

AQUA BAR

For a quarter century, 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.





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SELECTION OF CUBANOS,
NICARAGUA CIGARS



PREMIUM CAVIAR SELECTIONS

OYSTERS & ANTONIUS CAVIAR SELECTION 🌿

6 OYSTERS FINE DE CLAIRE N2 5,500

With 30 gr Siberian 5 Star Caviar

6 OYSTERS FINE DE CLAIRE N2 6,300

With 30 gr Oscietra 5 Star Caviar

SIBERIAN CAVIAR 5 STAR 30G 4,400

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

OSCIETRA CAVIAR 5 STAR 30G 5,200

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

PRUNIER CAVIAR SELECTION 🌿

PRUNIER FRANÇAIS BAERII 30G 4,300

A delicate texture and a small dark grain. Its structure is lightly salted, yet complex, and is the perfect opportunity for you to discover the world of Prunier Caviar

PRUNIER FRANÇAIS OSCIETRA 30G 5,100

On the palate, it is characterized by the typical salting of Prunier which gives it a subtle taste of pleasantly salty hazelnut aroma

All our caviars are served with the traditional condiments and blinis

🌿 Vegetarian 🥥 Contains Nuts 🐷 Pork 🐠 Seafood 🍷 Alcohol 🌶️ Spicy

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

AQUA SALAD SELECTIONS

MEDITERRANEAN TUNA AND BARLEY SALAD 🌿 550

Seared Tuna, Taggiasca Olives, Barley, Candy Tomatoes, Pesto

ENSALADA DE PUERCO 🐷 400

Braised Pork Salad, Pickled Onions, Bell Peppers, Spicy Soya Honey and Orange Dressing

CAESAR SALAD 🥗 460

Romaine, Black Forest Ham, Parmesan, Croutons

AVOCADO & ROCKET SALAD 🌿 520

Lemon Infused Olive Oil, Parmesan

CRISPY SOFT SHELL CRAB SALAD 🌿 650

Mesclun Salad, Miso Dressing, Avocado, Pickled Onions, Coriander

CLASSIC COBB SALAD 🥗 320

Iceberg, Tomato, Crispy Bacon, Chicken Breast, Hard-Boiled Eggs, Avocado, Chives, Blue Cheese Ranch Dressing

JICAMA MANGO SALAD 🌿 420

Avocado, Mango, Confit Tomato, Kalamansi Citrus

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PIZZAS

BURRATA CHEESE AND PARMA HAM 🍷	890
Rocket Leaves, Shaved Parmesan	
MARGHERITA 🌿	500
Tomato Sauce, Buffalo Mozzarella, Basil	
QUATTRO FORMAGGI 🌿	750
Mozzarella Fior Di Latte, Gorgonzola, Provolone, Parmigiano Reggiano 16 Months	
BURRATA AND MORTADELLA 🍷 🥜	880
Mozzarella Fior Di Latte, Burrata Cheese, Mortadella, Toasted Pistachio	
PEPPERONI 🍷	650
Tomato Sauce, Mozzarella Fior Di Latte, Spicy Salami, Black Olives	
GORGONZOLA, FIG AND PARMA HAM 🍷	850
Tomato Sauce, Mozzarella, Gorgonzola, Parma Ham, Figs, Balsamic Vinegar	
TARTUFATA 🌿	900
Mozzarella Fior Di Latte, Smoked Scamorza Cheese, Fresh Black Truffle	

FOCACCIAS

FOCACCIA MASCARPONE 🌿	720
Mascarpone and Mozzarella Cheese, Truffle Oil, Chives	
FOCACCIA PARMA HAM 🍷	820
Mascarpone and Mozzarella Cheese, Parma Ham, Rocket Salad	

