

*The legacy of  
coastal Indian  
gastronomy*

*Tasting Menu*

# Non-Vegetarian

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## AMUSE BOUCHE

### Phal Dhokla

Gram flour sponge, tropical fruits relish, sweet yoghurt and red chili jam.

### Wada Bao

Mumbai famous street food spiced potato dumpling with steamed bao.

### Khara Puff

Spiced assorted vegetables encased in puff pastry, cranberry chutney.

## ENTREE I

### Peri - Peri Jheenga

Hot and sour Goan style pickled peri-peri marinated prawns, flame grilled with smoked tomato and bell pepper chutney.

## ENTREE II

### Kozhi Chuttathu

Char grilled and smoked red chili and Malabar spices, yogurt marinated chicken drumstick served with beetroot pickle shallot, fresh mint sauce.

## ENTREE III

### Truffle Madras Curry Chop

Flat-grilled, spicy curry-flavoured meaty lamb chops, scented with truffle oil and tomato chutney.

## SORBET

### Main course I

#### Machher Jhol

Bengali style traditional spicy sea bass curry Panchphoran tempered pumpkin mash.

### Main course II

#### Chicken Ghee Roast

Chicken tossed in ghee and spicy red chili sauce, served with kal dosa.

### Main course III

#### Mutton Perattu

Kerala style mutton preparation, bun parotta.

## Dessert

### Filter Kapi Misu

Coorg filter coffee flavoured tiramisu.

THB 1900 ++

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



# Vegetarian

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## AMUSE BOUCHE

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Gram flour sponge, tropical fruits relish, sweet yoghurt and red chili jam.

### Wada Bao

Mumbai famous street food spiced potato dumpling with steamed bao.

### Khara Puff

Spiced assorted vegetables encased in puff pastry, cranberry chutney.

## ENTREE I

### Paneer Cafreal

Grilled fresh herbs marinated cottage cheese, served with cherry jalapeno chutney.

## ENTREE II

### Pesarattu Paniyaram

Spiced whole green lentil takoyaki filled with cheese spicy tomato chutney.

## ENTREE III

### Wild Mushroom Ularthiyayhu

Wild mushroom stir-fried with Malabar spices.

## SORBET

### Main course I

#### Tofu Jhol

Bengali style traditional spicy tofu curry  
Panchphoran tempered pumpkin mash.

### Main course II

#### Paneer Ghee Roast

Paneer tossed in ghee and spicy red chili sauce, served with kal dosa.

### Main course III

#### Soy Perattu

Kerala style soy protein preparation, bun parotta.

