

BIT

NIBBLES

CREATION

SALMON CRUDO 280

Cured Norwegian salmon with ponzu dressing, chilli flakes, dill and ikura

PULLED PORK TOAST 280

Roasted pulled pork with toasted artisan bread, pickled cucumber and horseradish cream

CHICKEN THIGH PATÉ 290

Homemade chicken thigh paté with crispy bread and piccalili

BAKED BRIE CHEESE 380

Served with truffle honey, roasted nuts, fresh fruits and warm bread
(Pairs well with wines)

GRILLED OCTOPUS 280

Spanish octopus, tossed in sweet tomato, radish, red onions, pesto, greens and ikura

TIPS

Mixing our classic and creation dishes results in a pleasant dining experience

CLASSIC

WINGS OF GLORY 250

Choice of chicken wings tossed in BBQ sauce with cheesy dip and celery parpadelle or classic salt and pepper style wings

QUESO SUPREME 240

Melted cheddar dip with grilled chicken, avocado chunks, pickled jalapeño and crispy tortilla chips

MINI FAT N' CHEESE 240

Classic baked mac & cheese recipe with smoked cheese, bread crumbs, whipped cream butter and bacon bits

CALAMARI X ASPARAGUS 230

Calamari with organic asparagus coated with whipped egg whites and seasoned flour

BREAD N' BUTTER 180

Mixed artisan bread with sundried tomato and herb butter

B.T.M GUACAMOLE (DIY) 220

Bitterman's recipe : Avocado, cheddar, chilli, sour cream. Mash it to your liking!

TER

COMFORT

SOUP & SALAD

PUMPKIN CREAM SOUP 160

Tangy pumpkin soup with pumpkin seeds, croutons and crème fraîche

CLAM CHOWDER 230

Home recipe with onion, potato, celery and fresh clams, served with grilled bread

HARISSA SQUID 280

Mixed greens, grilled squid, chickpea, radish, lemon, and harissa sauce

ROCKET & WILD FRUITS 260

Organic rocket with pomegranate balsamic dressing, goat cheese, raisins, local fruits and Parma ham

CAESAR SALAD 260

Baby cos, soft boiled eggs, shaved parmesan, crispy bacon and classic caesar dressing

BEATROOTS N' BRIE 270

Grilled brie cheese with figs, roasted walnut, blueberry sauce and souvide beetroot and rocket

SALMON THAI THAI 280

Cured Norwegian salmon with iceberg lettuce, watercress, onion, dill, red radish and spicy sour dressing

PASTA

SPICY SWIMMER 380

Spicy tomato ragu with blue swimmer crab, lemony rocket and fresh fettucini

MR. RAPEE 380

Spicy arribiata sauce, grilled river prawns baked with cheese, and linguine

CAJUN SEASON 260

Smoked butifarra sausage with bacon, garlic, chili, cajun spices and spaghetti

OX CHEEKS & TRUFFLE 360

Braised ox cheeks with cream demi glaze, truffle paste, cheese and fettucini

SMOKEY BEEF RAGU 260

Minced beef with smoked pork sausage, tomato ragu, parmesan, paprika, spaghetti

MEDITERRANEAN PESTO 260

Mediterranean pesto, parmesan, roasted almonds, chilli, crispy bacon and linguine

CLASSIC CARBONARA 240

Classic Carbonara with chunky bacon, parmesan and spaghetti

MAN

MAINS

TIPS Life's short, so just enjoy the simple pleasure of sharing

ROCK GRILLED

WAGYU RIBEYE (300g.) 13.50

Rock grilled 270 days old Ribeye (AUS) with chimichuri sauce and grilled pencil asparagus

AUSSIE LAMB LOIN 5.50

Aussie lamb loin, smoked egg plant powder, tahini yoghurt, Mediterranean carrots, pickled chilli

KUROBUTA PORKCHOP 4.50

Molasses glazed porkchop with creamy mashed potatoes, micro salad and mustard sauce

ATLANTIC BLACK COD 4.20

Char grilled Atlantic cod with asian glaze, grilled broccolini and sauteed wild mushroom

FRESH RIVER PRAWNS 2.50/pcs.

