

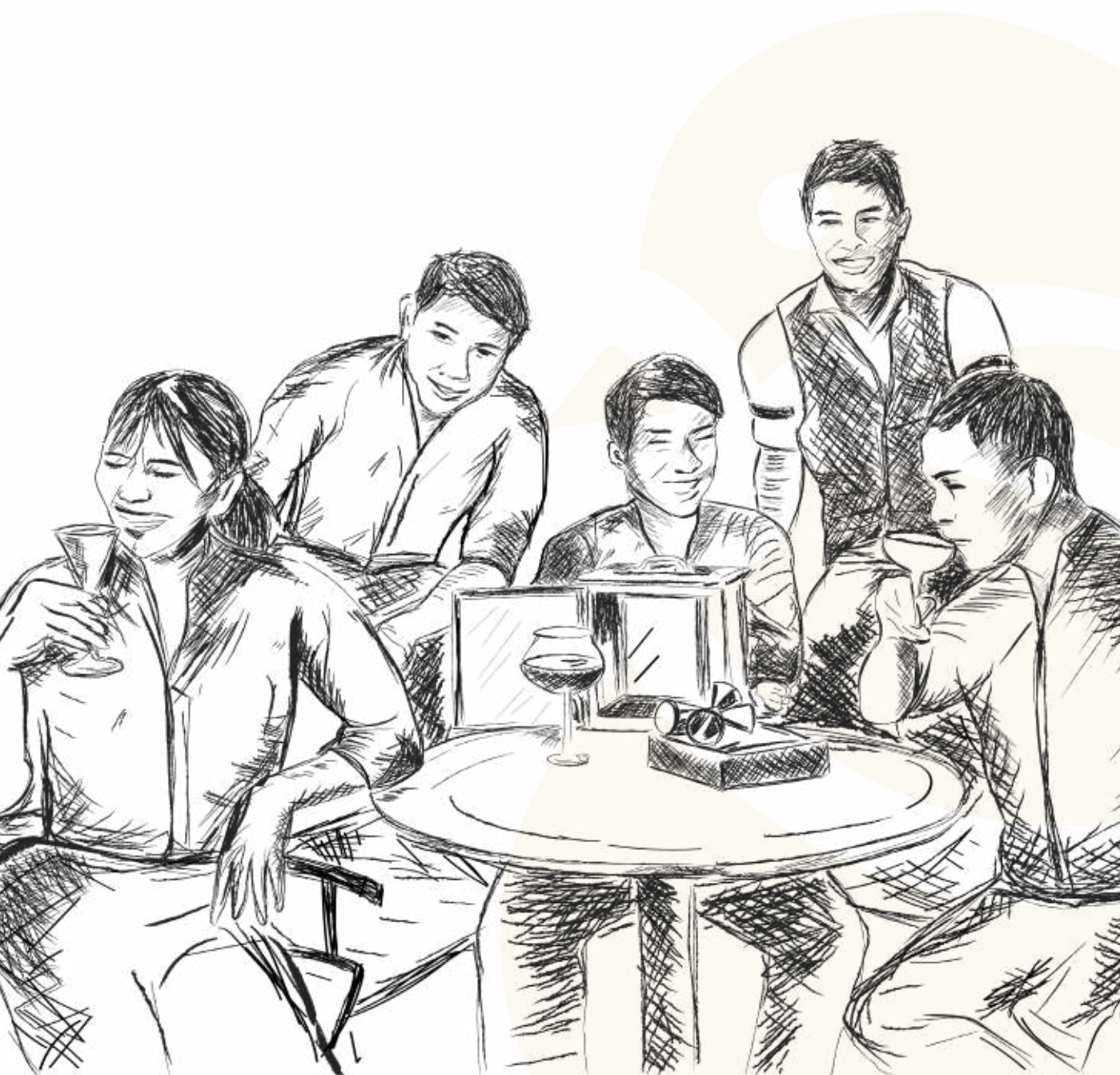
AQUA BAR

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.