## Dessert

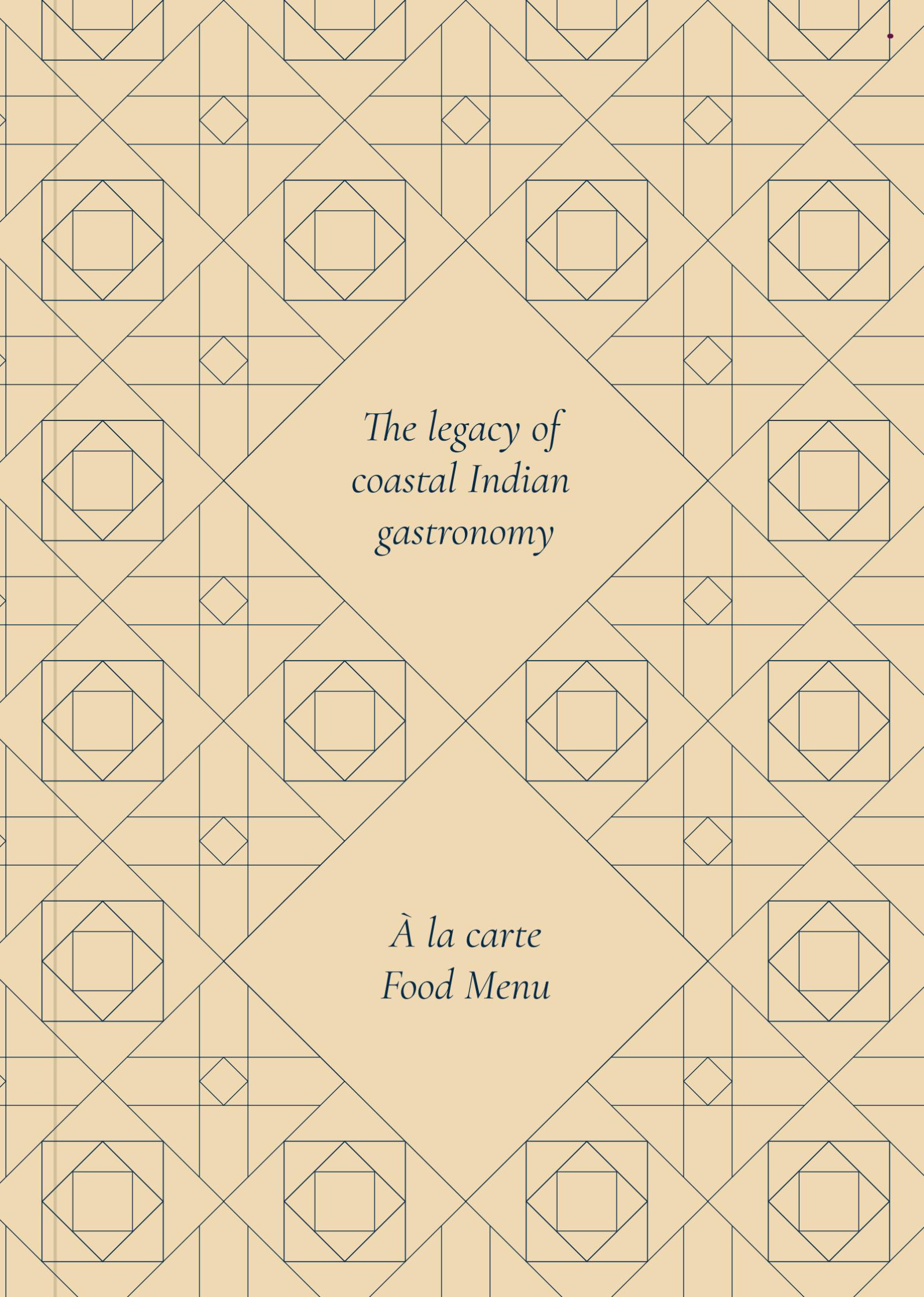
### Filter Kapi Misu

Coorg filter coffee flavoured tiramisu.

**THB 1600 ++**

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*À la carte  
Food Menu*

## Soup

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### Caramelised Garlic, Tomato Saar

**THB 170**

Slowly caramelised garlic in fresh tomatoes and peppery soup, served with prawn salad.

### Kozhi Ishtu

**THB 160**

Thick coconut milk poached tender chicken slivers, curry leaves oil and fresh chilli with farm Vegetable and Keralan spices.

### Burnt Garlic & Tomato Saar

**THB 150**

Slowly caramelised garlic in fresh tomatoes and peppery soup, served with tomato salad.

## Cold starters

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### Pani Puri

**THB 280**

Crispy flour sphere filled with potato and chickpeas served with 5 kinds of traditionally flavoured water.

### Fruit Bhel

**THB 310**

Puffed rice tossed with tropical fruits, tamarind, and mint chutney, with a lime and chickpea vermicelli finish.

### Ananas Dhokla

**THB 190**

Gram flour sponge, pineapple chutney, sweet yoghurt and red chili ketchup



Contains Nuts



Contains Dairy



Contains Shellfish

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# Non-Vegetarian Starters

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## Peri-Peri Jheenga THB 890

Hot and sour goan style pickled peri-peri marinated prawns, flame-grilled with smoked tomato and bell pepper chutney.

## Masoli Recheado THB 650

Red snapper marinated in spicy byadgi red chili and tangy Kokum masala, fresh fennel and tangerine, pineapple chutney.

## Chili Pepper Crab Omlette THB 1,100

Jumbo crab lumps tossed in Kerala style chili pepper masala with spice omlette.

## Kozhi Chuttathu THB 390

Char grilled and smoked red chili and Malabar spices, yogurt marinated baby chicken served with tangy red onion salad, fresh mint sauce.