Grilled Thai river prawns with smoked cajun herb butter, cress salad and spicy seafood sauce

SHARE TO CARE

BITTERMAN 4.1 8.50

8 hrs. Braised black Angus short ribs in wine, beer with creamy mashed potato, baby carrots, beef au jus and horse radish cream

ROASTED SPRING CHICKEN 5.00

Ratchaburi's whole baby chicken rubbed with garlic and ginger paste, champignon mushrooms, baby corn and Thai spicy tamarine sauce (20 mins cooking time)

SPICED BBQ RIBS 5.50

Baby ribs coated with Cajun spice with tangy BBQ sauce, grilled sweet corn and coleslaw

EASY EASY

BRITS N' CHIPS 3.60

Black cod in seasoned beer batter with old school tartar sauce, lemon and potato wedges

A BITTERMAN'S BURGER 3.00

Black angus patty with Sriracha mayonnaise, brioche bun, cheddar cheese, bacon and potato wedges



~~~~~ **SWEETS** ~~~~~

**CHOCOLATE TRIFLE**

Moist chocolate cake with salted caramel, chocolate mousse, whipped cream and fresh strawberry

230

**NY CHEESECAKE**

Classic baked New York cheesecake with caramel syrup and apple chutney

265

**CINNAMON TOAST**

Brioche bread with Vanilla ice-cream, mixed berries, nuts, maple syrup and mint

240

**MOVENPICK'S ICE CREAM**

Maple walnut, Rum raisin, Swiss Chocolate, Vanilla Dream

130



**BITTERMAN'S  
ORIGINAL MOCKTAILS  
(ALL 180)**

**MY SHARONA**

*A MYSTERY?*

*Passion Fruit, Pineapple,  
Lime and Vanilla Syrup*

**YOU'RE SO VAIN**

*BUT THIS IS YUMMY*

*Orange Juice, Apple Juice,  
Caramel Syrup, Lime Juice and Yuzu*

**HEY JUDE**

*MAKE IT BETTER!*

*Aloe Vera Juice, Honey,  
Lemon and Soda*

**DRINKS**

— Selected beans from *A Stimulant* by Sarnies —

**HOT**

|                             |        |
|-----------------------------|--------|
| <b>CARAMEL MACCHIATO</b>    | 160    |
| <b>CAPPUCCINO</b>           | 110    |
| <b>LATTE</b>                | 110    |
| <b>FLAT WHITE</b>           | 110    |
| <b>MACCHIATO</b>            | 110    |
| <b>AMERICANO/LONG BLACK</b> | 100    |
| <b>ESPRESSO/DOUBLE</b>      | 90/120 |

**ICED**

|                             |     |
|-----------------------------|-----|
| <b>CARAMEL MACCHIATO *</b>  | 160 |
| <b>ICED MOCHA *</b>         | 140 |
| <b>GINGER LEMON CAFFÉ *</b> | 120 |
| <b>CAPPUCCINO</b>           | 120 |
| <b>LATTE</b>                | 120 |
| <b>AMERICANO/COLD BREW</b>  | 110 |

**REFRESHER**

|                                 |     |
|---------------------------------|-----|
| <b>MANGO PENNYWORTH JUICE *</b> | 180 |
| <b>PASSION FRUIT SODA *</b>     | 160 |
| <b>ICED CHOCOLATE *</b>         | 120 |
| <b>ICED WHITE CHOCOLATE *</b>   | 120 |
| <b>THAI TEA</b>                 | 80  |
| <b>LEMON ICED TEA</b>           | 80  |
| <b>LEMONADE</b>                 | 80  |
| <b>FRESH LIME SODA</b>          | 90  |

**BOTTLED**

|                                  |        |
|----------------------------------|--------|
| <b>SAN PALLEGRINO</b>            | 80/160 |
| <b>ACQUA PANNA</b>               | 80/160 |
| <b>SOFT DRINKS</b>               | 60     |
| <b>BUNDABERG GINGER BEER</b>     | 120    |
| <b>SPRING VALLEY APPLE JUICE</b> | 100    |
| <b>DRINKING WATER</b>            | 25     |

**TIPS**

Our Mangos and Passion fruits,  
are delivered fresh daily!  
So get a glass, sit back and relax.



**BITTERMAN'S  
ORIGINAL COCKTAILS**  
*INSPIRED BY YOUR POP CULTURE FAVOURITES*  
**(ALL 300)**

**BITTERMAN**

*FOR THE BITTER HEARTED*

*Bourbon, Puns e Mes, Dry vermouth,  
Ginger, Mint, Cinnamon, Bitters*

**NOAH**

*FULL OF PASSION*

*Vodka, Dry vermouth, Lime,  
Fresh Passion Fruit*

**YORD CHAI**

*THE GINGER GUY*

*Martin Miller's gin, Lemon,  
Ginger beer, Fresh ginger*