CONTENT

1 - 7

**SIGNATURE & SUPER CLASSIC
COCKTAIL / SOFT BEVERAGE**



8 - 11

**GIN / VODKA / RUM
MEZCAL / THE CLASE AZUL**



**12 SINGLE MALT /
THAI SINGLE MALT / WHISKEY**

**13 COGNAC,
WHISKEY & BOURBON**



**14
RÉMY MARTIN**

15

JAPANESE WHISKY



16

APERITIF & DIGESTIFS

17

**DRAUGHT BEER / BOTTLE BEER
SOFT DRINKS / TEA & COFFEE
/ FRESH JUICE**

18

**PREMIUM CAVIAR
SELECTION**



19 - 29

AQUA BITES



SIGNATURE COCKTAILS



AQUA MARTINI | 650

TROPICAL, FLORAL, HERBAL, SOFT

**Greygoose 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.

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

**Hapusa 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 Gold 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 Himmapan 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.



CLASSIC COCKTAILS

COSMOPOLITAN	380	MANHATTAN (Figs)	650
Grey Goose, Cointreau, Aperol, AQUA Homemade Juice		Maker's Mark, Amaro Averna, Bitters, Fresh Wild Cherry	
CUBA LIBRE	470	MARGARITA (Spicy)	530
Havan Club 3 years, Tonic Ginjinha and Sweet Wine		Altos Tequila, Cointreau, Ancho Reyes, Tajin Powder Lime Juice, Prosecco Syrup	
DAIQUIRI	340	WHISKY SOUR	490
Issan Rum, Issan Sugar Cane Cordial		Naked Malt, Lime Juice, Prosecco Syrup, Foamee, Limoncello, Eldferflower Liqueur	
WHISKY HIGH BALL	480	ENZONI	470
Kakubin Whisky, Mango & Coconut, Thai Basil Cordial, Soda		Hendrick's, Green Grapes Aperol, Lime Juice, Simple Syrup	
GIMLET (Clear)	520	SBAGLIATO	480
Roku Gin, Mancino Secco, Prosecco Syrup, Supasawa Lime		Mancino Rosso Amaranto, Campari, Prosecco	
PALOMA (Clarified)	490	MARTINEZ	700
Don Julio, Canejos Mezcal Grapefruit Juice, Ancho Reyes, Aperol, Lime Juice, Franklin Pink Grapefruit, Salted Agave		No.3 London Dry, Mancio Rosso, Mancino Secco, Maraschino	
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			

SELECTION OF OLD FASHIONED

CLASSIC 490

OLD FASHIONED

Michter's Bourbon, Dashes
Bitters, Orange Coin

COCONUT 510

OLD FASHIONED

Michter's Bourbon,
Coconut Chips, Fat Washed
Coconut Oil, Bitters

PEANUT BUTTER 510

OLD FASHIONED

Naked Malt, Peanut Butter
Fat Washed, Angostura Bitters

BANANA 510

OLD FASHIONED

Naked Malt, Sundried Banana,
Angostura Bitters

SELECTION OF NEGRONI

NEGRONI (Shaken or Stirred) 500

Plymouth Gin,
Mancino Rosso,
Campari, Amaro Lucano,
Punt e Mes, Orange Coin

MEZCAL NEGRONI 520

Creyente Mezcal,
Don Julio Blanco,
Mancino Rosso, Campari,
Orange Half Wheel

CYNAR NEGRONI 490

Roku Gin, Cynar,
Mancino Rosso Amaranto

WHITE NEGRONI (High ball) 490

Hapusa Gin,
Lillet Blanc, Suze, Lemon Twist

SELECTION OF MARTINI

VESPER MARTINI 520

Bombay Sapphire,
Grey Goose, Lillet Blanc,
Lemon Twist

GIBSON 490

Hapusa Gin,
Macino Secco Vermouth,
Onion Pickle

PORNSTAR MARTINI 490

Greygoose Vodka,
Passion Fruit Liqueur,
Fresh Lime Juice,
Prosecco

ESPRESSO MARTINI 750

Remy Martin 1738,
Amaro Lucano,
Espresso, Coffee Liqueur



COCKTAIL FOR THE TABLE (5 GLASSES)