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SHARING BOARDS

	1-2 Guests	3-4 Guests
JAMON IBERICO PATA NEGRA "GRAN RESERVA" 🍷	1,750	3,400
42 months, served with Pan Con Tomate		
JAMON IBERICO DE BELLOTTA 🍷	1,290	2,690
24-30 months, served with Pan Con Tomate		
JAMON IBERICO DE CEBO 🍷	900	1,710
24-30 months, served with Pan Con Tomate		
PREMIUM TRUFFLE DEGUSTATION BOARD 🍷 🥜	1,150	1,850
Truffle Prosciutto, Truffle Ham, Truffle Mortadella, Truffle Manchego, Truffle Brie, Truffle Gouda, Truffle Honey		
CHEESE BOARD 🌿 🥜	740	1,250
Taleggio, Brie, Comté, Gorgonzola, Truffle Gouda, Parmesan, Condiments		
CHARCUTERIE BOARD 🍷 🥜	740	1,250
Parma Ham, Truffle Mortadella, Pavé au Poivre, Chorizo, Beef Pastrami, Smoked Chicken		
TRADITIONAL CHARCUTERIE BOARD 🍷 🥜	1,050	1,700
Pâté en « Croûte », Duck Cherry Terrine, Comté, Brie, Parmesan		
ITALIAN "DEGUSTAZIONE" BOARD 🍷 🥜	740	1,250
Gorgonzola, Taleggio, Parmigiano Reggiano, Truffle Mortadella, Spicy Salami, Prosciutto Di Parma		
FESTIVAL SAUSAGES BOARD 🍷 🥜	740	1,250
Lamb Sausage, Chiang Mai Sausage, Cumberland Sausage, Brie, Aged Cheddar, Wholegrain mustard		
OCEAN BOARD 🐟	840	1,500
Smoked Salmon, Seabass Gravlax, Sweet Water Prawns, Salmon Rillettes, Seabream Ceviche		
SURF & TURF BOARD 🍷 🍷 🐟	1,050	1,750
Smoked Salmon, Seabream Ceviche, Salmon Rillettes, Pâté en « Croûte », Pavé au Poivre, Duck Cherry Terrine		

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AQUA BITES

HOMEMADE FOIE GRAS TERRINE 🍷	1,150
Warm Brioche Toasted, Fig Jam	
WAGYU BEEF SLIDERS (3 Pieces)	700
Comté Cheese, Truffle Mayonnaise, Caramelized Onions, Sautéed Mushrooms, French Fries	
CRISPY CHICKEN SLIDERS (3 Pieces) 🍷	550
Crispy Chicken Breast, Tomato, Cheddar, Chipotle Mayo, Lettuce, Jalapeño, French Fries	
PORK BELLY BAO BUNS 🍷	450
Scallions, Sriracha Mayonnaise	
HOISIN DUCK AND FOIE GRAS BAO BUNS 🍷	800
Cucumber, Carrots, Cos Romaine, Hoisin Sauce, Sesame Seeds	
GOCHUJANG HONEY SHRIMP BAO BUNS 🍷🍷	780
Avocado, Seaweed, Leek, Scallions	
GRILLED TERIYAKI CHICKEN SKEWERS 🍷	400
Leek, Teriyaki Sauce, Sesame Seeds	
ISAN SAUSAGES "SAI KROK ISAN" 🍷	300
Fermented Fried Pork Sausages, Fresh Ginger, Red Chili, Cabbage	
BUFFALO CHICKEN WINGS 🍷	350
Cayenne Pepper Hot Sauce, Ranch Dressing	
CRISPY CALAMARI 🍷	350
Battered Fried Calamari, Tartar Sauce, Lemon	
JUMBO LUMP MARYLAND CRAB CAKES 🍷🍷	450
Tartar Sauce, Spicy Lemon Chutney	
HOME SMOKED SALMON 🍷	650
Potato Blinis, Sour Cream	

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TRUFFLE FRENCH FRIES 🍷	350
Truffle, Parmesan, Parsley	
CHEESY LOADED CURLY FRIES 🍷	450
Bacon and Chorizo Sausage, Jalapeño and Cheddar Sauce	
CHAR SIU PORK LOADED POTATO WEDGES 🍷	480
Char Siu Pork, Potato Wedges, Sour Cream, Coriander, Chives	
AQUA SIGNATURE COLD MEZZEH TASTING PLATTER 🍷	550
Hummus, Moutabel, Fattoush, Vine Leaf, 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 Kibbeh, Cheese Rokakat, Spinach Sambousek, Meat Sambousek	
GREEN PEA FALAFEL 🍷🍷	350
Fried Pea and Chickpea Patties with Tahini Sauce	
CHICKEN SAMOSA	390
Mint Chutney, Tamarind Sauce	
POTATO AND PEAS SAMOSA 🍷	270
Mint Chutney, Tamarind Sauce	
FRIED POTATO BALLS "ALOO BONDA" 🍷🍷	400
Mashed Potato and Indian Spices Balls served with Mint Sauce	
VEGETABLES TEMPURA "PAKORA" 🍷🍷	450
Indian Tempura Potato, Cauliflower, Onions, Eggplant, Green Chilli served with Mint Sauce	