**SUMMER VIBES**

*ITS BEACH DAY!*

*Tequila Ocha Blanco, Lemon,  
Rosemary, Lemon Bitters*

**THE BOYS OF SUMMER**

*(DON HENLEY 1984)*

*Monkey shoulder scotch, Bay Syrup,  
Sherry, Balsamic Vinegar, Salt and Bitters*

**MR. BRIGHTSIDE**

*(THE KILLERS 2004)*

*Dark rum, St-Germain,  
White Grape Syrup, Lime and Soda*

**BORN TO RUN**

*(BRUCE SPRINGSTEEN 1975)*

*Chamomile Infused Bourbon,  
Salted Caramel, Honey, Lemon and Egg White*

**LIKE A ROLLING STONE**

*(BOB DYLAN 1965)*

*Diplomatico reserva exclusiva rum, Triple Sec  
Liquorice Falernum, Lemon and Bitters*

**LIKE A VIRGIN**

*(MADONNA 1984)*

*Vodka, Bianco Vermouth, Honey,  
Lime and Aloe Vera Syrup*

**BECAUSE THE NIGHT**

*(PATTI SMITH 1978)*

*Gin, Brown Crème de Cacao, Vanilla Syrup,  
Blackberry & Fig Puree and Lime*

**HEART OF GLASS**

*(BLONDIE 1978)*

*Vanilla Infused White Rum, Maraschino,  
Passion Fruit, Basil, Lime and Palm Sugar*

**I WANNA DANCE WITH SOMEBODY**

*(WHITNEY HOUSTON 1987)*

*Gin, Campari, Lychee Cordial and White Wine*

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**CLASSIC**


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(ALL 280)

**OLD FASHIONED***Jim Beam, Pressed orange Oil, Sugar, Bitters***NEGRONI/BOULEVARDIER***Gin/Bourbon, Campari, Sweet Vermouth***MARGARITA***Tequila, Orange Liqueur, Sugar, Lime***COSMO***Vodka, Cointreau, Lime Cordial, Cranberry Juice***MOJITO***Light Rum, Lime, Mint, Sugar and Soda***HANKY PANKY***Gin, Sweet Vermouth, Fernet Branca***MINT JULEP***Bourbon, Mint and Sugar***MARTINI***Gin or Vodka, Dry Vermouth***DAIQUIRI***Light Rum, Lime Juice and Sugar***LONG ISLAND***Vodka, Tequila, Gin, Rum, Triple sec, Lime, Fentiman's Cola***WHISKEY SOUR***Jim Beam, Lemon, Lime, Egg white, Peychaud's Bitters***SOUTHSIDE FIZZ***Gin, Mint, Lime, Sugar, Soda*


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**BEERS**


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**CRAFT**

|                                     |     |
|-------------------------------------|-----|
| <b>FUZZY LOGIC, PALE ALE</b>        | 180 |
| <b>EKKAMAI , PALE ALE</b>           | 240 |
| <b>ISLAND HOPPER, LAGER</b>         | 220 |
| <b>PEAK A BREW, IPA</b>             | 220 |
| <b>HAPPY NEW BEER, WHITE IPA</b>    | 240 |
| <b>HAPPY NEW BEER, PILSNER</b>      | 240 |
| <b>LITTLE CREATURES, BRIGHT ALE</b> | 280 |

**TIPS**

Our Mangos and Passion fruits,  
are delivered fresh daily!  
So get a glass, sit back and relax.

**ON TAP**

|                             |     |
|-----------------------------|-----|
| <b>ASAHI, SUPER DRY</b>     | 160 |
| <b>VEDETT, EXTRA BLONDE</b> | 280 |
| <b>VEDETT, EXTRA WHITE</b>  | 280 |
| <b>VEDETT, IPA</b>          | 280 |

**REGULAR**

|                               |     |
|-------------------------------|-----|
| <b>SINGHA</b>                 | 120 |
| <b>HEINEKEN</b>               | 130 |
| <b>PHUKET BEER</b>            | 130 |
| <b>BEER LAO, LAGER</b>        | 130 |
| <b>BEER LAO, DARK LAGER</b>   | 140 |
| <b>PERONI, NASTRO AZZURRO</b> | 200 |

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**SPIRITS**


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**GIN**

|                                |     |
|--------------------------------|-----|
| <i>Rogue Society NZ</i>        | 350 |
| <i>Hendrick's SCT</i>          | 350 |
| <i>Martin Miller's ENG/ICE</i> | 300 |
| <i>Bombay GB</i>               | 280 |
| <i>Burnett's GB</i>            | 240 |
| <i>Kristall Thai Gin TH</i>    | 180 |
| <i>Add Premium Tonic</i>       | +70 |

**VODKA**

|                          |     |
