

AMAYA
FOOD GALLERY

ALL-DAY DINING MENU
Open Daily 12:00 - 23:00



Crafted from *the finest* ingredients

IF YOU HAVE A FOOD ALLERGY OR INTOLERANCE, OUR TEAM WILL BE DELIGHTED TO ASSIST YOU WITH RECOMMENDATIONS.



*PRICES ARE IN THAI BAHT AND SUBJECT TO 7% GOVERNMENT TAX AND 10% SERVICE CHARGE.
FOR A SUSTAINABLE EXPERIENCE, STRAWS ARE AVAILABLE UPON REQUEST.



A Journey of Taste & Conscious Dining

Step into Amaya Food Gallery, where every dish is crafted with exceptional flavour and a deep sense of responsibility. We transform thoughtfully sourced ingredients into culinary creations that celebrate global flavours while upholding ethical and sustainable practices.

At Amaya Food Gallery, dining becomes a meaningful experience — where outstanding taste meets mindful choices, and every meal reflects our dedication to quality and purpose.

Create lasting memories with every conscious bite at Amaya Food Gallery.

ที่ Amaya Food Gallery ทุกจานได้รับการรังสรรค์ด้วยรสชาติอันโดดเด่น ควบคู่กับความใส่ใจในทุกรายละเอียด เราคัดสรรวัตถุดิบคุณภาพอย่างพิถีพิถัน เพื่อนำมาสร้างสรรค์เป็นเมนูที่ถ่ายทอดรสชาติจากทั่วโลก พร้อมยึดมั่นในแนวทางที่ยั่งยืน สำหรับเรา การรับประทานอาหารไม่ใช่เพียงมื้ออาหาร แต่คือประสบการณ์ที่เปี่ยมด้วยความหมาย ทุกจานจึงผสานรสชาติอันยอดเยี่ยมเข้ากับวัตถุดิบที่คัดสรรอย่างตั้งใจ สะท้อนถึงความมุ่งมั่นในคุณภาพและคุณค่า เพื่อสร้างความประทับใจและความทรงจำที่น่าจดจำในทุกมื้อ ณ Amaya Food Gallery

Panyaphon Nusuks
Director of Culinary



STARTER

สะเต๊ะหมู 🍖 🥥 🥒

GRILLED PORK BELLY SATAY

Classic Thai-style grilled pork skewers served with rich peanut sauce and fresh cucumber relish

280 THB

สะเต๊ะไก่ 🍗 🥥 🥒

GRILLED CHICKEN SATAY

Classic Thai-style grilled chicken skewers served with rich peanut sauce and fresh cucumber relish

280 THB

น้ำพริกไข่มู 🦀 🥒 🌿

CRAB ROE CHILLI DIP

A rich and creamy crab roe dip seasoned with chilli, lime, garlic and Thai herbs, served with fresh seasonal vegetables.

320 THB

น้ำพริกหนุ่ม 🍖 🌿 🥒

NORTHERN THAI GREEN CHILI DIP

Roasted Northern Thai green chilli, garlic, shallot and Thai herbs served with pork rinds and fresh vegetables

240 THB

กุ้งทอดกรอบซอสมายองต์มยำ 🦐 🥒 🌿

CRISPY PRAWNS WITH TOM YUM MAYO

Crispy prawns served with creamy Tom Yum mayonnaise, combining fragrant Thai herbs with a bright, spicy finish

250 THB

ยำวุ้นเส้นโบราณ 🍖 🦐 🥥 🌿

SPICY AUTHENTIC GLASS NOODLE SALAD

Minced pork, dried shrimp, peanut, and glass noodles tossed in an aromatic dressing

280 THB

ยำทะเล 🦐 🦑 🥒 🌿

SPICY SEAFOOD SALAD

Thai traditional dish features a medley of tender shrimp, squid, New Zealand mussels, onion, tomato and aromatic coriande

350 THB



STARTER

ไก่ทอดน้ำปลา 🐔🐟🌶️

CHICKEN WITH FISH SAUCE

Deep fried chicken marinated in a savoury blend of fish sauce, garlic and spices served with grilled corn

280 THB

ลาบทูน่า 🐟🌶️🍋🧅

SPICY TUNA SALAD (LARB TUNA)

