

**1826 IS THE COCKTAIL BAR OFFERING
CREATIVE MIXOLOGY, A VARIETY OF
HIGH END SPIRITS AND FUSION BITES INSPIRED
BY OUR AWARD WINNING RESTAURANTS,
MEXICANO, DA VINCI AND RANG MAHAL.**



f 1826 Bar



@ 1826 Bar

SUNDOWNER'S @ 1826

5 p.m. - 18.26 hrs.

THB 200++

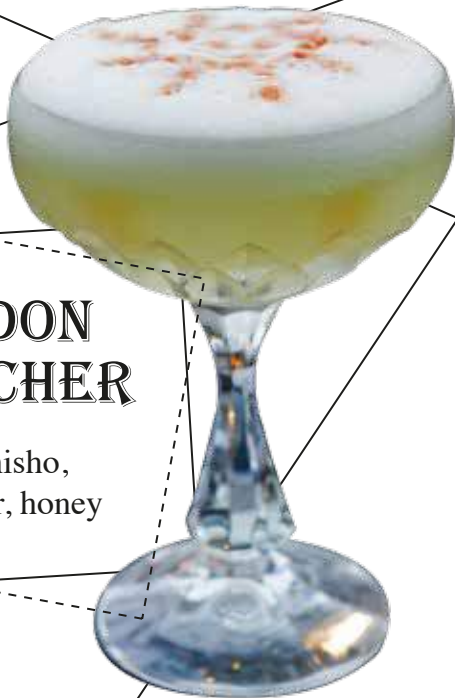
SUNSET

Lemongrass
infused rum,
blood orange,
grapefruit



LONDON QUENCHER

Gin, shiso,
cucumber, honey



CHILLI IN ME

Thai chilli infused tequila,
sundried tomatoes,
rosemary



**BURGER
HARARA
(VEGETARIAN)
THB 230**



**LAMB
KEBABS
THB 270**



**BUTTON
& CHICKS
THB 230**



**JALAPENO
POPPERS
(VEGETARIAN)
THB 240**



**FISH
SKEWERS
THB 250**



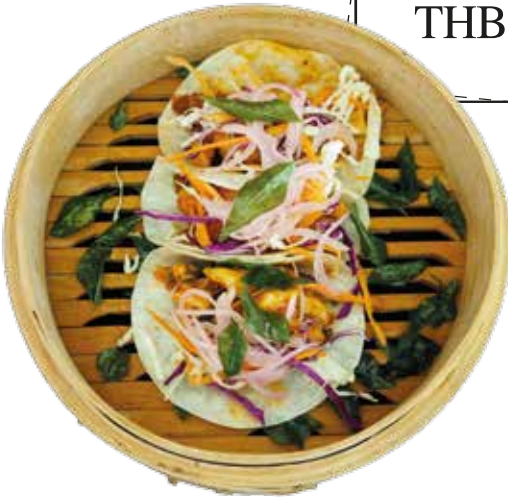


**BUTTER
CHICKEN
PIZZA**
THB 280

**CHICKEN
TIKKA
PUFF**
THB 250



**PRAWN
ROTI**
THB 250



**MEAT
ROLLS**
THB 250



**DESI SUSHI
(VEGETARIAN)**
THB 230



**PANEER
VOL-AU-VENT
(VEGETARIAN)**
THB 230



SAWADEE KRUB

— THB 350 —



This cocktail signifies a warm welcoming, with a blend of locally produced spirits, topped with sparkling wine and cotton candy.

THE INGREDIENTS

- Raspberry infused Rum
- Fresh Raspberry
- Lemongrass
- Sparkling Wine
- Cotton Candy

ONCE UPON A TIME IN REMBRANDT

— THB 350 —



This cocktail is inspired by our Tuk-Tuk that sits in the lobby today. Rembrandt was the first hotel to introduce tuk tuk service to its guests back in the 90's. Our mixologist has used local ingredients to showcase the rich heritage of Bangkok, in this creation.

