



## Cocktails

### Mojito 320

Try this Cuban cocktail in its classic format or spiked with mango, passion fruit or strawberry

### Cosmopolitan 300

Smirnoff vodka, triple sec, freshly squeezed lime juice and a dash of cranberry to make it "o-so pretty & pink"

### Margarita 280

Tres Magueyes blanco tequila, Cointreau triple sec & freshly squeezed lime juice

### Daiquiri 300

Using Embury's 8:2:1 formula; 8 parts Pampero blanco rum, 2 parts lime juice, 1 part sugar syrup

### Caipirinha 300

Pronounced 'kie-pur-reen-yah' this Brazilian combination combines lime, cachaça & a drop of sugar

### Mai Tai 300

Victor Jules Bergeron or Trader Vic as he become known, created the original Mai Tai in 1944 one evening in his Oakland restaurant. This is our interpretation. Pampero blanco rum, lime, almond & a touch of triple sec

### Mocktails 220

#### Virgin Mojito

We have swapped out the rum for apple juice in this classic

#### Anantara Fruit Burst

Our delicious house blend of local fruit juices

#### Nada-colada

A Piña Colada with nada drop of booze

## Beer

<b>Chalawan Craft Beer, Thailand</b>	<b>250</b>
<b>Kirin Ichiban, Japan</b>	<b>260</b>
<b>Chang Draught, Thailand</b>	<b>190</b>
<b>Singha, Thailand</b>	<b>220</b>
<b>Chang, Thailand</b>	<b>220</b>
<b>Heineken, Holland</b>	<b>240</b>
<b>Corona, Mexico</b>	<b>280</b>

## Sparkling Wine

**Prosecco Brut, 7 Cascine, Italy 360**

## White Wine

**Colombard, Monsoon Valley, Thailand 320**

**Chardonnay, Stonefish, Western Australia 340**

**Sauvignon Blanc, Wild Rock, New Zealand 370**

## Rosé Wine

**Rosé, Monsoon Valley, Thailand 320**

## Red Wine

**Shiraz, Monsoon Valley, Thailand 320**

**Pinot Noir, Yering Station, Australia 330**

**Cabernet Sauvignon, Terrazas Altos, Argentina 360**

## Spirits – All Spirits served in 60ml Measures

### Vodka

**Smirnoff 280**

**Absolut 310**

**Ketel One 340**

### Rum

**Pampero Blanco 280**

**Bacardi Superior or Captain Morgan 310**

**Ron Zacappa 500**

### Whisk(e)y

**Jameson's Irish 310**

**Jack Daniels Bourbon 310**

**Johnnie Walker Black Label 450**

### Fizzy

**Coke, Diet Coke, 7up, Mirinda, Tonic Water 130**

**Soda Water, Ginger Ale**

### Fresh Fruit Juice

**Watermelon, Mango 190**

### Chilled Fruit Juice

**Lime, Pineapple, Orange, Apple, Lychee 160**

### Water

**Crystal 600ml 60**

**Acqua Panna or San Pellegrino (Small) 160**

**Acqua Panna or San Pellegrino (Large) 320**

## GIN & TONIC MENU

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

### The Gin

We've hunted high and low to bring you a selection of the finest gins serve in 60 ML measures

Gordon's Gin, England	280
Tanqueray, England	310
Hendrick's, Scotland	380
G'Vine Floraison, France	380
Caorunn, Scotland	450

### The Garnish

Our garnishes are individually paired to each gin to either lift or contrast the dominant botanicals to enhance each gin

Fresh Lime
Fresh Lime,
Fresh Cucumber
Fresh grape
Fresh apple

### The Tonic

The tonic is a crucial element We stock a number of tonics to offer you a heightened G&T experience

#### House tonic water

Schweppes Tonic

**Premium tonic water 95**

Fever- Tree Indian Water, England

East Imperial Burma, New Zealand

**Premium Ginger Beer 95**

East Imperial Mombasa Ginger Beer



Food served 16:00 – 22:30

### Bites

<b>Tom Yum Nuts</b>  	120
Spiced cashew & peanuts, Thai chili & kaffir lime leaves	
<b>Nua Daad Deaw</b>	140
Thai air dried beef	
<b>Khao Kriab Goong</b> 	110
Crispy shrimp cracker, chili paste	



### Appetizers

<b>Goong Ta Kray</b>	330
Lemongrass marinated prawns fried, sweet chili & mango dip	
<b>Gai Hor Bai Toey</b>	240
Fried marinated chicken wrapped in a Pandan leaf, dark soy sauce, sesame	
<b>Thod Man Pla Krai</b>  	280
Deep-fried Thai fish cake, sweet & sour sauce	
<b>Poh Pia Sod</b>	330
Fresh spring rolls filled with shrimps, carrot, cucumber, glass noodles, red onion, coriander & mint, sweet chili sauce	
<b>Satay Ruam Mitr - Gai, Nuea &amp; Moo</b> 	300
Marinated chicken, beef & pork skewers, peanut sauce & pickled cucumber salad	

### Salads

<b>Yum Ma Muang Pla Ka Pong Thod</b>  	330
Crispy fillet sea bass, spicy green mango salad	
<b>Laab Gai Rue Moo</b> 	310
Minced chicken or pork salad, toasted rice & fresh mint	
<b>Yum Som O</b>	350
Spicy pomelo salad, prawns and roasted coconut	
<b>Yam Nua Yang</b>  	330
Spicy grilled beef salad, coriander & lime dressing	
<b>Som Tam Goong Sod</b>   	350
Famous green papaya salad, shrimps, chili, lime dressing & crushed peanuts	

### Soups

<b>Tom Yam Goong</b>  	330
Traditional Thai spicy & sour prawn soup infused with lemongrass	
<b>Tom Kha Gai</b>	280
Chicken & coconut soup	

### Curries

<b>Gaeng Kiew Waan Gai rua Moo</b>  	350
Thai green chicken or pork, Thai basil leaves & eggplant	
<b>Gaeng Phed Ped Yang</b>  	420
Roasted duck curry, lychee, pineapple, cherry tomato, kaffir lime leaves & sweet basil	
<b>Massaman Nua</b>  	450
Beef Massaman curry, sweet potatoes, peanuts	

### From the Wok

<b>Phad Kra Prao Moo</b>   	330
Stir-fried minced pork, chili, mushrooms, hot basil leaves	
<b>Gai Phad Med Ma Muang</b>  	350
Stir-fried chicken, cashew nuts	
<b>Nuea Phad Prik Thaidam</b>	450
Stir fried beef tenderloin, young green chili & crushed black pepper	
<b>Pla Phad Cha</b>   	420
Wok fried fish with galangal, fresh green peppercorns, kaffir lime leaves & oyster sauce	
<b>Phad Pak Ruam</b>	220
Stir-fried assorted vegetables, shiitake mushrooms, oyster sauce	


### Rice & Noodles

<b>Phad Thai Goong</b> 	390
Stir-fried Thai noodles, prawns, egg & tamarind sauce	
<b>Phad See Ew Gai</b>	320
Wok fried flat noodles, chicken & kale	
<b>Khao Phad Poo, Gai or Goong</b>	420/320/390
Fried rice, fresh crab meat, chicken or prawns	
<b>Khao Phad Sap Pa Rod</b> 	360
Fried rice, pineapple, chicken, raisins & cashew nuts, served in a pineapple	

### Desert

<b>Khao Niew Ma-Mouang</b> 	220
Mango sticky rice	
<b>Pol La Mai Ruam</b>	220
Selection of local seasonal fruits	

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

 = Contains Nuts     = Spice Level