Roasted rice, chilli, lime, onion, and fresh herbs - zesty and healthy

360 THB

ปอเปี๊ยะกุ้ง 🍤🌶️

SHRIMP SPRING ROLLS

Deep fried crispy shrimp rolls served with sweet dipping sauce

270 THB

ทอดมันกุ้ง 🍤🌶️🍋🧅

GOLDEN SHRIMP CAKES

Crispy shrimp cakes with Thai herbs and plum sauce

330 THB

คอหมูย่าง น้ำจิ้มแจ่ว 🍖🐟🌶️

GRILLED PORK NECK WITH TAMARINE SAUCE

Charcoal-grilled pork neck, tender and juicy, served with spicy Thai Isan-style tamarine dipping sauce

240 THB

ซาโมซ่า 🌶️🍋🧅

SAMOSA

Traditional Indian samosa with crispy golden pastry, filled with fragrant spiced potatoes and green peas, delicately seasoned with classic Indian spices

200 THB

เห็ดทอดกระเทียมคั่วพริกเกลือ 🍄🌶️

GARLIC FRIED MUSHROOMS

Crispy mixed mushrooms tossed with crispy garlic

290 THB



SALAD

สลัดไก่ย่างอาร์ติโชค 🍗🥒🥑

GRILLED CHICKEN AND ARTICHOKE SALAD

Grilled herb-marinated chicken, artichokes, cherry tomatoes, and lemon-thyme dressing

320 THB

สลัดทูน่า 🐟🥑🥒

TUNA MANGO TANGO

Seared fresh tuna with sesame, ripe mango salsa spicy dressing and green salad

320 THB

สลัดผักโขมเบคอนกรอบ 🥓🥒🥑

BACON & SPINACH SALAD

Wilted baby spinach, crispy bacon, soft poached egg, and warm vinaigrette

320 THB

กรีกสลัด 🥒

GREEK SALAD

A refreshing and colourful Mediterranean classic, tomatoes, crisp cucumbers, bell peppers, red onions olives and feta cheese

330 THB

Avocado +60 THB

ซีซาร์สลัด 🥓🐟🥒🥑

CAESAR SALAD

Crispy cos lettuce, bacon, parmesan, anchovy-based Caesar dressing served with boiled egg

220 THB

Chicken +30 THB 🍗🐟🥒🥑

Shrimp +80 THB 🍤🐟🥒🥑

สลัดผัก และไก่ย่าง 🍗🥒

CHICKEN SALAD

Fresh green salad, tomato, onions and beans topped with grilled chicken

320 THB

Avocado +60 THB



NOODLES

เส้นจันท์ผัดปู 🦀🍜

CHANTHABURI STIR-FRIED NOODLES

Authentic Chanthaburi stir-fried noodles with aromatic spices, fresh herbs and soft-shell crab

380 THB

ผัดไทย 🍜🥚🥜

PAD THAI

Stir-fried rice noodles with eggs, bean sprouts, dried shrimp, tamarind sauce, peanuts, and fresh cilantro

220 THB

Chicken +50 THB 🍗🍜🥚🥜

Pork +70 THB 🐷🍜🥚🥜

Shrimp +140 THB 🦐🍜🥚🥜

Seafood +170 THB (Shrimp & Squid) 🦐🦑🍜🥚🥜

ราดหน้า 🍜🥚🥜

THAI NOODLES IN GRAVY

Wide rice noodles, Chinese Kale infused with flavour gravy sauce

220 THB

Chicken +50 THB 🍗🍜🥚🥜

Pork +70 THB 🐷🍜🥚🥜

Shrimp +140 THB 🦐🍜🥚🥜

Seafood +170 THB (Shrimp & Squid) 🦐🦑🍜🥚🥜

สปาเก็ตตี้ผัดขี้เมาทะเล 🦐🦑🌿🌶️🍜

DRUNKEN SEAFOOD SPAGHETTI

Shrimp, squid, holy basil, chilli peppers, garlic stir-fried with spaghetti

380 THB

ผัดซีอิ๊ว 🍜🥚🥜

STIR-FRIED RICE NOODLES WITH SOY SAUCE

Rice noodles wok-fried with egg, kale, carrot and black soy sauce

220 THB

Chicken +50 THB 🍗🍜🥚🥜

Pork +70 THB 🐷🍜🥚🥜

Shrimp +140 THB 🦐🍜🥚🥜

Seafood +170 THB (Shrimp & Squid) 🦐🦑🍜🥚🥜

ก๋วยจั๊บน้ำร้อน 🐷🍜🥚🌿

GUAY JAB YUAN (VIETNAMESE PORK PEPPER BROTH)

