

Wine, Beer & Bistro Bar BOTTOMS UP

888 Wattana Klongton-Nua, Sukhumvit Rd, Soi Sukhumvit 55th (Tharom 2) / Opposite Thonglor 21st, Bangkok 10110

Performance Chill **LOVE & LIFE WINE** DINNER HAPPINESS GET DRUNK (PARTY) Sip // movement ORIGINAL SOCIALITY ARTISTIC AVANT-GARDE Contemporary COCKTAIL variety 1st time MUSIC Gallery DELICIOUS



APPETIZER

1. Calamari with Tartar Sauce
(Squid, Flour, Deep fried)
190.-

2. Grill Sausage
(Italian Sausage with Gravy Sauce)
250.-

3. Assorted Cold Cut and Cheese Platter
(Ham, Salami, Parma Ham, Brie Cheese, Brie Cheese, Gouda Cheese)
420.-



4. French Fried
(Crispy Deep-Fried Potato With Tomato Sauce)
120.-

5. Smoked Salmon
(Imported Smoked Salmon, Caper and Fresh Lemon)
320.-

6. Spicy Chicken Wing
(Chicken Wing and Spicy Powder)
190.-



7. Ham & Cheese Spring Roll
(Ham, Cheese, Wrap Sheet and Dip)
180.-

8. Onion Ring
(Onion, Flour, Deep Fried)
140.-

9. Shrimp Cake
(Shrimp, Garlic, Fat, Sesame Oil, Herb)
250.-



{ Right Box - Garlic Bread }

10. Garlic Bread
(Butter, Garlic, Bread and Herb)
120.-

11. Cheese Bread
(Bread, Mozzarella Cheese and Seasoning)
160.-

12. Bake Clam With Garlic Bread
(Clam, White Wine, Garlic, Salt, Pepper and Bread)
190.-

13. Bruschetta
(Tomato, Shallot, Italian Basil, Garlic, Olive Oil and Bread)
180.-

14. Baked Garlic Mussel
(New Zealand Mussel, Garlic, Bread Crumb, Pepper, Salt, Olive Oil)
250.-

• Parma Ham and Melon
(Parma Ham with Fresh Melon)
360.-



Garlic Bread



Recommended By Our Chef

Shrimp With Garlic And Chili

(Shrimp, Garlic, Chili and Olive Oil)

280.-



SOUP

Recommend By Our Chef



• Onion Soup

(Onion, Herbs and Cheese Bread) 160.-



1. Minestrone Soup

(Vegetable, Tomato and Olive Oil) 160.-



2. Clam Soup

(Clam Meat, Cream, Carrot, Onion, Leek and Olive Oil) 220.-



4. Mushroom Cream Soup

(Mushroom, Cream and Vegetable) 160.-



3. Lobster Bisque

(Shrimp, Cream, Tomato and Herbs) 250.-

SALAD

{ Blue Box on the right, from the top-bottom }

1. Baby Prawn Salad

Mixed Salad, Tomato, Shrimp and Balsamic Dressing 230.-

2. Grilled Pork Salad

Mixed Salad, Pork, Tomato and Balsamic Dressing 240.-

3. Salmon Spicy Salad

Fresh Salmon, Fresh Vegetable, Garlic and Spicy Sauce 280.-

4. Salmon Salad

Imported Salmon, Mixed Salad, Tomato and Balsamic Dressing 280.-

5. Tuna Salad

Mixed Salad, Imported Tuna, Tomato and Lemon Honey Dressing 380.-

6. Yum Seafood

Seafood, Fresh Vegetables, Mungbean Noodle and Spicy Sauce 250.-

7. Sashimi Salad

Mixed Salad, Fresh Sashimi, Ebiko and Ginger Soy Sauce Dressing 250.-



• **Rocket Salad with Smoked Salmon**
Rocket, Imported Smoked Salmon, Tomato, Parmesan Cheese and Balsamic Dressing 280.-



• **Grilled Sirloin Spicy Salad**
Imported Sirloin, Fresh Vegetable and Spicy Dressing 720.-



• **Caesar Salad with Foie-gras and Poached Egg**
Crisp, Foie-gras, Egg, Bacon, Cruton, Parmesan Cheese and Caesar Dressing 450.-



• **Bottoms Up Seafood Salad**
Seafood, Mushroom, Vegetable, Ebiko and Spicy Honey Dressing 340.-

• **Rocket Salad with Foie-gras Terrine**
Foie-gras Terrine, Rocket, Tomato, Parmesan Cheese and Balsamic Dressing 490.-



• **Caprese**
Fresh Mozzarella, Tomato, Pesto Sauce and Balsamic Reduction 220.-

• **Caesar Salad**
Crisp, Bacon, Cruton, Parmesan Cheese and Caesar Dressing 220.-



Recommend By Our Chef

Tom-Yam Soup

Shrimp, New Zealand Mussel, Squid, Liver Juice, Fish Sauce

250.-



Cheers!