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LAND DELICACIES

AUSTRALIAN WAGYU "TAJIMA" MARBLING SCORE 5 TENDERLOIN – 220 GR 	2,900
French Fries, Gem Salad and Pepper Sauce	
RIB EYE – 300 GR 	2,900
French Fries, Gem Salad and Pepper Sauce	
ESCARGOTS A LA BOURGUIGNONNE	790
Garlic Butter, Farmer's Bread	
PAN SEARED FOIE GRAS 	1,400
Brioche Bread, Fig Jam, Pistachio	
NEW ZEALAND LAMB LOIN "LUMINA" 	1,400
Ratatouille, Butter Mashed Potato, Red Wine Jus	

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SEA DELICACIES

ROYAL SEAFOOD TOWER 	3,700 (Serve for 2) 6,400 (Serve for 4)
"Krystale" Oysters N2, King Crab Legs, Canadian Lobster, US Scallops, Sweet Water Prawns, Tuna & Sesame Tartare	
"KRYSTALE" OYSTERS N2 "AU NATUREL" (6 Pieces) 	2,000
Condiments, Rye Bread and Butter	
"FINE DE CLAIRE" OYSTERS N2 "AU NATUREL" (6 Pieces) 	1,500
Condiments, Rye Bread and Butter	
TRADITIONAL SEAFOOD BISQUE  	480
Sautéed Shrimps, Garlic and Saffron Croutons, Lemon Cream	
LOBSTER THERMIDOR  	2,900
Cognac Béchamel, Vegetable Brunoise, Gruyere Cheese, French Fries	

1 KG. MUSSELS & FRIES

LA PROVENÇALE  	1,300
Blue Mussels, Tomato Sauce, Black Olives, Piquillo Peppers, French Fries	
LA MARINIÈRE  	1,300
Blue Mussels, White Wine, Shallots, Celery, Parsley, Butter, French Fries	
TOM YUM   	1,300
Blue Mussels, White Wine, Galangal, Lemongrass, Red Chilli, Kaffir Lime Leaves, French Fries	

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SHINTARO

EDAMAME 🌱	150
Boiled Young Soybeans, Pink Salt	
AOYAMA SASHIMI MORIAWASE 🌱	3,600
Otoro, Chutoro, Shake, Hamachi, Shima Aji, Aka Ebi, Hotate	
GINDARA KARAMIYAKI 🌱	1,400
Pan Fried Atlantic Black Cod Fish, Spicy Cream Sauce	
SALMON TERIYAKI 🌱	690
Grilled Salmon with Teriyaki Sauce, Vegetables, Lotus Roots, Japanese Rice	
EBI TEMPURA 🌱	560
Deep Fried Battered Shrimps, Fish Broth Tempura Sauce	
RED DRAGON ROLLS (8 Pieces) 🌱	850
Spicy Tuna, Shrimp, Eel, Tempura Drop, Crispy Shallots	
SPICY TUNA TEMPURA SUSHI (6 Pieces) 🌱 🌶️	550
Spicy Tuna Rolls Tempura, Asparagus, Sweet Soy Sauce	
SHINTARO SASHIMI SALAD 🌱 🌶️	890
Fresh Sashimi Salad, Avocado, Wasabi Soy Dressing	

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BISCOTTI

BURRATA CAMPANA 🐷 🌱	650
Heirloom Baby Tomatoes, Basil Pesto, Tomato Powder, Parma Ham Chips	
WAGYU BEEF CARPACCIO 🌱	750
Black Truffle, Aged Parmesan, Mizuna Leaves, Balsamic Vinegar, Toasted Buckwheat	
SPAGHETTI ALLO SCOGLIO 🌱	900
Shellfish Broth, Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatoes, Lemon Zest	
PAPPARDELLE BOLOGNESE	800
Beef Ragout, Tomato Sauce, Parmigiano Reggiano 24 Months	
PENNE ALLA CARBONARA 🐷	800
Pecorino Cheese, Parmigiano Reggiano 24 Months, Crispy Guanciale di Cinta Senese	

