,100
ผัดไทไข่ห่อ • PHAD THAI KHAI HOR 🥕 🎋 Fried Rice Noodles with Tiger Prawns wrapped in Egg Net	520
AQUA SWEET TOOT	TH
CHOCOLATE "SAND ROSES" Cornflakes, Chocolate, Caramel, Sprinkles	300
ITALIAN "BOMBOLINI" FRIED CHOCOLATE BA Hot Toffee Sauce	LLS 🧀 300
BANANA SPLIT 🏂 🌦 Banana, Vanilla, Chocolate, Strawberry Ice Cream, Whipped "Make it big"	290 d Cream 580
SEASONAL FRUIT PLATTER ** Exotic selection	200
VANILLA PROFITEROLES 🎤 🔈 Hot Chocolate Sauce, Pistachio and Crunchy Chocolate	295
TURKISH BAKLAVA SELECTION (6 Pieces)	300
	4

Vegetarian Socontains Nuts Pork Seafood

SIGNATURE COCKTAILS



AQUA MARTINI | 650

Ketel One Infused Pineapple,
Passion Fruit Aperol Sous vide rosemary, AQUA
Cordial, Cochi Americano, Passion Fruit Air Foam

The Martini is believed to have evolved from an earlier cocktail, called the Martinez named after the Californian town where the drink was invented during the 1800s gold rush. This is Aqua's take on the Martini and the venue's signature cocktail.

SMOKY DONUT | 550

Clarified Flor de Cana 12yrs. Sou vide Krispy Kreme Donut, Citric, Saline Chocolate Bitters, Mapple Syrup.

One of Head Mixologist Ryan's more unusual elixirs. It's the Flor de Cana 12yrs infused with doughnut flavours, that gives this cocktail it's uniqueness. Donut leave without trying one!





STRAWBERRY FIELDS | 520

Peddler's Salted Plum, Sous Vide Strawberry AQUA Strawberry Cordial, Prosecco

The 'Strawberry Fields' mentioned in The Beatles' 1967 hit single was actually referencing a Liverpool children's home called 'Strawberry Field', where John Lennon used to play as a child. Imagine...

SIGNATURE COCKTAILS



NEGRONEO | 550

Stranger & Sons's Gin, Lilet Blanc, Grilled Onion Mancino Bianco, Grapefruit Bitters, Onion Brine Saline Solution

In anticipation of the upcoming release of the next movie in the Matrix series, Aqua Bar will be showcasing the 'Negroneo', inspired by the classic Negroni, and served alongside a gummy bear.

THAI OLD FASHIONED | 430

Mekhong Rum, Cracked Coffee Beans, Silpin Coconut Pandan, Orange Bitters

Our Thai take on the classic 'Old Fashioned', sees Mekhong rum melded with apple, coconut and orange, in a cocktail inspired by the stories of the mHimmapan Forest.





MOVE MOUNTAINS | 480

Naked Malt, Mancino Secco, Fermented Guava Leaf Soda

'Move Mountains' is a signature cocktail which celebrates friends and family, and in particular, the lengths people are willing to go to, to protect their loved ones

SIGNATURE COCKTAILS



ORANGE BLOSSOME (BY LEK) | 460

Tanqueray, Orange Marmalade, Aqua Orange Cordial Spice & Herbs, Orange Citrus

In 1664, when Louis XIV, King of France, condemned his Finance Minister Nicolas Fouquet, for embezzling large amounts of money from the royal treasury and amassing a large personal fortune, treasures confiscated from Fouquet's estate, included more than 1,000 orange trees. He got 'juiced' to a life behind bars...

RUBY ROSE (BY SNOOK) | 460

Rose Wine, Aqua Home Made Black Raspberry Liquer, Grapefruit Juice, Watermelon Citrus Ice, Perrier Pink Grapefruit

In Greek mythology, the nymph Ida, daughter of the King of Crete, pricked herself on a thorn while picking raspberries for her master, tinting the fruit's previously white flesh, red, for the rest of eternity





JULY 97 (BY MOUSE) | 460

LANNA Vodka, ISSAN Rum Sous Vide Tom Yum, Matusalem Platino, Infused Coconut Oil, Silpin coconut, Lemon Grass, Ginger Kaffir Lime Leave

'Tom Yum Kung' was the nickname given to the 1997 Asian Financial Crisis, which began in Thailand, before spreading across Asia, and into Latin America, Russia and eastern Europe. The 'July 97' sees Tom Yum flavours melded together with vodka and white rum, in a fiery elixir, which packs a potent punch!

