



CHEF RECOMMENDS

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|-----|--|-------------|
| S1. | ยำใบชา
<i>Burmese Style Tea Leave Salad</i> | 150- |
| S2. | ย่าส้มโอ
<i>Pomelo and Smoked Duck Salad with Toasted Coconut</i> | 250- |
| S3. | คะน้าฮ่องกงผัดปลาแห้ง
<i>Stir Fried Hong Kong Kale with Dried Halibut</i> | 240- |
| S4. | ผัดไทยกากหมู/ กุ้งสด
<i>Crackling Phad Thai/ Shrimp Phad Thai</i> | 220- / 320- |
| S5. | กุ้งทอดซอสมะขาม
<i>Fried Prawn with Tamarind Sauce</i> | 300- |
| S6. | อกเป็ดพริกสด
<i>Fried Smoked Duck Breast with Chili and Garlic</i> | 220- |
| S7. | น้ำพริกมะขามอ่อน
<i>Tamarind Dip with Sun Dried Pork and Vegetables</i> | 220- |



CHEF RECOMMENDS

- S8.** ผัดสามเหม็นกึ่งสด 280-
Stir Fried Prawn and Glass Noodle with Climbing Wattle, Pickled Garlic and Bitter Bean
- S9.** แกงคั่วปูใบชะพลู (เสิร์ฟพร้อมเส้นหมี่) 590-
Blue Crab Curry with Wild Betel Leaf
- S10.** แกงฮีนเลกระดูกอ่อน 220-
Pork Spare Rib Hin Lay Curry with Young Ginger and Pickled Garlic
- S11.** มัสมั่นเนื้อ 350-
Beef Massaman with Sweet Potato and Nuts
- S12.** หมตุ๋นไข่พะโล้ 280-
Braised Pork Belly and Soft Boiled Egg in Five-Spiced Soup
- S13.** ห่อหมกย่าง 160-
Grilled Fish Mousse with Red Curry Paste
- S14.** หน่อไม้ฝรั่งผัดลิ้นเป็ด 450-
Stir Fried Asparagus with Duck Tongue



APPETIZER

- A1. สานซันควักเกลือ 180-
Fried Pork Belly with Sea Salt
- A2. ปีกไก่ทอดน้ำปลา 160-
Fried Fish Sauce Marinated Chicken Wings
- A3. หมูแดดเดียว 160-
Fried Sun Dried Pork Shoulder
- A4. แซ่จ้อ 300-
Fried Shrimp Cakes with Pineapple

- A5. กุ้งสไล 280-
Fried Shrimp Rolls with Plum Sauce
- A6. ทอดมันปลากราย 200-
Fried Spicy Fish Patties with Chili-Peanut Sauce
- A7. ทอดมันกุ้ง 210-
Fried Shrimp Patties with Plum Sauce
- A8. ก๋วยเตี๋ยวหลอดปู 450-
Steamed Crab Rice Balls with Charred Chili Vinegar
- A9. ข้าวคังหน้าตั้ง 220-
Rice Cracker with Shrimp and Coconut Cream Sauce
- A10. เมี่ยงคำเสวย 100-
Wild Betel Wrap, Toasted Coconut and Ginger-Caramel Sauce
- A11. หมนบกะตุกอ่อนหนุ่ย 150-
Fried Sour Pork Spare Rib
- A12. ยำขิง 120-
Burmese Style Ginger Salad
- A13. พริกทอดกรอบวานเพอ 120-
Crispy Chili and Sesame Seed



SALAD

- B1.** ป่าถั่วพู 250-
Winged Bean and Prawn Salad with Chili Jam Dressing
- B2.** ส้มตำไทย, ส้มตำปลาร้า 120-
Papaya Sam Tum with Peanut and Dried Shrimp with Fermented Fish
- B3.** บำคอหมูย่าง 180-
Grilled Pork Neck Salad with Red Onion and Celery
- B4.** ลาบเป็ด 200-
Duck Luanh with Galangal-Vietnamese Coriander Dressing
- B5.** ลาบหมู 180-
Spicy Pork Luanh with Lime-Roasted Rice Dressing
- B6.** น้ำตกคอหมูย่าง 180-
Grilled Pork Neck Nam Tok with Mint