## Kasundi Murgh THB 420

Bengali mustard tempered tender chicken supreme, flame-grilled and finished with masala cheese gratin. Served with avocado raita.

## Truffle Madras Curry Chop THB 850

Flat-grilled, spicy curry-flavoured meaty lamb chops, scented with truffle oil and tomato chutney.



Contains Nuts



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# Northern Favourites

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## Vegetarian Dishes

**Paneer Butter Masala**  

**THB 280**

Fresh cottage cheese, tomato, cashew, cream, garam masala

**Dal Makhani** 

**THB 220**

Black lentils, red kidney beans, tomato, butter, coriander

**Palak Paneer**  

**THB 280**

Cottage cheese, spinach, garlic, cumin

**Aloo Gobi**

**THB 250**

Potato, cauliflower, cumin, turmeric, fresh herbs

## Non-Vegetarian Dishes

**Butter Chicken**  

**THB 290**

Tandoori chicken, tomato, cashew, Indian spices

**Mutton Saagwala** 

**THB 620**

Bone-in mutton, spinach, garlic, green chili, coriander

**Chicken Tikka Masala** 

**THB 260**

Grilled chicken, tomato, cream, garam masala, fresh herbs

**Fish Tikka Masala** 

**THB 480**

Red snapper, yellow chili, carom seed, yoghurt, cashew

## Rice & Breads

**Tandoori Roti**

**THB 120**

**Naan**

**THB 150**

Choice of plain, garlic or butter naan



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# Vegetarian Starters

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## Paneer Cafreal

**THB 360**

Grilled fresh herbs marinated cottage cheese served with cherry jalapeno chutney.

## Mochar Chop

**THB 220**

Tempered banana blossom cutlet served with tomato chutney.

## Wada Bao

**THB 220**

Mumbai famous street food spiced potato dumpling with steamed bao.

## Khara Puff

**THB 220**

Spiced assorted vegetables encased in puff pastry, cranberry chutney.

## Pesarattu Paniyaram

**THB 220**

Spiced whole green lentil takoyaki filled with cheese spicy tomato chutney.

## Wild Mushroom Ularthiyayhu

**THB 360**

Wild mushroom stir-fried with Malabar spices



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# Non-Vegetarian Mains

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## Lobster Moilee

**THB 1,450**

Curry leaf and ginger marinated lobster chargrilled, turmeric and coconut sauce.

## Goan Prawn Curry

**THB 650**

Tiger shrimp aromatic spicy traditional Goan curry.

## Meen Pollichattu

**THB 620**

Traditional spices ground to a paste rubbed into the flat-grilled marinated red snapper fillet with fried shallots, ginger, and garlic, wrapped in a banana leaf with appam.

## Machher Jhol

**THB 590**

Bengali style traditional spicy sea bass curry, served with steam basmati rice.

## Chicken Chettinad

**THB 490**

Braised fresh chicken drumstick pieces in a freshly crushed coconut and black peppercorn gravy, with spices and curry leaves, best with par boiled rice.

## Chicken Ghee Roast

**THB 490**

Chicken morsels cooked in fiery red in color, and has a tangy and spicy flavor with ghee and roasted spices, neer dosa.

## Chicken Rezala

**THB 450**

Chicken morsels poached in onion, yoghurt and nuts gravy served Kesar paratha.

## Kosha Mangsho

**THB 950**

Lamb shank cooked in Kolkata style served with mustard oil-scented spicy baked potato.

## Mutton perattu

**THB 890**

Kerala style mutton preparation, bun parotta.



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# Vegetarian Mains

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## Vendakkai Mor Kuzhambu

**THB 390**

Stuffed okra in curry leaf and mustard tempered yoghurt curry.

## Anjeer Kofta

**THB 390**

Raw banana dumplings filled with figs poached in onions, and cashew nut gravy, served with kesar paratha.

## Paneer Rezala

**THB 390**

Paneer poached in onion, yoghurt and nuts gravy served Kesar paratha.

## Vangyache Bharit

**THB 320**

Maharashtrian style roasted eggplant mash tossed fresh onion and tomatoes with spices.