|--------------------------|-----|
| <i>Grey Goose FRA</i>    | 350 |
| <i>Absolut SWE</i>       | 280 |
| <i>Burnett's GB</i>      | 240 |
| <i>Add Premium Tonic</i> | +70 |

**TEQUILA/MEZCAL**

|                            |     |
|----------------------------|-----|
| <i>Patron, Silver</i>      | 360 |
| <i>Herradura Anejo</i>     | 350 |
| <i>Alipus San Baltazar</i> | 320 |
| <i>Tequila Ocho</i>        | 300 |
| <i>El Jimador</i>          | 240 |

**BRANDY/APERITIF**

|                        |     |
|------------------------|-----|
| <i>H by Hine, VSOP</i> | 320 |
| <i>Hennessy VS</i>     | 300 |
| <i>Demonio Pisco</i>   | 280 |
| <i>D.O.M Bénédicte</i> | 320 |
| <i>Fernet-Branca</i>   | 280 |
| <i>Jägermeister</i>    | 240 |
| <i>Campari</i>         | 280 |

**SINGLE MALT**

|                                  |     |
|----------------------------------|-----|
| <i>Craggenmore, 12 year old</i>  | 480 |
| <i>Glenfiddich, 15 year old</i>  | 460 |
| <i>Glenmorangie, 12 year old</i> | 460 |
| <i>Ardbeg, 10 year old</i>       | 420 |
| <i>Auchentochan, 12 year old</i> | 380 |
| <i>Laphroaig Select Cask</i>     | 380 |

**BOURBON/WHISKEY**

|                                        |     |
|----------------------------------------|-----|
| <i>Michter's Rye</i>                   | 380 |
| <i>Michter's Bourbon</i>               | 380 |
| <i>Elijah Craig 12 years Bourbon</i>   | 320 |
| <i>Maker's Mark Bourbon</i>            | 300 |
| <i>Monkey Shoulder, Blended Scotch</i> | 300 |
| <i>Rittenhouse Rye</i>                 | 300 |
| <i>Jack Daniel's Sour Mash</i>         | 280 |
| <i>Jameson Irish Whiskey</i>           | 240 |
| <i>Evan William's Bourbon</i>          | 240 |
| <i>Famous Grouse Scotch Whiskey</i>    | 240 |

**RUM**

|                                  |     |
|----------------------------------|-----|
| <i>Flor de Caña, 12 year old</i> | 320 |
| <i>Diplomatico Reserva</i>       | 300 |
| <i>Diplomatico Mantuano</i>      | 240 |
| <i>Diplomatico Planas</i>        | 240 |
| <i>Havana Club 7</i>             | 280 |
| <i>Plantation, 3 Stars</i>       | 260 |
| <i>Sailor Jerry</i>              | 260 |

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**WINES**


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**SPARKLING & CHAMPAGNE**

|                                                                                                                    |            |
|--------------------------------------------------------------------------------------------------------------------|------------|
| <i>Cruset Blanc de Blancs Extra Dry, Chardonnay</i><br><i>(Refined Bubbles, Refreshing)</i>                        | 300 / 1400 |
| <i>Fantinel Prosecco Extra Dry, Glera (Prosecco)</i><br><i>(Fruity, Velvety, Almond)</i>                           | 1650       |
| <i>Lombard, Brut</i><br><i>(Fresh, Balance)</i>                                                                    | 2000       |
| <i>Champagne Victoire Brut Prestige, Champagne Blends</i><br><i>(World Spectator 90, Brioche, Luxurious Taste)</i> | 2500       |

**ROSÉ**

|                                                                                                                  |      |
|------------------------------------------------------------------------------------------------------------------|------|
| <i>Mirabeau en Provence Classic 2017, Syrah, Grenache, Cinsault</i><br><i>(JS 90, Dry, Refreshing, Aromatic)</i> | 1500 |
|------------------------------------------------------------------------------------------------------------------|------|