SOUP

- C1.** ปะเตกทะเล 350-
Seafood Tom Yum with Holy Basil
- C2.** ต้มจืดเต้าหู้หมูสับ 190-
Clear Soup with Egg Tofu, Chinese Cabbage and Pork
- C3.** ต้มโคล้งปลาร้ารอน 350-
Smoked Fish Tom Yum
- C4.** ต้มยำกุ้งไข่ข้น 350-
Creamy Prawn Tom Yum with Chili Jam



RELISH

- D1.** น้ำพริกกะปิ  250-
Shrimp Paste Relish with Mackerel and Vegetables
- D2.** หลนเต้าเจี้ยว 180-
Coconut and Soybean Dip with Duck Egg and Vegetables
- D3.** น้ำพริกกุ้งสด  250-
Prawn Relish with Duck Egg and Vegetables



RICE : NOODLE

- E1.** ข้าวผัดปลาสด 180-
Fried Sepat Siam Fish Fried Rice
- E2.** อี๋หมี่แฮม 180-
Wok Roasted Egg Noodles with White Chive and Ham
- E3.** ก๋วยเตี๋ยวคั่วไก่ 140-
Wok Fried Flat Noodle with Chicken and Crispy Squid
- E4.** ผัดซีอิ้ว หมู,ไก่/เนื้อ 150-/ 220-
Pork, Chicken/ Beef Stir Fried Rice Noodle with Dark Soy Sauce and Kale
- E5.** ข้าวผัดแฮม 180-
Sour Pork Sausage Fried Rice
- E6.** ออปลั๊วะ 290-
Chinese Crispy Oyster Omelette
- E7.** ขนมจีนน้ำยาปู  280-
Southern Style Crab Curry with Khanom Chin, Pickled Green Mustard and Duck Egg
- E8.** ขนมจีนโมอังกา 290-
Burmese Fish Curry with Khanom Chin, Pea Crisp and Banana Stem
- ข้าวหอมมะลิ, ข้าวไรซ์เบอร์รี่ 30-/100-
Jasmine Rice (Ind/Bowl) Riceberry Rice (Ind/ Bowl)
- ข้าวเหนียว 30-
Sticky Rice

CURRY



F1. แกงเขียวหวานไก่/เนื้อ 220- / 350-
*Chicken / Beef Green Curry with
 Pea Eggplant and Kaffir Lime*

F2. แกงเผ็ดเป็ดขมิ้น 350-
Roasted Duck Red Curry with Tropical Fruits



F3. แกงป่าหมู,ไก่/เนื้อ 220- / 290-
*Pork, Chicken / Beef Jungle Curry
 with Seasonal Vegetables and Holy Basil*

F4. แกงปลาบัตเตอร์พีช 350-
Butter Fish Curry with Turmeric

F5. แกงเหลืองปลาทะพงหมกมะพร้าว 350-
*Seabass Spicy and Sour Curry
 with Palm Heart*

F6. แกงเผ็ดไก่/เนื้อ 220- / 350-
*Chicken / Beef Red Curry
 with Pumpkin and Basil*

F7. พะแนงหมู/เนื้อ 220- / 290-
Pork / Beef Panang Curry with Peanut





STIR FRIED



G1.



G2.



G3.



G4.



G5.



G6.