THE HUNGRY CATERPILLAR (BY VEE) | 460

1800 Coconut Ginger, Don Julio Blanco, Clarified Apple Juice, Green Apple Ginger Shrub, Angostura

A hungry caterpillar, born with a voracious appetite, who chews through various food types to satisfy his hunger, the first being a juicy red apple. Agave worms (actually, a moth larvae) have been added to Mezcal since the 1940s



SIGNATURE CLASSIC COCKTAIL

COSMOPOLITAN Stolichnaya, Cointreau, AQUA Homemade Juice	380	MARGARITA (Spicy) Don Julio Blanco, Cointreau, Ancho Reyes, Tajin Powder	530
CUBA LIBRE Matusalem Platino, Tonic Ginjinha and Sweet Wine	470	Lime Juice, Prosecco Syrup WHISKY SOUR Naked Malt, Sutainable	490
WHISKY HIGH BALL Kakubin Whisky, Mango & Coconut,	480	Lime Juice, Prosecco Syrup, Foamee Vegan, Limoncello, Eldfer Flower Liquer	
Thai Basil Cordial, Dragon Fruit Soda		ENZONI Botanist Gin,	470
GIMLET (Clear) Roku Gin, Prosecco Syrup	520	Green Grapes, Aperol, Lime Juice, Simple Syrup	
Sustainable Lime Juic PALOMA (Clarified) Don Julio, Se Busca Joven	490	SBAGLIATO Mancino Rosso Amaranto, Campari, Prosecco	480
Grapefrui Juice, Ancho Reyes, Aperol, Lime Juice, Perrier Pink Grapefruit,		MARTINEZ No.3 London Dry, Mancio Rosso, Mancino Secco, Maraschino	700
·			
Angostura Bitters	400	SELECTION OF	
NEW YORK SOUR (Clarified)	490	SELECTION OF OLD FASHIONED	
NEW YORK SOUR	490		490
NEW YORK SOUR (Clarified) Naked Malt, Sustainable Lime Juice, Prosecco Syrup, Red Wine Float JUNGLE BIRD	490	CLASSIC OLD FASHIONED Naked Malt, Dashes Bitters, Orange Coin	490
NEW YORK SOUR (Clarified) Naked Malt, Sustainable Lime Juice, Prosecco Syrup, Red Wine Float JUNGLE BIRD Matusalem Dark Rum 7 yrs, Campari, Apple Lemongrass Cordial		CLASSIC OLD FASHIONED Naked Malt, Dashes Bitters, Orange Coin COCONUT OLD FASHIONED Mitchers Bourbon,	
NEW YORK SOUR (Clarified) Naked Malt, Sustainable Lime Juice, Prosecco Syrup, Red Wine Float JUNGLE BIRD Matusalem Dark Rum 7 yrs, Campari,		CLASSIC OLD FASHIONED Naked Malt, Dashes Bitters, Orange Coin COCONUT OLD FASHIONED	490
NEW YORK SOUR (Clarified) Naked Malt, Sustainable Lime Juice, Prosecco Syrup, Red Wine Float JUNGLE BIRD Matusalem Dark Rum 7 yrs, Campari, Apple Lemongrass Cordial Lime Juice, Prosecco Syrup	440	CLASSIC OLD FASHIONED Naked Malt, Dashes Bitters, Orange Coin COCONUT OLD FASHIONED Mitchers Bourbon, Coconut Chips, Fat Wash Coconut Oil, Bitters PEANUT BUTTER	490
NEW YORK SOUR (Clarified) Naked Malt, Sustainable Lime Juice, Prosecco Syrup, Red Wine Float JUNGLE BIRD Matusalem Dark Rum 7 yrs, Campari, Apple Lemongrass Cordial Lime Juice, Prosecco Syrup PISCO SOUR Barsol Pisco, Lime Juice, Prosecco Syrup, Foamee Vegan	440 450	CLASSIC OLD FASHIONED Naked Malt, Dashes Bitters, Orange Coin COCONUT OLD FASHIONED Mitchers Bourbon, Coconut Chips, Fat Wash Coconut Oil, Bitters PEANUT BUTTER OLD FASHIONED Naked Malt, Peanut Butter	490
NEW YORK SOUR (Clarified) Naked Malt, Sustainable Lime Juice, Prosecco Syrup, Red Wine Float JUNGLE BIRD Matusalem Dark Rum 7 yrs, Campari, Apple Lemongrass Cordial Lime Juice, Prosecco Syrup PISCO SOUR Barsol Pisco, Lime Juice, Prosecco Syrup,	440	CLASSIC OLD FASHIONED Naked Malt, Dashes Bitters, Orange Coin COCONUT OLD FASHIONED Mitchers Bourbon, Coconut Chips, Fat Wash Coconut Oil, Bitters PEANUT BUTTER OLD FASHIONED	490