Silky rice noodles in light peppery pork broth with tender pork, Vietnamese pork roll, soft-boiled egg, crispy shallots, and fresh herbs

330 THB



THAI MAIN

ไก่ผัดกระเทียมพริกไทย 🍗 🌶️

STIR FRIED WITH GARLIC & PEPPER

Classic Thai creation, wok-fried from your choice of protein with garlic and black pepper served with rice

Pork +20 THB 🍖 🌶️ Shrimp +90 THB 🍤 🌶️
Beef +50 THB 🍖 🌶️ Seafood +120 THB (Shrimp & Squid) 🍤 🌶️

250 THB

ข้าวผัดน้ำพริกเผาปู คอหมูย่างและน้ำจิ้มแจ่ว 🍗 🦀 🌶️

SPICY FRIED RICE WITH GRILLED PORK & CRAB

Fried rice with chili paste, served with steamed crab, grilled pork collar, and spicy tamarind sauce

320 THB

ข้าวราดผัดพริกแกงหมูกรอบ 🍖 🍛 🌶️

STIR-FRIED CRISPY PORK WITH RED CURRY PASTE ON RICE

Stir-fried crispy pork with red curry paste, coconut milk, and fresh basil - spicy served with rice

350 THB

ข้าวผัดสับปะรด 🍍 🍤 🌶️

PINEAPPLE FRIED RICE

Stir-fried jasmine rice with shrimp, pineapple, cashews, raisins and Thai spices, topped with shredded pork and served in a pineapple shell

330 THB

ผัดกะเพราไก่ 🍗 🌶️

STIR-FRIED HOLY BASIL

Wok-fried from your choice of protein with holy basil, garlic chili and fish sauce served with steam rice

250 THB

Pork +20 THB 🍖 🌶️ Shrimp +90 THB 🍤 🌶️ Fried egg +60 THB 🍳
Beef +50 THB 🍖 🌶️ Seafood +120 THB (Shrimp & Squid) 🍤 🌶️

ผัดฉ่าทะเล 🍤 🦑 🌶️

STIR-FRIED SEAFOOD WITH WILD HERBS

Stir-fried shrimp, squid, and mussels with Thai herbs, kaffir lime and chili

390 THB

Steamed rice +60 THB

แซลมอนทอดกรอบซอสชูฉีหรือแกงเขียวหวาน 🍤 🌶️

CRISPY SALMON WITH CHOO CHEE SAUCE OR GREEN CURRY

Crispy salmon served with a choice of aromatic Choo Chee sauce or fragrant Thai green curry.

490 THB

เนื้อสตริปลอยนํ้าไทยย่างถ่านกับเนยแจ่ว 🍖 🌶️

CHARGRILLED THAI BEEF STRIPLOIN WITH JAEW BUTTER

Chargrilled Thai beef striploin served with aromatic Jaew butter, bringing together smoky, savoury and spicy flavours

550 THB

เล็อร่องไห้ 🍖 🌶️ 🍛 🌶️

CRIMSON TIGER

Marinated Thai-style beef slices, grilled to perfection and drizzled with a tamarind-herb reduction

600 THB



THAI MAIN

ขาหมูหมั่นโถว 🐷 🍡 🥬 BRAISED PORK BAO

Stewed pork served with steamed bao buns and home made carrot and radish pickles with Chinese kale

420 THB

ปูก้อนคั่วพริกเกลือ 🦀 🌶️ 🧂 🍴 SALT & CHILI CRAB

Succulent jumbo crab meat stir-fried with chili and salt

940 THB

ข้าวผัดมันปูเนื้อปูก้อน 🦀 🍴 🍚 SEASIDE CRAB FRIED RICE

Fragrant wok-fried rice tossed with fresh jumbo crab meat, perfectly seasoned - a seaside classic

385 THB

ข้าวห่อหามหาสมุทร 🦐 🦀 🍚 OCEAN TREASURE RICE BOWL

Steamed rice topped with shrimp, crab roe, crab meat, squid and ebiko

699 THB

ปูนิ่มผัดผงกะหรี่ 🦀 🍴 🍚 STIR-FRIED SOFT SHELL CRAB CURRY

Traditional Thai yellow curry with rich coconut milk, soft-shell crab, and fresh herbs