NEGRONI Plymouth 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 Maker's Mark, Bitters, Amaro Averna , Fresh Wild Cherry	3,100
MEZCAL NEGRONI Altos Tequila, Creyente Mezcal, Mancino Rosso Amaranto, Campari, Orange Half Wheel	3,200



MOCKTAIL

RAJADAMRI SPRITZER	230
Fresh Orange Juice, Grapefruit Juice, Rose Syrup , Lime Juice, London Essence GINGER Ale	
LEMON & THYME SODA	230
Parody Non Alcohol Gin, Thyme Syrup, Perrier	
PINEAPPLE CARDAMOM LEMONADE	230
Fresh Pineapple Juice, Cardamon Toasted Pineapple Syrup, Perrier	
STRAWBERRY MOJITO	250
Fresh Strawberry Puree, Spearmint, Fresh Lime	
TROPICAL OLD FASHIONED	350
Sober Non Alcohol Whisky, Cracked Coffee Beans, Silpin Coconut Syrup	
N/A GIN TONIC	350
Sober Non Alcohol Gin, Rose Lemonade	
N/A WHISKY SOUR	350
Sober Non Alcohol Whisky, Lime Juice, Sugar Syrup, Foamee	



GIN

	Glass	Bottle		Glass	Bottle
Bulldog	370	5,000	Monkey 47 Sloe Gin	530	7,200
Hendrick's	500	7,000	Monkey 47 Dry Gin	400	5,700
Hendrick's Neptunia	350	4,200	Tanqueray	320	4,700
Hendrick's Flora Adora	490	6,300	Tanqueray No.10	450	5,700
Roku Gin	390	6,500	Tanqueray Sevilla	420	4,700
Suntory Sui	490	4,100	Iron Balls	450	5,400
Bombay Sapphire	340	4,300	Scapegrace	450	5,400
The Botanist	510	8,200	Gunpowder Gin	450	5,800
Beefeater 24	330	4,200	Caorun Gin	520	6,200
Beefeater Dry	270	4,000	The Bitter Truth	450	5,500
Beefeater Pink	330	4,300	Lady Trieu	550	5,200
Peddler's Aged	650	9,200	Plymouth Gin	450	4,300
Peddler's Salted Plum	450	4,800	Hapusa	450	4,300
Peddler's Craft	490	5,800	Choose your Tonic		
Stranger & Sons	470	6,000	London Essence Grapefruit Soda		
No.3 London Dry	680	8,200	London Essence Indian Tonic		
Brana Gin Piment D'espelette	880	7,200	London Essence Ginger Ale		
Brana Citron Vert	470	6,500	Perrier Peach		
			Perrier Strawberry		
			Franklin & Son's Rose Lemonade		
			Franklin & Son's Classic Indian Tonic		
			Franklin & Son's Light Tonic		
			Franklin & Son's Rosemary Black Olives		

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

VODKA

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

TEQUILA

Altos	450	5,800
Epsolon	450	5,800
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

Canejos	480	6,500
Creyente Mezcal	550	6,200
Montelobos	580	6,500
Corte Vertuso	450	6,200

RUM

Thailand	Glass	Bottle
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
ISSAN Rum	350	2,500

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
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

Barbados

Plantation 3 Stars White	280	3,900
Plantation Dark	310	4,300

Italy

Samaroli	720	12,300
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Brazil

Sagatiba	350	3,200
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THE CLASE AZUL

Tequilas originated in the small Mexican town of Santa Maria Chichetda. 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.