SELECTION OF NEGRONI

WHITE NEGRONI
Peddlers Craft Gin,
Lillet Blanc, Suze,
Lemon Twist

Mancino Rosso Amaranto

Roku Gin, Cynar,

SELECTION OF MARTINI

VESPER MARTINI Tanqueray, Ketel One, Lillet Blanc, Lemon Twist	520
GIBSON Stranger's & Sons, Macino Secco Vemouth Onion Pickle	490
PORNSTAR MARTINI Ketel One Vodka, Passion Fruit Fresh, Passion Fruit Liquer, Fresh Lime Juice, Prosecco	490
ESPRESSO MARTINI Remy Martin 1738, Amaro Lucano,	750

Condensed milk, Espresso, Mr. Black



490

SHARING IS CARING (FOR 5 GLASSES SERVE)

NEGRONI Botanist Gin, Mancino Rosso Am aranto, Campari, Amaro Lucano, Punt e mes, Orange Coin	2,200
OLD FASHIONED Naked Malt, Dashes Bitters, Orange Coin	2,100
MANHATTAN Mitchers Bourbon, Bitters, Mancino Rosso Amaranto	3,100
MEZCAL NEGRONI Don Julio Blanco, Creyente Mezcal, Mancino Rosso Amaranto, Campari, Orange Half Wheel	3,200



MOCKTAIL

RAJADAMRI SPRITZER Fresh Orange Juice, Grape Fruit Juice, Rose Syrup ,Lime Juice, Perrier Original	230
LEMON & THYME SODA Parody Non Alcohol Gin, Thyme Syrup, Perrier	230
PINEAPPLE CARDAMOM LEMONADE Fresh Pineapple Juice, Cardamon Toasted Pineapple Syrup, Perrier	230
STRAWBERRY MOJITO Fresh Strawberry Puree, Spearmint, Fresh Lime	250
TROPICAL OLD FASHIONED Parody Non Alcohol Whisky, Craked Coffee Beans, Silpin Coconut Syrup	290
N/A PALOMA Fresh Grapefruit Juice, Agave Syrup, Fresh Lime Juice, Perrier Pink Grapefruit	290
N/A GIN TONIC Parody Non Alcohol Gin, Rose Lemonade	290
N/A WHISKY SOUR Parody Non Alcohol Whisky, Lime Juice, Sugar Syrup, Foamee	290