## Goan Mix Veg Xacuti

**THB 350**

Portuguese influenced Goan mixed vegetables slowly poached in spiced coconut gravy.

## Alur Dhum

**THB 350**

Lightly spiced Kolkata-style potato curry, served with luchi.

## Koon Varutharacha Curry

**THB 320**

Mushroom curry with roasted spices.

## Kadala Curry

**THB 290**

Black chickpeas cooked in kerala style spicy curry.

## Mishiti Kurmo Bhorta

**THB 290**

Panchphoran tempered pumpkin mash.



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# Sides

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## Dal Toi THB 150

Red and yellow split lentils, cooked with turmeric, tempered with South Karnataka-style red chilli and curry leaves.

## Gunpowder potato THB 150

Potato tossed in singnature gunpowder spice.

## Kotthu Paratha Egg THB 250

## Kotthu Paratha Vegetables THB 200



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# Biryani & Rice

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## Hydrabadi Dum Biryani

Prawn THB 750

Chicken THB 550

Vegetable THB 350

Globally adored, slow-baked full-spiced, two-year-aged basmati rice biryani. Refreshingly paired with cool cucumber, vibrant red onion, and jewel-toned pomegranate raita.

## Thalasseri Gosht Biryani

THB 620

Coconut milk poached peppery, caramelised onions, slow braised kid lamb, baked with kleralan kolam rice, served with pachaddi.

## Lemon rice

THB 130

Basmati rice tempered with lentils and peam flavoured with lemon juice.

## Thayir Sadham

THB 150

Yoghurt rice tempered with curry leaf and mustard seeds.

## Steam basmati rice

THB 120

## Steam parboiled red rice

THB 120



Contains Nuts



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# Bread

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**Malabar Parotta**  
**THB 150**

**Appam**  
**THB 130**

**Appam Egg**  
**THB 150**

**Neer Dosa**  
**THB 150**

**Luchi**  
**THB 150**

**Uttapam (Podi/ Masala)**  
**THB 150**



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# Desserts

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## Coconut Rasmalai Tres-Leches

THB 270

Cardamom sponge, coconut foam, tender coconut jelly.

## Aam Bhapa Dohi

THB 290

Steamed mango yoghurt served with ripe nam dok mai mangoes.

## Filter Kapi Misu

THB 270

Coorg filter coffee-flavoured tiramisu.

## Goan Chocolate Rum Ball

THB 320

Dark chocolate ball filled with Goan plum cake, rum and raisin ice-cream flambéed with Old Monk rum.

## Date Kulfi

THB 310

Reduced milk ice cream flavored with dates, served with sticky date pudding.