THE INGREDIENTS

- Chilli infused Thai Rum
- Sundried Tomatoes
- Fresh Pineapple Juice
- Himalayan Pink Salt
- Kaffir Lime

FLORA

— THB 380 —



Flora has been inspired from the Rembrandt garden. Fragrant, floral and summery, a splash of elderflower cordial, chamomile tea and butterfly pea tea adds a new dimension to the classic gin beauty.

THE INGREDIENTS

- Hanami Gin
- Chamomile Tea
- Elderflower
- Butterfly Pea Tea
- Elderflower Tonic

MUMBAI MULE

— THB 380 —



The mixologist has put his own distinctive spin on a classic cocktail with a bouquet of exotic Indian herbs from Rang Mahal
This mule has a real kick to it.

THE INGREDIENTS

- Ginger infused Vodka
- Indian Herbs
- Lemon Juice
- Syrup
- Homemade Ginger Beer

UVA AMARA

— THB 450 —



Uva Amara translating to 'Grape Bitters' is inspired from the old-world region of Italy. Our mixologist brings a marriage of flavours between home blended amaro and red wine by aging them for 30 days in a barrel.

THE INGREDIENTS

- Campari
- Red Wine
- Home Blend Amaro
- Grand Marnier

HACIENDA DE FASHION

— THB 450 —



This unique blend of agave has been inspired from our award winning "Mexicano Restaurante Autentico". Bangkok's first Mexican restaurant that has not been bettered in over two decades.

THE INGREDIENTS

- Duo of Tequila
- Mezcal
- Cinnamon Agave Syrup
- Homemade Chocolate and Coffee Bitters

HOLI

— THB 350 —



Holi better known as the “festival of colours in India”, where folks throw colored water on one another. Add a dash of vibrant syrup to your cocktail, to reminisce this celebration.

THE INGREDIENTS

- Vodka
- Blue Curacao
- Cherry and Cranberry Mix
- Orange Juice
- Coconut Cream

TIRAMISU MARTINI

— THB 380 —



This dessert cocktail has been inspired from our Italian restaurant da Vinci. Our mixologist has transformed this Italian delicacy into a liquid dessert.

THE INGREDIENTS

- Vodka
- Tequila Cacao
- Espresso
- Kahlua
- Vanilla
- Mascarpone
Cheese Foam

THE HANGING GARDEN OF KURSEONG

— THB 450 —



Our mixologist has drawn inspiration from the famous tea gardens in Kurseong, West Bengal. Gin infused with Earl Grey leaves adds complexity and flavor, to this hanging garden.

THE INGREDIENTS

- Gin infused with Earl Grey Tea
- Fresh Pineapple Juice
- Earl Grey Tea Cordial
- Spiced Red Wine

BHOGI

— THB 380 —



At Bhogi, the first day of the four-day Pongal festival, bonfires are lit, and people look forward to change. Let's drink for the good things to come.

THE INGREDIENTS

- Supari infused Whiskey
- Supari Syrup
- Lime Juice
- Egg White
- Bitters

THE ROYAL VINTAGE

— THB 500 —



An artistic creation with hints of bitter sweet notes,
presented in all its grandeur

THE INGREDIENTS

- Calvados
- Cinnamon and
Peach Liqueur
- Apple Juice
- Egg White Foam
- Chaat Masala Powder

THE UNDECIDED

— THB 450 —

Still undecided on what to drink?
Let our mixologists prepare their favourite mix.