WINE BY THE GLASS

Sparkling Wine	Glass	Bottle
2021 Prosecco, "Carlo", Brut Millesimato, V8+, Treviso DOC, Veneto, Italy	390	1,900
N.V. Laurent-Perrier, "La Cuvée", Brut, Tours-sur-Marne, Champagne, France	1,100	5,400
White Wine		
2022 Sauvignon Blanc, Sileni, Marlborough, New Zealand	410	1,990
2021 Pinot Grigio, Zorzettig, Friuli Venezia Giulia DOC, Italy	430	2,090
2022 Chardonnay, Stonefish, Margaret River, Australia	450	2,190
2021 Albariño "Contrapunto" Bodega Granbazán, Rias Baixas DO, Spain	470	2,290
2021 Chardonnay, Domaine Éric Louis, Loire Valley, France	470	2,290
2021 Gewürztraminer, Elena Walch, Alto-Adige DOC, Italy	510	2,490
Rosé Wine		
2022 Grenache-Rolle "Whispering Angel", Château D'Esclans, Provence, France	470	2,290
Red Wine		
2021 Primitivo, "Collezione" Sensi, Puglia, Italy	410	1,990
2020 Tempran <mark>illo, "Cinco</mark> de Copas", Discolo, Toro DO, Spain	410	1,990
2021 Merlot, Chambelle, Reserve, Languedoc, France	450	2,190
2019 Malbec, Catena, Mendoza, Argentina	470	2,290
2020 Shiraz, "Siblings", Leeuwin, Margaret River, Australia	470	2,290
2013 Château de Chantegrive, Graves, Bordeaux, France	550	2,690
2019 Cabernet Sauvignon, "Cedar Vineyard", Clayhouse, Paso Robles, California, USA	620	2,990
2018 Pinot Noir, Domaine Trapet-Rochelandet, Burgundy, France	680	3,290
2019 Amarone della Valpolicella, Villa Loren, Amarone DOCG, Veneto, Italy	680	3,290

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

WINE GURU EXCLUSIVE SELECTION

Chan	npagne, Tête de Cuvée	Bottle
N.V.	Laurent-Perrier, "Grand Siècle No 25", Brut, Tours-sur-Marne	14,900
2014	Louis Roederer, "Cristal", Brut, Reims *	18,000
2013	Dom Pérignon, Épernay	19,900
N.V.	Krug Grande Cuvée, Brut, Reims	20,800
2013	Louis Roederer, "Cristal", Brut Rosé, Reims	26,000
N.V.	Armand de Brignac Gold, Brut, Reims	28,900
2013	Salon "Le Mesnil" Blanc de Blancs, Brut, Côte des Blancs	55,300
	e Wine	Bottle
Franc	e	
2020	Corton-Charlemagne, Grand Cru, Domaine Jean Chartron	15,800
2018	Chevalier-Montrachet, Grand Cru, Domaine de la Pousse d'Or, Burgundy	44,300
2017	Montrachet, "Marquis de Laguiche", Grand Cru, Joseph Drouhin, Burgundy	52,700

WINE GURU EXCLUSIVE SELECTION

Red Wine	Bottle
France	
2016 Château Trotanoy, Pomerol, Bordeaux *	29,000
2011 Château Palmer, 3ème Grand Cru Classé, Margaux, Bordeaux	* 29,000
2017 Château Angelus, Saint-Émilion 1 er Grand Cru Classé A, Bordea	ux 32,000
2009 Château Pavie, Saint-Émilion 1 er Grand Cru Classé A, Bordeau	x 36,000
2013 Château Latour, 1 er Grand Cru Classé, Pauillac, Bordeaux	47,000
2014 Château Haut-Brion, 1 er Grand Cru Classé, Pessac-Léognan, Bordeaux	44,800
2018 Château Mouton Rothschild, 1 er Grand Cru Classé, Pauillac, Bordeaux	57,900
2018 Château Margaux, 1 er Grand Cru Classé, Margaux, Bordeaux	59,000
2014 Château Lafite Rothschild, 1 er Grand Cru Classé, Pauillac, Bordea	ux 69,000

WINE GURU EXCLUSIVE SELECTION

Red Wine	Bottle
Italy 2018 Ornellaia, Tenuta dell'Ornellaia, Bolgheri DOC, Tuscany	18,000
2019 Sassicaia, Tenuta San Guido, Bolgheri Sassicaia DOC, Tuscany	29,300
2019 Ornellaia, Tenuta dell'Ornellaia, Bolgheri DOC, Tuscany (Magnum 1.5 Lt	
2017 Masseto, Tuscany	59,000
Spain	59,000
2005 "Unico", Vega Sicilia, Ribera del Duero DO	31,500
N.V. "Unico Reserva Especial", Vega Sicilia, Ribera del Duero DO	37,400
United States	
2018 Cabernet Sauvignon, Quintessa, Rutherford, Napa Valley	15,000
2019 Opus One, Oakville, Napa Valley	29,900
China	22.422
2018 Cabernet Sauvignon, Cabernet Franc, Ao Yun, Shangri-La, Yunnan	33,400