- | | |
|---|------|
| G1. ผัดผักบุ้งไฟแดง
<i>Stir Fried Morning Glory
with Soy Bean</i> | 120- |
| G2. คั่วกลิ้งหมูสับ 
<i>Stir Fried Minced Pork with Southern-
Red Curry Paste and Long Pepper</i> | 220- |
| G3. ใบเหลียงผัดไข่
<i>Stir Fried Baegu Leaves with Egg</i> | 150- |
| G4. ผัดพริกขิง 
<i>Stir Fried Crackling with
Red Curry Paste and Yardlong Bean</i> | 220- |
| G5. ผัดดอกกุยช่ายกับตับ
<i>Stir Fried Pork Liver with
Chinese Chive Blossom</i> | 180- |
| G6. ผัดกระดูกอ่อนใบยี่หระ 
<i>Stir Fried Pork Spare Rib
with Cumin Leaf</i> | 240- |
| G7. ผัดผักรวม
<i>Stir Fried Mixed Vegetables</i> | 150- |
| G8. ผัดสะตอกุ้งสด 
<i>Stir Fried Bitter Bean with Prawn
and Chili-Shrimp Paste</i> | 280- |
| G9. ผัดซีเมาทะเล 
<i>Stir Fried Seafood with Holy Basil
and Green Peppercorn</i> | 380- |
| G10. ปลากระพงผัดเต้าซี่
<i>Stir Fried Seabass with Black Bean</i> | 280- |
| G11. กุ้งผัดพริกไทยดำ
<i>Stir Fried Prawn with
Black Pepper Sauce</i> | 350- |
| G12. ดอกขจรผัดไข่
<i>Stir Fried Cowslip Creeper Flower
with Egg</i> | 150- |
| G13. ไซโป้วหวานผัดไข่
<i>Stir Fried Sweet Radish with Egg</i> | 120- |
| G14. ผัดมะเขือยาวหมูสับ
<i>Stir Fried Pork and Long Eggplant
with Thai Basil</i> | 180- |

FRIED

H1. ปลาทรายขาวทอดขมิ้น 180-
Fried Silver Whiting Fish with Turmeric

H2. กุ้งทอดกระเทียม 280-
Fried Prawn with Crispy Garlic

H3. ปลาใบขนุนทอดขมิ้น 690-
Fried False Travally Fish with Turmeric

H4. ไข่เจียวหมูสับ, ไข่เจียวกากหมู 150-
Mixed Pork Omelette, Crackling Omelette

H5. ไข่ลวกแซ่บ 120-
Fried Soft Boiled Duck Egg with Tamarind Sauce

FISH&MEAT

J1. ปลารังคักนึ่งมะยม (ตามฤดูกาล) 990-
Steamed Hilsa Fish with Plum (Seasonal)

J2. ปลากระพงอบเกลือ (รอ45นาที) 890-
Salt Baked Seabass with
Seasonal Vegetables and Thai Seafood Sauce
(45mins)

J3. คอหมูย่าง 150-
Grilled Pork Neck with Jaew Sauce

J4. ไก่ย่างขมิ้น 180-
Grilled Turmeric Lemongrass Chicken



DESSERT

- K1. ฟักทองสิงขยา** 190-
Pumpkin and Coconut Crème Brûlée
Coconut Whipped Cream
and Caramel Pumpkin
- K2. โทษบานาน่าสปลิต** 190-
Caramel Golden Banana, Crouton,
Smoked Banana Ice Cream
and Coconut Sorbet
- K3. ไอศกรีมทiramisu** 190-
Mascarpone Mousse, O-Liang Syrup,
Coffee Lady Fingers,
Vanilla Ice Cream and Milk Agar
- K4. บัวลอยอโวคาโด** 190-
Glutinous Rice Balls, Avocado,
Caramel Foam and
Warm Coconut Broth
- K5. ฝรั่งแช่บ๊วย** 190-
Pickled Guava Agar, Plum Granita,
Yogurt Sorbet and Crunchy Meringue
- ไอศกรีมทุเรียน 120-
Durian Ice Cream
- ไอศกรีมมะพร้าว 80-
Coconut Ice Cream
- ไอศกรีมชาไทย 80-
Thai Tea Ice Cream
- ไอศกรีมข้าว 80-
Milk Rice Ice Cream
- ไอศกรีมวานิลลา 80-
Vanilla Ice Cream
- ไอศกรีมกล้วยตาก 80-
Smoked Banana Ice Cream
- ไอศกรีมราสเบอร์รี่ชอเบท์ 80-
Raspberry Sorbet
- ไอศกรีมโยเกิร์ตชอเบท์ 80-
Yogurt Sorbet
- ไอศกรีมมัมมชอเบท์ 80-
Plum Sorbet