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	Glenmorangie, 10 Years	400	5,500
Singleton Dufftown, 12 Years	420	5,800	Glenmorangie Quinta Ruban	450	6,300
Singleton Dufftown, 15 Years	450	6,200	Glenmorangie, 18 Years	710	9,900
Singleton Dufftown, 18 Years	580	8,000	Old Pulteney, 12 Years	450	6,200
Glenfiddich, 12 Years	430	5,900	Old Pulteney, 15 Years	660	7,650
Glenfiddich, 15 Years	540	7,500	BALBLAIR, 15 Years	800	11,800
Glenfiddich, 18 Years	610	8,500	BALBLAIR, 18 Years	1,800	25,000
Glenfiddich 21 Years	3,000	40,000			
The Balvenie, 12 Years	480	6,600	Blended Whisky		
Balvenie Portwood 21 Years	3,600	48,000	Naked Malt	470	5,500
The Balvenie 30 Years	16,600	230,000	Johnnie Walker Double Black	460	6,200
The Macallan Double Cask, 12 Years	700	9,800	Johnnie Walker Black	420	4,900
The Macallan Sherry Oak Cask, 12 Years	710	9,900	Johnnie Walker Gold	430	6,400
The Macallan Double Cask, 18 Years	4,100	58,000	Johnnie Walker XR, 21 Years	780	11,700
The Macallan Sherry Oak, 18 Years	4,800	60,000	Johnnie Walker Blue Label	1,100	16,500
The Macallan 200	13,700	137,400	Johnnie Walker King George VII	4,600	65,000
The Macallan Double Cask 15 Years	1,200	15,000	Copper Dog	370	6,200
The Macallan Sherry Oak 25 years	16,800	250,000	Monkey Sholder	430	5,900
Highland Park 18 Year	1,750	25,000	J&B Rare	280	4,200
Glenfarclas, 30 Years	3,500	50,000	Chivas, 12 Years	330	4,600
Glenfarclas, 40 Years	5,500	79,000			
Auchentoshan 18 Years	1,200	16,000			
Auchentoshan 21 Years	2,500	33,000			

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

COGNAC, WHISKEY & BOURBON

Island	Glass	Bottle	American	Glass	Bottle
Talisker, 10 Years	580	8,000	Wiseman Straight Rye	420	5,600
Islay			Wild Turkey Rare Breed	500	7,000
Laphroaig Select Cask, 10 Years	430	6,400	Wild Turkey Aged 12 Year	900	12,500
Bowmore 12 years	580	8,000	Michter's Rye	550	7,800
Bowmore 15 Years	900	12,000	Michter's Bourbon	550	7,300
Lowlands			Michters Sour Mash	500	7,300
Glenkinchie 12 Years Old	580	8,000	Maker's Mark	360	5,300
Ireland			Maker's Mark 46	700	9,000
John & Jameson	330	4,600	Knob Creek	400	5,700
Jameson Black Barrel	580	6,500	Kentucky Owl Straight	1,200	15,000
Bushmills 16 Years	890	13,000	Kentucky Owl Ko Confiscated	1,200	15,000
Bushmills 21 Years	1,890	26,000	Woodford Reserve	440	6,500
Canadian Rye			Jack Daniel's	320	4,400
Canadian Club	320	4,700	Bulleit Rye	410	5,700
Thailand Single Malt			Bulleit Bourbon	340	4,700
Prakaan Select Cask	450	5,200	Jim Beam	280	3,900
Prakaan Peated Malt	480	5,400	Cognac		
Prakaan Double Cask	500	6,900	Hennessy VS	320	5,000
			Hennessy VSOP	460	6,400
			Hennessy XO	1,050	14,600

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."

JAPANESE WHISKY

	Glass	Bottle
KAKUBIN	340	4,000
CHITA	450	5,700
NIKKA FROM THE BARREL	600	7,800
SUNTORY YAMAZAKI 18 YEARS	950	10,500
SUNTORY HAKUSHU 12 YEARS	1,570	21,900
SUNTORY HAKUSHU 18 YEARS	8,000	110,000
HIBIKI, 17 YEARS	7,500	120,000
HIBIKI, 21 YEARS	9,700	150,000



APERITIF & DIGESTIFS

	Glass
Mancino Rosso Amaranto	250
Mancino Bianco Ambrato	250
Mancino Secco	250
Amaro Lucano	300
Aperol	300
Limoncello	290
Campari	300
Ricard	300
Montenegro Amaro	300
Cointreau	300
Kahlua	300
Baileys	300
Pimm's No.1	280
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