GIN

	Glass	Bottle		Glass	Bottle
Origin by Anantara	380	4,900	Monkey 47 Sloe Gin	530	6,300
Bulldog	360	4,300	Monkey 47 Dry Gin	400	5,700
Hendrick's	470	6,000	Tanqueray	320	4,700
Hendrick's Neptunia	350	4,200	Tanqueray No.10	450	5,700
Hendrick's Flora Adord	d 490	6,300	Tanqueray Sevilla	420	4,700
Roku Gin	390	6,500	Iron Balls	450	5,400
Suntory Sui	480	4,100	Scape Grace	450	5,400
Bombay Sapphire	340	4,300	Gun Powder Gin	450	5,800
The Botanist	500	6,500	Caorun Gin	520	6,200
Beefeater 24	330	4,200	The Bitter Truth	450	5,500
Beefeater Dry	270	4,000	Lady Trieu	550	5,200
Beefeater Pink	330	4,300	Gordon Dry	300	4,100
Martin Miller's	490	5,800			
Peddler's Aged	650	9,200	Choose your Tonic		
Peddl <mark>er's Salted Pl</mark> um	450	4,800	Fenti <mark>m</mark> an's Pin <mark>k Gro</mark>	pefruit Tonic	
Peddler's Craft	490	5,800	Fentiman's Rose Lei	monade Tonic	:
Stranger & Sons	450	5,300	Fentiman's Ginger A	Ale	
STRANGER & SONS	460	6,800	Perrier Peach		
TIDES Limited	000	0.000	Perrier Strawberry		
No.3 London Dry	680	8,200	Perrier Pink Grapefr	uit	
Brana Gin Piment D'espelette	880	7,200	Fever-Tre,e Indian L	ight	
Brana Citron Vert	470	6,500	Fever-Tree, Indian T	onic	
			Fever-Tree Mediter	ranean Tonic	

VODKA			RUM	
	Glass	Bottle	Thailand	Glass
etel One	360	4,500	Chalong Bay	290
Cîroc	390	5,400	Chalong Bay Kaffir Lime	300
Prey Goose	400	5,900	Phraya Element	310
Prey Goose VX	490	9,700	Phraya Gold	410
untory Haku	340	4,900	Mekhong Rum	240
ito's (Gluten Free)	360	4,500	ISAN Rum	350
2 Below	280	4,100	Malai	340
artic	280	3,900		
iam Lanna	300	4,500	Indonesia	
Belvedere	380	5,300	Nusa Caña White	280
lit Stolichnaya	590	7,200	Nusa Caña Spiced	280
Stolichnaya	250	3,400	Cuba	
hase	410	5,700	Havana Club 3 Years	250
Absolut	270	3,700	Matusalem Plantino	380
Absolut Elyx	380	5,700	Matusalem 7 Years	480
sky	250	2,500	Bacardi	260
,			Havana Club 7 Years	300
TEQUII	Δ			300
124011			Venezuela	050
Jose Cuervo Silver	380	3,300	Diplomático Planas	350
lose Cuervo Gold	400	3,600	Diplomático Matuano	350
Oon Julio Blanco	400	5,900	Santa Teresa	430
Don Julio Reposado	510	7,600	Guatemala	
Patrón Silver	480	7,200	Ron Zacapa 23	460
atrón Añejo	480	7,200	EL Pasador xo	650
Patrón XO	480	7,200	EL Pasador Grand	770
Cenote Smoke	520	9,900	Reserva	770
800 Coconut	490	6,700	Reserve	
800 Cristalino	890	12,300	Nicaragua	
			Flor De Cana 12 Y <mark>ears</mark>	450
MEZC	٩L		Barbados	
			Plantation 3 Stars White	280
Se Busca Mezcal	280	5,600	Plantation <mark>Dark</mark>	310
Reposado			Plantation <mark>5 years</mark>	380
Se Busca Mezcal Joven	280	4,800	Italy	
Canejos	480	6,500	Samaroli	720
Creyente Mezcal	550	6,200	Brazil	
, Montelobos	580	6,500	Sagatiba	350
			2)	

THE CLASE AZUL

Tequilas originated in the small Mexican town of Santa Maria Canchesda. The native artisans who handcraft each decanter dedicate their time and heart in the sculpting, and hand-painting of each piece



THE CLASE AZUL PLATA

(GLASS THB 1,500) (BOTTLE THB 20,200)

Our silver tequila, is made from Tequilana Weber Blue Agave and offers a delightfully smooth flavor with a pleasant hint of sweetness - perfect to drink neat or in your favorite cocktail.