GUILTY

HOLY GUACAMOLE 🌱	630
Avocado Guacamole, Crispy Tortillas	
SIGNATURE YELLOW FIN TUNA CEVICHE "TODA LA VIDA" 🌱	800
Hamachi Tuna, Yellow Tiger Milk, Crispy Corn Tortillas, Coriander	
"AHI" TUNA TOSTADA 🌱 🍷	550
Crispy Corn Tortilla, Avocado, Radish, Sweet Chipotle Aioli, Mezcal Cream Caramelized Black Sesame Seeds	
SMOKED HIBACHI BBQ PORK BELLY 🐷	880
Spiced Marinated Pork Belly, Chef's Secret Sauce, Grilled Jalapeño Peppers	
SIGNATURE LUBINA CHILENA Y CARTAGENA RICE 🌱	1,400
Roasted Chilean Sea Bass, Peruvian Seafood Rice, Rock Fish Sauce	
BRAZILIAN STYLE WAGYU GRADE 9 PICANHA 🌶️	1,850
Wagyu Brazilian Style Grilled Rump Steak, Aji Limo, Spicy Baby Corn Tempura	

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SPICE MARKET

POH PIA THORD 🌿 ปอเปี๊ยะทอด	580
Deep Fried Crab Meat Spring Rolls served with Sweet Chilli Sauce	
SA-TAY RUAM 🍴🌿🌶️ สะเต๊ะรวม	580
Assorted Grilled Chicken, Beef, Pork, Shrimp Satay, Peanut Sauce, Cucumber Relish	
SOM TAM MOO KROB RUE GAI YANG 🍴🌿🌶️ ส้มตำหมูกรอบ หรือไก่ย่าง	450
Spicy Green Papaya Salad, Crispy Pork or Grilled Chicken	
KAI JIEW NEUA PU 🌿 ไข่เจียวเนื้อปู	450
Thai Omelette, Crab Meat	
GAENG KIEW WARN NEUA TOON GUB ROTI 🌿🌶️ แกงเขียวหวานเนื้อตุ๋นกับโรตีส	1,100
Green Curry, Braised Beef, Coconut Milk served with Roti Bread	
PHAD THAI KHAI HOR 🌿🌶️ ผัดไทไข่ห่อ	520
Fried Rice Noodles with Tiger Prawns wrapped in Egg Net	
PHAD PAK RUAM JAE GUB TAOHOO 🌿 ผัดผักรวมเจกับเต้าหู้	450
Local Market Stir-Fried Vegetables with Bean Curd and Mushroom Sauce	
KHAO SOI GAI 🌿🌶️ ข้าวซอยไก่	380
Northern Style Spicy and Creamy Egg Noodles Curry with Chicken Shallot and Pickled Condiments	

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AQUA SWEET TOOTH

SWEET TOOTH SELECTION 🥥 A selection of mini desserts to share for the table Coconut Pavlova, Vanilla Profiteroles, Banana Split Ice Cream, Magnum Fudge Pop Cake, Churros	800
CHURROS DE NARANJA MAKE IT LARGE! Orange and Lime Churros, Dulce De Leche and Chocolate Sauce	300 425
VANILLA PROFITEROLES 🥥 Hot Chocolate Sauce, Pistachio and Crunchy Chocolate	295
BANANA SPLIT MAKE IT LARGE! Banana, Vanilla, Chocolate, Strawberry Ice Cream, Whipped Cream	290 580
GIANT COCONUT PAVLOVA (To Share) 🥥 Baked Coconut Meringue, Raspberry Sauce, Coconut Custard, Fresh Mango and Berries	550
MAGNUM FUDGE POP CAKE 🥥 Chocolate Magnum, Caramel Cream, Chocolate Malt Popcorn	320
SEASONAL FRUIT PLATTER Exotic selection	250

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SIGNATURE COCKTAILS



AQUA MARTINI | 650

TROPICAL, FLORAL, HERBAL, SOFT

**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

EARTHY, RICH, BITTER, SMOKY

**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

FRUITY, BERRY, CITRUS

**Peddler's Salted Plum,
Sous Vide Strawberry
AQUA Strawberry Cordial,
Giffard Fraise Des Bois, 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

EARTHY, TANGY, FLORAL, LIGHT ONION

**Stranger & Sons's Gin, Lillet 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

FRUITY, NUTTY, RICH, BITTER

**Phraya Elements Rum,
Cracked Coffee Beans,
Silpin Coconut Pandan, Orange Bitters**

Our Thai take on the classic 'Old Fashioned', sees Phraya Elements Rum melded with apple, coconut and orange, in a cocktail inspired by the stories of the Himmaman Forest.