SOFT DRINKS / WATER

Perrier	185/285
Vittel Still	290
Chang Mineral Still Water	120/195
Chang Mineral Sparkling Water	150/220
Pepsi, Coca-Cola, 7 up, Ginger Ale Tonic Water, Club Soda	145
Premium Tonic London Essence Franklin & Son's	180

JUICE

Fresh Whole Coconut	280
Pineapple, Guava, Orange, Mango, Watermelon	260
Freshly Squeezed Thai Tangerine	250

BOTTLE BEER

	Small
Chang	220
Chang Cold Brew	220
Corona	220
Singha	220
Heineken	220
Asahi	220
Chalawan Pale Ale	300
Andaman Phuket Dark Ale	300

DRAUGHT BEER

	Small	Large
Chang	300	500
Asahi	300	500

TEA & COFFEE

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

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



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



AQUA SALAD SELECTIONS

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	

 Vegetarian
  Contains Nuts
  Pork
  Seafood
  Alcohol
  Spicy

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PIZZAS

BURRATA CHEESE AND PARMA HAM 	950
Rocket Leaves, Shaved Parmesan	
MARGHERITA 	750
Tomato Sauce, Buffalo Mozzarella, Basil	
BIANCA	850
Brie Cheese, Champignon Mushrooms, Speck Ham, Shaved Black Truffle	
DIVOLA	850
Spicy Salami, Taggiasche Olives, Mozzarella Fior Di Latte	
BOSCAIOLA	850
Italian Sausage, Wild Mushroom, Provolone Cheese	















FOCACCIAS

FOCACCIA MASCARPONE 	1,200
Mascarpone and Mozzarella Cheese, Truffle Oil, Chives	
FOCACCIA PARMA HAM 	1,300
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"  42 months, served with Pan Con Tomato	1,750	3,400
JAMON IBERICO DE BELLOTTA  24-30 months, served with Pan Con Tomato	1,290	2,690
JAMON IBERICO DE CEBO  24-30 months, served with Pan Con Tomato	900	1,710
PREMIUM TRUFFLE DEGUSTATION BOARD   Truffle Prosciutto, Truffle Ham, Truffle Mortadella, Truffle Manchego, Truffle Brie, Truffle Gouda, Truffle Honey	1,150	1,850
CHEESE BOARD   Taleggio, Brie, Comté, Gorgonzola, Truffle Gouda, Parmesan, Condiments	740	1,250
CHARCUTERIE BOARD   Parma Ham, Truffle Mortadella, Pavé au Poivre, Chorizo, Beef Pastrami, Smoked Chicken	740	1,250
ITALIAN "DEGUSTAZIONE" BOARD   Gorgonzola, Taleggio, Parmigiano Reggiano, Truffle Mortadella, Spicy Salami, Prosciutto Di Parma	740	1,250
FESTIVAL SAUSAGES BOARD   Lamb Sausage, Chiang Mai Sausage, Cumberland Sausage, Brie, Aged Cheddar, Wholegrain mustard	740	1,250
OCEAN BOARD  Smoked Salmon, Seabass Gravlax, Sweet Water Prawns, Salmon Rillettes, Seabream Ceviche	840	1,500

 Vegetarian
  Contains Nuts
  Pork
  Seafood
  Alcohol
  Spicy

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

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" 	400
Fermented Fried Pork Sausages, Fresh Ginger, Red Chili, Cabbage	
BUFFALO CHICKEN WINGS 	350
Cayenne Pepper Hot Sauce, Ranch Dressing	
CRISPY CALAMARI 	450
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	



Vegetarian



Contains Nuts



Pork



Seafood



Alcohol



Spicy

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AQUA BITES

TRUFFLE FRENCH FRIES 	450
Truffle, Parmesan, Parsley	
CHEESY LOADED CURLY FRIES 	550
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	
CHICKEN SAMOSA	390
Mint Chutney, Tamarind Sauce	
POTATO AND PEAS SAMOSA 	370
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