Thai Tea & Coffee Specialties

Espresso	90-
Double Espresso	120-
Americano	90-
Cappuccino	120-
Latte Macchiato	120-
Iced Americano	110-
Iced Latte Macchiato	140-
WL Original Cold Brew Coffee	150-
Cha Manao - Iced Lemon Tea	80-
Cha Nom Yen - Iced Milk Tea	80-
Cha Dum Yen - Iced Black Tea	80-
Kafae Nom Yen - Iced Milk Coffee	80-
O-Liang - Iced Sweet Black Coffee	80-

Water Library Exclusive Tea Blends

Black Tea	
Celebrate The Moment - Powerful, fruity and spiced (4min)	120-
Yunnan golden needles black tea, assam black tea, clove, cardamom, Star anise, cinnamon, hibiscus, safflower, dried fruits	
Organic Earl Grey - aromatic, smooth and sophisticated (4-5min)	120-
Organic ceylon black tea, bergamot, safflower	
Vanilla Garden - sweet and fruity (4-5min)	120-
Organic ceylon black tea, peach, vanilla, strawberry, safflower, Bale fruit, marigold & blue cornflower	
White Tea	
The White Rose - warm, golden and rich (3-4min)	120-
White peony tea, rose buds	
Green Tea	
Green Peace - A wonderful escape on a busy day (3min)	120-
Sencha green tea, white tea, orange, cinnamon, apple & mango	
Jasmine Pearls - Sweet, smooth and fragrant (4-5min)	120-
Green tea jasmine blossoms	
Herbal Tea (caffeine free)	
Fresh Mint - Pick-me-up (4-6min)	100-
Pure peppermint from China	
Sweet Dreams - An ideal bed time tea (4-6min)	100-
Camomille & Lavender flowers	
The Botanist - Greatly uplifting (4-6min)	100-
Chrysanthemum rose buds lemongrass	

Tea are also available as bag 400 THB (15 pouches)

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



M1. Milky Tropicana

M2. Sticky Mango

M3. Basilnade

M4. Tea Kisses



M5. Sanuk

NON-DISTILLED MIXES

- | | |
|---|-------------|
| M1. Milky Tropicana | 180- |
| <i>Guava, Lychee and Mango with Unsweetened Almond Milk</i> | |
| M2. Sticky Mango | 180- |
| <i>Rice Milk and Coconut Milk with Yellow Mango</i> | |
| M3. Basilnade | 180- |
| <i>Raspberry and Vanilla with Thai Basil, Lime and Traditional Lemonade</i> | |
| M4. Tea Kisses | 180- |
| <i>Rose/ta Tea with Raspberry, Lychee, Lime and Agave</i> | |
| M5. Sanuk | 180- |
| <i>Watermelon, Chocolate Cookies, Lime and Rosemary with Passion Fruit Soda</i> | |

Refreshment List Favorite Creations

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|---|-------------|
| Bangkok Teatime | 290- |
| <i>Juicy Spirit with Cucumber, Green Apple, Sweetened Infusion of Rose Buds, Lemongrass and Chrysanthemum</i> | |
| Happy Milkshake | 320- |
| <i>Thai Spiced Spirit and Spiced Vanilla Liqueur with Cinnamon, Anis and Organic Milk</i> | |
| Phulae | 290- |
| <i>Thai Spiced Spirit and Thai Rum from Phuket with Pineapple, Green Apple Flambe and Roasted Coconut Vinegar</i> | |
| Salty Riddle | 320- |
| <i>Siam Fragrance and Caribbean Pineapple with Salted Aromatic Bitters and Ginger Beer</i> | |
| Tamarinda | 320- |
| <i>Corn Spirit with Elderflower, Tamarind, Lime and Pineapple</i> | |
| <i>Old School Twisted</i> | |
| Chin Chu Sour | 290- |
| <i>Thai Juniper Spirit, Thai Tea, Caramel, Lime, Egg White</i> | |
| Cookies Negroni | 350- |
| <i>Charcoal Mellowed Spring Water Spirit with Bitter Liqueur, Sweet Vermouth, Chocolate Cookies and Islay Smoke</i> | |
| From Phuket to Mekhong | 350- |
| <i>Thai Sugar Cane Spirit from Phuket with Tropical Spiced Liqueur, Lime, Pineapple and Raspberry</i> | |
| Monkey's Paradise | 290- |
| <i>Thai Sugar Cane Spirit with Malibu, Lime, Sugar, Mint and Roasted Coconut - Soda Water</i> | |
| Thai Basil Smash | 290- |
| <i>Thai Juniper Spirit with Lime, Sugar, Thai Sweet Basil and Anis Spray</i> | |
| <i>H, O</i> | |
| Mont Fleur 500ml | 40- |
| Sparea Italian Still Water 500ml | 40- |
| Sparea Italian Still Water 750ml | 75- |
| Sparea Italian Sparkling Water 750ml | 110- |
| Acqua Panna Italian Still Water 750ml | 120- |
| San Pellegrino Italian Sparkling Water 750ml | 140- |
| <i>Favorite Thai Drinks</i> | |
| Taengmo Pan - Blended Watermelon Juice | 90- |
| Manao Pan - Blended Lime | 90- |
| Nam Takhrat Baltoey - Lemongrass and Pandan Cooler | 90- |
| Nam Sapparot - Pineapple Juice | 90- |
| Nam Lam Yai - Longan Juice | 90- |
| Nam Ma Kham - Tamarind Juice | 90- |
| Nam Maphrao - Whole Coconut | 125- |
| Nam Som - Orange Juice | 160- |