380 THB

Steamed rice +60 THB

ห่อหมกทะเลผัดแห้ง 🦐 🦑 🍴 STIR-FRIED SEAFOOD CURRY

Local shrimp and squid stir-fried with red curry paste, coconut cream, kaffir lime, and Thai herbs

440 THB

Steamed rice +60 THB

ปลากระพงทอดกระเทียม 🐟 WHOLE SEA BASS GARLIC FRIED

Fried whole sea bass with crispy garlic and herb coating

820 THB

Steamed rice +60 THB

ข้าวผัด 🍴 🍚 FRIED RICE

Stir-fried jasmine rice with onion, garlic, vegetables with a touch of soy sauce and fish sauce

220 THB

Chicken +50 THB 🐔 🍴 🍚

Pork +70 THB 🐷 🍴 🍚

Shrimp +120 THB 🦐 🍴 🍚

Fried Rice Seafood — family portion +600 THB 🦐 🦑 🍴 🍚



THAI SOUP / CURRY

ต้มยำกุ้ง 🍲 🌶 🐞

TOM YUM GOONG

Authentic Thai soup with succulent shrimp in a fragrant lemongrass, kaffir lime, galangal, and chili broth

Steamed rice +60 THB

330 THB

ต้มข่าไก่ 🍲 🌶

TOM KHA GAI

Coconut milk infused with chicken, galangal, lemongrass, kaffir lime leaves and herbs

Steamed rice +60 THB

290 THB

แกงเขียวหวานไก่ 🍲 🌶 🐔

แกงเขียวหวานหมู 🍲 🌶 🐷

GREEN CURRY CHICKEN or PORK

Thai green curry pastes, fresh green chili, herbs and coconut milk

Beef +40 THB 🍲 🌶 🐮

250 THB

โป๊ยะแตกทะเล 🍲 🌶 🦐 🦑 🐚

FIERY THAI HERB SEAFOOD SOUP

Spicy clear soup with mixed seafood - shrimp, squid, and New Zealand mussels - infused with Thai herbs

Steamed rice +60 THB

380 THB

แกงจืดผักกาดขาวเต้าหู้ไข่ และสาหร่าย 🍲 🌶 🥚 🌿

PORK CLEAR SOUP WITH SEAWEED AND EGG TOFU

Clear pork soup with tender seaweed and silky egg tofu

Steamed rice +60 THB

290 THB

ปลากระพงแดงต้มส้มระกำ 🍲 🐟

RED SNAPPER TOM SOM WITH SALAK

Tangy and aromatic Thai sour soup with local red snapper and wild lime

Steamed rice +60 THB

330 THB

VEGETARIAN

ผัดกะเพราเต้าหู้ 🍲 🌶 🥬

STIR-FRIED HOLY BASIL WITH TOFU

Stir-fried tofu with bell peppers, onion, fresh holy basil leaves and soy sauce

240 THB

ต้มยำมังสวัธติ 🍲 🌶 🍄

VEGETARIAN TOM YUM

Spicy soup with mushrooms, tomato, lemongrass and kaffir lime leaves

240 THB

เต้าหู้กรอบซอสมะขามและเม็ดมะม่วงหิมพานต์ 🍲 🌶 🥜

CRISPY TOFU WITH TAMARIND & CASHEW NUTS

Crispy tofu glazed with a sweet and tangy tamarind sauce, finished with roasted cashew nuts

250 THB



SANDWICH AND BURGER

เบอร์เกอร์เนื้อ 🍔 🌱 🥘 🥗

AMARI ANGUS BEEF BURGER

Grilled Angus beef with lettuce, ripe tomato, fresh onion and sriracha mayo served with a side of fries

Cheese +60 THB 🧀

Bacon +60 THB 🥓

490 THB

คลับแซนด์วิช 🍔 🌱 🥘 🥗

CLASSIC CLUB SANDWICH

A Triple-stack with grilled chicken, crispy bacon, savoury ham, melted cheese, ripe tomato and lettuce served with a side of fries

350 THB

เบอร์เกอร์ไก่ 🍔 🌱 🥘 🥗

AMARI CHARCOAL BURGER CHICKEN

Grilled chicken breast with cheese, lettuce, tomato, and aioli served with a side of fries