Contains Nuts



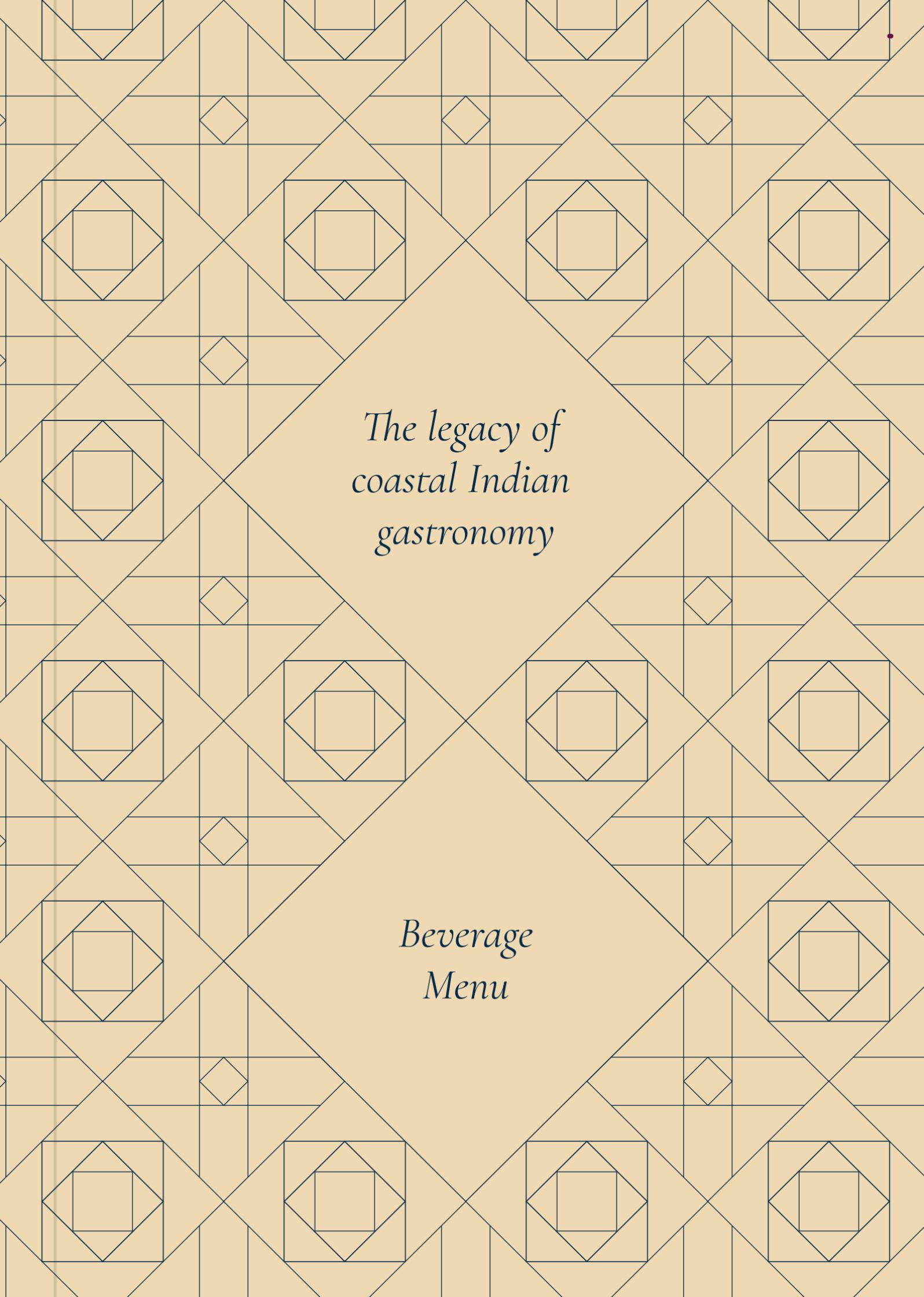
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*Beverage  
Menu*

# Wine

## Bubbly

	Vintage	Bottle	Glass
Sartori Prosecco Brut, Veneto, Italy	NV	1,550	
Botter Prosecco Extra Dry, Veneto, Italy	NV	1,550	240
Botter Prosecco Rosé, Veneto, Italy	NV	1,700	270
Maison Heim Impérial Crémant Brut, Alsace, France	NV	2,650	
Duval-Leroy Brut Réserve, Champagne, France	NV	4,800	
Duval-Leroy Rosé Prestige, Champagne, France	NV	6,500	

## Pink

	Vintage	Bottle	Glass
Château Maris Rosé, Minervois, Pays d'Oc, France	NV	2,000	440
Georges Duboeuf Syrah Rosé, Pays d'Oc, France	2022	2,000	

## Pale

	Vintage	Bottle	Glass
Chateau de M Gran Reserva Blanco, Rapel Valley, Central, Chile	2021	1,100	260
Victoria Park Chardonnay, Barossa Valley, South Australia	2021	1,550	360
Spy Valley Sauvignon Blanc, Waihopai Valley, Marlborough, New Zealand	2021	1,700	380
Georges Duboeuf Chardonnay, Mâcon-Villages, Bourgogne, France	2020	1,950	
Château Maris Viognier, Minervois, Pays d'Oc, France	2020	2,000	
Mr. Riggs Watervale Riesling, Clare Valley, South Australia	2022	2,100	
Sartori di Verona Pinot Grigio, Veneto, Italy	2019	2,500	
Domaine de la Cornasse Chablis, Bourgogne-Franche-Comté, France	2020	2,650	
Heim Impérial Riesling, Haut-Rhin, Alsace, France	2020	2,300	
Heim Impérial Gewürztraminer, Haut-Rhin, Alsace, France	2020	2,500	
Lucien Crochet Sancerre, Val de Loire, France	2020	3,650	