Hoegaarden



PIZZA

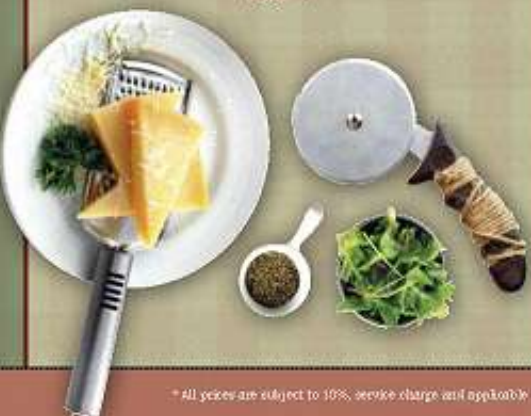
Recommend By Our Chef



PIZZA CABONARA

Tomato Sauce, Mozzarella Cheese, Cream, Bacon and Egg

320 -



1. PIZZA PARMA HAM

Tomato Sauce, Mozzarella Cheese and Parma Ham

320 -

2. PIZZA SALAMI

Tomato Sauce, Mozzarella Cheese and Salami

320 -



3. PIZZA MAGARITA

Tomato Sauce, Cheese and Italian Basil

220 -

4. PIZZA SEAFOOD

Tomato Sauce, Mozzarella Cheese, Seafood and Herb Sauce

350 -



5. PIZZA HAWAIIAN

Tomato Sauce, Mozzarella Cheese, Ham and Pineapple

320 -

6. PIZZA FOUR CHEESE

Tomato Sauce and Four Kinds of Cheese

350 -



7. PIZZA TUNA AND OLIVE

Tomato Sauce, Mozzarella Cheese, Tuna, Olive, Onion and Bell Pepper

290 -

8. PIZZA SMOKED SALMON

Tomato Sauce, Mozzarella Cheese, Imported Smoked Salmon and Olive

350 -



PIZZA MASTER

John

PIZZA TOMATO AND FRESH MOZZARELLA

Tomato Sauce, Mozzarella Cheese, Tomato and Fresh Mozzarella

350 -

PIZZA ITALIAN SAUSAGE

Tomato Sauce, Mozzarella Cheese, Italian Sausage and Mushroom

320 -



PASTA



- 1. Fettucine Carbonara**
Bacon, Cream, Parmesan Cheese and Egg
240.-
- 2. Spaghetti A.O.P. Clam**
Clam Meat, White Wine, Garlic, Chili
and Olive Oil
240.-
- 3. Spaghetti A.O.P. Italian Sausage**
Italian Sausage, Mushroom, Garlic, Chili
and Olive Oil
240.-
- 4. Black Ink Roasted Duck Breast**
Duck, Garlic, Chili and Olive Oil
280.-
- 5. Spaghetti Pad Cha Seafood**
Seafood, Chili and Thai Herbs
350.-
- 6. Spaghetti A.O.P. Shrimp and Bacon**
Shrimp, Crispy Bacon, Garlic, Chili
and Olive Oil
280.-
- 7. Spaghetti Foie-gras Truffle Cream**
Foie-gras, Cream, Cheese and Truffle Oil
220.-



- 1. Penne Pesto**
Onion, Pesto Sauce and Parmesan
Cheese 195.-
- 2. Pasta Alfredo with Ebiko**
Shrimp, Ebiko, Cream, Herb
280.-
- 3. Spaghetti Two Roses**
Two Kinds of Roast, Shrimp,
Cream and Imported Smoked
Salmon 340.-
- 4. Black Ink Seafood**
Tomato Sauce
Seafood, Tomato Sauce and Chili
380.-
- 5. Truffle Risotto**
Risotto, Mushroom, Imported
Parma Ham, Cream, Parmesan
Cheese and Truffle Oil 320.-