MOVE MOUNTAINS | 480

EARTHY, WOODY, FRUITY

**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 BLOSSOM (BY LEK) | 460

CITRUS, HERBAL, FLORAL

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

BERRY, CITRUS, FLORAL

Rose Wine, Aqua Home Made Black Raspberry Liqueur, 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

UMAMI, CITRUS, HERBAL SPICE

Grey Goose Vodka, ISSAN Rum Sous Vide Tom Yum, Infused Coconut Oil, 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

FRUITY, WOODY, HERBAL, SPICED, SMOOTH

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.



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CLASSIC COCKTAILS

COSMOPOLITAN 380

Grey Goose, Cointreau, Aperol, AQUA Homemade Juice

CUBA LIBRE 470

Matusalem Platino, Tonic Ginjinha and Sweet Wine

DAIQUIRI 340

Issan Rum, Issan Sugar Cane Cordial

WHISKY HIGH BALL 480

Kakubin Whisky, Mango & Coconut, Thai Basil Cordial, Soda

GIMLET (Clear) 520

Roku Gin, Mancino Secco, Prosecco Syrup, Lime Juice

PALOMA (Clarified) 490

Don Julio, Montelobos Mezcal Grapefruit Juice, Ancho Reyes, Aperol, Lime Juice, Franklin Pink Grapefruit, Salted Agave

NEW YORK SOUR 490

Naked Malt, Sustainable Lime Juice, Prosecco Syrup, Sangria Foam

JUNGLE BIRD 440

Matusalem Dark Rum 7 yrs, Campari, Apple Lemongrass Cordial Lime Juice

PISCO SOUR 450

Barsol Pisco, Lime Juice, Prosecco Syrup, Foamee

MANHATTAN (Figs) 650

Mitchers Rye, Mancino Rosso, Bitters

MARGARITA (Spicy) 530

Don Julio Blanco, Cointreau, Ancho Reyes, Tajin Powder Lime Juice, Prosecco Syrup

WHISKY SOUR 490

Naked Malt, Lime Juice, Prosecco Syrup, Foamee, Limoncello, Elderflower Liqueur

ENZONI 470

Hendrick's, Green Grapes Aperol, Lime Juice, Simple Syrup

SBAGLIATO 480

Mancino Rosso Amaranto, Campari, Prosecco

MARTINEZ 700

No.3 London Dry, Mancino Rosso, Mancino Secco, Maraschino

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SELECTION OF OLD FASHIONED

CLASSIC OLD FASHIONED Naked Malt, Dashes Bitters, Orange Coin	490
COCONUT OLD FASHIONED Michter's Bourbon, Coconut Chips, Fat Washed Coconut Oil, Bitters	510
PEANUT BUTTER OLD FASHIONED Naked Malt, Peanut Butter Fat Washed, Angostura Bitters	510
BANANA OLD FASHIONED Naked Malt, Sundried Banana, Angostura Bitters	510

SELECTION OF NEGRONI

NEGRONI (Shaken or Stirred) Botanist Gin, Mancino Rosso, Campari, Amaro Lucano, Punt e Mes, Orange Coin	500
MEZCAL NEGRONI Creyente Mezcal, Don Julio Blanco, Mancino Rosso, Campari, Orange Half Wheel	520
CYNAR NEGRONI Roku Gin, Cynar, Mancino Rosso Amaranto	490
WHITE NEGRONI Peddlers Craft Gin, Lillet Blanc, Suze, Lemon Twist	490

SELECTION OF MARTINI

VESPER MARTINI Bombay Sapphire, Grey Goose, Lillet Blanc, Lemon Twist	520
GIBSON Stranger's & Sons, Macino Secco Vermouth, Onion Pickle	490
PORNSTAR MARTINI Ketel One Vodka, Passion Fruit Liqueur, Fresh Lime Juice, Prosecco	490
ESPRESSO MARTINI Remy Martin 1738, Amaro Lucano, Sweetened, Espresso, Coffee Liqueur	750