330 THB

PASTA

สปาเกตตีคาโบนารา 🍝 🌱 🥘 🥗

SPAGHETTI CARBONARA

Classic Italian pasta with bacon, egg yolk, cream, and Parmesan cheese

300 THB

สปาเกตตีโบโลเนส 🍝 🍖 🥘 🥗

SPAGHETTI BOLOGNESE

Traditional Italian pasta with rich minced beef and tomato sauce

350 THB

เพนเน่ซอสสไปซี่ 🍝 🌱 🥘 🥗

PENNE ARRABBIATA

Penne pasta in a spicy tomato and chili sauce with garlic and olive oil

280 THB



WESTREN MAIN

สเต็กเนื้อออสเตรเลียเชอร์ล็อก
GRILLED OUTBACK SIRLOIN

980 THB

Grilled Australian sirloin with roasted potatoes and rich mushroom sauce

สเต็กพอร์คชอปหมักโรบุดะ
KUROBUTA PORK CHOP

460 THB

Juicy pork chop with creamy mashed potatoes, sautéed spinach, and red wine sauce

ไก่มาซาลา
CHICKEN TIKKA MASALA

350 THB

Grilled chicken in creamy tomato sauce with Indian spices, served with yellow basmati rice

พานีร์มาคานีรอยัล
ROYAL PANEER MAKHANI

280 THB

Soft paneer cubes in creamy tomato butter gravy with kasuri methi

ปลาแซลมอนย่างกระตะ
PAN-SEARED SALMON WITH TOMATO CONFIT

500 THB

Pan-seared salmon fillet topped with slow-cooked tomato confit and balsamic glaze, served with buttered peas, baby corn, and broccoli

ปลาทะเลอย่างซอสเลมอนเนยกับหน่อไม้ฝรั่ง
PAN-SEARED CHILEAN SEA BASS

600 THB

Chilean sea bass fillet pan-seared to perfection, served on lemon beurre blanc with sautéed asparagus

แซลมอนย่างผักโขมซอสเนย
GRILLED SALMON (SELECTION OF SAUCE ON SIDE)

720 THB

Grilled salmon served with a selection of sauce on the side

- + Dill Hollandaise
- + Butter lemon
- + Bearnaise

ปลาทะเลอย่าง
CHILEAN SEA BASS WITH MEDITERRANEAN SALSA

440 THB

Grilled Chilean sea bass fillet topped with Mediterranean tomato, cucumber, and olive salsa, served with roasted baby potatoes



DESSERT

บราวนี่ช็อกโกแลต 🍫 🍰 🍴
FRENCH TOAST BROWNIES

Fudgy chocolate brownies layered with cinnamon brioche
French toast, topped with maple glaze and caramelized banana

250 THB

ช็อกโกแลตลาวากับไอศกรีมวานิลลา 🍫 🍰 🍴
CHOCOLATE LAVA WITH VANILLA ICE CREAM

Chocolate lava cake paired with vanilla ice cream

320 THB

ทiramisu ไทย 🍫 🍰 🍴
THAI TEA TIRAMISU

A delightful twist on the classic Italian dessert - layers
of Thai tea-soaked sponge and mascarpone cream

350 THB

ครีมบุรุษล่าไทย 🍫 🍰 🍴
THAI TEA CRÈME BRÛLÉE

French custard infused with Thai tea,
topped with a caramelized sugar crust

220 THB

ข้าวเหนียวมะม่วง 🥭 🍫 🍴
MANGO STICKY RICE

Sweet glutinous rice served with ripe
mango and rich Thai coconut cream

200 THB

ไอศกรีมตัก 🍫 🍰 🍴
ICE CREAM SCOOP
(STRAWBERRY / CHOCOLATE / VANILLA)

Creamy ice cream served per scoop, available
in strawberry, chocolate, or vanilla flavors

80 THB

ชีสเค้กชาไทย 🍫 🍰 🍴
THAI TEA CHEESECAKE

Creamy Thai tea cheesecake with fragrant
tea notes and a smooth, indulgent finish

190 THB

ผลไม้รวม
FRESH FRUIT PLATTER

A selection of fresh fruits based on seasonal availability.