Carbonated Drinks

Bundaberg Ginger Beer	160-
Bundaberg Root Beer	160-
Bundaberg Traditional Lemonade	160-
Singha Soda Water	50-
Coca Cola, Coke Zero, Diet Coke	50-
Sprite, Schweppes Ginger Ale, Tonic	50-

Thai Crafted Brew

Pratighi	
Singha Lager - 5% - Thailand 330ml	135-
500ml	105-

A premium lager beer brewed from the finest ingredients. Singha is a full bodied 100% barley malt beer that is distinctively rich in taste with strong hop characters

Bottled with Style

Bussaba 330ml - Ex-Weisse - 4.7%	105-
<i>Traditional German style wheat beer with East Asian twist from ginger flower</i>	

Chatri 330ml - Indian Pale Ale - 5.2%	105-
<i>Bready malt with a little bit sweetness, tropical fruits and a happy finish</i>	

Chalawan 330ml - Pale Ale - 4.7%	105-
<i>The king of alligator, malty with some sourness but clean and a long finish</i>	

Liger 330ml - Dark Lager - 5%	170-
<i>Depth and lots of varieties of character, the flavor is mixed up with boozy sweet, roasted coffee and a light bitterness</i>	

Phuket 330ml - Pale Lager - 5%	135-
<i>Brewed with premium German hops and Thai jasmine rice, which is added during the brewing process to enhance the beer's smoothness and aroma</i>	

Booze

Vodka add 30, for Gimlet or Martini Cocktail	
Absolut - 40% Sweden	180- / Btl 1,800-
Absolut Elyx - 42.3% Sweden	295- / Btl 2,950-
Grey Goose - 40% France	295- / Btl 2,950-
langutan 1616 - 49.12% Swiss	360- / Btl 4,200-
Tito's - 40% USA	200- / Btl 2,000-

Tequila - Mexico add 50, for Margarita	
Olmecca Gold - 38%	180- / Btl 1,800-
Patron Silver - 40%	330- / Btl 3,300-
Patron Reposado - 40%	Btl 3,700-
Patron Anejo - 40%	Btl 4,300-

Gin add 30, for Gimlet or Martini Cocktail

Beefeater - 40% England	180- / Btl 1,800-
Beefeater 24 - 45% England	220- / Btl 2,200-
Bombay Sapphire - 40% England	220- / Btl 2,200-
Grandma Jinn Recipe No.1 - 40% Thailand	180- / Btl 1,800-
Hendrick's - 41.4% Scotland	340- / Btl 3,400-
Iron Balls - 40% Thailand	220- / Btl 2,200-
Kristall Thai Spirit - 40% Thailand	180- / Btl 1,800-
Malfy Con Linone - 41% Italy	200- / Btl 2,000-
Roku - 43% Japan	280- / Btl 2,800-
Tanqueray - 40% England	220- / Btl 2,200-