COCKTAIL FOR THE TABLE (5 GLASSES)

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, Grapefruit 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, Cracked 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



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WINE BY THE GLASS

		Glass	Bottle
Sparkling Wine			
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	Tempranillo, "Cinco 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	510	2,490
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

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WINE GURU EXCLUSIVE SELECTION

Champagne, Tête de Cuvée		Bottle
N.V.	Laurent-Perrier, "Grand Siècle No 25", Brut, Tours-sur-Marne	15,700
2014	Louis Roederer, "Cristal", Brut, Reims *	19,800
2013	Dom Pérignon, Épernay	19,900
N.V.	Krug Grande Cuvée, Brut, Reims	23,000
2013	Louis Roederer, "Cristal", Brut Rosé, Reims	28,600
N.V.	Armand de Brignac Gold, Brut, Reims	33,000
2013	Salon "Le Mesnil" Blanc de Blancs, Brut, Côte des Blancs	57,500
White Wine		Bottle
France		
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

Please note that due to the exclusivity of these premium wines, membership discounts and/or other promotions cannot be applied.

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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, Bordeaux	32,000
2009	Château Pavie, Saint-Émilion 1 er Grand Cru Classé A, Bordeaux	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, Bordeaux	69,000

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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)	35,000
Spain	
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	
2018 Cabernet Sauvignon, Cabernet Franc, Ao Yun, Shangri-La, Yunnan	33,400

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GIN

	Glass	Bottle		Glass	Bottle
Origin by Anantara	380	4,900	Monkey 47 Sloe Gin	530	7,200
Bulldog	370	5,000	Monkey 47 Dry Gin	400	5,700
Hendrick's	500	7,000	Tanqueray	320	4,700
Hendrick's Neptunia	350	4,200	Tanqueray No.10	450	5,700
Hendrick's Flora Adora	490	6,300	Tanqueray Sevilla	420	4,700
Roku Gin	390	6,500	Iron Balls	450	5,400
Suntory Sui	480	4,100	Scapegrace	450	5,400
Bombay Sapphire	340	4,300	Gunpowder Gin	450	5,800
The Botanist	510	8,200	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		
Peddler's Salted Plum	450	4,800	Franklin & Sons Rose Lemonade		
Peddler's Craft	490	5,800	Franklin & Sons Classic Indian Tonic		
Stranger & Sons	470	6,000	Franklin & Sons Light Indian Tonic		
STRANGER & SONS TIDES Limited	460	6,800	Franklin & Sons Mallorcan Tonic		
No.3 London Dry	680	8,200	Franklin & Sons Rosemary & Black Olive Tonic		
Brana Gin Piment D'espelette	880	7,200	Perrier Peach		
Brana Citron Vert	470	6,500	Perrier Strawberry		
			Perrier Pink Grapefruit		
			Fever-Tree Indian Light		
			Fever-Tree, Indian Tonic		
			Fever-Tree Mediterranean Tonic		

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VODKA

	Glass	Bottle
Ketel One	360	4,500
Cîroc	490	7,000
Grey Goose	450	6,500
Grey Goose VX	490	9,700
Suntory Haku	340	4,900
Tito's (Gluten Free)	360	4,500
42 Below	280	4,100
Long TIme 86	280	3,900
Belvedere	410	6,000
Elit Stolichnaya	590	7,200
Stolichnaya	250	3,400
Chase	410	5,700
Absolut	270	3,700
Absolut Elyx	380	5,700
Sky	250	2,500

TEQUILA

Jose Cuervo Silver	380	3,300
Jose Cuervo Gold	400	3,600
Don Julio Blanco	450	6,500
Don Julio Reposado	510	7,600
Patrón Silver	480	7,200
Patrón Añejo	600	9,000
Patrón XO	480	7,200
Cenote Smoke	520	9,900
1800 Coconut	490	6,700
1800 Cristalino	890	12,300

MEZCAL

Se Busca Mezcal Reposado	280	5,600
Se Busca Mezcal Joven	280	4,800
Canejos	480	6,500
Creyente Mezcal	550	6,200
Montelobos	580	6,500