THE CLASE AZUL TEQUILA REPOSADO

(GLASS THB 1,700)

(BOTTLE THB 22,000)

Is a symbol of Mexican tradition and culture. Made with slow cooked 100% Blue Weber Agave, our ultra-premium reposado tequila is unique and incomparable. Its decanter is our most recognized icon with its distinctive "feathered" design, painted by hand in cobalt blue.



THE CLASE AZUL



AZUL DURANGO

(GLASS THB 3,700)

(BOTTLE THB 50,000)

Is made from cenizo agave, an agave variety that grows wild in the state of Durango in Northern Mexico.

THE CLASE AZUL TEQUILA **GOLD**

(GLASS THB 3,700) (BOTTLE THB 50,000)

Is an incomparable tequila Joven, a blend that combines Clase Azul Tequila Plata with a special reposado tequila matured in French oak casks and an Extra Añejo aged in American whiskey casks and finished in sherry casks.





THE CLASE AZUL AÑEJO

(GLASS THB 6,500)

(BOTTLE THB 96,500)

Also known as "Edición Indígena-Mazahua" (Mazahua Edition) due to the bottle design's tribute to the culture, is an ultra-premium añejo tequila made from Tequilana Weber Blue Agave. Its intense amber color and layered aromas are a result of an extended period of aging.

SINGLE MALT

Single Malt	Glass	Bottle	Highlands	Glass	Bottle
Singleton Dufftown	400	5,500	Old Pulteney, 15 Years	660	7,650
Tail fire	400	F 000	AnCnoc, 12 Years	450	6,200
Singleton Dufftown, 12 Years	420	5,800	AnCnoc, 24 Years	1,100	15,300
Singleton Dufftown,	450	6,200	BALBLAIR, 15 Years	800	11,800
15 Years			BALBLAIR, 18 Years	1,800	25,000
Singleton Dufftown, 18 Years	580	8,000	Blended Whisky		
Glenfiddich, 12 Years	430	5,900	Naked Malt	470	5,500
Glenfiddich, 15 Years	540	7,500	Johnnie Walker Double Black	460	6,200
Glenfiddich, 18 Years	610	8,500	Johnnie Walker Black	420	4,900
Tomintoul Peaty Tang	450	6,200	Johnnie Walker Gold	430	6,400
The Balvenie, 12 Years	480	6,600	Johnnie Walker XR,	780	11,700
Bellevoye Blue Triple Mc	ılt 600	8,400	21 Years		,
The Macallan Double Cask, 12 Years	700	9,800	Johnnie Walker Blue Label	1,100	16,500
The Macallan Sherry Oak Cask, 12 Years	710	9,900	Johnnie Walker King George VII	4,600	65,000
The Macallan Double Cask, 18 Years	4,100	58,000	Johnnie Walker & Sons Odyssey	4,200	
The Macallan Sherry	4,800	60,000	Copper Dog	370	6,200
Oak, 18 Years			Monkey Sholder	430	5,900
Glenfarclas, 30 Years	3,500	50,000	Compass Box Oak Cros	ss 720	10,000
Glenfarclas, 40 Years	5,500	79,000	Compass Box Peat Monster	630	8,800
Highlands			Oak Cross	660	8,200
Glenmorangie, 10 Years	400	5,500	Asyla	610	8,500
Glemorangie Quinta Ruban	450	6,300	Spice Tree	800	8,800
Glemorangie, 18 Years	710	9,900	J&B Rare	280	4,200
Old Pulteney, 12 Years	450	5,500	Chivas, 12 Years	330	4,600
2.3.1 3.3.137, 12 13410	-100	0,000	Spice Tree	800	8,800