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# Wine

Crimson	Vintage	Bottle	Glass
Caleo Nero d'Avola Terre Siciliane, Sicilia, Italy	2016	1,400	320
Victoria Park Shiraz, Barossa Valley, South Australia	2019	1,550	360
Réserve St. Martin Pinot Noir, Pays d'Oc, France	2016	1,620	370
Escorihuela Gascón Familia Gascón Malbec, Agrelo, Mendoza, Argentina	2021	1,700	
Tommasi Poggio al Tufo Rompicollo Sangiovese, Maremma Toscana, Italy	2019	1,700	
Château Passe Craby Bordeaux Supérieur, Bordeaux, France	2019	1,700	
Chateau M Grand Vin Gold Label Red Blend, Rapel Valley, Central, Chile	2019	1,850	
Spy Valley Pinot Noir, Waihopai Valley, Marlborough, New Zealand	2016	2,100	
Mr. Riggs The Truant Shiraz, McLaren Vale, Fleurieu, South Australia	2021	2,100	
Clay Creek Cabernet Sauvignon, Lodi, California, United States	2020	2,100	
Clay Creek Old Vine Zinfandel, Lodi, California, United States	2020	2,200	
Château Saint-Yzens, Médoc, Bordeaux, France	2017	2,200	
Fraser Gallop Cabernet-Merlot, Wilyabrup, Margaret River, Western Australia	2020	2,250	
Bindi Sergardi La Boncia Chianti, Toscana, Italy	2022	2,350	
Chris Ringland Shiraz, Barossa Valley, South Australia	2019	2,500	
Bosquet des Boiron Côtes-du-Rhône, Rhône Valley, France	2019	2,500	
Sartori di Verona Regolo Valpolicella Ripasso Superiore, Veneto, Italy	2019	2,650	
Cune Reserva Tempranillo, Rioja, Spain	2018	2,750	
Lucien Crochet Sancerre Rouge, Val de Loire, France	2019	3,400	
Château La Bridane, Saint-Julien, Médoc, Bordeaux, France	2012	4,100	
Casisano Brunello di Montalcino Sangiovese, Toscana, Italy	2012	5,850	

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# Spirits List

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## Fortified Wines & Amaro

Shot (45ml)

Aperol Amaro, Padua, Veneto, Italy	180
Cynar Amaro, Termoli, Campobasso, Italy	180
Jägermeister Amaro, Wolfenbüttel, Lower Saxony, Germany	220
Campari Amaro, Sesto San Giovanni, Milan, Lombardy, Italy	220
Cinzano Rosso Vermouth, Pecetto, Turin, Piedmont, Italy	220
Cinzano Bianco Vermouth, Pecetto, Turin, Piedmont, Italy	220
Cinzano Extra-dry Vermouth, Pecetto, Turin, Piedmont, Italy	220

## Whiskies & Whiskeys

Shot (45ml)

Blended Scotch Whiskies	
Johnnie Walker Black Label Blended Scotch, Shieldhall, Glasgow	260
Monkey Shoulder Blended Scotch, Dufftown, Keith	260
Johnnie Walker Gold Label Reserve Blended Scotch, Leven, Fife	420

## Single Malt Scotch Whiskies

Shot (45ml)

Glenfiddich 12-Year-old Speyside Single Malt, Dufftown, Moray	420
Glenfiddich 15-Year-old Solera Speyside Single Malt, Dufftown, Moray	550
Macallan 12-Year-old Double Cask Speyside Single Malt, Aberlour, Moray	790
Glenlivet 15-Year-old French Oak Reserve Speyside Single Malt, Ballindalloch, Moray	750

## Highlands & Islands

Shot (45ml)