Rum / Rhum / Sugar Cane add 30, for Daiquiri or Mojito

Bacardi 8y - 40% born in Santiago de Cuba	290- / Btl 2,900-
Chalong Bay - 40% Thailand, Phuket	140- / Btl 1,400-
Havana 3y - 40% Cuba	180- / Btl 1,800-
Havana 7y - 40% Cuba	220- / Btl 2,200-
Kosapan - 40% Thailand, Nonthaburi	180- / Btl 1,800-
Mekhong Thai Spirit - 35% Thailand, Pathum Thani	100- / Btl 1,000-
Plantation Original Dark Rum - 40% West Indies	180- / Btl 1,800-
Plantation Stiggins Fancy Pineapple - 40% West Indies	220- / Btl 2,200-
Rhum J.M. V.S.O.P. - 43% Martinique	320- / Btl 3,200-
Rhum J.M. X.O. - 45% Martinique	Btl 3,900-
Rhum J.M. Millesime 2003 - 44.8% Martinique	Btl 4,800-
Zacapa Centenario 23y - 40% Guatemala	370- / Btl 4,400-

Cognac - France

J. Dupont Grande Champagne VSOP Art Nouveau - 40%	400- / Btl 5,500-
J. Dupont Grande Champagne XO Art Deco - 40%	730- / Btl 9,900-
Martell VSOP - 40%	Btl 3,900-
Remy Martin VSOP - 40%	Btl 3,900-
Tesseron Cognac Lot N°90' X.O Ovation - 40%	Btl 5,500-
Tesseron Cognac Lot N°76 X.O Tradition - 40%	650- / Btl 8,800-
Tesseron Cognac Lot N°65 X.O Emotion - 40%	Btl 21,000-
Tesseron Cognac Lot N°53 X.O Perfection - 40%	Btl 22,000-
Tesseron Cognac Lot N°28' X.O Exception - 40%	Btl 42,000-

Armagnac - France

Gelas Bas Armagnac 30 Ans - 40%	520- / Btl 7,200-
Gelas Bas Armagnac 40 Ans - 40%	Btl 9,400-
Gelas Bas Armagnac Michel Firino Martell 1982 - 45.6%	Btl 13,300-
Jamneau Grand Armagnac Napoleon - 40%	Btl 5,900-

Calvados - France

Lecompte Calvados Age 5 Ans - 40%	450- / Btl 6,200-
Lecompte Calvados Age 12 Ans - 40%	Btl 7,000-
Lecompte Calvados Age 18 Ans - 40%	Btl 11,800-
Lecompte Calvados Age 25 Ans - 40%	Btl 16,700-
Lecompte Calvados 1988 - 40%	Btl 16,700-

Whisk(e)y

Blended Scotch Whisky
add 30...for Highball

Ballantine's Finest - 40%	180- / Btl 1,800-
Btl 1,600-	
Ballantine's 17y - 40%	Btl 2,200-
Chivas Regal 12y - 40%	Btl 2,700-
Chivas Regal Extra - 40%	Btl 3,700-
Chivas Regal Mizunara - 40%	Btl 4,500-
Chivas Regal 18y - 40%	Btl 2,200-
DuCar's Special 12y - 40%	Btl 1,800-
Famous Grouse - 40%	Btl 1,800-
J&B Rare - 40%	Btl 1,800-
Johnnie Walker Red Nye Finish - 40%	210- / Btl 2,100-
Johnnie Walker Black - 40%	Btl 3,200-
Johnnie Walker Gold Label Reserve - 40%	Btl 4,900-
Johnnie Walker Ultimate 18y - 40%	Btl 13,900-
Johnnie Walker Blue Label - 40%	270- / Btl 2,700-
Monkey Shoulder - 40%	Btl 2,000-
Spey Black Burn - 40%	

Irish Whisky

John Jameson - 40%	Btl 1,800-
John Jameson Black Barrel - 40%	Btl 2,850-
Teeling Small Batch - 46%	Btl 2,200-

Japanese Whisky

Suntory Kakubin - 40%	180- / Btl 1,800-
Suntory Old Whisky - 43%	Btl 2,400-
Suntory Hibiki Harmony - 43%	Btl 7,500-
Suntory The Yamazaki Single Malt - 43%	Btl 9,300-