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

COGNAC, ARMAGNAC & BOURBON

Island	Glass	Bottle	American	Glass	Bottle
Talisker, 10 Years	580	8,000	Michters Sour Mash	500	7,300
Islay			Michter's Bourbon	550	7,800
•			Maker's Mark	360	5,300
Laphroaig Select Cask, 10 Years	430	6,400	Woodford Reserve	440	6,500
Bowmore, 12 Years	580	8,000	Jack Daniel's	320	4,400
,	000	0,000	Bulleit Rye	410	5,700
Lowlands			Bulleit Bourbon	340	4,700
Glenkinchie 12 Years Old	580	8,000	Jim Beam	280	4,200
Ireland			Cognac		
John & Jameson	330	4,600	Hennessy VS	320	5,000
Jameson Black Barrel	580	6,500	Hennessy VSOP	460	6,400
		•	Hennessy XO	1,050	14,600
Canadian Rye			Armagnac		
Canadian Club	320	4,700	Sempe VSOP	450	5,500

RÉMY MARTIN

	Glass	Bottle
RÉMY MARTIN VSOP	580	8,500
RÉMY MARTIN 1738	750	11,000
RÉMY MARTIN XO	1,060	14,800
LOUIS XIII 15 ML.	6,890	
LOUIS XIII 30 ML.	11,890	
LOUIS XIII 45 ML.	18,990	280,000



"LOUIS XIII is an exception in the world of spirits, a truly unique experience. One tasting is never enough to take in its extraordinary complexity and breadth of pleasure.

Crafting LOUIS XIII is like building a cathedral: each perspective oers a dierent approach to the masterpiece."

JAPANESE WHISKY

	Glass	Bottle
KAKUBIN	340	4,000
CHITA	450	5,700
NIKKA FROM THE BARREL	600	7,800
SUNTORY YAMAZAKI, 12 YEARS	950	14,000
SUNTORY HAKUSHU, 12 YEARS	1,570	21,900
HIBIKI, 17 YEARS	2,500	35,000
HIBIKI, 21 YEARS	8,300	104,000



APERITIF & DIGESTIFS

	Glass
Mancino Rosso Amaranto	250
Mancino Bianco Ambrato	250
Mancino Secco	250
Amaro Lucano	300
Aperol	280
Limoncello	290
Campari	300
Pampelle	300
Ricard	300
Montenegro Amaro	300
Cointreau	300
Kahlua, Bailey's	300
Pimm's No.1	310
Pernod	320
Amaretto	320
Jägermeister	330
Fernet Branca	350
Drambuie, Cherry Heering	350
Grand Marnier Cordon Rouge	400
Dom Benedictine	400
Mr. Black Brew	420
Mr. Black Amaro	450
Italicus	480
GRAPPA	
Tignanello, Marchesi Antinori	380
Capitel Monte Olmi – Tedeschi (Amarone)	400
Bottega Gianduia Grappa Hazelnut Liqueur	440

SOFT DRINKS / WATER

Perrier	185/285
Vittel Still	290
Aqua Panna	185/285
San Pellegrino	185/285
Chang Mineral Still Water	120/195
Chang Mineral Sparkling Water	150/220
Pepsi, Pepsi Max, 7 up, Ginger Ale Tonic Water, Club Soda	145
Fever Tree Mediterranean Indian Tonic	180

JUICE

Fresh Whole Coconut	205
Pineapple, Guava, Orange, Mango, Watermelon	240
Freshly Squeezed Thai Tangerine	240

BOTTLE BEER

	Small
Chang	160
Chang Cold Brew	160
Corona	180
Singha	210
Heineken	210
Asahi	210
Chalawan Pale Ale	210
Andaman Phuket <mark>Dark Ale</mark>	210

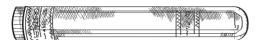
DRAUGHT BEER

	Small	Large
Chang	270	360
Asahi	270	370

TEA & COFFEE

Iced or Hot Tea Thai Tea, English Breakfast, Earl Grey Chamomile, Jasmine Green Tea	220
Americano, Single Espresso, Café Macchiato	180
Cappuccino, Café Latte Double Espresso	200
lced Coffee	220

AQUA SELECTION OF CUBANOS



Size: Corona Ring Ring Gauge: 41 Length: 5.9"



Size: Tres Petit Corona Ring Gauge: 36 Length: 4.5"



Size: Robusto Ring Gauge: 52 Length: 5 3/8"



Size: Tres Petit Coronas Ring Gauge: 38 Length: 4.3"

Guantanamera Cristales

410

Tasting Note: Mild bodied cigar with woody and earthy flavors coupled with spices and pepper.