Glenmorangie 10-Year-Old 'The Original' Highland Single Malt, Tain, Ross-shire	330
Knockdhu anCnoc 12-year-old Highland Single Malt, Knockdhu, Banffshire	420
Arran 10-year-old Highland Islands Single Malt, Scotland	420
Talisker 10-Year-old Island Single Malt, Carbost, Isle of Skye	550
Highland Park 12-Year-old Island Single Malt, Kirkwall, Orkney Islands	750
Bruichladdich The Classic Laddie Unpeated Islay Single Malt, Scotland	750

## Islay

Shot (45ml)

Ardbeg 10-Year-old Islay Single Malt, Kildalton, Islay	450
Glen Scotia Double Cask Campbeltown Single Malt, Scotland	420
Kilchoman Machir Bay Bourbon Casks Islay Single Malt, Kilchoman, Islay	550
Laphroaig 10-Year-old Islay Single Malt, Loch Laphroaig, Islay	650

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## American Whiskeys

Shot (45ml)

Jack Daniel's Old No. 7 Black Label Tennessee Whiskey, Lynchburg, Tennessee	240
Maker's Mark Kentucky Straight Bourbon Whisky, Loretto Kentucky	320
Wild Turkey 101 Straight Bourbon Whiskey, Lawrenceburg, Kentucky	480
Michter's US★1 Unblended American Whiskey, Louisville, Kentucky	480

## Japanese Whiskies

Shot (45ml)

Nikka Whisky From The Barrel Japanese Blended Whisky, Yoichi, Hokkaidō, Japan	330
Hibiki Harmony Blended Whisky, Michima, Osaka	990

## Brandies

### Cognacs

Shot (45ml)

Rémy Martin VSOP Fine Champagne Cognac, Charente, France	480
Rémy Martin XO Fine Champagne Cognac, Charente, France	550

## Absinthe

Shot (45ml)

Parnasse Absinth Superiore, Ronco Scrivia, Genoa, Italy	325
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## Juniper Spirits

Shot (45ml)

### Classic Style Gins - Juniper is the predominant flavour

Stranger & Sons, Ponda, Goa, India	320
Preferred Pairing: Classic Indian Tonic - Ginger, star anise, peppercorn	
Hapusa Himalayan Dry Gin, Panaji, Goa, India	320
Preferred Pairing: Classic Indian Tonic - Holy basil, mint, dried orange	
Tanqueray London Dry Gin, Leven Fife, Scotland	220
Preferred Pairing: Classic Indian or Aromatic Tonic - Lime, orange	
Bulldog London Dry Gin, Warrington, Cheshire, England	280
Preferred Pairing: Classic Indian or Mediterranean Tonic - Cardamom, ginger, allspice, cherry	

### Contemporary Style Gins – Juniper is not the predominant flavour

Bombay Sapphire London Dry Gin, Laverstoke, Hampshire, England	220
Preferred Pairing: Mediterranean Tonic - Lemon, Lemon-thyme, Rosemary Hendrick's Gin	
Girvan, Ayrshire, Scotland	420
Preferred Pairing: Elderflower Tonic - Cucumber	

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## Premium Tonics

## Bottle (200)ml

Fever-tree Premium Indian Tonic, Shepherd's Bush, London, England	170
Fever-tree Mediterranean Tonic, Shepherd's Bush, London, England	170
Fever-tree Elderflower Tonic, Shepherd's Bush, London, England	170

## Agave Spirits

### Mezcal

### Shot (45ml)

Creyente Joven Mezcal Artesanal, 100% Agave Espadin, Tlacolula/Yautepec, Oaxaca, Mexico	420
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### Tequila

### Shot (45ml)

Jose Cuervo Especial, Mixto (51% Agave Weber), Tequila Town, Jalisco, Mexico	180
Don Julio Reposado, 100% de Agave Weber, Atotonilco El Alto, Jalisco, Mexico	350

### Sugarcane Spirits

### Shot (45ml)

Bacardi Superior Carta Blanca, Single Modernist Rum, Cataño, Puerto Rico	160
Chalong Bay, Single Traditional Pot Rum, Chalong, Phuket, Thailand	160
Matusalem Solera 7 Años, Blended Modernist Rum, Santo Domingo, Dominican Republic	230