190 THB



SPIRITS

APERITIF

CAMPARI	350 THB
APEROL	320 THB

MALT WHISKY

MACALLAN 15 YEARS	1,950 THB
GLENFIDDICH 18 YEARS	1600 THB
GLENFIDDICH 15 YEARS	980 THB
GLENFIDDICH 12 YEARS	390 THB
GLENMORANGIE 10 YEARS	650 THB
MONKEY SHOULDER	220 THB

SCOTCH WHISKY

CHIVAS REGAL	340 THB
JOHNNIE WALKER BLACK LABEL	340 THB
FAMOUS GROUSE	280 THB
JOHNNIE WALKER RED LABEL	240 THB

AMERICAN WHISKY

JACK DANIEL'S	340 THB
KNOB CREEK 9 YEARS	650 THB
WOODFORD RESERVE	650 THB
JIM BEAM	280 THB
BULLEIT	580 THB
MAKER'S MARK	550 THB

OTHERS WHISKY

HIBIKI HARMONY	1,500 THB
JOHN JAMESON	280 THB

BEER

ASAHI	220 THB
SAN MIGUEL LIGHT	220 THB
HEINEKEN	180 THB
SINGHA	170 THB
CHANG	170 THB

GIN

HENDRICK'S	390 THB
BOMBAY SAPPHIRE	280 THB
TANQUERAY	280 THB
GORDON'S	280 THB

RUM

PHRAYA GOLD	650 THB
DICTADOR 12 YEARS	480 THB
BACARDI LIGHT	240 THB
CAPTAIN MORGAN	240 THB
SANG SOM	200 THB

VODKA

GREY GOOSE	390 THB
BELVEDERE	300 THB
KETEL ONE	300 THB
ABSOLUT	240 THB
SMIRNOFF	220 THB

TEQUILA

PATRON REPOSADO	890 THB
DON JULIO REPOSADO	380 THB
JOSE CUERVO ESPECIAL SILVER	300 THB

CRAFT BEER

CHALAWAN PALE ALE (330 ML.)	260 THB
CHATRI IPA (330 ML.)	260 THB
BUSSABA EX-WEISSE (490 ML.)	220 THB



SIGNATURE COCKTAIL

THAI TEA RUM PUNCH

Infused with aromatic Thai tea and locally crafted Thai rum, this creamy blend is sweetened with condensed milk

390 THB

KAFFIR LIME COOLER

Refresh your senses with this vibrant and zesty cocktail that combines the crispness of gin with the bold citrusy notes of kaffir lime leaves

390 THB

PANDAN PASSION

Blends the smoothness of white rum with pandan syrup, lime juice and the vibrant passion fruit juice

390 THB

STRAWBERRY BRAVA DAIQUIRI

A tropical delight with a bold twist! combines smooth rum, the citrusy brightness of triple sec, and the rich sweetness of strawberry

390 THB

HONEYBEE GIN & TEA

This delightful blend features the botanical elegance of gin, the soothing essence of Earl Grey tea, and a drizzle of golden honey for natural sweetness

390 THB

BITTER MAI TAI

A bold tropical twist with smooth rum, bittersweet Campari, citrusy Orange Curaçao, and a touch of almond sweetness.

390 THB

SPICY MANGO MARGARITA

A fiery twist on a tropical favorite! Tequila with the juicy sweetness of ripe mango and a zesty splash of lime juice. Finished with a hint of heat

390 THB

EARL GREY BLACKBERRY BOURBON

A sophisticated mix of smoky bourbon, fragrant Earl Grey tea, and the rich sweetness of blackberries, creating a smooth and elegant flavor profile.

390 THB

COCOJITO

A tropical take on the classic mojito, combining smooth rum, coconut juice, fresh mint, and zesty lime for a refreshing twist.

390 THB

MANGO BELLINI

A sparkling celebration of tropical elegance! The effervescent charm of Prosecco with the luscious sweetness of mango and a hint of citrusy

390 THB

RUM RUNNER

A tropical explosion of flavor that's as adventurous as its name! Rum with the sweet richness of banana liqueur, the vibrant fruitiness of strawberry, pineapple and a splash of grenadine for a luscious finish

390 THB



WELLNESS BLENDS

BREEZY MAYA Fresh banana, fresh strawberry, apple juice and Greek yogurt	170 THB
PASSION MAMA Fresh Passion fruit, Fresh Mango and honey	170 THB
COCO MANGO Fresh coconut juice and Fresh mango	170 THB
STRAWBERRY AVO SHAKE Fresh avocado, Almond milk, Strawberry	150 THB

FRUIT JUICE

ORANGE, WATERMELON, LIME, MANGO, PINEAPPLE	120 THB
COCONUT	180 THB

FRUIT SHAKE

ORANGE, WATERMELON, LIME, MANGO, PINEAPPLE	140 THB
COCONUT	180 THB

DRINKS & WATER

PUREZZA STILL WATER	80 THB
PUREZZA SPARKLING WATER	100 THB
COKE, COKE ZERO, FANTA, SPRITE, SODA	80 THB
TONIC, GINGER ALE	120 THB
LIME SODA	140 THB
OGEU MINERAL WATER	160 THB
OGEU SPARKLING MINERAL WATER	