**Baked Penne Seafood
with Cheese**
Seafood, White Wine, Cream and
Mozzarella Cheese
320.-

**Black Ink Crab Meat Pink
Sauce**
Crab Meat, Tomato Sauce, Cream,
Chili and Herb
360.-

**New Zealand Wagyu Lamb
Pasta**
Imported Lamb, Red Wine, Garlic,
Chili and Herb
420.-

*All prices are subject to 10% service charge and applicable government tax, picture and food container are for display only

MAIN COURSE



- Park Milanese**
Pork, Side Dish, Bread Crumb, Egg and mushroom
Cream Sauce
290.-
- Baramundi Seabass**
Seabass, Creamy Vegetable, Mussel and Butter
Caper Sauce
450.-
- Pan-fried Snow Fish**
Snow Fish, Salmon Mousse, Mashed Potato,
Vegetable and Violet Puree
590.-
- Lamb Chop Pepper**
Imported Lamb, Side Dish and pepper Sauce
890.-

- Salmon Basil**
Imported Salmon,
Mushroom, Tomato,
Chili, Garlic and
Olive Oil
360.-
- Fish and Chip**
Basa, French Fries and
Tartar Sauce
280.-
- Crispy Salmon**
Imported Salmon,
Side Dish and
Balsamic Glaze
320.-
- Beef Basil**
Imported Beef,
Mushroom, Tomato,
Chili, Garlic and
Olive Oil
680.-



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THE MASTER



(Above) Chef Association Jannag Nungwa

Recommended By Our Chef

Beef Tenderloin Steak with Foie-gras

Imported Beef Tenderloin, Imported
Foie-gras Terrine, Sautéed Spinach, Truffle
Mashed Potato, and Balsamic Reduction



950.-

- Bottoms Up -



- **American BBQ Pork Rib**
Pork Rib with Homemade BBQ Sauce
420.-
- **Seared Tuna**
(Japanese Akami Tuna)
Imported Tuna, Sesame, Side Dish and
Butter Caper Sauce
420.-



1. **Grilled Roasted Chili Chicken**
Grilled Chicken, Red Cabbage,
Chili Sauce
220.-
2. **Miso Salmon**
Imported Salmon, Buttered Rice and
Miso Sauce
290.-
3. **Mixed Sausage**
Mixed Pork Sausage With Condiment
350.-
4. **Roasted Duck Breast**
Duck, Vegetable and Orange Sauce
580.-
5. **Sauteed Angus Beef**
Imported Beef, Cornichon, Onion and
Gravy Red Wine Sauce
680.-

- **Grilled Pork Chop**
Pork Chop, Side Dish and
Mushroom Cream Sauce
320.-
- **Pork Escalope**
Pork, Vegetable, Cheese,
Bread Crumb, Egg and
Mushroom Cream Sauce
320.-
- **Baked Cheese
Pork Chop**
Pork Chop, Caramelized
Onion, Side Dish and
Mushroom
350.-



1. **Salmon Spinach**
Imported Salmon, Sauteed Spinach
and Lemon Cream Sauce
360.-
2. **Beef Sirloin Steak**
Imported Beef Sirloin,
Side Dish and Gravy
750.-
3. **Stewed Lamb Shank**
Lamb Shank, Trufe Mashed
Potato and Gravy
890.-



"You can change and add anything you want"

EXTRA TOPPING

- | | | |
|----------------------------------|------------------------------------|----------------------------------|
| Side of Mixed Salad 30.- | Side of Sauteed Spinach 60.- | Side of Buttered Rice 50.- |
| Side of Baked Veggies 30.- | Side of Mashed Potato 50.- | Jacket Potato 60.- |



DESSERT

1. **Tiramisu**
160.-
2. **Bottoms Up
Cheese Cake**
108.-
3. **Celane betée**
248.-
4. **Deep-fried Banana**
108.-
5. **Deep-fried Apple**
188.-
6. **Panna Cotta**
288.-
7. **Chocolate Fondant**
248.-

Signature Cocktail

Jack Daniel Honey / Southern /
Comfort / Pornegranate
Juice / Peach Bitter / Top Gingerale

330.-



RECOMMENDED

SPARKLING JELLY SAKE

PERFECT FOR COCKTAIL LOVERS

Sake Peach & Berry
สาเกพีช และ เบอร์รี่

ราคา 300/แก้ว



- Bottoms Up -