## WINES

### RED WINE

|                                                                                                                                   | gl. / btl. |
|-----------------------------------------------------------------------------------------------------------------------------------|------------|
| Bodegas Piqueras Black Label 2015, Syrah, Monastrell<br><i>(Elegant, Rich, Superb)</i>                                            | 260 / 1300 |
| Borgo SanLeo Montepulciano D'Abruzzo 2015, Montepulciano<br><i>(Medium Body, Soft, Refined)</i>                                   | 320 / 1500 |
| Le Petit Cochonnet, France, Merlot<br><i>(Light, Easy going, Fruity)</i>                                                          | 1450       |
| M.Chapoutier Pays d'Oc 2015, Grenache, Syrah<br><i>(Spicy, Powerful, Intense)</i>                                                 | 1500       |
| Andeluna 1300, Argentina, Malbec<br><i>(JS 91, Violets. Red Plum, Smooth)</i>                                                     | 1550       |
| Berton, The Black Shiraz, Australia<br><i>(Deep, Toasty Vanilla, Oak)</i>                                                         | 1600       |
| Alta Vista Classic Vive 2017, Malbec<br><i>(Full body, Red fruits)</i>                                                            | 1650       |
| Santa Ema Reserva 2015, Cabernet Sauvignon<br><i>(Wine Spectator 90 and Top 100 best of the world)</i>                            | 1750       |
| Giesen Estate Marlborough 2014, Pinot Noir<br><i>(Expressive, Vibrant, Lush)</i>                                                  | 2000       |
| Chateau Bardoulet Saint-Émilion Grand Cru 2014,<br>Merlot, Cabernet France, Cabernet Sauvignon<br><i>(Complex, Balanced, Oak)</i> | 2100       |
| Outback Jack, Australia, Merlot, Shiraz                                                                                           | 210 gl.    |

### WHITE WINE

|                                                                                                          | gl. / btl. |
|----------------------------------------------------------------------------------------------------------|------------|
| Santa Ema Select Terroir Reserva 2017, Sauvignon Blanc<br><i>(Fresh, Citrus and Pear Aroma)</i>          | 280 / 1300 |
| Cruse Pay d'Oc 2016, Chardonnay<br><i>(Dry and Clean)</i>                                                | 280 / 1300 |
| Bellingham Pear Tree 2016, Chenin Blanc, Viognier<br><i>(Pleasantly Sweet, Tropical Fruits)</i>          | 1300       |
| Pierre Luneau Papin, "L" d'Or, Melon de Bourgogne<br><i>(Melon, Grapefruit, Fresh and Dry)</i>           | 1550       |
| Tenute Nicosia, Fonda Filara Etna Bianco, Italy, Sicily<br><i>(Dry, Hints of pomelo and white peach)</i> | 1600       |
| Frankland Estate, Rock Gully Riesling, West Australia<br><i>(Mineral, Simply elegant wine)</i>           | 1650       |
| Fantinel Borgo Tesis Friuli 2017, Pinot Grigio<br><i>(Dry, Crisp, Refreshing)</i>                        | 1700       |
| Ackerman, Pouilly Fumé, Sauvignon, Loire Valley, France<br><i>(Light and Crisp, Fizzy)</i>               | 1750       |
| M.Chapoutier Schieferkopf, Baden 2015, Riesling<br><i>(Floral and Aromatic)</i>                          | 1950       |
| Voyager Estate, Australia, Chardonnay<br><i>(Delicate, Floral, Tropical)</i>                             | 2000       |
| Remi Jobard Bourgogne 2015, Chardonnay<br><i>(Elegant, Top Class, Rounded)</i>                           | 2300       |
| Fontana Di Papa - Bianco                                                                                 | 190 gl.    |