Kentucky Whiskey

add 60...for Manhattan, add 30...for Whiskey Sour or Old Fashioned	
Bulleit Bourbon - 45%	260- / Btl 2,600-
Labort & Graham Woodford Reserve Bourbon - 43.2%	330- / Btl 3,300-
Maker's Mark Bourbon - 45%	270- / Btl 2,700-
Wild Turkey Bourbon - 40.5%	180- / Btl 1,800-
Wild Turkey Rye - 40.5%	270- / Btl 2,700-

Tennessee Whiskey

Gentleman Jack - 40%	240- / Btl 2,400-
Jack Daniel's No. 7 - 40%	220- / Btl 2,200-
Jack Daniel's Honey - 35%	220- / Btl 2,200-

Single Malt Swiss Whisky

Langatun 'Old Bear' Single Malt Peated - 40%	360- / Btl 3,800-
Langatun 'Avo Jazz Session' Single Malt - 44%	Btl 4,300-
Langatun 'American Barrel Aged Private Cask - 45.6%	Btl 5,900-

Single Malt French Whisky

Michel Couvreur 'Couvreur's Clearach' - 43%	490- / Btl 6,700-
Michel Couvreur 'Candid' - 49%	Btl 9,200-
Michel Couvreur 'Blossoming Auld Sherried' - 45%	Btl 31,000-
Michel Firino Mariell '1992' 23 Y.O. Single Cask - 47%	Btl 51,000-

Single Malt Scotch Whisky

Balvenie 12y Double Wood - 40% Speyside	380- / Btl 4,100-
Balvenie 21y Port Wood - 40% Speyside	Btl 21,500-
Cragganmore 12y - 40% Speyside	400- / Btl 4,700-
Glenfiddich 12y - 40% Speyside	280- / Btl 3,300-
Glenfiddich 15y Solera - 40% Speyside	Btl 4,800-
Glenlivet Founder's Reserve - 40% Speyside	Btl 2,600-
Glenlivet 15y - 40% Speyside	Btl 5,500-
Glenlivet 18y - 43% Speyside	Btl 8,100-
Spey Terme 'Tawny Port Cask - 46% Speyside	240- / Btl 2,850-
Spey 'Chairman's Choice' - 40% Speyside	Btl 5,400-
Spey 'Eighteen Years Old' - 46% Speyside	Btl 6,400-
Glenmorangie Original 10y - 40% Northern Highlands	230- / Btl 2,700-
Glenmorangie Lasania 12y - 43% Northern Highlands	Btl 3,500-
Glenmorangie Quinta Ruban 12y - 46% Northern Highlands	Btl 3,700-
Glenmorangie Nectar D'Or 12y - 46% Northern Highlands	Btl 4,000-
Glenmorangie Signet - 46% Northern Highlands	Btl 11,000-
Macallan 12y Double Cask - 40% Highlands	490- / Btl 5,900-
Macallan 12y Fine Oak Triple Cask Matured - 40% Highlands	Btl 5,900-
Macallan 15y Fine Oak Triple Cask Matured - 43% Highlands	790- / Btl 11,000-
Auchentoshan 12y - 40% Lowland	300- / Btl 3,600-
Auchentoshan Three Wood - 43% Lowland	Btl 4,700-
Glenkinchie 12y - 43% Lowland	Btl 4,700-
Highland Park 12y - 40% Orkney Island	480- / Btl 5,700-
Talisker 10y - 45.8% Isle of Skye	400- / Btl 4,700-
Talisker 18y - 45.8% Isle of Skye	Btl 12,000-
Ardbeg 10y - 46% Islay	320- / Btl 3,700-
Bowmore 12y - 40% Islay	Btl 4,800-
Bruichladdich The Classic Laddie - 50% Islay	Btl 6,300-
Bruichladdich Port Charlotte - 50% Islay	Btl 6,900-
Bruichladdich Octomore - 59.5% Islay	Btl 16,000-
Lagavulin 16y - 43% Islay	Btl 6,600-
Laphroaig 10y - 43% Islay	440- / Btl 5,400-