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RUM

	Glass	Bottle
Thailand		
Chalong Bay	290	4,000
Chalong Bay Kaffir Lime	300	4,200
Phraya Element	310	4,300
Phraya Gold	410	5,700
Mekhong Rum	240	2,200
ISAN Rum	350	2,500
Malai	340	2,500
Indonesia		
Nusa Caña White	280	2,300
Nusa Caña Spiced	280	2,300
Cuba		
Havana Club 3 Years	250	3,700
Matusalem Plantino	380	3,800
Matusalem 7 Years	480	4,400
Bacardi	260	3,800
Havana Club 7 Years	300	4,400
Venezuela		
Diplomático Planas	350	4,200
Diplomático Matuano	350	4,200
Santa Teresa	430	6,300
Guatemala		
Ron Zacapa 23	460	6,800
EL Pasador xo	650	9,000
EL Pasador Grand Reserva	770	10,700
Nicaragua		
Flor De Cana 12 Years	450	5,300
Barbados		
Plantation 3 Stars White	280	3,900
Plantation Dark	310	4,300
Plantation 5 years	380	5,300
Italy		
Samaroli	720	12,300
Brazil		
Sagatiba	350	3,200

THE CLASE AZUL

Tequilas originated in the small Mexican town of Santa Maria Chanchesda. 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 2,500) (BOTTLE THB 35,000)

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.



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

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

COGNAC, ARMAGNAC & BOURBON

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

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RÉMY MARTIN

	Glass	Bottle
RÉMY MARTIN VSOP	580	8,500
RÉMY MARTIN 1738	750	11,000
RÉMY MARTIN XO	1,800	26,000
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 offers a different approach to the masterpiece."

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

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	7,500	120,000
HIBIKI, 21 YEARS	9,700	150,000



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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	300
Baileys	300
Pimm's No.1	310
Pernod	320
Amaretto	320
Jägermeister	330
Fernet Branca	350
Drambuie	350
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

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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	180
Mediterranean Indian Tonic	

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 Dark Ale	210

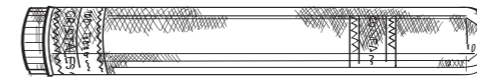
DRAUGHT BEER

	Small	Large
Chang	270	360
Asahi	270	370

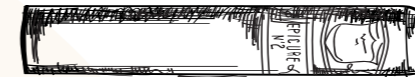
TEA & COFFEE

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

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 620

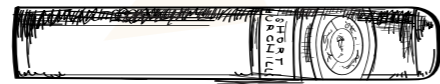
Tasting Note: Complex cigar, with creamy coffee flavors, notes of wood and cocoa in addition to the dominant tobacco flavor.



Size: Petit Robusto
Ring Gauge: 42
Length: 4 1/3"



Size: Robusto
Ring Gauge: 50
Length: 4 7/8"



Size: Robusto
Ring Gauge: 50
Length: 4 7/8"



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 Julieta 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" x 40
Strength : Medium-Full



Size : 5.63" x 46
Strength : Light - Medium



Size : 5" x 54
Strength : Light - Medium



Size: 6" x 52
Strength : Medium - Full

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

Undercrown Sun Grown Flying Pig **1,190**

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

Undercrown Shade Corona **1,390**

Tasting Note: Nuts, Sweet cream, Toast, Spice and Honey

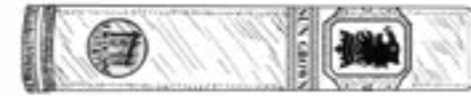
Undercrown Shade Tubo **1,790**

Tasting Note: Nuts, Sweet cream, Toast, Spice and Honey

Undercrown Maduro Toro Tubo **1,890**

Tasting Note: Earthy notes of cream, Spice with a sweet tobacco finish

NICARAGUA CIGAR MENU



Size : 6" x 50
Strength : Medium - Full



Size: 5" x 52
Strength : Medium - Full



Size: 3.75" x 56
Strength : Medium



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



Size: 5 1/4" x 52
Strength : Medium-Full

Undercrown Sun Grown Gran Toro Tubo **1,890**

Tasting Note: Woody, Earth, Spice, Creamy finish

CAO Pilon Robusto Extra **1,390**

Tasting Note: Cocoa, Cedar, Spice

Kentucky Fire Cured Hamhock **1,190**

Tasting Note: Roasted hickory, Oak, Sweet Kentucky burley tobaccos

Norteno Robusto Grande **1,090**

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

Herrera Esteli Robusto Grande Maduro **980**

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