TEA CREATIONS

EARLY GREY CITRUS SPARKLE	
MINTY ENGLISH CITRUS SPARKLE	140 THB
JASMINE LEMONADE COOLER	140 THB
SENCHA MINT LIME	140 THB
HOT TEA	140 THB
TWG collection: Chamomile, English Breakfast, French Earl grey, Jasmine Queen, Royal Darjeeling, Moroccan Mint, 1843 Black tea, Emperor Sencha	150 THB
MATCHA LATTE	180 THB
MATCHA YUZU	160 THB
THAI TEA LATTE	180 THB
ROYAL THAI TEA COCO FRAPPE	160 THB

CHILLERS

CHOCOLATE (HOT OR ICED)	180 THB
COOKIES N CREAM MILKSHAKE	180 THB
STRAWBERRY SUNDAE MILKSHAKE	180 THB



ARTISAN BREWS

HERSHEY COFFEE FRAPPE

Hershey chocolate and top with espresso shot

160 THB

SALTED CARAMEL COFFEE FRAPPE

Salted caramel with espresso

160 THB

TROPICAL COCO COFFEE FRAPPE

Blend fresh coconut juice and top with espresso

160 THB

COCOPRESSO

Fresh coconut juice and top with espresso shot

160 THB

LYCHEE TONIC PRESSO

Lychee juice and top with espresso shot

160 THB

VALENCIA PRESSO

Premium Valencia orange juice and top with espresso shot

160 THB

COFFEE

ESPRESSO

105 THB

DECAF

105 THB

BLACK COFFEE

105 THB

AMERICANO

105 THB

160 THB

CAPPUCCINO

120 THB

160 THB

LATTE

120 THB

160 THB

MOCHA

120 THB

160 THB



WINE BY THE GLASS

SPARKLING WINE

Botter, Prosecco DOC Extra Dry, Veneto, Italy

GLASS/BOTTLE

350/1,700 THB

WHITE WINE

Chardonnay, Georges Duboeuf, France, 2022

GLASS/BOTTLE

350/1,700 THB

Sauvignon Blanc-Semillon, Chateau M Gran Reserva, Rapel Valley, Chile, 2022

320/1,500 THB

Chardonnay, Pinical Estate Reserve, Riverina, Australia, 2022

290/1,400 THB

RED WINE

Cabernet Sauvignon, Georges Duboeuf, France, 2022

GLASS/BOTTLE

350/1,700 THB

Cabernet Sauvignon, Chateau M Gran Reserva, Rapel Valley, Chile, 2022

320/1,500 THB

Cabernet Merlot, Pinical Estate Reserve, Riverina, Australia, 2021

290/1,400 THB

WINE LIST

CHAMPAGNE

Duval Leroy Fleur de Brut Premier Cruv

BOTTLE

6,500 THB

SPARKLING WINE

Botter, Prosecco DOC Rose, Veneto, Italy

1,800 THB

Botter, Spumante, Veneto, Italy

1,500 THB

WHITE WINE

Chablis, Domaines De La Cornass, France, 2020

3,400 THB

Sauvignon Blanc, Satellite, Spy Valley, Marlborough, New Zealand, 2021

2,100 THB

Chardonnay, Victoria Park, South Australia, 2021

1,700 THB

Pinot Grigio, Sartori, Delle Venezie DOC, Arco Dei Giovi, Veneto, Italy 2021

1,600 THB

ROSE WINE

Syrah Rose, Georges Duboeuf, France, 2021

1,700 THB

RED WINE

Chateauneuf Du Pape Tradition Rouge, Rhone Valley, France, 2013

5,500 THB

Shiraz, Mr.Riggs the Truant, Australia, 2021

2,500 THB

Pinot Noir, Satellite, Spy Valley, Marlborough, New Zealand, 2021

2,400 THB

Zinfandel, Clay Creek Old Vine, California, USA, 2020

2,200 THB

Chianti, Crono DOCGS Riserva, Toscana, Italy, 2016

1,700 THB

Primitivo, Caleo Puglia IGT, Puglia, Italy, 2021

1,700 THB