US WAGYU GOLD MBS 8-9

TENDERLOIN 7 OZ 

4,400

STRIPLOIN 

3,900

Selection of sauce

- Ghost pepper sauce
- Morel sauce
- Red wine sauce
- Bearnaise sauce
- BBQ sauce

ESCARGOTS A LA BOURGUIGNONNE

950

Garlic Butter, Farmer's Bread

PAN SEARED FOIE GRAS 

1,400

Brioche Bread, Fig Jam, Pistachio

LUMINA LAMB DOUBLE CUTLETS 

2,500

Creamy Polenta, Snow Peas, Mint Sauce

SIDES

MASHED POTATO

350

CHARGRILLED ASPARAGUS

350

BLANCHED BROCCOLINI

350

CREAMY SPINACH

350



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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 (800-900G.)   **4,500**
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 	220
Boiled Young Soybeans, Pink Salt	
AOYAMA SASHIMI MORIAWASE 	3,950
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  	950
Fresh Sashimi Salad, Avocado, Wasabi Soy Dressing	



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BISCOTTI

BURRATA CAMPANA  	750
Oranges Textures, "Crescione", White Anchovies, White Balsamic Vinegar	
WAGYU BEEF CARPACCIO 	850
Black Truffle, Aged Parmesan, Mizuna Leaves, Balsamic Vinegar, Toasted Buckwheat	
SPAGHETTI ALLO SCOGLIO 	980
Shellfish Broth, Mussels, Tiger Prawns, Scallops, Confit Cherry Tomatoes, Lemon Zest	
PAPPARDELLE BOLOGNESE	950
Beef Ragout, Tomato Sauce, Parmigiano Reggiano 24 Months	
PENNE ALLA CARBONARA 	900
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	650
Crispy Corn Tortilla, Avocado, Radish, Sweet Chipotle Aioli, Mezcal Cream Caramelized Black Sesame Seeds	
SMOKED HIBACHI BBQ PORK BELLY 	990
Spiced Marinated Pork Belly, Chef's Secret Sauce, Grilled Jalapeño Peppers	
SIGNATURE LUBINA CHILENA Y CARTAGENA RICE 	1,600
Roasted Chilean Sea Bass, Peruvian Seafood Rice, Rock Fish Sauce	
BRAZILIAN STYLE WAGYU GRADE 9 PICANHA	1,850
Wagyu Brazillian Style Grilled Rump Steak, Aji Limo, Spicy Baby Corn Tempura	

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SPICE MARKET

POH PIA THORD 🌶️	580
ปอเปี๊ยะทอด	
Deep Fried Crab Meat Spring Rolls served with Sweet Chilli Sauce	
SA-TAY RUAM 🐔 🐷 🍤 🌶️	580
สะเต๊ะรวม	
Assorted Grilled Chicken, Beef, Pork, Shrimp Satay, Peanut Sauce, Cucumber Relish	
SOM TAM MOO KROB RUE GAI YANG 🐷 🍤 🌶️	450
ส้มตำหมูกรอบ หรือไก่ย่าง	
Spicy Green Papaya Salad, Crispy Pork or Grilled Chicken	
KAI JIEW NEUA PU 🌶️	450
ไข่เจียวเนื้อปู	
Thai Omelette, Crab Meat	
GAENG KIEW WARN NEUA TOON GUB ROTI 🌶️ 🍌	1,100
แกงเขียวหวานเนื้อตุ๋นกับโรตีส	
Green Curry, Braised Beef, Coconut Milk served with Roti Bread	
PHAD THAI KHAI HOR 🍤 🌶️	520
ผัดไทไข่ห่อ	
Fried Rice Noodles with Tiger Prawns wrapped in Egg Net	
PHAD PAK RUAM JAE GUB TAOHOO 🥕	450
ผัดผักรวมเจกับเต้าหู้	
Local Market Stir-Fried Vegetables with Bean Curd and Mushroom Sauce	
KHAO SOI GAI 🌶️ 🍌	380
ข้าวซอยไก่	
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	500 625
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