Hoyo De Monterrey Epicure No.2

1,990

Tasting Note: The size has been around for decades and is a favourite among fans of Cuban cigars for its delicate nuance, complexity and aroma.

Montecristo Edmundo

2,330

Tasting Note: Edmundos have shown much more spice and coffee character, with a subtle cedary, tobacco character.

Montecristo Junior

1,190

Tasting Note: Hints of bitter coffee, minerals, and brine with more chocolate and earth.

AQUA SELECTION OF CUBANOS

Montecristo Petit Edmundo 1,540

Tasting Note: This little blockbuster delivers an opulent palate full of rich cocoa bean, sweet earth and pleasant floral notes that crescendo to a long, nutty finish.

Partagas Serie D No.4

1,990

Tasting Note: A palate of leather, minerals and wood, sweeter notes of orange and vanilla, as well as a lasting hazelnut finish.

Romeo Y Julieta Short Churchills

1,890

620

Tasting Note: It's the size of a standard robusto and complex composition of ripe apple, red wine, and sweet toffee, all tied together by a rich, toasty undertone.

Partagas Aristocrat

Tasting Note: Complex cigar, with creamy coffee flavors, notes of wood and cocoa in addition to the dominant tobacco flavor.



Size: Petit Robusto Ring Gauge: 42 Length: 41/3"



Size: Robusto Ring Gauge: 50 Length: 47/8"



Size: Robusto Ring Gauge: 50 Length: 47/8"



Size: Petit Corona Ring Gauge: 40 Length: 5.1"

AQUA SELECTION OF CUBANOS

Cohiba Mini	190
Tasting Note: Medium to Full, honey and leather	
Montecristo Mini Cigarillos	110
Tasting Note: Medium, creamy	
Jose L. Piedra Mini	60
Tasting Note: Medium-bodied, slightly woody	
Partagas Chicos Cello	160
Tasting Note: Full body, earthy and spice	
Romeo Y Juliata Puritos	200
Tasting Note: Medium, woody	
Guantanamera Puritos	140
Tasting Note: Medium, woody and spice	

NICARAGUA CIGAR MENU



Size: 5" x 50

Strength: Medium-Full



Size: 4"1/4 x 46 Strength: Full



Size: 6" x 52

Strength: Medium-Full



Size: 4" x 40

Strength: Medium-Full



Size: 6" x 52 Strength: Medium

Pappy Van Winkle Belicoso Fino 2,090

Tasting Note: full-flavored smoke with heavy top-notes of chocolate, earth, and leather, seamlessly balanced with cocoa, cashews, and sweet tobacco.

Liga Privada No. 9 Petit Corona 1,390

Tasting Note: The cigar delivers a bounty of complex flavors that include white pepper, spice, espresso, caramel, and sweet cocoa.

Liga Privada T52 Tubo 1,790

Tasting Note: Syrupy, dark cherries, sweet milk choc, double espresso, cocoa roasted on open fire, hints of leather,

Unercrown Sun Grown 1,190 Flying Pig

Tasting Note: hearty flavors of dark spice, leather, cocoa, cashews, and subtle hints of dried fruit.

Herrara Esteli Pyramid Fino 990

Tasting Note: spices, white pepper, semi-sweet vanilla, cedar, cream, and roasted nuts.

NICARAGUA CIGAR MENU



Size: 5"1/2 x 54 Strength: Full



Size: 6" x 52 Strength: Full



Size: 6"1/2 x 42 Strength: Medium-Full



Size: 5"1/2 x 54 Strength: Medium-Full



Size: 5 ¼" x 52 Strength : Medium-Full

Norteno Robusto Grande

1.090

Tasting Note: raw cocoa bean, refined milk chocolate and nougat,

Norteno Toro

1,090

Tasting Note: pepper, chocolate, roasted nuts, and cocoa.

CAO Flathead Piston 642

990

Tasting Note: very dark chocolate, heavily roasted coffee bean, and a slight red pepper spice.

CAO Flathead Camshaft 554

790

Tasting Note: spice, earth, leather and a good amount of natural sweetness

Herrara Esteli Robusto Grande Maduro

980

Tasting Note: Wood, cashew nuts and a smooth chocolaty smoke, Followed by a natural sweetness on the finish.