### Vodkas

### Shot (45ml)

Tito's 'Handmade' Vodka, Corn, Austin, Texas, United States	210
Belvedere Vodka, Rye, Polmos, Żyrardów, Poland	320
Grey Goose, Wheat, Picardy, Normandy, France	350
Skyy Vodka, Wheat, Pekin, Illinois, United States	200

### Liqueurs

### Shot (45ml)

Bailey's Irish Cream, Yellowmeadows, Dublin, Ireland	220
Kahlúa Coffee Liqueur, Miguel Hidalgo Mexico City, Mexico	220
Malibu Coconut-flavoured Liqueur, Bridgetown, Saint Michael Barbados	160

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# Signature Cocktails

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## Sambar Agave

Maya pistola apgavepura joven, assam tea, sambar powder, lime honey & cardamom cordial, soda water, chamomile foam 380

## Samudra Spark

Hapusa gin, clarify tropical, prosecco, water pennywort 380

## Nila Sour

Stranger & son brown butter, adjusted apple, lemon, foaming agent, saffron strands, lychee & rose mist 380

## Malabar Old Fashioned

Toasted sesame vanilla cotombi reserve charred whisky, tamarind, jaggery, kashmiri bitters, ghee washed cognac 420

## Chai Noir

Tito's handmade vodka, quaffine cold brew coffee liqueur, lustau pedro ximénez san emilio solera reserva, fresh espresso, chai powder, grated dark chocolate 380

## Fenigroni

Tinto heritage cashew feni, campari, cinzano rosso, lustau amontillado los arcos solera reserva 380

## Puriquiri

Coconut fat washed plantation 3 stars, galliano L'Autentico, black cardamom & wild flower honey, fresh lime juice, blue spirulina, pani puri 380

## Nilam Eixir

Stranger & son, curry leaf, cocchi vermouth di torino extra dry, coconut tincture, curry leaf oil 420

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# Beer

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	Bottle (330ml)
Kingfisher Indian Lager, Bengaluru, Karnataka, India	250
Bira 91 Blonde Summer Lager, Bengaluru, Karnataka, India	200
Bira 91 White Wheat Beer, Bengaluru, Karnataka, India	200
Chang Lager, Bang Ban, Ayutthaya, Thailand	165
Singha Lager, Dusit, Bangkok, Thailand	165

## Timeless Classics and Neo-classic Cocktails

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	Glass (330ml)
Aperol Spritz	350
Aperol, soda, sparkling wine	
Negroni	350
Gin, Campari, sweet vermouth	
Vesper Martini	350
Gin, vodka, Lillet Blanc tonic wine	
Rob Roy	350
Blended whisky, sweet vermouth, Angostura bitters	
Old Fashioned	350
Bourbon, sugar, Angostura bitters	
Sazerac	350
Rye whiskey, absinthe, dash of sweet, Peychaud bitters	
Tommy's Margarita	350
Tequila, lime, agave syrup	
Cosmopolitan	350
Vodka, cranberry juice, lime	
Original Mai Tai	350
Aged rum, triple-sec, orgeat syrup, lime, dark rum, mint	
Moscow Mule	350
Vodka, lime, ginger beer	

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## Water

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	Bottle (330ml)	(750ml)
Nila Still, Thailand	60	
Nila Sparkling, Thailand	80	
Ogeu Still, Ogeu-les-Bains, Pyrénées-Atlantiques, France	130	280
Ogeu Sparkling, Ogeu-les-Bains, Pyrénées-Atlantiques, France	130	280

## Soft Drinks

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	Bottle (330ml)
Coca-Cola, Diet Coke, Coke Zero, Fanta Orange	95
Schweppes Manao Soda, Schweppes Ginger Ale, Schweppes Indian Tonic Water	95

## Fresh Fruit Juice

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Apple	210
Watermelon	210
Pineapple	210
Orange	210
Young Coconut	250

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# Coffees

Ristretto, Espresso, Double Espresso, Americano	<b>Cup</b> 140
Cappuccino, Caffè Latte, Mocha	140

# Teas - A TWG Selection

English Breakfast	<b>Cup</b> 140
Grand Jasmine	140
Moroccan Mint	140
Vanilla Bourbon	140
Chamomile	140
Earl Grey	140
Sencha Oolong Prestige	140

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