Spirits

Price

Gin

Beefeater	290
Bombay Sapphire	320
Tanqueray	320
Bulldog	350
Hanami	350
Whitley Neill Rhubarb & Ginger	340
Whitley Neill Quince	340
Whitley Neill Original	340
Rogue Society	380
Hendrick's	390
G'vine Floraison	390
Carounn	390
Bols Geniver	390
Beefeater 24	390
Roku	390
Gin Mare	390

Vodka

Absolute Original	290
42 Below	320
Grey Goose	380
Grey Goose VX	620

Tequila

El Jimador Silver	290
Ocho Bianco	300
Ocho Reposado	320
Ocho Anejo	340
Patron Silver	340
Patron XO Cafe	380
Sebusca Reposado Mezcal	400

Rum

Havana 3 Years	290
Havana 7 Years	320
Capucana Cachaca	320
Dead Man's Fingers Spiced Rum	320
Dead Man's Fingers Coconut Rum	320

Chalong Bay Original	320
Bacardi Carta Blanca	320
Diplomatico	350
Phraya	400
Bacardi 8 Years	400
Dictator 12 Years	350
Don Papa	390
Ron Zacapa 23 Years	420

Whiskey **Price**

Bourbon

Jim Beam	280
Jack Daniel's	280
Gentleman Jack	340
Wild Turkey	340
Maker's Mark	340
Woodford Reserve	420

Rye

Rittenhouse	320
Michter's US *1 Kentucky Straight	400

Scotch

Chivas Regal 12 Years	290
Chivas Regal 18 Years	480
Chivas Regal 21 Years	650
JW Black Label	320
JW Swing	380
JW Gold Label	400
JW Blue Label	500
J&B Rare	300
Ballentine Fine Scotch	320
Ballentine 17 Years	400

Single Malts

Monkey Shoulder	400
Balvenie 14 Years	390
Glenfarclas 12 Years	390
Macallan 12 Years	420
Aberlour 12 Years	420
Talisker 10 Years	520
Ardbeg	650
Laphroaig 10 Years	620
Glenlivet 15 Years	950
Glenfiddich 12 Years	800
Glenfiddich 18 Years	980
Lagavulin 16 Years	750

Irish Whiskey

John Jameson	290
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Japanese Whiskey

Suntory Hibiki Japanese Harmony	760
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Cognac

Martell VSOP	380
Hennessy VSOP	380
Ysabel Regina	550
Martell XO	1,090

Liqueurs

Campari	300
Aperol	280
La Fee Absinthe	350
Pernod	280
Ricard	280
Kahlua	300
Bailey's	350
Ameretto	300
Limoncello	280
Fernet Branca	350
Sambuca	300
Jagermeister	350

Beers	
Singh	190
Asahi	190
San Miguel Light	190

Mineral Water	
Acqua Panna 0.5 L	170
Perrier	190

Soft Drink	
Coca-Cola, Sprite, Fanta	130
Tonic (Schweppes)	130
Tonic (Fever Tree)	150
Tonic (Fentimans)	150
Tonic 1724	160
(Ask your attendant for tonic flavours available)	
Coca-Cola Light	150
Ginger Ale	150

Wine Price

Champagne and Sparkling

Prosecco Extra Dry, Follador, Veneto, Italy, NV	290/1,450
Champagne, Brut, Earnest Rapeneau, France, NV	680/2,550

White

Chardonnay, Luis Felipe Edwards, Central Valley, Chile 2018	320/1,300
Sauvignon Blanc, Brancott, Marlborough, New Zealand, 2017	340/1,700
Chardonnay, Cantina Terlano, Alto Adige, Italy, 2016	360/1,800
Vernaccia 'San Gimignano' DOCG, Arrigoni, Tuscany, Italy 2014	390/2,200

Red

Primitivo 'Donna 'Marzia' IGT, Conti Zecca, Salento, Italy 2015	320/1,300
Cabernet Sauvignon, Root:1, Colchagua Valley, Chile, 2015	340/1,700
Merlot Bin 999, George Wyndham, South-East Australia, 2018	360/1,800
Primitivo Salento Igt, Masseria Altemura, Puglia, Italy 2016	390/2,200

Rosé

Bardolino Chiaretto DOC, Zenato, Veneto, Italy, 2016	320/1,300
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Please ask your attendant for an extensive wine list.